

Table d'Hôte Luncheons

Full Three Course Luncheons - Soups, Salads and Desserts



Our Table d'Hôte Luncheons include Fresh Rolls and Butter, your choice of Soup, Salad or Fruit Cocktail, choice of Main Entrée, choice of Dessert with Coffee and Tea. Price of meal is dependent upon your choice of Entrée.

Soups

Vegetable Chowder

Chicken Broth with Barley

Beef Consommé Julienne

Caramelized Mushroom

Old Fashioned Vegetable

Salads

Fresh Fruit Cocktail
with Ginger and Citrus Fruit Syrup

Caesar Salad
Freshly Grated Parmesan Cheese and Fresh Lemon

Fresh Market Lettuces and Greens
with Radicchio and Belgian Endive
Soya and Sesame Oil Dressing

Two Green Salad
with Tomatoes, Cucumbers, Carrots and Green Onions
Cream and Herb Dressing

Desserts

Deep Dish Apple Pie
with Crème Chantilly

Chocolate Mousse
garnished with shaved Belgian Chocolate

Lemon and Lime Sorbet
served on a Tuille Biscuit with Iced Blackberries

Fresh Fruit Tart
Sweet Pastry Shell filled with a Maple Custard and Fresh Fruit

Pear "Belle Hélène"
Vanilla Ice Cream and Poached sliced Pears
with Chocolate Sauce and Crème Chantilly

Peach "Melba"
Italian Ice Cream and Poached sliced Peaches
with a Raspberry Coulis and Whipped Cream

Winnipeg Convention Centre

375 York Avenue, Winnipeg, Manitoba, Canada R3C 3J3 telephone: 204 956 1720
website: www.wcc.mb.ca toll free: 1 800 565 7776 fax: 204 943 0310

*All prices are subject
to 7% P.S.T., 15% Gratuity
Charge and 5% G.S.T.*

Table d Hôte Luncheons - Entrées



Our Table d Hôte Luncheons include Fresh Rolls and Butter, your choice of Soup, Salad or Fruit Cocktail, choice of Main Entrée, and choice of Dessert with Coffee and Tea. All Entrées are accompanied with our Chef's suggestions for potatoes and vegetables.

Chicken

Baked Breast of Chicken "Chasseur"

with caramelized Sweet Onions and Roasted Garlic Mashed Potatoes
\$26.75 per person

Grilled Chicken Breast "au Citron"

Orange Sections and Citrus Zest with Risotto
\$26.75 per person

Roast Boneless Breast of Chicken "Parmesan"

served on a Bed of Noodles Tossed in Herbs
\$27.25 per person

Grilled Breast of Chicken Blackened "Cajun Style"

with a Piquant Cajun Sauce and Parsley Potatoes
\$27.50 per person

Pork

Roast Loin of Pork

with Apple Sauce and Raisin Dressing and Duchesse Potatoes
\$27.50 per person

Roast Loin of Pork with a Honey Mustard Crust

Poached Pear and Apple Sauce, Scalloped Potatoes
\$28.25 per person

Beef

Pan Fried Top Sirloin Steak (8 oz.)

with Sautéed Mushrooms and Onions
and Steamed Red Nugget Potatoes
\$30.95 per person

Dijon & Herb Rubbed Roast Round of Beef

with a Red Wine Sauce and Duchesse Potatoes
\$28.00 per person

Beef "Stroganoff" with Pickles and Sour Cream

served over a Bed of Linguini
\$27.25 per person

Fish and Seafood

Baked Fillet of Salmon

served with a Lime flavoured Chive Cream and Risotto
\$28.75 per person

Baked Fillet of Sole

with Roasted Walnuts and Saffron Rice
\$29.00 per person

Pan Fried Pickerel Fillets

with Lemon Juice, Brown Butter and Risotto
\$29.25 per person

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