

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

RECEPTIONS

(minimum 25 people)

PRAIRIE DAYS STATION

Prairie Station # 1

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Pan Fried Potato + Cheddar Perogies with Sour Cream + Bacon
AND
- ♥ Carved Warm Manitoba Ham Sausage with Dijon + Grainy Mustards
- ♥ Selection of Pickles + Crusty Rolls
- ♥ House French Fries

\$ 14.00 | \$ 17.89 per guest

Prairie Station # 2

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Mini Bison Burgers on Soft Buns with Mustard Mayo, Sundried Tomato Pesto + Ketchup
- ♥ Sautéed Wild Mushrooms with Shallot + Sherry served in Toasted Bread Cups
- ♥ House French Fries

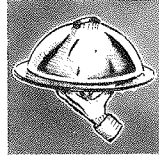
\$ 20.00 | \$ 25.55 per guest

Chef Station

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Sautéed Pickerel Cheeks with Herbs + White Wine Butter Sauce
\$ 15.00 | \$ 19.16 per guest
- ♥ Carved Roast Alberta Beef Tenderloin with Saskatoon Berry Jam on Toasted Ciabatta
\$ 23.00 | \$ 29.38 per guest
- ♥ Carved Bison Tenderloin with Fresh Horseradish on Toasted Ciabatta

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

RECEPTIONS

(minimum 30 people)

LITTLE ITALY STATION

Vegetable Antipasto

- ♥ Grilled Asparagus, Chili-Garlic Broccolini, Marinated Roasted Red + Yellow Peppers, Roasted Tomato Half with Basil, Grilled Portobello with White Truffle Oil
- ♥ Parmesan Cheese Wedge
- ♥ Focaccia with Caramelized Onion + Cream Cheese
- ♥ Focaccia with Black Olive
- ♥ Focaccia with Sundried Tomato

\$ 17.00 | \$ 21.72 per guest

Traditional Antipasto

- ♥ Selection of Italian Cured Meats + Cheeses including Prosciutto, Caccitorino, Genoa + Capicola, Asiago, Provolone + Fresh Mozzarella served with Pickled Italian Vegetables
- ♥ Grilled Asparagus, Chili-Garlic Broccolini, Marinated Roasted Red + Yellow Peppers, Roasted Tomato Half with Basil, Grilled Portobello with White Truffle Oil
- ♥ Parmesan Cheese Wedge
- ♥ Focaccia with Caramelized Onion + Cream Cheese
- ♥ Focaccia with Black Olive
- ♥ Focaccia with Sundried Tomato

\$ 22.00 | \$ 28.11 per guest

Pasta Station

(a chef labour charge of **\$ 28.50** per hour per chef will apply)

- ♥ Potato Gnocchi with Fresh Tomato Basil Sauce with Parmesan
- AND**
- ♥ Cheese Tortellini with Swiss Chard, Roasted Peppers + Chopped Walnuts

\$ 17.00 | \$ 21.72 per guest

Pizza

- ♥ Roasted Mushroom Pizza with Fontina Cheese + Pesto
- ♥ Tomato Pizza with Mozzarella + Basil
- ♥ Fine Italian Meat Pizza with Four-Cheese Blend
- ♥ Chicken + Zucchini Pizza with Tomato + Four-Cheese Blend

\$ 16.00 | \$ 20.44 per guest



THE FORT GARRY HOTEL CATERING

RECEPTIONS

(minimum 25 people)

CHINA TOWN STATION

Buffet Items

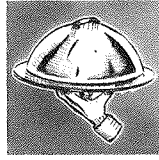
- ♥ Selection of Dim Sum
- ♥ Shrimp Dumplings
- ♥ Pork Dumplings
- ♥ Vegetable Dumplings with variety of Dipping Sauces
- ♥ Wild Mushroom Spring Rolls

\$ 20.00 | \$ 25.55 per guest

Chef Station (served in Chinese Take Out Boxes)

(a chef labour charge of **\$ 25.00** per hour per chef will apply)

- ♥ Vegetable Fried Rice Station ~ **\$ 12.00 | \$ 15.33** per guest
- ♥ Chicken Fried Rice Station ~ **\$ 15.00 | \$ 19.16** per guest
- ♥ Shrimp Fried Rice Station ~ **\$ 18.00 | \$ 23.00** 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

RECEPTIONS

(minimum 25 people)

JAPAN TOWN STATION

(minimum 25 people)

