



T H E F O R T G A R R Y H O T E L C A T E R I N G

DINNERS AT THE FORT GARRY

Dinners at The Fort Garry may be enjoyed either as a three-course, four-course or multi-course extravaganza. The choice is yours! Our menu selection has been created to allow you the flexibility to choose the number + type of courses, including, where appropriate, your customized three vegetable accompaniments.

We have also introduced a number of exciting vegetarian + vegan selections to accommodate all your dinner guests. Please enjoy exploring your options.

Our specially trained catering consultants are ready to assist.

Multiple choice entrée selections are available at the stated menu price plus a per guest supplementary charge of **\$ 5.00 | \$ 6.44** for one additional entrée choice OR **\$ 7.50 | \$ 9.66** for two additional entrée choices per guest. Some restrictions apply.
Please note that religious + dietary restrictions are not considered choices



T H E F O R T G A R R Y H O T E L C A T E R I N G

SIMPLY DELICIOUS SOUPS + SALADS

to complement your dinner selection

HOT SOUPS

- ♥ Chicken Consommé with White Beans + Wild Rice
- ♥ Coconut, Lemon Grass + Shiitake Mushroom Soup
- ♥ Cream of Manitoba Wild Rice + Mushroom Soup ^V
- ♥ Manitoba Wild Rice + Mushroom Broth ^{VG}
- ♥ Minted Pea Soup with Crème Fraiche ^V
- ♥ Roasted Squash Soup with Spiced Crème Fraiche ^V
- ♥ Vegetable Minestrone with Basil Pesto ^V
- ♥ Roasted Pepper + Tomato Soup with Basil Yogurt, Tomato Tartar ^V
- ♥ Winter Tomato Soup with Goat Cheese Crostini + Basil Pesto

COLD SOUPS

- ♥ Summer Gazpacho with Crumbled Feta

All our soups are made from scratch including the stocks, whether it is vegetable, chicken or other meat.

Subject to availability, only fresh vegetables, fresh herbs + spices are used +, where required, a long, slow simmer ensures a simply delicious result. No MSG or preservatives of any kind are used.

SALADS

- ♥ Romaine Hearts + Parmesan Chips, Creamy Garlic Dressing ^V
- ♥ Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette ^{VG}
- ♥ Field Greens with Avocado, Almonds + Sundried Cranberries, Basil-Mint Lemon Dressing ^{VG}
- ♥ Arugula + Pear Salad with Candied Pumpkin Seed, Honey Lemon Dressing ^{VG}
- ♥ Quinoa Salad with Green Beans, Corn + Tomatoes ^{VG}
- ♥ Arugula, Orange, Black Olive + Salted Ricotta, Balsamic + Tuscan Olive Oil ^V
- ♥ Field Greens, Shaved Radish, Julienne Asparagus, Avocado, Green Beans + Salted Ricotta, White Truffle Lemon Vinaigrette ^V

Fresh produce + first rate ingredients ensure a clean, crisp, simply delicious salad. All dressings are house-made with the finest of ingredients + 'healthy oils' such as extra virgin olive oil

^V denotes vegetarian by request ♥ ^{VG} denotes vegan by request



T H E F O R T G A R R Y H O T E L C A T E R I N G

FIRST COURSES

If you are looking for a “different” menu or something a little more special

VEGETARIAN FIRST COURSES

- ♥ Vegetable Cannelloni with Baby Greens, Extra Virgin Olive Oil, Aged Balsamic ^{VG}
- ♥ Hot House Tomatoes with Buffalo Mozzarella, Basil, Aged Balsamic + Extra Virgin Olive Oil ^V
- ♥ Hand Rolled Pasta Envelope stuffed with Spinach + Ricotta with Slow Roasted Tomato Sauce
- ♥ Grilled Portobello Mushroom with Breaded Mozzarella, Tomato + Pistachio Pesto
- ♥ Roasted Butternut Squash + Goat Cheese Risotto with Almond Crumble
- ♥ Cannelloni with Bitter Greens + Potato, White Bean, Tomato + Rosemary Ragout
- ♥ Black Rice Stuffed Collard Greens with Spicy Tomato Sauce + Herbed Roasted Mushrooms
- ♥ Portobello Mushroom Steak with Béarnaise Sauce + Stuffed Sweet Potato + Asparagus
- ♥ Potato Gnocchi with Tomato, Basil + Buffalo Mozzarella

\$ 15.95 | \$ 20.54 per guest

Vegetarian First Courses may be substituted for soup + salad on four-course dinner options.

