



# THE FORT GARRY HOTEL CATERING

## CONTINENTAL BREAKFAST BAKERY

### CONTINENTAL MENU

- ♥ Fruit Danish
- ♥ Butter Croissant
- ♥ Assorted Breakfast Loaves: Banana, Lemon Poppyseed, Zucchini
- ♥ Premium Orange, Apple and Grapefruit Juices
- ♥ Regular + Decaffeinated Coffee + Assorted Teas

**\$ 18.00 | \$ 22.86 per guest**

*\*Ask about our gluten-free muffin options*

### CONTINENTAL ENHANCEMENT CHOICES

- ♥ Whole Fruit
- ♥ Nature's Farm™ Organic Soft-Boiled Eggs

**\$ 3.00 | \$ 3.81 per guest**  
*(per additional selection)*

- ♥ Bagel + Cream Cheese
- ♥ Fresh Sliced Seasonal Fruit
- ♥ Yogurt + Fruit Parfait
- ♥ Oatmeal with Whole Milk, Maple Syrup, Sundried Fruits, Roasted Seeds + Brown Sugar

**\$ 4.00 | \$ 5.15 per guest**  
*(per additional selection)*

## SERVED BREAKFAST MENUS

### SCRAMBLED EGGS - MENU # 1

- ♥ Baskets of Assorted Breakfast Loaves: Banana, Lemon Poppyseed, Zucchini Loaves + Pastry
- ♥ Nature's Farm™ Fresh Scrambled Eggs
- ♥ Back Bacon
- ♥ Hash Browns
- ♥ Fresh Fruit Garnish

**\$ 24.00 | \$ 30.48 per guest**

### CLASSIC EGGS BENEDICT – MENU # 2

- ♥ Baskets of Assorted Breakfast Loaves
- ♥ Nature's Farm™ Classic Eggs Benedict
- ♥ Hash Browns
- ♥ Fresh Fruit Garnish

**\$ 25.00 | \$ 31.75 per guest**

### POACHED EGGS – MENU # 3

- ♥ Baskets of Breakfast Loaves
- ♥ Nature's Farm™ Poached Eggs on English Muffins
- ♥ Cheese Grits
- ♥ Grilled House Pork Breakfast Sausage
- ♥ Broiled Half Herbed Tomato
- ♥ Fresh Fruit Garnish

**\$ 25.00 | \$ 31.75 per guest**

### STEAK + EGGS – MENU # 4

- ♥ Baskets of Breakfast Loaves
- ♥ Nature's Farm™ Two Eggs Sunny Side Up
- ♥ Broiled 5 oz. Striploin Steak
- ♥ Sautéed Mushrooms
- ♥ Hash Browns
- ♥ Broiled Half Herbed Tomato
- ♥ Fresh Fruit Garnish

**\$ 36.00 | \$ 45.72 per guest**

*All served breakfasts include  
Orange Juice  
Regular + Decaffeinated Coffee + Assorted Teas*

*Only Nature's Farm™ Organic Omega 3 certified eggs are used in all our dishes*



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

**BUFFET BREAKFASTS**

**BREAKFAST BUFFET**

- ♥ Baskets of Breads, Butter + Jam
- ♥ Baskets of Assorted Breakfast Loaves:  
Banana, Lemon Poppyseed and Zucchini
- ♥ Nature's Farm™ Scrambled Eggs
- ♥ Crispy Bacon
- ♥ Grilled House Pork Breakfast Sausage
- ♥ Hash Browns
- ♥ Broiled Herbed Half Tomato
- ♥ Fresh Sliced Seasonal Fruit
- ♥ Assorted Premium Juices: Orange, Apple  
and Grapefruit
- ♥ Regular + Decaffeinated Coffee + Assorted  
Teas

**BUFFET ENHANCEMENT CHOICES**

- ♥ Nature's Farm™ Classic Eggs Benedict
- ♥ Cheese Blintzes with Mixed Berry Sauce
- ♥ House Smoked Salmon

**\$ 5.00 | \$ 6.40 per guest**  
*(per additional selection)*

**\$ 33.00 | \$ 41.91 per guest**

## FORT GARRY CLASSIC BRUNCH

### BAKED GOODS

- ♥ Assorted Breakfast Loaves: Banana, Lemon Poppyseed, Zucchini
- ♥ Butter Croissant
- ♥ Fruit Danish
- ♥ Cinnamon Nut Rolls

### SALADS + GRAINS

- ♥ Wild + Brown Rice with Cranberries
- ♥ Couscous Salad with Vegetables
- ♥ Selection of Field Greens with Three Dressings
- ♥ Sliced Tomato with Bocconcini + Basil Balsamic Vinaigrette
- ♥ Oriental Broccoli Salad with Almonds
- ♥ House Smoked Salmon

### DELUXE OMELET STATION

with Cheddar, Diced Tomato, Spinach, Mushrooms, Asparagus + Diced Assorted Peppers, Ham

### HOT ITEMS

#### Dim Sum

- ♥ Steamed Vegetable Dumplings
- ♥ Steamed Shrimp Dumplings
- ♥ Steamed Pork + Vegetable Dumplings

#### Chef Station

- ♥ Carved Roast Turkey Breast with Cranberry Compote
- ♥ Carved Baked Ham with Mustard Sauce
- ♥ Waffles with Maple Syrup, Berry Compôte + Whipped Cream
- ♥ Broiled Herbed Half Tomato
- ♥ Roasted Asparagus

### DESSERTS

- ♥ Selection of Desserts
- ♥ Chocolate Fountain with Fresh Fruit
- ♥ Assorted Juices
- ♥ Regular + Decaffeinated Coffee + Assorted Teas

**\$ 55.00 | \$ 70.81 per guest**  
(minimum 75 guests)