

# THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

## LUNCHES

### SANDWICH LUNCHEON

MINIMUM OF 15 PEOPLE PER OPTION OR A SURCHARGE OF \$5/PERSON WILL APPLY  
MENU CAN BE SERVED OR BOXED TO-GO

#### **INCLUDES:**

Sandwiches, Soup or Salad and Sweets

Regular & Decaffeinated Coffee + Assorted Teas

**\$32** PER GUEST

**CHOOSE 4 OPTIONS** FROM THE FOLLOWING SANDWICHES AND WRAPS:

#### Sandwiches

Served on sliced house-made sourdough bread

- **HAM & HAVARTI:** Dijon Mustard, Mayo, Lettuce and Tomato
- **ROAST BEEF:** Horseradish Mayo, Pickles, Lettuce and Tomato
- **TURKEY BREAST:** Honey Mustard, Mayo, Lettuce, Tomato and Red Onion
- **EGG SALAD:** Celery, Green Onions and Lettuce

Served on housemade ciabatta bun

- **(V) WHITE BEAN HUMMUS & CHÈVRE:** with Roasted Peppers and Grilled Artichokes
- **PROSCIUTTO & PROVOLONE:** with Pickled Eggplant and Black Olive Tapenade
- **GRILLED CHICKEN & GOUDA:** with Roasted Red Pepper and Aioli
- **MORTADELLA & MOZZARELLA** with Basil Pesto

#### Wraps

- **CHICKEN CLUB WRAP :** Lettuce, Cheddar Cheese, Bacon and Mayo
- **(V) MEDITERRANEAN WRAP :** Spinach, Cucumber, Tomato, Red Onion, Grilled Peppers, Hummus
- **TUNA SALAD WRAP :** Shredded Iceberg Lettuce, Red Onion and Cucumbers
- **SALMON SALAD:** Green Leaf Lettuce, Radish and Lemon Aioli

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## SANDWICH LUNCHEON (CONTINUED)

CHOOSE EITHER ONE SOUP OR ONE SALAD:

### SOUP

- Mild Spiced Lentil Soup <sup>VG</sup>
- Cream of Manitoba Wild Rice + Mushroom Soup <sup>VG</sup>
- Roasted Squash Soup with Spiced Crème Fraiche <sup>V</sup>
- Vegetable Minestrone with Basil Pesto
- Roasted Tomato Basil
- Potato, Leek, Truffle Oil and Chives

### SALADS

- Caesar Salad with Shaved Reggiano Cheese, Sour Dough Croutons and Anchovy Garlic Vinaigrette
- Greek Style Salad with Assorted Peppers, Cucumber + Tomato
- Artisan Mixed Greens, Cherry Tomatoes, Shaved Radish, Shredded Carrots with Shallot Vinaigrette
- Fingerling Potato Salad, Scallion, Celery with Mustard Dressing

ADD \$5 PER PERSON PER ADDITIONAL SELECTION

CHOOSE ONE SWEET:

- Assorted Freshly Baked Cookies: Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin
- Lemon Tart
- Chocolate Brownies
- Vanilla Cheesecake with Caramel Sauce
- Fresh Fruit Custard Tarts
- Whole Fruit

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

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## EXPRESS SERVED HOT LUNCH

MINIMUM OF 15 PEOPLE PER OPTION OR A SURCHARGE OF \$5/PERSON WILL APPLY

### INCLUDES:

- House-Made Sourdough Pull-Apart Buns with Butter
- Cookies + Squares **OR** Seasonal Fruit Platter
- Regular & Decaffeinated Coffee + Assorted Teas

**\$38** PER GUEST

### CHOOSE ONE FROM THE FOLLOWING SELECTIONS:

- **Three Cheese Spinach Lasagna** with Tomato Sauce (*vegetarian*)
- **Chicken Cacciatore** (braised chicken thigh with tomato), Sautéed Risotto Cake
- **Teriyaki Chicken**, Vegetable Fried Rice, Oriental Bok Choy
- **BBQ Back Ribs**, Baked Beans, Creamy Western Slaw
- **Red Wine Braised Beef**, Mashed Whipped Potato, Roasted Root Vegetable Medley
- **Veal Meatloaf** in a Tomato Gravy, Mashed Whipped Potato, Chef's Choice of Seasonal Vegetables
- **Roasted Cauliflower**, Cashew Cheese, Roast Peppers and Salsa Verde (*vegan*)
- **Grilled Vegetarian Napoleon**, Yam, Potato, Zucchini, Roasted Peppers and Carrots (*vegan*)

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## EXPRESS BIG SALAD LUNCHEON

MINIMUM OF 15 PEOPLE PER OPTION OR A SURCHARGE OF \$5.00/PERSON WILL APPLY

### INCLUDES:

- House-made Sourdough Pull-Apart Buns with Butter
- Cookies + Squares OR Fresh Fruit Platter
- Regular & Decaffeinated Coffee + Assorted Teas

**\$28** PER PERSON

### CHOOSE ONE FROM THE FOLLOWING SELECTIONS:

- **WEDGED ICEBERG** with house-smoked bacon, poached egg, tomato, and Green Goddess dressing
- **CAESAR SALAD** with traditional dressing, sourdough croutons and shaved Reggiano
- **ENDIVE, FRISÉE & RADICCHIO SALAD** with blue cheese, poached pear, candied pecans, and sherry vinaigrette
- **ROASTED BEET SALAD** with whipped ricotta and goat cheese, arugula, toasted hazelnuts, grapefruit segments and olive oil
- **BALTHAZAR SALAD** field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette
- **PROVENÇAL** with local tomatoes, cucumbers, feta, parsley, olives, salt-brined capers and red wine vinaigrette

