



THE FORT GARRY HOTEL CATERING

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 + Rolls

\$ 15.00 | \$ 19.05 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
- ♥ House French Fries

\$ 21.00 | \$ 26.67 per guest

Chef Station- Based on 4oz portion per person

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

- ♥ Sautéed Pickerel Cheeks with Herbs + White Wine Butter Sauce
\$ 16.00 | \$ 20.32 per guest
- ♥ Carved Roast Alberta Beef Tenderloin with Saskatoon Berry Jam on Toasted Baguette
\$ 24.00 | \$ 30.48 per guest
- ♥ Carved Bison Tenderloin with Fresh Horseradish on Toasted Baguette

Market Price

RECEPTIONS
(minimum 30 people)

LITTLE ITALY STATION

Vegetable Antipasto

- ♥ Grilled Asparagus, Chili-Garlic Broccolini, Marinated Roasted Bell 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

\$ 18.00 | \$ 22.86 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 Bell 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

\$ 24.00 | \$ 30.45 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**
- ♥ Penne Pasta with Swiss Chard, Roasted Peppers + Chopped Walnuts

\$ 18.00 | \$ 22.86 per guest

Pizza

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

\$ 18.00 | \$ 22.86 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
- ♥ Vegetable Spring Rolls

\$ 21.00 | \$ 26.61 per guest

Chef Station (served in Chinese Take Out Boxes)

(a chef labour charge of **\$ 28.50** 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

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
- ♥ Garden
- ♥ Salmon Bagel
- ♥ Spicy Tuna
- ♥ Dynamite Roll

\$ 21.00 | \$ 26.67 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 ~ \$ 12.00 | \$ 15.24 per guest
- ♥ Sautéed Yakitori Noodles with Chicken ~ \$ 13.00 | \$ 16.51 per guest
- ♥ Sautéed Yakitori Noodles with Shrimp ~ \$ 16.00 | \$ 20.32 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

\$ 24.00 | \$ 30.48 per guest

Chef Station

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

- ♥ Pulled Pork on Sticky Buns
- ♥ Oven Roasted Turkey Breast with Cranberry Compote and Rolls
- ♥ Roast Beef Sirloin on Baguette with Mustard, Horseradish + Mayonnaise
- ♥ Honey-Mustard Roasted Ham on Cheddar Cheese Biscuits

\$ 14.00 | \$ 17.78 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

\$ 12.00 | \$ 15.24 per guest

RECEPTIONS
(minimum 25 people)

MIDDLE EAST STATION

Buffet Items

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

\$ 16.00 | \$ 20.32 per guest

Chef Station

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

- ♥ Carved Slow Roasted Lamb
- ♥ House Made Falafel
- ♥ Tabouleh + Tzatziki
- ♥ Pita Bread

\$ 20.00 | \$ 25.40 per guest



THE FORT GARRY HOTEL CATERING

EAST + WEST COAST SEAFOOD STATION

Buffet Items

- ♥ Steamed Large Shrimp in Ice Bowl
\$ 18.00 | \$ 22.86 per guest
- ♥ Alaska King Crab Legs
\$ 25.00 | \$ 31.75 per piece
- ♥ East Coast Shucked Raw Oysters on a Bed of Crushed Ice
\$ 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
\$ 15.00 | \$ 19.05 per guest
- ♥ House Cured Salmon Gravlax with Candied Onion + Cream Cheese Focaccia
\$ 15.00 | \$ 19.05 per guest

TRADITIONAL CHEESE PLATTER

- ♥ Cheddar, White Extra Old Cheddar + Havarti Cheese
- ♥ Black + Green Olives, Choice of Crackers + Toasts, Garnished with Selection of Pickles

\$ 9.00 | \$ 11.43 per guest

DELUXE CHEESE PLATTER

- ♥ Stilton, Fontina + Brie,
- ♥ Strawberries, Grapes + Candied Walnuts,
- ♥ Toasted Baguettes + Selection of Crackers

\$ 11.00 | \$ 13.97 per guest

COLD MEAT + DOMESTIC CHEESE PLATTER

- ♥ Black Forest Ham, Roast Turkey Breast, Roast Beef + Corned Beef
- ♥ Cheddar + Swiss Cheese Slices
- ♥ Assorted Pickles + Olives, Horseradish, Dijon Mustard + Cranberry Compote
- ♥ House made Organic Sourdough Bread

\$ 14.00 | \$ 17.78 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 Compote,
- ♥ Baguette, Multi-Grain + House made Organic Sourdough Bread

\$ 21.00 | \$ 26.67 per guest

VEGETABLE PLATTER

- ♥ Crisp Raw Vegetables with choice of Herbed Buttermilk Dip

OR

Red Pepper Mayonnaise

\$ 10.00 | \$ 12.70 per guest

FRUIT OPTIONS

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

\$ 8.00 | \$10.22 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
PAIRED DIPS

- ♥ 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

\$ 125.00 | \$ 158.75 per unit

each unit serves up to 25 people

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

\$ 18.00 | \$ 22.86 per guest

TABLE SNACKS

- ♥ Olive Oil Potato Chips **\$ 38.00 | \$ 48.26 per two pound unit**
- ♥ Honey Roasted Almonds **\$ 48.00 | \$ 60.96 per two pound unit**
- ♥ Spicy Cashews **\$ 65.00 | \$ 82.55 per two pound unit**
- ♥ Mixed Nuts with Rosemary + Shallots **\$ 60.00 | \$ 76.20 per two pound unit**

