

Dinner: Buffet

DELUXE MANITOBA CLASSIC

MINIMUM OF 50 PEOPLE PER OPTION OR A SURCHARGE OF \$25/GUEST WILL APPLY

\$85/GUEST

INCLUDES

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

SALADS

CHOOSE FOUR ITEMS:

- Field Greens with Julienne Carrot, Celery, Radish + Cherry Tomato, Balsamic Vinaigrette ✓
- Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette ✓
- Arugula + Pear Salad with Candied Pumpkin Seeds, Honey Lemon Dressing ✓
- Quinoa Salad with Asparagus, Corn + Tomatoes ✓
- Grilled Mushrooms, Arugula + Tomatoes, Crumbled Goat Cheese, Lemon Basil Olive Oil 🌿
- Roasted Beet Salad with Whipped Ricotta and Goat Cheese, Arugula, Toasted Hazelnuts, Grapefruit Segments + Olive Oil

HOT ENTRÉES

CHOOSE THREE ITEMS:

- 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/GUEST**
- Carved Roast Loin of Pork with Cider Jus

VEGETABLES + STARCHES

CHOOSE THREE ITEMS:

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

DESSERTS

CHOOSE FOUR ITEMS:

- 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 \$10/GUEST

Deliciously Decadent
Chocolate Fountain with
Variety of Items for Dipping

Cold Slab Ice Cream Bar

SEAFOOD TOWER \$45/GUEST

(Lobster Tails, Shrimp,
Oysters and Crab Claws)

Prices are subject to PST, GST and 15% gratuity. Prices are subject to change and are only guaranteed 90 days prior to a function.

🌿 Vegetarian with some modifications ✓ Vegan with some modifications 🌾 Gluten-friendly – though may come into contact with traces of gluten.

Dinner: Buffet

THEMED WORKING DINNER

MINIMUM OF 25 PEOPLE

INCLUDES:

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



ASIAN \$47/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



GREEK \$49/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



PRAIRIE \$46/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 \$48/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



CLASSIC ITALIAN \$55/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
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

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Dinner: Served

THREE OR FOUR COURSE PLATED DINNER

Multiple choice entrée selections are available at the stated menu price **PLUS** a per guest supplementary charge of:

\$8/GUEST for one additional entrée choice

OR

\$10/GUEST for two additional entrée choices

Some restrictions apply.

Maximum of three choices + vegetarian options.

Please note that religious + dietary restrictions are not considered choices.

ENTRÉES

ALL DINNERS INCLUDE:

House-Made Sourdough Pull-Apart Buns + Butter

Choice of Soup and/or Salad

Choice of Three Vegetables

Choice of One Dessert

Regular & Decaffeinated Coffee + Tea

ROAST CHICKEN

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

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

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

3-COURSE

\$52/GUEST

4-COURSE

\$62/GUEST

\$56/GUEST

\$66/GUEST

\$58/GUEST

\$68/GUEST

POULTRY ALTERNATIVES

Roast Turkey with Apple + Sage Stuffing

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

3-COURSE

\$54/GUEST



4-COURSE

\$64/GUEST

\$65/GUEST

\$75/GUEST

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ENTRÉES (CONTINUED)

PORK

Roast Pork Loin with Grainy Dijon Port Jus

3-COURSE **4-COURSE**
\$52/GUEST **\$62/GUEST**

FISH

Seared Salmon with Lemon Caper Beurre Blanc

Panko Crusted Pickerel with House Tartar Sauce

3-COURSE **4-COURSE**
\$60/GUEST **\$70/GUEST**
\$58/GUEST **\$68/GUEST**

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 **4-COURSE**
\$78/GUEST **\$88/GUEST**
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BEEF

8 oz. Roasted Sirloin with Cabernet Sauce

8 oz. Boneless Short Ribs with Red Wine

3-COURSE **4-COURSE**
\$62/GUEST **\$72/GUEST**
\$65/GUEST **\$75/GUEST**

VEGAN/VEGETARIAN




Grilled Marinated Tofu on a Sushi Rice Cake with seasonal greens  

Grilled Marinated Portabella Mushroom Steak  

Roasted Butternut Squash, Quinoa and Apples  

3-COURSE **4-COURSE**
\$48/GUEST **\$58/GUEST**
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DINNER ACCOMPANIMENTS

TO COMPLEMENT YOUR DINNER SELECTION

SOUPS

- Yukon Gold Potato Soup with Truffle Oil Drizzle + Chives ✓
- Coconut, Lemon Grass, Chicken + Shiitake Mushroom Soup
- Cream of Manitoba Wild Rice + Mushroom Soup 🌿
- Cream of Mushroom Soup ✓
- Roasted Squash Soup with Spiced Crème Fraîche 🌿
- Vegetable Minestrone with Basil Pesto 🌿
- Roasted Pepper + Tomato Soup with Basil Yogurt 🌿
- Winter Tomato Soup with Basil Pesto + Crème Fraîche

SALADS

- Caesar Salad with Reggiano Cheese, Sour Dough Croutons and Creamy Garlic Dressing
- Butter Leaf Lettuce with Strawberries + Toasted Pumpkin Seeds, Sour Orange Vinaigrette ✓
- Field Greens with Almonds, Sundried Cranberries + Crumbled Goat Cheese and Basil-Mint Lemon Dressing ✓
- Arugula + Pear Salad with Candied Pumpkin Seed, Honey Lemon Dressing ✓
- Arugula, Orange, Black Olive + Salted Ricotta, Balsamic + Tuscan Olive Oil 🌿

SPECIALTY SALADS

CHOOSE ONE:

Field Greens, Shaved Radish, Julienne Asparagus, Shaved Fennel, Salted Ricotta + White Truffle Lemon Vinaigrette **\$6/GUEST**

Roasted Beets, Whipped Ricotta Cheese, Orange segments, Arugula + Orange Vinaigrette **\$6/GUEST**

Wisconsin Burrata, fresh and roasted Cherry Tomatoes, Endive, Extra Virgin Olive Oil, Maldon Salt, Oregano + Basil (may require 30 days notice)
\$15/GUEST

VEGETABLES + STARCHES

CHOOSE THREE:

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
- Purée of Sweet Potato
- Twice Baked Stuffed Potato
- Whipped Butter Potatoes

DESSERT

CHOOSE ONE:

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

- 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

\$20/CHILD

MAIN

CHOOSE **ONE**:

Chicken Fingers + French Fries

Hamburger (from Fresh-ground Chuck Steak) with French Fries

Macaroni + Cheese

ADD-ONS:

Vegetables + dip **\$3/CHILD**





DESSERT

Vanilla Ice Cream with Chocolate Sauce



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