

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

**THEMED WORKING LUNCH OR DINNER BUFFET**

**PRAIRIE**

- ♥ Minted Tabouleh
- ♥ Spinach, Mushroom + Grilled Onion Salad with a Lemon Yogurt Dressing
  
- ♥ Pan Fried Breaded Pickerel with House Tartar Sauce
- ♥ House Made Manitoba Turkey Sausage with Mustard Sauce
  
- ♥ Steamed Potato Perogies with Sour Cream, Onion + Bacon
- ♥ Green Beans
  
- ♥ Wild Berry Cobbler

**\$ 38.00 | \$48.55**

**HOME STYLE TV PARTY**

- ♥ Classic Caesar Salad
- ♥ Traditional Greek Salad
  
- ♥ Breaded Chicken Breast Strips with Honey Mustard Dip
- ♥ Italian Meat Pizza
- ♥ Cheese Quesadilla with Tomato Salsa + Sour Cream
- ♥ Taco Chips with Guacamole + Salsa
  
- ♥ Sliced Melon
- ♥ Chocolate Brownies

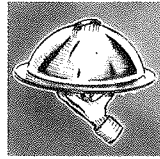
**\$ 35.00 | \$44.71**

All buffets include:

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

A minimum attendance of 25 people is required.

A surcharge of \$ 3.00 | \$ 3.86 per person will apply for service to 24 people or less.



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

**THEMED WORKING LUNCH OR DINNER BUFFET**

**ASIAN SPIRIT**

- ♥ Vegetable Spring Rolls with Plum Sauce
- ♥ Steamed Vegetable Dumplings
- ♥ Steamed Shrimp Dumplings
  
- ♥ Chicken with Sweet + Sour Pineapple
- ♥ Spicy BBQ Pork Ribs
- ♥ Vegetable Fried Rice
- ♥ Mixed Chinese Greens
  
- ♥ Fortune Cookies
- ♥ Coconut Cupcakes

**\$ 39.00 | \$49.82**

**GREEK**

- ♥ Tomato, Red + Yellow Peppers, Cucumber + Red Onion Salad with an Oregano Red Wine Vinaigrette + Feta
  
- ♥ Whipped Spicy Feta
- ♥ Chick Pea Hummus
- ♥ Assorted Marinated Olives
- ♥ Pita Strips
  
- ♥ Sirloin Beef Souvlaki
- ♥ Chicken Breast Souvlaki
- ♥ Grilled Shrimp Skewer
  
- ♥ Lemon Scented Roasted Vegetables
- ♥ Rice Pilaf with Chickpeas
  
- ♥ Honey-Walnut Baklava
- ♥ Chocolate Covered Strawberries

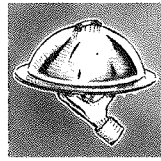
**\$ 45.00 | \$57.49**

All buffets include:

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

A minimum attendance of 25 people is required.

A surcharge of \$ 3.00 | \$ 3.86 per person will apply for service to 24 people or less.



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

**THEMED WORKING LUNCH OR DINNER BUFFET**

**VEGETARIAN ITALIAN PASTA**

- ♥ Grilled Mediterranean Vegetable Salad
- ♥ Focaccia with Slow Roasted Tomato + Basil
- ♥ Focaccia with Caramelized Onion + Cream Cheese
  
- ♥ Three Cheese Cannelloni with Béchamel + Tomato
- ♥ Butternut Squash Lasagna with Rosemary Cream Sauce
- ♥ Baked Spinach Gnocchi with Butter + Sage
  
- ♥ Assorted Italian Biscotti
- ♥ Seasonal Fruit

**\$ 39.00 | \$49.82**

**CLASSIC ITALIAN**

- ♥ Tomato, Fresh Mozzarella with Basil + Balsamic Vinaigrette
- ♥ Roasted Red + Yellow Peppers with Shallot Red Wine Dressing
- ♥ Grilled Zucchini with Mint
  
- ♥ Chicken Cacciatore (braised chicken with tomato)
- ♥ Braised Meatballs in House Tomato Sauce
  
- ♥ Wild Mushroom + Potato Gratin
- ♥ Parmesan Risotto
  
- ♥ Fresh Fruit with Zabaglione Sauce

**\$ 39.00 | \$49.82**

All buffets include:  
 Fresh House Made Organic Manitoba Sourdough Bread  
 Regular + Decaffeinated Coffee + Assorted Teas

A minimum attendance of 25 people is required.  
 A surcharge of \$ 3.00 | \$ 3.86 per person will apply for service to 24 people or less.

Themed Working Lunch | Dinner Buffet | 3

Prices are listed NET PRICE / ALL INCLUSIVE PRICE  
 (includes PST, GST + 15% Gratuity) JULY 15, 2019