

# Table d'Hôte Dinners

## Four Course Dinner Menu Selections



Our complete meal, Table d'Hôte pricing for dinners includes Fresh Rolls and Butter, your choice of Soup and Salad, your choice of Entrée and of Dessert with Coffee and Tea. Price is determined by your choice of Entrée. All Entrées are served with our Chef's suggested Vegetable and Potato, Noodles or Rice. To further enhance your menu, please consult our Appetizers and House Specialities for items available at a surcharge.

### Chicken

**Braised Breast of Chicken "Coq au Vin"**  
with Button Mushrooms, Pearl Onions and a Red Wine Sauce  
\$38.75 per person

**Grilled Breast of Chicken**  
with Poached Peach and Roasted Macadamia Nut Sauce  
\$38.75 per person

**Breast of Chicken**  
Baked in a Crust of Chives, Walnuts and Mustard Seeds  
with a Parsley and Zinfandel Cream Sauce  
\$38.75 per person

**Roast Breast of Chicken**  
stuffed with Artichokes, Red Pepper and Garlic  
with a fresh Rosemary Sauce  
\$39.50 per person

**Baked Chicken Breast filled with Wild Rice and Herbs**  
with a Shiitake Mushroom Sauce  
\$39.25 per person

**Supreme of Chicken Baked "en Crouete"**  
with a Fresh Dill and Chardonnay Sauce  
\$39.50 per person

**Roast Double Breast of Chicken with Fresh Grapes and Basil**  
served with Beurre Blanc and Beurre Rouge  
\$42.25 per person

### Game

**Roast Medallions of Turkey**  
and Apple Stuffing  
served with a Sun-dried Cranberry and Grainy Mustard Sauce  
\$38.75 per person

**Roast Cornish Game Hen**  
stuffed with Wild and Long Grain Rice  
Chanterelle Mushroom Sauce  
\$45.75 per person

**Roast Breast of Duck**  
flavoured with Fresh Orange and Grand Marnier  
\$47.00 per person

**Two Quails Roast with a Stuffing of Pistachio Nuts**  
and Pâté de Volaille and Calvados Sauce  
\$48.50 per person

**Roast Breast of Pheasant with Pine Nuts and Black Currants**  
Marsala Sauce  
\$48.95 per person

### Pork

**Honey Roasted Pork Tenderloin**  
on an Apple Crouton and glazed with Pecan Butter Sauce  
\$39.50 per person

**Grilled Medallions of Pork**  
with a Morel Mushroom Sauce  
\$39.75 per person

## 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.*

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### Beef

**Roast Top Round of Beef**  
with a Brown Mustard Crust  
with Tarragon and Red Wine Sauce  
\$39.95 per person

**Roast Striploin**  
with Button Mushrooms  
and a Red Wine Sauce  
\$45.75 per person

**Charbroiled New York Steak**  
marinated in Sake, Ginger  
and Soya Sauce  
\$48.75 per person

**Roast Prime Rib of Beef "Au Jus"**  
\$47.75 per person

**Grilled Beef Tenderloin**  
with a Green Peppercorn Sauce  
\$52.25 per person

**Grilled Medallion of Beef Tenderloin**  
Wild Mushroom and Burgundy Sauce  
\$52.25 per person

**Roast Tenderloin of Beef**  
with Dijon Mustard and Fresh Rosemary  
Sautéed Mushrooms and a Madeira Sauce  
\$50.75 per person

### Veal

**Escalope of Veal**  
filled with Apple and Pistachio Pâté  
coated with Toasted Corn Flakes and  
Calvados Sauce \$45.95 per person

**Escalope of Veal "Cordon Bleu"**  
with a Wild Mushroom Sauce  
\$46.75 per person

**Grilled Medallions of Veal "Marsala"**  
with a Marsala and Demi Glace Sauce  
\$53.00 per person

### Fish and Seafood

**Baked Fillet of Salmon**  
served with a Citrus Confit  
\$41.25 per person

**Fillet of Salmon Baked in Puff Pastry**  
with a Lime Cream Sauce  
\$42.50 per person

**Baked Fillets of Dutch Sole with Shrimp**  
with a Dill and Cream Sauce  
\$43.75 per person

**Fillet of Salmon "en Papillote"**  
Baked in Parchment Paper  
with Lemon, Tomato and Steamed Fennel  
\$42.25 per person

**Poached Fillet of Atlantic Halibut**  
with a Macedoine  
of Grapefruit and Hollandaise Sauce  
\$44.00 per person

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