All Vegetarian First Courses can be chosen as an Entrée option

SEAFOOD FIRST COURSES

- ♥ Roast Shrimp, Prosciutto Chips, Fava Bean Purée, Corn Coulis, Chive Emulsion
- ♥ Roast Shrimp with Butternut Squash + Black Sesame Vinaigrette
- ♥ Sea Scallop with Celery Root Purée + Carrot Emulsion
- ♥ Butter Poached Lobster, Creamed Leeks, Beet Jus + Potato Galette
(\$ 12.00 | \$ 15.33 per guest supplement charge)

\$ 18.95 | \$ 24.40 per guest

FISH FIRST COURSES

- ♥ Miso Mustard Black Cod with Turnip Cake
- ♥ Roast Salmon with Fava Bean Purée, Celery-Radish Citronette, Lemon Vinaigrette

\$ 18.95 | \$ 24.40 per guest

Fish First Courses may be substituted for soup + salad on four-course dinner options.

A \$ 4.00 | \$ 5.15 per guest supplement charge will apply.



T H E F O R T G A R R Y H O T E L C A T E R I N G

ENTRÉES

All dinners include fresh house made organic Manitoba sourdough bread, soup and/or salad, choice of three vegetables, dessert, regular + decaffeinated coffee + tea.

ROAST CHICKEN

- ♥ with Vegetable + Bread Stuffing
- ♥ with Jus
- ♥ with Ginger + Soya-Whiskey Glaze
- ♥ with Olive, Vanilla, Yogurt-Cucumber Sauce

Chicken Breast

Three Course ~ \$ 42.00 | \$ 52.79 per guest ♥ Four Course ~ \$ 47.00 | \$ 60.51 per guest

Roasted Half Chicken

Three Course ~ \$ 46.00 | \$ 59.23 per guest ♥ Four Course ~ \$ 51.00 | \$ 65.66 per guest

STUFFED CHICKEN BREAST

- ♥ with Gruyère Cheese + Black Forest Ham with Red Wine Sauce
- ♥ with Spinach Mousse in a Red Pepper Sauce
- ♥ with Fontina Cheese + Basil Butter with White Wine Sauce

Three Course ~ \$ 47.00 | \$ 60.51 per guest ♥ Four Course ~ \$ 51.00 | \$ 65.66 per guest

POULTRY ALTERNATIVES

- ♥ Roast Turkey with Apple + Sage Stuffing
- ♥ Alsatian Chicken with Creamy Riesling Sauce

Three Course ~ \$ 45.00 | \$ 57.94 per guest ♥ Four Course ~ \$ 50.00 | \$ 64.38 per guest

- ♥ Oven Roasted Cornish Game Hen with Wild Rice Stuffing with White Wine Sauce

Three Course ~ \$ 50.00 | \$ 64.38 per guest ♥ Four Course ~ \$ 55.00 | \$ 70.81 per guest



T H E F O R T G A R R Y H O T E L C A T E R I N G

ROAST PORK LOIN

- ♥ with Rosemary Jus

Three Course ~ \$ 45.00 | \$ 57.94 per guest ♥ Four Course ~ \$ 50.00 | \$ 64.38 per guest

FISH

- ♥ Choose your fish
Salmon OR Pickerel
- ♥ Choose your method of cooking
Steamed OR Roasted OR Breaded
- ♥ Choose your sauce
Parsley + Capers OR Crunchy Lemon Grass OR
Lemon Caper Beurre Blanc OR Spicy House Tartar Sauce

Three Course ~ \$ 50.00 | \$ 64.38 per guest ♥ Four Course ~ \$ 55.00 | \$ 70.81 per guest

ROAST BEEF TENDERLOIN

- ♥ with Green Peppercorn Steak Sauce
- ♥ with Garlic Soya Butter + Pickled Bell Peppers
- ♥ with Port Reduction
- ♥ with Wild Mushroom Gravy

PRIME RIB + RIBEYE

- ♥ Prime Rib with Yorkshire Pudding, au Jus + Horseradish Sauce
- ♥ Spicy Dry Rub Grilled Ribeye
- ♥ Truffle Dusted Grilled Ribeye (\$ 5.00 | \$ 6.39 per guest supplement charge)

Three Course ~ \$ 64.00 | \$ 82.40 per guest ♥ Four Course ~ \$ 69.00 | \$ 88.84 per guest

* Add a 5 oz Lobster Tail at Market Price



T H E F O R T G A R R Y H O T E L C A T E R I N G

SLOW COOKED + BRAISED

- ♥ Pan Roasted Sirloin with Port + Red Wine Gravy
- ♥ Boneless Short Ribs braised with Red Wine
- ♥ Seven Hour Leg of Lamb with Hot Mint Sauce
- ♥ Barbequed Pork Back Rib

