



204-477-1897

Buffets Made Easy

We take a lot of pride in designing and creating the ultimate buffet for your event. The presentation will astound your senses; the taste will leave your guests delighted.

From simple to sublime the possibilities are endless and can be tailored to suit any palate.

Our buffet menus make it easy to offer a fantastic feast to your guests. Please call if you would prefer one of our event coordinators to customize a menu for you.

The Seasons Buffet

\$28.95

A Collection of our Most Popular Dishes

Seasons Tossed Salad (Manitoba Mixed Greens with Shredded Carrots, Tomatoes & Cucumbers)

Caesar Salad

Traditional Greek Salad

Green Beans Almandine

Oven Roasted Rosemary Potatoes

Grilled Chicken Breast with Mango Salsa

Assorted Rolls, Breadsticks, Lavosh & Butter

Coffee & Tea

The Winnipegger Buffet

\$33.95

Tossed Salad Bar (Choose your toppings – Carrots, Tomatoes, Cucumbers, Mushrooms, Peppers, Red Onions, Olives, Feta Cheese & an Assortment of Dressings)

5 Vegetable Coleslaw

Assorted Relish Platter – Pickled In House

Potato Cheddar Perogies (Made the Way Your Baba Used to Make)

Meatballs (Swedish, BBQ or Sweet & Sour)

Honey Glazed Carrots

Red Skinned Garlic Smashed Potatoes

Carved Roast Beef

Homemade Pan Gravy

Assorted Rolls & Butter

Coffee & Tea



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The Manitoban Buffet (Farm to Table)

\$38.95

(All Items are Made with Manitoba Products, and are subject to Seasonality Restrictions)

Manitoba Mixed Greens with Assorted Housemade Manitoba Dressings
Caesar Salad – Local Romaine, Housemade Herb Croutons, Our Chef's Secret Dressing
Assorted Relish Platter – Pickled in House
Potato Cheddar Perogies
Manitoba Seasonal Vegetables
Herb Roasted Potatoes
Manitoba Free Range Chicken Bruschetta – Parmesan Encrusted with Tomato Basil Sauce
Manitoba Pork Tenderloin with Rhubarb Chutney
Artisanal Breads & Compound Butters
Coffee & Tea

The Prairie Buffet (Farm to Table)

\$44.95

(All Items are Made with Manitoba Products, and are subject to Seasonality Restrictions)

Manitoba Mixed Greens with Assorted Housemade Manitoba Dressings
Caesar Salad – Local Romaine, Housemade Herb Croutons, Our Chef's Secret Dressing
Heirloom Tomato Salad Drizzled with Balsamic Vinegar and EVOO
Potato Cheddar Perogies
Harvest Grilled Vegetables
Herb Roasted Potatoes
Manitoba Free Range Chicken – Stuffed with House Made Bacon, Mushrooms, Wild Rice and Bothwell Cheese Served with a Mushroom Duxelle Sauce
Carved Manitoba Beef Tenderloin *(Bison Tenderloin May be Substituted at an Additional Cost)*
Artisanal Breads & Compound Butters
Coffee & Tea

*Above Buffets Include Professional Serving Staff, China, Silverware, Glassware,
Set Up, Clean Up, Coffee/Tea Service & Linen*

*Above Pricing Based on Groups of 100, For Groups of 50-99 Add \$5.00/Person
Prices Plus Applicable Taxes and 15% Service Charge*



Create Your Own Buffet

*(Choose 1 Entree, 2 Salads, 2 Vegetables, 1 Item from the Pastas, Pilafs, Potato, Rice Category)
(Additional Items May Be Added to "Create Your Own Buffet")*

Entrees

Poultry

- \$ 30 *Manitoba Free Range Chicken Wellington*
- \$ 30 *Chicken Stuffed with Spinach, Herbs, Shallots and Cream Cheese with Rose Sauce*
- \$ 32 *Asparagus & Chevre Stuffed Chicken Breast with Roasted Red Pepper Coulis*
- \$ 32 *Breast of Chicken with Apple, House Smoked Cherries, Raisins, & Calvados Apple Brandy*
- \$ 28 *Chicken Picatta – Pounded and Lightly Breaded Chicken Breast Pan Fried with a White Wine, Lemon and Caper Butter*
- \$ 30 *Chicken Marsala in a Red Wine Mushroom Reduction*
- \$ 32 *Spinach, House Smoked Bacon, and Fontina Stuffed Chicken Breast with Tomato Basil Cream*
- \$ 33 *Slow Roasted Breast of Turkey with Savoury Apple Sage Dressing*
- \$ 33 *Apple Cider Brined Slow Roasted Breast of Turkey with Cranberry Orange Reduction*

Seafood

- \$ 34 *Grilled Hoisin Marinated Salmon with Pineapple Mango Salsa*
- \$ 35 *Salmon Wellington in a Fresh Herb Beurre Blanc Sauce*
- \$ 38 *Miso Marinated Black Cod*
- \$ 38 *Sablefish with Smoked Tomato Butter*
- \$ 32 *Pan Roasted Trout with Almonds and Brown Butter*
- \$ 32 *Manitoba Arctic Char with Chile Lime Butter*

