



THE FORT GARRY HOTEL CATERING

HORS D'OEUVRES + CANAPÉS

(minimum order of 3 dozen of any item)
V denotes vegetarian ♥ VG denotes vegan

STACKED + LAYERED

- ♥ Caramelized Apple with Walnuts + Blue Cheese V
- ♥ Celeriac Potato Pancake with Apple Onion Compôte VG
- ♥ Creamed Goat Cheese + Roasted Peppers on Sweet Potato Crisps V
- ♥ Endive with Grape + Honey Glazed Pecans + Goat Cheese V
- ♥ Grilled Zucchini, Roasted Pepper, Goat Cheese + Mint on Whole Grain Toasts V
- ♥ Pan Fried Potato Perogies with Green Onion Cream

\$ 32.00 | \$41.91 per dozen

- ♥ Jerk Chicken with Plantain Tostone + Mango Chutney
- ♥ Prosciutto + Celery Rémoulade Canapé
- ♥ Smoked Duck, Mango + Mayonnaise on Dark Rye
- ♥ Smoked Goldeye on Buckwheat Pancake with Crème Fraiche
- ♥ Smoked Salmon on Danish Rye with Crème Fraiche
- ♥ Roasted Date with Gorgonzola + Walnuts

\$ 35.00 | \$44.45 per dozen

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CRISPY

- ♥ Chick Pea "Fries" with Dipping Sauce ^{VG}
- ♥ Filo with Spinach + Feta ^V
- ♥ Falafel Fritters with Tahini Yogurt Sauce ^V
- ♥ Risotto Balls with Fontina Cheese ^V
- ♥ Vegetable Samosas
- ♥ Vegetable Spring Rolls with Plum Sauce

\$ 32.00 | \$40.64 per dozen

- ♥ Wild Mushroom Spring Rolls ^{VG}
- ♥ Crab Cakes with Honey Mustard Glaze
- ♥ Golden Parmesan Chicken with Aioli Dipping Sauce
- ♥ Breaded Pickerel Cheeks with House Tartar Sauce

\$ 35.00 | \$44.45 per dozen

CRISPY

- ♥ Coconut Breaded Shrimp with Mango Salsa
- ♥ Oyster Fritters with House Tartar Sauce
- ♥ Panko Breaded Shrimp with Traditional Cocktail Sauce
- ♥ Smoked Goldeye Salad with Pickled Mango, Basil on Fried Wonton

\$ 45.00 | \$57.15 per dozen



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SALAD ROLLS

- ♥ Melon + Cucumber Salad Rolls with Peanut Dipping Sauce ^{VG}
- ♥ Shrimp +Vermicelli Salad Roll with Cucumber Plum Sauce
- ♥ Lobster Rolls with Mint + Cucumber *(an additional supplement of \$ 10.00 | \$ 12.78 per dozen will apply)*

\$ 32.00 | \$41.91 per dozen

FILO TARTS

- ♥ Parsnip + Mushroom ^v
- ♥ Sweet Pea + Salted Ricotta ^v

\$ 32.00 | \$41.91 per dozen

SOUP SHOTS

COLD

- ♥ Chilled Asparagus with Lime Crème ^v
- ♥ Chilled Cauliflower with Smoked Salmon
- ♥ Chilled Tomato with Guacamole ^{VG}

HOT

- ♥ Asparagus with Prosciutto Chips
- ♥ Cauliflower with Crispy Shallots ^v
- ♥ Tomato with Crispy Basil ^{VG}

\$ 38.00 | \$ 48.26 per dozen

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SIMPLY SKEWERED

- ♥ Feta, Black Olive + Roasted Pepper ^v
- ♥ Root Vegetable Skewer with Black Olive Salsa ^v
- ♥ Smoked Duck + Mango Skewers
- ♥ Ham Sausage, Cheddar + Pickle
- ♥ Artichoke, Fontina + Cherry Tomato ^v

\$ 32.00 | \$40.88 per dozen

- ♥ Chicken Yakitori Skewers
- ♥ Tropical Chicken Skewers with a Peanut-Plantain Sauce
- ♥ Spanish Meat Balls with Red Pepper Dip
- ♥ Bison Meatballs with Spicy Saskatoon Berry Sauce
- ♥ Pork Balls with Minted Peanut Sauce
- ♥ Tandoori Chicken Sticks with Spicy Mango Sauce
- ♥ Asian Meatballs with Sno Pea Picks
- ♥ Spiced Lamb Croquettes with Lemon and Cumin

\$ 35.00 | \$44.45 per dozen

PREMIUM SKEWERED

- ♥ Beef Tenderloin + Shiitake Skewers with Soya Dipping Sauce
- ♥ Chili Rubbed Beef Tenderloin Skewer with Thai Basil Dipping Sauce

\$ 46.00 | \$58.42 per dozen

CONED

- ♥ Beef Tartar in Poppy Seed Cones with Caper Mayonnaise
- ♥ Salmon Carpaccio Cornets with Candied Onion Crème Fraiche
- ♥ Tuna Tartar in Sesame Cone

\$ 46.00 | \$58.42 per dozen