

THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

DELUXE DINNER BUFFET

A MINIMUM ATTENDANCE OF 100 PEOPLE IS REQUIRED.

A SURCHARGE OF \$25 PER PERSON WILL APPLY FOR SERVICE LESS THAN 100 GUESTS

House-made Sourdough Pull-Apart Buns + butter
Regular & Decaffeinated Coffee + Tea

MANITOBA CLASSIC

\$75 PER GUEST

CHOOSE FOUR ITEMS FROM THE FOLLOWING SELECTIONS:

- 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
- Roasted Beet Salad with Whipped Ricotta and Goat Cheese, Arugula, Toasted Hazelnuts, Grapefruit Segments + Olive Oil

CHOOSE THREE ITEMS FROM THE FOLLOWING SELECTIONS:

- Three Cheese Spinach Lasagna with Tomato Sauce
- Roast Chicken Pieces in a Creamy Mushroom Sauce
- Carved Roast Turkey with Gravy, Sage + Apple Stuffing
- Atlantic Salmon with Chive Hollandaise
- Panko Crusted Pickerel Fillet with House Tartar Sauce
- Prime Rib Roast Carving Station with Condiments (*\$ 10 supplement per guest*)
- Carved Roast Loin of Pork with Cider Jus

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

Prices are subject to PST, GST and 15% gratuity.

Prices are subject to change and are only guaranteed 60 days prior to a function.

THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

DELUXE DINNER BUFFET (CONTINUED)

A MINIMUM ATTENDANCE OF 100 PEOPLE IS REQUIRED.

A SURCHARGE OF \$25 PER PERSON WILL APPLY FOR SERVICE LESS THAN 100 GUESTS

CHOOSE THREE ITEMS FROM THE FOLLOWING SELECTIONS:

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

CHOOSE FOUR ITEMS FROM THE FOLLOWING SELECTIONS:

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

DESSERT ENHANCEMENTS

THE FOLLOWING ITEMS EACH COUNT AS TWO CHOICES OR ARE AVAILABLE AT A SUPPLEMENTAL COST OF \$ 10 EACH PER GUEST:

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

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