Three Course ~ \$ 51.00 | \$ 65.66 per guest ♥ Four Course ~ \$ 56.00 | \$ 72.10 per guest

DOUBLE CHOP RACK OF MANITOBA LAMB

- ♥ Dijon + Herb Crusted Rack of Lamb au Jus
- ♥ Horseradish Crusted Rack of Lamb au Jus
- ♥ Roast Rack of Lamb with Hot Mint Sauce

Three Course ~ \$ 68.00 | \$ 87.55 per guest ♥ Four Course ~ \$ 73.00 | \$ 93.99 per guest

SIGNATURE COMBO ENTRÉES

- ♥ Breast of Chicken + Bacon Wrapped Roast Beef Tenderloin Medallion with Red Wine Sauce
- ♥ Roast Breast of Chicken + Grilled Shrimp Skewer with Roasted Red Pepper Sauce
- ♥ Roasted Zucchini Wrapped Black Cod with Grilled Jumbo Shrimp with Lemon-Caper Beurre Blanc

Three Course ~ \$ 59.00 | \$ 75.96 per guest ♥ Four Course ~ \$ 64.00 | \$ 82.40 per guest



T H E F O R T G A R R Y H O T E L C A T E R I N G

VEGETABLE + STARCH ACCOMPANIMENTS

FRESH VEGETABLES

- ♥ Sautéed Snow Peas
- ♥ Sautéed Spinach
- ♥ Baby Carrots
- ♥ Roasted Spaghetti Squash
- ♥ Green Beans
- ♥ Asparagus Spears
- ♥ Corn
- ♥ Grilled Zucchini Squares
- ♥ Broccoli au Gratin
- ♥ Cauliflower au Gratin
- ♥ Roasted Butternut Squash
- ♥ Baked Half Tomato with Herbed Breadcrumbs
- ♥ Grilled Portobello Mushrooms

PREMIUM SEASONAL VEGETABLES

- ♥ White Asparagus
- ♥ Assorted Baby Vegetables
- ♥ Broccolini
- ♥ Braised Fennel

STARCHES

- ♥ Potato William
- ♥ Baked Potato with Garnish (bacon, sour cream, green onions)
- ♥ Mashed Whipped Potatoes
- ♥ Wild Rice + Mashed Potato Quesadilla
- ♥ Wild + White Rice Pilaf
- ♥ Potato + Leek Gratin
- ♥ Scalloped Potatoes
- ♥ Black + White Sushi Rice
- ♥ Fingerling Potatoes with Herbs

Choose Three items from the Vegetable + Starch Selections

If choosing Premium Seasonal Vegetables, a **\$2.00 | \$2.58** per guest supplement charge will be applied.

* We endeavor to use only fresh seasonal vegetables. If your selection is not available or is restricted, a supplemental charge may apply or substitutions may occur.



T H E F O R T G A R R Y H O T E L C A T E R I N G

DESSERTS

CHOCOLATE

- ♥ Chocolate Mousse Cake with Peanut Butter + Jelly
- ♥ Chocolate Buttermilk Fudge Cake
- ♥ Chocolate Hazelnut Dome Cake with Coffee Crème
- ♥ Chocolate Pistachio Cake with Cherry Ice Cream
- ♥ Warm Chocolate Cake with Vanilla Bean Ice Cream + Pecan Praline
(\$ 2.00 | \$ 2.58 supplemental charge per guest)

CHEESECAKE

- ♥ Chocolate Raspberry Cheese Cake with Fresh Fruit Coulis
- ♥ Classic Vanilla Cheese Cake with Cashew Caramel Sauce
- ♥ Lime Cheese Cake with Macerated Strawberries

CRÈME BRULÉE

- ♥ Vanilla Crème Brulée
- ♥ Chocolate Crème Brulée
- ♥ Lemon Crème Brulée
- ♥ Squash Spiced Crème Brulée

PUDDINGS

- ♥ Blueberry Cobbler with Lemon Ice Cream
- ♥ Bread Pudding with Raisins + Caramelized Pear Ice Cream
- ♥ Maple Panna Cotta with Banana Cake, Ginger Meringue, Cranberry Compote

FRUIT

- ♥ Strawberry Sorbet Shortcake
- ♥ Mango Ice Cream with Grilled Pineapple, Banana Chip Praline
- ♥ Pineapple Tarte Tatin with Banana Caramel Ice Cream
- ♥ Poached Pears with Chocolate Sauce

TARTS

- ♥ Apple Tart with Crème Chantilly
- ♥ Chocolate Caramel Tart with Passion Fruit Coulis
- ♥ Lemon Tart with Raspberry Coulis

All desserts, including ice-cream, are made in house.

