



THE FORT GARRY HOTEL CATERING

DELUXE DINNER BUFFET – MANITOBA CLASSIC

(minimum 150 people)

Fresh House Made Organic Manitoba Sourdough Bread

Choose four items from the following selections

Additional choices are available at \$ 3.00 | \$ 3.86 per guest per choice

- ♥ House-made Patés with Fresh Herbs
- ♥ Variety of Sliced European Meats with Pommery + Dijon Mustards
- ♥ Field Greens with Julienne Carrot, Celery, Radish + Cherry Tomato, Balsamic Vinaigrette ^{VG}
- ♥ Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette ^{VG}
- ♥ Arugula + Pear Salad with Candied Pumpkin Seeds, Honey Lemon Dressing ^{VG}
- ♥ Quinoa Salad with Asparagus, Corn + Tomatoes ^{VG}
- ♥ Grilled Mushrooms, Arugula + Tomatoes, Crumbled Goat Cheese, Lemon Basil Olive Oil ^V

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



Choose three items from the following selections

Additional choices are available at \$ 4.00 | \$ 5.15 per guest per choice

- ♥ Hand Rolled Pasta Envelope stuffed with Spinach + Ricotta with Slow Roasted Tomato Sauce OR White Sauce
- ♥ Honey Roasted Vegetables with Cumin Fig Couscous
- ♥ Roast Chicken Pieces in a Creamy Mushroom Sauce
- ♥ Carved Roast Turkey with Gravy, Sage + Apple Stuffing
- ♥ Atlantic Salmon with Three Citrus Vermouth Sauce
- ♥ Breaded Pickerel Fillet with House Tartar Sauce
- ♥ Prime Rib Roast Carving Station with Condiments (**\$ 2.95 | \$ 3.80 supplement per guest**)
- ♥ Carved Roast Loin of Pork with Sausage + Apple Stuffing, Cider Jus

DELUXE DINNER BUFFET – MANITOBA CLASSIC CONTINUED

Choose four items from the following selections

Additional choices are available at \$ 2.00 | \$ 2.58 per guest per choice

- ♥ Potato Cheddar Perogies with Sour Cream + Green Onions
- ♥ Dilled Carrots
- ♥ Asparagus
- ♥ Medley of Seasonal Vegetables
- ♥ Pasta Primavera
- ♥ Oven Roasted Fingerling Potatoes with Rosemary



Choose four items from the following selections

Additional choices are available at \$ 2.00 | \$ 2.58 per guest per choice

- ♥ Sliced Seasonal Fresh Fruit Platter
- ♥ Apple Cream Cheese Strudel
- ♥ Devil's Food Chocolate Cake
- ♥ Lemon Meringue Pie
- ♥ Vanilla Cheesecake with Cashew Caramel Sauce
- ♥ Assorted Squares + Pastries
- ♥ Imported + Domestic Cheese Board with Assorted Toasts + Cracker



The following items each count as two choices or are available at a supplemental cost of \$ 4.00 | \$ 5.15 each per guest

- ♥ Deliciously Decadent Chocolate Fountain with Variety of Items for Dipping
- ♥ Cold Slab Ice Cream Bar



- ♥ Regular + Decaffeinated Coffee + Tea

\$ 58.00 | \$ 74.68 per guest