

THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

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

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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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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