Please choose any one dessert to complement your dinner selection.



T H E F O R T G A R R Y H O T E L C A T E R I N G

DELUXE SIX COURSE ITALIAN DINNER

(minimum 50 people)

ANTIPASTO

- ♥ Individual Plates with Genoa Salami, Prosciutto, Provolone Cheese,
- ♥ Marinated Artichoke Hearts + Pickled Eggplant

SOUP

- ♥ Vegetable Minestrone **OR** Chicken Stracciatella Soup **OR** Pasta Fagioli **OR** choice from the Simply Delicious Soup Selection

SALAD

- ♥ Baby Field Greens with Balsamic Vinaigrette + Parmesan Crisps **OR** choose one from the Simply Delicious Salad Selection

PASTA COURSE

Choose one

- ♥ Wild Mushroom Risotto
- ♥ Asparagus Risotto
- ♥ Cannelloni with Ricotta + Spinach
- ♥ Traditional Lasagna with Ground Veal + Three Cheeses
- ♥ Potato Gnocchi with Bolognese Sauce

MAIN COURSE

Choose one

- ♥ Roasted Half Chicken, Fingerling Potatoes, Steamed Asparagus + Sautéed Carrots
\$ 67.95 | \$ 87.49 per guest
- ♥ Prime Rib Roast of Beef, Fingerling Potatoes, Grilled Zucchini + Red Peppers
\$ 81.95 | \$ 105.51 per guest
- ♥ Roast Beef Tenderloin with Three Skewer Shrimp, Grilled Broccolini + Fingerling Potatoes
\$ 89.95 | \$ 115.81 per guest

DESSERT COURSE

Choose one

- ♥ Choose from Dessert Selection
- ♥ Fresh Fruit Plate per Table



T H E F O R T G A R R Y H O T E L C A T E R I N G

CHILDREN'S DINNER OPTIONS

For children up to 13 years of age, you may select from the items below:

Choose one from below:

- ♥ Soup
- ♥ Salad
- ♥ Vegetables with Dip

Choose one from below:

- ♥ Chicken Fingers + Fries
- ♥ Hamburger (from Fresh-ground Chuck Steak) with French Fries
- ♥ Hot Dog with French Fries
- ♥ Macaroni + Cheese

Choose one from below:

- ♥ Choice of Dessert
- ♥ Chocolate Ice Cream
- ♥ Vanilla Ice Cream with Chocolate Sauce

\$ 18.00 | \$ 23.18 per child



T H E F O R T G A R R Y H O T E L C A T E R I N G

MENUS THAT WORK

MENU # 1

- ♥ Roast Shrimp with Prosciutto Chips served on Fava Bean Purée, Corn Coulis, Chive Emulsion
- ♥ Roast Chicken Breast with Ginger + Soya-Whiskey Glaze
- ♥ Black + White Sushi Rice
- ♥ Oriental Julienned Vegetables
- ♥ Mango Ice Cream with Grilled Pineapple, Banana Chip Praline

MENU # 2

- ♥ Vegetable Cannelloni with Baby Greens, Extra Virgin Olive Oil, Aged Balsamic Vinaigrette
- ♥ Roast Chicken Breast with Olive + Vanilla Yogurt-Cucumber Sauce
- ♥ Vegetable Couscous Timbale
- ♥ Roasted Butternut Squash + Asparagus Spears
- ♥ Chocolate Hazelnut Dome Cake with Coffee Crème

MENU # 3

- ♥ Hot House Tomato, Buffalo Mozzarella + Basil with Aged Balsamic + Tuscan Olive Oil
- ♥ Slow Cooked Salmon with Parsley + Capers
- ♥ Baked Polenta Squares
- ♥ Sautéed Spinach + Grilled Fennel
- ♥ Pineapple Tarte Tatin with Banana Caramel Ice Cream

All menus include:

House Made Organic Manitoba Sourdough Bread
Regular + Decaffeinated Coffee + Assorted Teas

All menus priced at: \$ 54.95 | \$ 70.75 per guest



T H E F O R T G A R R Y H O T E L C A T E R I N G

PRE-DINNER RECEPTION MENUS

Pre-dinner reception menus are specially priced to complement any three or four course dinner option

