

# Dinner: Buffet

## DELUXE MANITOBA CLASSIC

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

### \$89/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

**+ \$12/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)

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

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## THEMED WORKING DINNER

MINIMUM OF 25 PEOPLE

### INCLUDES:

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

### ASIAN \$52/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 \$54/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 \$52/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 \$50/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 \$64/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

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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

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### 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	4-COURSE
<b>\$54/GUEST</b>	<b>\$64/GUEST</b>
<b>\$58/GUEST</b>	<b>\$68/GUEST</b>
<b>\$60/GUEST</b>	<b>\$70/GUEST</b>




### POULTRY ALTERNATIVES

**Roast Turkey** with Apple + Sage Stuffing

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

3-COURSE	4-COURSE
<b>\$56/GUEST</b>	<b>\$66/GUEST</b>
<b>\$67/GUEST</b>	<b>\$77/GUEST</b>

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## ENTRÉES (CONTINUED)

### PORK

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

**3-COURSE \$54/GUEST**    **4-COURSE \$64/GUEST**



### FISH

**Seared Salmon** with Lemon Caper Beurre Blanc

**Panko Crusted Pickerel** with House Tartar Sauce

**3-COURSE \$62/GUEST**    **4-COURSE \$72/GUEST**  
**\$60/GUEST**    **\$70/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 \$82/GUEST**    **4-COURSE \$92/GUEST**  
**\$82/GUEST**    **\$92/GUEST**  
**\$82/GUEST**    **\$92/GUEST**



### BEEF

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

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

**3-COURSE \$66/GUEST**    **4-COURSE \$76/GUEST**  
**\$69/GUEST**    **\$79/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 \$48/GUEST**    **4-COURSE \$58/GUEST**  
**\$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)  
**\$9/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 Anglais
- 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

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FOR CHILDREN UP TO 13 YEARS OF AGE

**\$22/GUEST**

### 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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