



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

THEMED WORKING LUNCH OR DINNER BUFFET

PRAIRIE

- ♥ Minted Tabouleh Salad
- ♥ Spinach, Mushroom + Grilled Onion Salad with a Lemon Yogurt Dressing

- ♥ Pan Fried Breaded Pickerel with House Tartar Sauce
- ♥ House Made Manitoba Turkey Sausage with Mustard Sauce

- ♥ Steamed Potato Perogies with Sour Cream + Green Onion
- ♥ Asparagus

- ♥ Wild Berry Cobbler

\$ 39.00 | \$49.53 per person

HOME STYLE TV PARTY

- ♥ Classic Caesar Salad
- ♥ Traditional Greek Salad

- ♥ Breaded Chicken Breast Strips with Honey Mustard Dip
- ♥ Italian Meat Pizza
- ♥ Cheese Quesadilla with Tomato Salsa + Sour Cream
- ♥ Taco Chips with Guacamole + Salsa

- ♥ Sliced Melon
- ♥ Chocolate Brownies

\$ 36.00 | \$45.72 per person

All Buffets Include:

Fresh House Made Organic Sourdough Bread with Butter
Regular + Decaffeinated Coffee + Assorted Teas

A minimum attendance of 25 people is required.

A surcharge of \$3.00 | \$3.86 per person will apply for service to 24 people or less

THEMED WORKING LUNCH OR DINNER BUFFET

ASIAN SPIRIT

- ♥ Vegetable Spring Rolls with Plum Sauce
- ♥ Steamed Vegetable Dumplings
- ♥ Steamed Shrimp Dumplings

- ♥ Chicken Thighs with Sweet + Sour Pineapple
- ♥ Spicy BBQ Pork Ribs
- ♥ Vegetable Fried Rice
- ♥ Mixed Fried Greens

- ♥ Fortune Cookies
- ♥ Coconut Cupcakes

\$ 39.00 | \$49.92 per person

GREEK

- ♥ Tomato, Assorted Peppers, Cucumber + Red Onion Salad with Greek Dressing + Feta

- ♥ Whipped Spicy Feta Dip
- ♥ Chick Pea Hummus
- ♥ Assorted Marinated Olives
- ♥ Toasted Pita Strips

- ♥ Sirloin Beef Souvlaki
- ♥ Chicken Souvlaki
- ♥ Grilled Shrimp Skewer

- ♥ Roasted Asparagus with Lemon Zest
- ♥ Rice Pilaf

- ♥ Honey-Walnut Baklava
- ♥ Chocolate Covered Strawberries

\$ 45.00 | \$57.49 per person

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THEMED WORKING LUNCH OR DINNER BUFFET

VEGETARIAN ITALIAN PASTA

- ♥ Grilled Mediterranean Vegetable Salad
- ♥ Focaccia with Slow Roasted Tomato + Basil
- ♥ Focaccia with Caramelized Onion + Cream Cheese

- ♥ Three Cheese Cannelloni with Béchamel + Tomato
- ♥ Butternut Squash Lasagna with Rosemary Cream Sauce
- ♥ Spinach Gnocchi with Butter + Sage

- ♥ Assorted Italian Biscotti
- ♥ Seasonal Fruit

\$ 39.00 | \$49.92 per person

CLASSIC ITALIAN

- ♥ Tomato, Fresh Mozzarella with Basil + Balsamic Vinaigrette
- ♥ Roasted Assorted Peppers with Shallot Dressing
- ♥ Grilled Zucchini with Mint

- ♥ Chicken Cacciatore (braised chicken thigh with tomato)
- ♥ Braised Meatballs in House Tomato Sauce

- ♥ Penne Pasta with Roasted Tomato Sauce
- ♥ Parmesan Risotto

- ♥ Fresh Fruit with Zabaglione Sauce

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