### ADD-ONS:

- Grilled chicken breast \$9 per person
- Garlic prawns (6) \$19 per person

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## THREE COURSE PLATED LUNCHEON

House-made Sourdough Pull-Apart Buns with Butter  
Regular & Decaffeinated Coffee + Assorted Teas

### ITALIAN

**\$38** PER GUEST

- Vegetable Minestrone with Basil Pesto
- Cannelloni with Ricotta + Spinach
- Classic Tiramisu Cake

### AMERICAN

**\$40** PER GUEST

- Butternut Squash Soup with Crème Fraiche
- Country Style Veal Meatloaf + Tomato Gravy
- Garlic Mashed Potatoes
- Steamed Broccoli
- Pecan Pie with Caramel Sauce

### ASIAN

**\$40** PER GUEST

- Hot + Sour Soup
- Grilled Chicken Breast with Teriyaki Sauce
- Fried Rice
- Chef's Choice of Seasonal Vegetables
- Coconut Cake

### FRENCH

**\$40** PER GUEST

- Potato-Leek Soup with Truffle Oil and Chives
- Roasted Chicken Breast, Shallot-Madeira Jus
- Buttermilk Mashed Potatoes
- Asparagus with Lemon Zest
- Individual Seasonal Fruit Tart

### PRAIRIE

**\$55** PER GUEST

- Spinach Salad with Pickled Onions, Bacon, and Shallot Vinaigrette
- 7 oz New York Steak on Garlic Toast
- Fingerling Potatoes with Herbs
- Carrots and Brussel Sprouts
- Chocolate Raspberry Cheesecake with Fresh Fruit Coulis

### SHORE LUNCH

**\$40** PER GUEST

- Spinach, Mushroom + Pickled Onion Salad with Shallot Vinaigrette
- Panko Crusted Pickerel with House Tartar Sauce
- White & Wild Rice Pilaf
- Steamed Broccoli
- Wild Berry Cobbler

### GREEK

**\$40** PER GUEST

- Tomato, Assorted Peppers, Cucumber + Red Onion Salad with a Greek Dressing
- Chicken Breast Souvlaki with Tzatziki
- Grilled Bell Pepper and Roasted Asparagus
- Lemon, Oregano Roasted Potatoes
- Honey-Walnut Baklava

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# THE FORT GARRY

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## THEMED WORKING LUNCH OR DINNER BUFFET

A MINIMUM ATTENDANCE OF 25 PEOPLE IS REQUIRED.

A SURCHARGE OF \$5 PER PERSON WILL APPLY FOR SERVICE TO 24 PEOPLE OR LESS

House-made Sourdough Pull-Apart Buns with Butter  
Regular & Decaffeinated Coffee + Assorted Teas

### PRAIRIE

**\$45** PER GUEST

- Roasted Beet with whipped ricotta and goat cheese, arugula, toasted hazelnuts, grapefruit segments and olive oil
- Caesar with traditional dressing, sourdough croutons and shaved Reggiano
- Panko Crusted 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

### HOMESTYLE TV PARTY

**\$45** PER GUEST

- Wedged Iceberg with house-smoked bacon, poached egg, tomato, and Green Goddess dressing
- Endive, Frisée & Radicchio with blue cheese, poached pear, candied pecans, and sherry vinaigrette
- FGH Salami Board - an ever evolving selection of Canadian salami served with pickled vegetables and lavosh
- Breaded Chicken Breast Strips with Honey Mustard Dip
- Cheese Quesadilla with Tomato Salsa + Sour Cream
- Taco Chips with Guacamole + Salsa
- Seasonal Fruit Platter
- Chocolate Brownies

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Regular & Decaffeinated Coffee + Assorted Teas

### **ASIAN**

**\$45** PER GUEST

- Vegetable Spring Rolls with Plum Sauce
- Steamed Shrimp Dumplings
- Chicken Thighs with Sweet + Sour Pineapple
- Spicy BBQ Pork Ribs
- Vegetable Fried Rice
- Mixed Fried Greens
- Fortune Cookies
- Coconut Cupcakes

### **CLASSIC ITALIAN**

**\$49** PER GUEST

- Focaccia with Slow Roasted Tomato + Basil
- Focaccia with Caramelized Onion + Cream Cheese
- Caesar Salad with traditional dressing, sourdough croutons
- and shaved Reggiano
- Tomato Salad with House and Salted Ricotta, Olive Oil and Balsamic
- Grilled Zucchini with Mint
- Chicken Cacciatore (braised chicken with red wine)
- Braised Meatballs in House Tomato Sauce
- Gnocchi with Tomato-Basil Sauce, Mozzarella and Parmesan
- Mushroom Risotto with Parmesan
- Tiramisu
- Seasonal Fruit

### **GREEK**

**\$48** PER GUEST

- Tomato, Assorted Peppers, Cucumber + Red Onion Salad with Greek Dressing + Feta
- Chickpea Hummus
- Marinated Olives
- Grilled Pita
- Chicken Souvlaki with Tzatziki
- Grilled Shrimp Skewer
- Roasted Asparagus with Lemon Zest
- Rice Pilaf
- Honey-Walnut Baklava
- Chocolate Covered Strawberries

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