Pork

- \$ 32 *Cranberry Apple Stuffed Pork Loin with Cranberry Orange Reduction*
- \$ 32 *Housemade Andouille Sausage, Spinach and Bell Pepper Stuffed Pork Loin with Dijonaise Sauce*
- \$ 34 *Wild Mushroom Roasted Tenderloin of Pork in a Marsala Demi Glace*
- \$ 35 *Medallions of Pork with Caramelized Pears*
- \$ 32 *Pork Loin Stuffed with Brandied Plum Stuffing and Blackcurrant Sauce*

Beef (Beef Cuts Can Be Interchanged with Sauces, Prices May Vary)

- \$ 34 *Grilled Eye of Round Served with Porcini Mushroom Sauce*
- \$ 34 *Grilled and Seasoned Beef with Rosemary Red Wine Sauce*
- \$ 36 *Roasted Striploin with Peppercorn Cream Sauce*
- \$ 36 *Sirloin of Beef with House Smoked Tomato Relish*
- \$ 36 *Roasted Striploin Served with a Mushroom Ragout*
- \$ 36 *Oven Roasted Striploin with Cranberry Relish*
- \$ 40 *Beef Tenderloin with Star Anise Sauce*
- \$ 42 *Tournedos of Beef Served with a Madeira Wine Reduction*
- \$ 42 *Medallions of Beef and Topped with Gorgonzola Cream*
- \$ 44 *Prime Rib with Pan Gravy*



Salads

- Seasons Tossed Salad – *Mixed Field Greens, English Cucumber, Fresh Garden Tomatoes, Shredded Carrots and Assorted Dressing*
- Caesar Salad – *Crisp Romaine Lettuce, Housemade Croutons, and Parmesan Cheese and our Famous Housemade Caesar Dressing*
- Traditional Greek Salad – *Fresh Garden Tomatoes, English Cucumber, Red Onion, Red and Green Peppers, Kalamata Olives, and Feta Cheese with a Zesty Greek Dressing*
- Spinach Salad – *Fresh Spinach with Sweet Red Onions, Toasted Almonds, Chopped Egg, and Strawberries with a Raspberry Vinaigrette*
- Coleslaw – *Shredded Green and Purple Cabbage with Carrots in your choice of Creamy or Vinaigrette Style Dressing*
- Pasta Salad – *Peppers, Carrots, and Onions tossed in our Secret Dressing*
- Italian Pasta Salad – *Black Olives, Sundried Tomatoes and Parmesan Cheese in an Italian Vinaigrette Dressing*
- German Style Potato Salad – *Red-Skinned Potatoes and Diced Pickles in a Creamy Mustard Dressing*
- Mediterranean Couscous - *Couscous Mixed with Peppers, Black Olives, and Feta Cheese*
- BLTC – *Romaine Lettuce, Manitoba Tomatoes, House Cured Crumbled Bacon and Bothwell Marble Cheese with our Creamy Dressing*
- Taco Salad – *Romaine Lettuce Topped with Heirloom Tomatoes, Peppers, Sweet Red Onions, Bothwell Marble Cheese, Salsa and Sour Cream, Served with Housemade Tortilla Strips*
- Thai Salad – *Rice Vermicelli Noodles, Julienned Peppers, Carrots, Bean Sprouts, Savoy Cabbage, Cucumber, Mint and Sliced Scallions in a Spicy Peanut Satay Dressing*
- Mexican Rice Salad – *Black Beans, Dirty Rice, Diced Peppers, and Roasted Corn Served with Guacamole, Salsa and Sour Cream*
- Oriental Salad – *Crisp Romaine Lettuce, Red and Green Peppers, Sweet Red Onions, Carrots, Mushrooms, and Rice Noodles with a Tangy Sesame Dressing*
- Caprese Salad – *Vine Ripened Tomatoes, Mozzarella, Fresh Basil Drizzled with EVOO*
- Italian Chopped Salad – *Assorted Greens, English Cucumbers, Diced Local Tomatoes, Chopped Genoa Salami, Pepperoni, Bothwell Mozzarella and Served with a Vinaigrette*
- Sicilian – *Diced Cucumbers, Tomatoes, Artichoke Hearts, Asparagus Spears, Red Onions, Black & Green Olives, Red & Green Peppers Tossed in Basil Vinaigrette and Finished with Crumbled Feta*
- Little Italy – *Orzo Pasta with Air Dried Roma Tomatoes, Artichoke Hearts, Beefsteak Tomato, Parmesan, and Leek with a Meyer Lemon Vinaigrette*
- Underground – *Roasted Sweet Potatoes, Carrots, Parsnips, Beets, Potatoes, and Caramelized Onions Tossed in a Maple Vanilla Vinaigrette and Topped with Leeks*
- Healthy Grains – *Wild Rice, Kamut, Bulgur, Brown Rice, Barley and Lentils Tossed with Preserved Lemon and Air Dried Cranberry Dressing*
- Tabbouleh – *Israeli Couscous, Tomatoes, Cucumbers, Roasted Red Peppers, Mint, Parsley, Green Onions, Lemon Juice, and Extra Virgin Olive Oil*
- Quinoa Pomegranate – *Spinach, Black Quinoa, Red Onion, Pomegranate Seeds, and Toasted Almonds Tossed with a Honey Dijon Vinaigrette and Topped with Crumbled Feta*
- Southwest Quinoa Salad – *Quinoa Tossed with Corn, Red Pepper, Black Beans, Cilantro and Smoked Jalapeno Vinaigrette*