Sushi Station

(a chef labour charge of \$ 28.50 per hour per chef will apply)

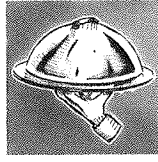
- ♥ Selection of Rolled Sushi
- ♥ Californian
- ♥ Vegetable
- ♥ Spicy Salmon
- ♥ Tuna Nuri
- ♥ Shrimp

\$ 20.00 | \$ 25.55 per guest

Chef Station (served in Take Out Boxes)

(a chef labour charge of \$ 28.50 per hour per chef will apply)

- ♥ Sautéed Yakitori Noodles with Vegetables ~ \$ 11.00 | \$ 14.05 per guest
- ♥ Sautéed Yakitori Noodles with Chicken ~ \$ 12.00 | \$ 15.33 per guest
- ♥ Sautéed Yakitori Noodles with Shrimp ~ \$ 15.00 | \$ 19.16 per guest



THE FORT GARRY HOTEL CATERING

RECEPTIONS

(minimum 25 people)

ALL AMERICAN STATION

Buffet Items

- ♥ BBQ Chicken Drumettes
AND
- ♥ Selection of Devilled Eggs
AND
- ♥ Poached Shrimp with Cocktail Sauce

\$ 23.00 | \$ 29.38 per guest

Chef Station

(a chef labour charge of **\$ 28.50** per hour per chef will apply)

- ♥ Pulled Pork on Crusty Sour Dough Rolls
- ♥ Oven Roasted Turkey Breast with Cranberry Mayonnaise on Whole Grain Soft Roll
- ♥ Roast Beef Sirloin on a Mini French Baguette with Mustard, Horseradish + Mayonnaise
- ♥ Honey-Mustard Roasted Ham on Cheddar Cheese Biscuits

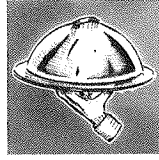
\$ 12.00 | \$ 15.33 per guest per station
\$ 8.00 | \$ 10.22 per guest per additional station

Quesadilla Station

(a chef labour charge of **\$ 28.50** per hour per chef will apply)

- ♥ Roasted Pepper, White Bean + Monterey Jack
AND
- ♥ Wild Mushroom + Manchego

\$ 10.00 | \$ 12.78 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

RECEPTIONS

(minimum 25 people)

MIDDLE EAST STATION

Buffet Items

- ♥ Spiced Feta Cheese Dip
- ♥ Chickpea Hummus
- ♥ Eggplant Dip
- ♥ Yogurt + Mint Dip
- ♥ Served with Spiced Pita Strips

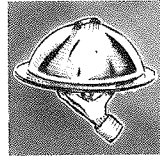
\$ 15.00 | \$ 19.16 per guest

Chef Station

(a chef labour charge of **\$ 25.00** per hour per chef will apply)

- ♥ Carved Slow Roasted Lamb
- ♥ House Made Falafel
- ♥ Tabouleh, Tzatziki + Hot Sauce Garnishes
- ♥ Pita Bread

\$ 19.00 | \$ 24.27 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

EAST + WEST COAST SEAFOOD STATION

Buffet Items

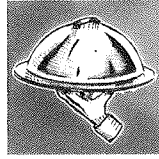
- ♥ Steamed Large Shrimp in Ice Bowl
\$ 16.00 | \$ 20.44 per guest
- ♥ Alaska King Crab Legs
\$ 22.00 | \$ 28.11 per piece
- ♥ East Coast Shucked Raw Oysters on a Bed of Sea Salt + Seaweed
\$ 5.00 | \$ 6.39 per piece

East Coast Lobster out of shell (Tarragon Mayo, House Tartar + Traditional Cocktail Sauces)
Market Price

Chef Station

(a chef labour charge of **\$ 28.50** per hour per chef will apply)

- ♥ Smoked BC Salmon with Wild Rice Pancakes with Honey Mustard Glaze
\$ 14.00 | \$ 17.89 per guest
- ♥ House Cured Wild Salmon Gravlax with Candied Onion + Cream Cheese Focaccia
\$ 14.00 | \$ 17.89 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

TRADITIONAL CHEESE PLATTER

- ♥ Old Cheddar, White Extra Old Cheddar + Havarti Cheeses
 - ♥ Black + Green Olives, Choice of Crackers + Toasts, Garnished with Selection of Pickles
- \$ 8.50 | \$ 10.86 per guest**

