

THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

2022 HOLIDAY SEASON MENU

SERVED DINNER

All dinners include fresh **House-made Sourdough Pull-Apart Buns + butter, soup and salad, vegetables, entrée, dessert, regular & decaffeinated coffee + tea.**

MENU #1

\$59 PER GUEST

- Prairie Mushroom Soup
- Butterleaf Lettuce with Strawberries + Toasted Almonds served with Herbed Buttermilk Dressing
- Roast Turkey Breast with Apple, Bread + Sage Stuffing
- Buttermilk Mashed Whipped Potatoes
- Roasted Brussels Sprouts

MENU #2

\$60 PER GUEST

- Cream of Broccoli Soup
- Caesar Salad with Shaved Reggiano Cheese, Sour Dough Croutons and Anchovy Garlic Vinaigrette
- Herb Roasted Chicken Breast with Three Shrimp Skewer served with Red Pepper Sauce
- Fingerling Potatoes with Rosemary
- Asparagus

MENU #3

\$76 PER GUEST

- Creamy Tomato Soup with Fresh Basil Pesto
- Baby Arugula Salad with Lemon Zest Croutons, Salted Ricotta + Meyer Lemon Vinaigrette
- Roast Prime of Beef Au Jus
- Buttermilk Mashed Potatoes
- Asparagus

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

SERVED DINNER DESSERT SELECTIONS

All desserts are made in house.

PLEASE CHOOSE ANY ONE DESSERT TO COMPLEMENT YOUR DINNER SELECTION:

CHOCOLATE

- Chocolate Mousse Cake with Peanut Butter + Jelly
- 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

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

2022 THEMED HOLIDAY SEASON 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

\$75 PER GUEST

SALADS: CHOOSE FOUR ITEMS FROM THE FOLLOWING SELECTIONS:

- Caesar Salad with traditional dressing, sourdough croutons and shaved Reggiano
- 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

HOT ENTRÉES & CARVING STATIONS: CHOOSE THREE ITEMS FROM THE FOLLOWING SELECTIONS:

- Three Cheese Spinach Lasagna with Tomato Sauce
- Roast Chicken Pieces in a Creamy Mushroom Sauce
- Roast Turkey Carving Station with Gravy, Sage + Apple Stuffing*
- Atlantic Salmon with Chive Hollandaise
- Panko Crusted Pickerel Fillet with House Tartar Sauce
- Carved Roast Loin of Pork with Cider Jus

**a Chef labour charge of \$ 30 per hour per Chef will apply
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

2022 THEMED HOLIDAY SEASON BUFFET (CONTINUED)

A MINIMUM ATTENDANCE OF 100 PEOPLE IS REQUIRED.

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

VEGETABLES & STARCHES: CHOOSE THREE ITEMS FROM THE FOLLOWING SELECTIONS:

- Potato Cheddar Perogies with Sour Cream + Green Onions
- Roasted Carrots
- Asparagus Spears
- Roasted Butternut Squash
- Medley of Seasonal Vegetables
- Buttermilk Mashed Whipped Potatoes
- Oven Roasted Fingerling Potatoes with Rosemary

DESSERT TABLE:

- Chocolate Orange Bûche de Noël
- Caramelized Nut Tart
- Almond Toffee Bark
- Christmas Bread Pudding + Amaretto Sauce
- Fresh Fruit Platter
- Fruitcake Cookies

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