Vegetables

Farmer's Market Vegetable Medley – *May Include Carrots, Zucchini, Yellow Squash and Red Bell Pepper Sauteed with Fresh Chopped Garlic and Butter*

Asparagus with Lemon Tarragon Butter

Baby Carrots with Manitoba Made Steppler Honey

Baby Carrots and Green Beans Tossed in Chive Butter

Green Beans with Roasted Almonds and Brown Butter

Green Beans with Hazelnuts, Rosemary and Caramelized Shallots

Fresh Green Beans Nicoise (*Tossed with Cherry Tomatoes, Chopped Olives, Shallots*)

Grilled Vegetable Pave

Spiced Roasted Yams

Summer Market Vegetable Medley – *Zucchini, Squash, Snow Peas, Cherry Tomatoes and Peppers Tossed in Herb Butter*

Roasted Yams with Pecans and Orange Butter

Roasted Squash with Grilled Green Onion Tossed in Honey Thyme Butter

Potato, Sweet Potato and Leek Torte

Roasted Autumn Vegetables – *Butternut Squash, Rutabagas, Beets and Parsnips Roasted with Shallots, Sage, Thyme and Oregano*

Vegetable Ratatouille

Pastas, Pilafs, Potatoes, Risotto, Rice

Chive, Yukon Gold and Manitoba Bothwell Cheddar Potato Cake

Herb and Garlic Roasted Baby Potatoes

Leek Infused Mashed Potatoes

Lemon and Pistachio Pilaf

Farro Pilaf with Dried Cherries and Toasted Almonds

Orzo with Manitoba Greenland Tomatoes and Fresh Basil

Wild Mushroom Risotto

Wild Mushroom and Asparagus Risotto

Lemon and Herb Risotto Cakes

Butternut Squash Risotto Cakes

Yukon Gold and Sweet Potato Pave

Spatzle – Choose from Herb, Sundried Tomato, Pesto, or Butternut Squash

Gnocchi in a Basil and Smoked Tomato Cream Sauce

Twice Baked Potato

Smashed Potatoes with Garlic, Butter and Topped with Parsley, Chives and Parmesan Cheese

Goat Cheese Mashed Potatoes

Manitoba Organic Pumpkin Polenta

Savoury Bread Pudding with Butternut Squash, Sage and Parmesan Cheese

Potato Gratin with Manitoba Bothwell Cheddar and Braised Leeks

Risotto Pave with Lemon and Fresh Herbs

Manitoba Maple Sweet Potatoes



Create Your Own Buffet – Choose 1 Entree, 2 Salads, 2 Vegetables and 1 Item from the Pastas, Pilafs, Potatoes, Risotto, Rice Category. Assorted Artisanal Breads, Coffee Service, China, Silverware, Glassware, Set Up, Clean Up, Serving Personnel and Floor Length Linen Are All Included with the Buffets.

Enhance Your Buffet – Add Any Number of Items to Complement Your Buffet

Add An Entree - \$7.00

Add A Salad - \$2.50

Add A Vegetable - \$2.50

Add An Item from Pastas, Pilafs, Potatoes, Risotto, Rice - \$3.00

Desserts \$4.95

Individual Apple Galettes - Puff Pastry Baked to a Golden Brown with Cinnamon Apple Filling

Manitoba Strawberry Shortcake

Warm Cherry Cobbler with Chantilly Cream

Lemon Cheesecake with Macerated Berries

Mini Dessert Buffet \$6.95

Assorted Mini Cakes, Mini Pastries, Mini Chocolates, Mini Petit Fours, Cookies all Colour Co-ordinated to Your Choice

Cheesecake Bar \$6.95

Assorted Cheesecakes Served in Martini Glasses with an Assortment of Fix It Yourself Fun Toppings

Decadent Dessert Buffet \$7.95

(Minimum 50 People)

Assorted Cakes, Tortes & Cheesecakes Choose From:

Tiramisu	Schmoo Torte	NY Cheesecake
Carrot Cake	Cinnamon Torte	Chocolate Ganache Cake
Cafe Latte	Lemon Chiffon	Pumpkin Cheesecake
Cafe Mocha	Coffee Cake	Caramelized Apple Torte
Tia Maria	Oreo Cheesecake	Turtle Cheesecake

Create Your Own Buffets Include China, Silverware, Glassware, Serving Personnel, Set Up, Clean Up & Floor Length Linen

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