DELUXE CHEESE PLATTER

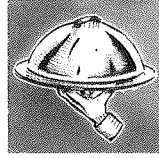
- ♥ Stilton, Fontina + Brie,
 - ♥ Strawberries, Grapes + Candied Walnuts,
 - ♥ Toasted Baguettes + Selection of Crackers
- \$ 10.50 | \$ 13.41 per guest**

COLD MEAT + DOMESTIC CHEESE PLATTER

- ♥ Black Forest Ham, Roast Turkey Breast, Roast Beef, Salami + Pastrami
 - ♥ Cheddar + Swiss Cheese Slices
 - ♥ Assorted Pickles + Olives, Horseradish, Dijon Mustard + Cranberry Mayo Condiments
 - ♥ House made Organic Sourdough Bread
- \$ 12.50 | \$ 15.97 per guest**

DELUXE COLD MEAT + CHEESE PLATTER WITH ASSORTED MINI ROLLS

- ♥ Roast Turkey Breast, Roast Beef Tenderloin, Prosciutto, Genoa Salami
 - ♥ Smoked Gouda, Havarti + Gruyere Cheeses
 - ♥ Assorted Pickles + Olives, Horseradish, Dijon Mustard + Cranberry Mayo Condiments,
 - ♥ French Baguette, Multi-Grain + House made Organic Sourdough Bread
- \$ 19.50 | \$ 24.91 per guest**



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PAIRED DIPS

- ♥ Roasted Red Pepper + Eggplant Dip
AND
- ♥ White Beans + Mustard Greens Dip
- ♥ Whole wheat pita toasts

- ♥ Eggplant, Yogurt + Mint Garlic Dip
AND
- ♥ Spicy Yellow Dhal Dip
- ♥ Spiced pita toasts

- ♥ Spiced Feta Cheese Dip
AND
- ♥ Chick Pea Hummus
- ♥ Whole grain flatbread strips

- ♥ House Guacamole with Jalapeno + Cilantro
AND
- ♥ Grilled Vegetable Salsa
- ♥ Spinach tortilla + flour tortilla chips

\$ 120.00 | \$ 153.30 per unit

- ♥ Ham, Cream Cheese + Sweet Pickle Loaf
AND
- ♥ Smoked Salmon + Cream Cheese Loaf
- ♥ Rye Toasts

- ♥ Hot Crab Dip
AND
- ♥ Baked Brie En Croûte with House Preserves
- ♥ Melba toasts + toasted baguettes

\$ 175.00 | \$ 223.56 per unit

each unit serves up to 25 people



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

FANCY ROLLED + FINGER SANDWICHES

- ♥ Smoked Salmon, Cream Cheese
- ♥ Buttered Cucumber with Mint
- ♥ Tuna + Stuffed Olive
- ♥ Roast Beef with Spinach + Horseradish Cream Cheese
- ♥ Ham + Cream Cheese with Gherkin

\$ 17.00 | \$ 21.72 per guest

VEGETABLE PLATTER

- ♥ Crisp Raw Vegetables with choice of Herbed Buttermilk Dip
- OR**
- Red Pepper Mayonnaise
- OR**
- Edamame with Sea Salt

\$ 9.00 | \$ 11.50 per guest

FRUIT OPTIONS

- ♥ Sliced Seasonal Fresh Fruit Platter
- OR**
- ♥ Watermelon, Strawberry + Pineapple Kebabs

\$ 8.00 | \$10.22 per guest

RELISH TRAY

- ♥ Assorted Olives, Artichoke Hearts, Baby Corn, Assorted Pickles + Marinated Vegetables

\$ 7.00 | \$ 8.94 per guest

TABLE SNACKS

- ♥ Housemade Pretzel Bites **\$ 27.00 | \$ 34.49 per two pound unit**
- ♥ Olive Oil Potato Chips **\$ 37.00 | \$ 47.27 per two pound unit**
- ♥ Coconut Curry Macadamia Nuts **\$ 67.00 | \$ 85.59 per two pound unit**
- ♥ Honey Roasted Almonds **\$ 47.00 | \$ 60.04 per two pound unit**
- ♥ Spicy Cashews **\$ 62.00 | \$ 79.21 per two pound unit**
- ♥ Mixed Nuts with Rosemary + Shallots **\$ 57.00 | \$ 72.82 per two pound unit**
- ♥ Honey Roasted Seed + Nut Clusters **\$ 57.00 | \$ 72.82 per two pound unit**