VEGAN # 1 ^{VG}

- ♥ Celeriac Potato Pancake with Apple Onion Compote
- ♥ Wild Mushroom Spring Rolls
- ♥ Root Vegetable Skewer with Black Olive Salsa
- ♥ Vegetable Samosa

VEGAN # 2 ^{VG}

- ♥ Lemon-Thyme Tofu
- ♥ Vegetable Spring Rolls
- ♥ Sautéed Prairie Mushrooms with Breadcrumb Salsa
- ♥ Tomato Soup Shot with Crispy Basil

ITALIAN VEGETARIAN ^V

- ♥ Zucchini Fritter with Sweet Chili Jam
- ♥ Cheese Ravioli with a Spicy Tomato Sauce
- ♥ Roasted Date with Gorgonzola + Walnuts
- ♥ Crispy Polenta with Basil Pesto

VEGETARIAN ^V

- ♥ Chick Pea "Fries" with Dipping Sauce
- ♥ Endive with Grape + Honey Glazed Pecans + Goat Cheese
- ♥ Sundried Tomato, Basil + Mozzarella Skewer
- ♥ Cauliflower Hot Soup Shot with Crispy Shallots

ITALIAN

- ♥ Risotto Balls with Fontina Cheese
- ♥ Prosciutto Wrapped Shrimp
- ♥ Cheese Ravioli with a Spicy Tomato Sauce
- ♥ Sweet Pea + Salted Ricotta Filo Tart

ASIAN

- ♥ Ginger Jalapeño Rice Cakes, Wasabi Mayo, Julienne Nori
- ♥ Crispy Duck Egg Rolls
- ♥ Jicama + Green Papaya Salad Rolls with Peanut Dipping Sauce
- ♥ Shrimp Cakes with Cucumber Peanut Relish

MIDDLE EASTERN

- ♥ Falafel Fritters with Tahini Yogurt Sauce
- ♥ Spiced Lamb Croquettes with Lemon + Cumin Skewer
- ♥ Feta, Black Olive + Roasted Pepper Skewer
- ♥ Couscous with Dried Fruit + Pine Nuts on a Spoon

INDIAN

- ♥ Vegetable Samosas
- ♥ Tandoori Chicken Sticks with Coriander Yogurt
- ♥ Spicy Lamb Koftas
- ♥ Grilled Shrimp Balls with Cucumber Yogurt

\$ 12.00 | \$ 15.45 per guest priced **WITH** dinner
\$ 15.00 | \$ 19.31 per guest priced for a reception only

^V denotes vegetarian ♥ ^{VG} denotes vegan



T H E F O R T G A R R Y H O T E L C A T E R I N G

PRE-DINNER RECEPTION MENUS

Pre-dinner reception menus are specially priced to complement any three or four course dinner option

HOMETOWN PRAIRIE # 1

- ♥ Creamed Goat Cheese + Roasted Peppers on Sweet Potato Crisps
- ♥ Lentil Pancakes with Smoked Goldeye + Crème Fraiche
- ♥ Breaded Pickerel Cheeks with Shredded Lettuce + House Tartar Sauce
- ♥ Bison Meatballs with Spicy Saskatoon Berry Sauce

HOME TOWN PRAIRIE # 2

- ♥ Pan Fried Potato Perogie with Candied Onion Cream
- ♥ Ham Sausage, Cheddar + Pickle Skewer
- ♥ Smoked Goldeye on Buckwheat Pancake with Crème Fraiche
- ♥ Golden Parmesan Chicken Strips with Garlic Aioli

CANADIANA # 1

- ♥ Smoked Salmon on Danish Rye with Crème Fraiche
- ♥ East Coast Oyster Fritters with House Tartar Sauce
- ♥ Parsnip + Mushroom Filo Tart
- ♥ Smoked Duck + Mango Skewers

CANADIANA # 2

- ♥ Chili Rubbed Alberta Beef Tenderloin Skewer
- ♥ Wild Salmon Carpaccio Cornets with Candied Onion Crème Fraiche
- ♥ Sautéed Prairie Mushrooms with Breadcrumb Salsa on a Spoon
- ♥ Manitoba Duck Wonton with Spicy Mango Sauce

CANADIANA # 3

- ♥ Pork Balls with Minted Peanut Sauce
- ♥ Caramelized Apple with Walnuts + Blue Cheese
- ♥ Truffled Potato Soup Shot
- ♥ Smoked Trout Rilletes in Poppy Seed Cone

\$ 13.00 | \$ 16.74 per guest
17.00 | 21.89 p | per guest without dinner