

# THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

## DINNERS

### 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 and type of courses, including, where appropriate, your customized three vegetable accompaniments.

We have also introduced several exciting vegetarian and vegan selections to accommodate all your dinner guests. Please enjoy exploring your options.

Our specially trained catering consultants are ready to assist.

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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

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## ENTRÉES

All dinners also include fresh **House-made Sourdough Pull-Apart Buns + butter, with choice of soup and/or salad, dessert, choice of three vegetables**, regular & decaffeinated coffee + tea.

### ROAST CHICKEN

**Chicken Breast** with Au Jus or with Ginger + Soya-Whiskey Glaze

**3- Course**      \$ 50 per guest      **4-Course**      \$ 58 per guest

**Roasted Half Chicken** with Au Jus or with Ginger + Soya-Whiskey Glaze

**3 Course**      \$ 54 per guest      **4-Course**      \$ 62 per guest

**Stuffed Chicken Breast** with Fontina Cheese + Basil Butter with White Wine Sauce

**3- Course**      \$ 55 per guest      **4-Course**      \$ 63 per guest

### POULTRY ALTERNATIVES

**Roast Turkey** with Apple + Sage Stuffing

**3- Course**      \$ 54 per guest      **4-Course**      \$ 62 per guest

**Oven Roasted Cornish Game Hen** with Wild Rice Stuffing with Cabernet Sauce

**3- Course**      \$ 60 per guest      **4-Course**      \$ 68 per guest

### PORK

**Roast Pork Loin** with Grainy Dijon Port Jus

**3-Course**      \$ 50 per guest      **4-Course**      \$ 58 per guest

### FISH

**Seared Salmon** with Lemon Caper Beurre Blanc

**Panko Crusted Pickerel** with House Tartar Sauce

**3- Course**      \$ 57 per guest      **4-Course**      \$ 65 per guest

Prices are subject to PST, GST and 15% gratuity.  
Prices are subject to change and are only guaranteed 60 days prior to a function

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## ENTRÉES (CONTINUED)

All dinners also include fresh **House-made Sourdough Pull-Apart Buns + butter, with choice of soup and/or salad, dessert, choice of three vegetables**, regular & decaffeinated coffee + tea.

### BEEF

**6 oz. Tenderloin** with Green Peppercorn Steak Sauce or with Port Reduction

**8 oz. Prime Rib + Au Jus**

**8 oz. Grilled Ribeye** with Spicy Dry Rub

**3-Course**      \$ 72 per guest      **4-Course**      \$ 80 per guest

### SLOW COOKED + BRAISED

**8 oz. Roasted Sirloin** with Cabernet Sauce

**8 oz. Boneless Short Ribs** with Red Wine

**3- Course**      \$ 60 per guest      **4-Course**      \$ 68 per guest

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## SIMPLY DELICIOUS SOUPS + SALADS

to complement your dinner selection

### HOT SOUPS

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

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 Creamy Garlic Dressing
- Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette <sup>VG</sup>
- Field Greens with Almonds, Sundried Cranberries + Crumbled Goat Cheese and Basil-Mint Lemon Dressing <sup>VG</sup>
- Arugula + Pear Salad with Candied Pumpkin Seed, Honey Lemon Dressing <sup>VG</sup>
- Arugula, Orange, Black Olive + Salted Ricotta, Balsamic + Tuscan Olive Oil <sup>V</sup>
- Field Greens, Shaved Radish, Julienne Asparagus, Shaved Fennel, Salted Ricotta, White Truffle Lemon Vinaigrette <sup>V</sup>

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

<sup>V</sup> denotes vegetarian by request    ♥ <sup>VG</sup> denotes vegan by request

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## VEGETABLE + STARCH ACCOMPANIMENTS

CHOOSE THREE ITEMS FROM THE VEGETABLE + STARCH SELECTIONS:

### FRESH VEGETABLES

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

### STARCHES

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

\* 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.

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## DESSERTS

PLEASE CHOOSE ANY ONE DESSERT TO COMPLEMENT YOUR DINNER SELECTION:

### CHOCOLATE

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

### CHEESECAKE

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

### CRÈME BRULÉE

- Vanilla
- Chocolate
- Lemon

### 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 Custard Tart
- Lemon Tart with Raspberry Coulis

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## CHILDREN'S DINNERS

FOR CHILDREN UP TO 13 YEARS OF AGE.

**\$18** PER CHILD

CHOICE OF:

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

FOR DESSERT:

- **Vanilla Ice Cream** with Chocolate Sauce

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