

DINNERS AT THE FORT GARRY

Dinners at The Fort Garry may be enjoyed either as a three-course, four-course or multi-course extravaganza. The choice is yours! Our menu selection has been created

to allow you the flexibility to choose the number + type of courses, including, where appropriate, your customized three vegetable accompaniments.

We have also introduced a number of exciting vegetarian + vegan selections to accommodate all your dinner guests. Please enjoy exploring your options.

Our specially trained catering consultants are ready to assist.

Multiple choice entrée selections are available at the stated menu price plus a per guest supplementary charge of **\$ 8** for one additional entrée choice OR **\$ 10** for two additional entrée choices per guest. Some restrictions apply.

Maximum of 3 choices + vegetarian options

Please note that religious + dietary restrictions are not considered choices

SIMPLY DELICIOUS SOUPS + SALADS

to complement your dinner selection

HOT SOUPS

- ♥ Yukon Gold Potato Soup with Truffle Oil Drizzle and Chives ^{VG}
- ♥ Coconut, Lemon Grass, Chicken + Shiitake Mushroom Soup
- ♥ Cream of Manitoba Wild Rice + Mushroom Soup ^V
- ♥ Cream of Mushroom Soup ^{VG}
- ♥ Roasted Squash Soup with Spiced Crème Fraiche ^V
- ♥ Vegetable Minestrone with Basil Pesto ^V
- ♥ Roasted Pepper + Tomato Soup with Basil Yogurt ^V
- ♥ Winter Tomato Soup with Basil Pesto + Crème Fraiche

- ♥ French Onion Soup
- ♥ Bouillabaisse Soup

\$10 per guest

All our soups are made from scratch including the stocks, whether it is vegetable, chicken or other meat.

Subject to availability, only fresh vegetables, fresh herbs + spices are used +, where required, a long, slow simmer ensures a simply delicious result. No MSG or preservatives of any kind are used.

SALADS

- ♥ Caesar Salad with Reggiano Cheese, Sour Dough Croutons and Anchovy Garlic Vinaigrette
- ♥ Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette ^{VG}
- ♥ Field Greens with Almonds, Sundried Cranberries + Crumbled Goat Cheese and Basil-Mint Lemon Dressing ^{VG}
- ♥ Arugula + Pear Salad with Candied Pumpkin Seed, Honey Lemon Dressing ^{VG}
- ♥ Arugula, Orange, Black Olive + Salted Ricotta, Balsamic + Tuscan Olive Oil ^V
- ♥ Field Greens, Shaved Radish, Julienne Asparagus, Shaved Fennel, Salted Ricotta, White Truffle Lemon Vinaigrette ^V

Fresh produce + first rate ingredients ensure a clean, crisp, simply delicious salad. All dressings are house-made with the finest of ingredients + 'healthy oils' such as extra virgin olive oil

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

ENTRÉES

All dinners include fresh house made organic sourdough bread + butter, soup and/or salad, choice of three vegetables, dessert, regular & decaffeinated coffee + tea.

ROAST CHICKEN

- ♥ with Au Jus
- ♥ with Ginger + Soya-Whiskey Glaze

Chicken Breast

Three Course ~ \$ 50 per guest ♥ Four Course ~ \$ 55 per guest

Roasted Half Chicken

Three Course ~ \$ 54 per guest ♥ Four Course ~ \$ 59 per guest

STUFFED CHICKEN BREAST

- ♥ with Fontina Cheese + Basil Butter with White Wine Sauce

Three Course ~ \$ 55 per guest ♥ Four Course ~ \$ 60 per guest

POULTRY ALTERNATIVES

- ♥ Roast Turkey with Apple + Sage Stuffing

Three Course ~ \$ 54 per guest ♥ Four Course ~ \$ 68 per guest

- ♥ Oven Roasted Cornish Game Hen with Wild Rice Stuffing with Cabernet Sauce

Three Course ~ \$ 60 per guest ♥ Four Course ~ \$ 65 per guest

ROAST PORK LOIN

- ♥ with Grainy Dijon Port Jus

Three Course ~ \$ 50 per guest ♥ Four Course ~ \$ 55 per guest

FISH

- ♥ Seared Salmon with Lemon Caper Beurre Blanc
- ♥ Panko Crusted Pickerel with House Tartar Sauce

Three Course ~ \$ 57 per guest ♥ Four Course ~ \$ 62 per guest

ROAST BEEF TENDERLOIN

- ♥ with Green Peppercorn Steak Sauce
- ♥ with Port Reduction

PRIME RIB + RIBEYE 8 OZ

- ♥ Prime Rib + Au Jus
- ♥ Spicy Dry Rub Grilled Ribeye

Three Course ~ \$ 72 per guest ♥ Four Course ~ \$ 78 per guest

SLOW COOKED + BRAISED

- ♥ Roasted Sirloin with Cabernet Sauce
- ♥ Boneless Short Ribs braised with Red Wine

Three Course ~ \$ 60 per guest ♥ Four Course ~ \$ 65 per guest

VEGETABLE + STARCH ACCOMPANIMENTS

FRESH VEGETABLES

- ♥ Baby Carrots
- ♥ Asparagus Spears
- ♥ Grilled Bell Peppers
- ♥ Grilled Zucchini
- ♥ Roasted Butternut Squash
- ♥ Baked Half Tomato with Herbed Breadcrumbs
- ♥ Broccolini
- ♥ Roasted Root Vegetable

STARCHES

- ♥ Buttermilk Mashed Whipped Potatoes
- ♥ Wild + White Rice Pilaf
- ♥ Fingerling Potatoes with Herbs
- ♥ Puree of Sweet Potato
- ♥ Twice Baked Stuffed Potato
- ♥ Whipped Butter Potatoes

Choose Three items from the Vegetable + Starch Selections

* We endeavor to use only fresh seasonal vegetables. If your selection is not available or is restricted, a supplemental charge may apply or substitutions may occur.

DESSERTS

CHOCOLATE

- ♥ Chocolate Pâté with Crème Anglaise
- ♥ Chocolate Hazelnut Dome Cake with Coffee Crème

CHEESECAKE

- ♥ Chocolate Raspberry Cheese Cake with Fresh Fruit Coulis
- ♥ Classic Vanilla Cheese Cake with Cashew Caramel Sauce

CRÈME BRULÉE

- ♥ Vanilla Crème Brulée
- ♥ Chocolate Crème Brulée
- ♥ Lemon Crème Brulée

PUDDINGS

- ♥ Brioche Bread Pudding with Raisins + Crème Anglaise

FRUIT

- ♥ Strawberry Sorbet Shortcake
- ♥ Poached Pears with Chocolate Sauce

TARTS

- ♥ Apple Tart with Crème Chantilly
- ♥ Seasonal Berry Shortbread Tart
- ♥ Lemon Tart with Raspberry Coulis

All desserts are made in house.

Please choose any one dessert to complement your dinner selection.

CHILDREN'S DINNER OPTIONS

For children up to 13 years of age, you may select from the items below:

- ♥ Vegetables with Dip

Choose one from below:

- ♥ Chicken Fingers + Fries
- ♥ Hamburger (from Fresh-ground Chuck Steak) with French Fries
- ♥ Macaroni + Cheese

- ♥ Vanilla Ice Cream with Chocolate Sauce

\$ 25 per child