

# Dinner Salads



Our multi-course meals, Table d'Hôte pricing for Dinner Service includes Bakery Fresh Rolls and Butter, your choice of Soup and Salad, your choice of Entrée and of Dessert with Coffee and Tea. Specialty House Salads are available with an applicable surcharge.

**Medley of Field Greens with House Dressing**  
garnished with Tomato, Cucumber, Carrot and Croutons

**Tropical Butter Lettuce Leaves with Poppyseed Dressing**  
garnished with Mandarin Orange Sections, Fire Roasted Mango,  
Oven-Dried Apple, Strawberry Slices and Toasted Almonds

**Sliced Tomato, Red Onion and Crumbled Feta Cheese Salad**  
served over Romaine Leaves  
and drizzled with Balsamic Vinaigrette

**Caesar Salad**  
with Romano Cheese and Crostini

**Boston Greens with Tomato Slices  
and Bocconcini Cheese**  
garnished with Crostini, Eggplant Chips and Walnuts  
drizzled with Fire Roasted Red Pepper Vinaigrette

## Specialty House Salads

**Medley of Baby Greens in a Parmesan Bowl**  
with Roasted Garlic Vinaigrette  
garnished with Cherry Tomato, Beet Chips,  
Mimosa Egg and Roast Pine Nuts  
\$2.75 per person surcharge

**Baby Greens in a Tomato Ring  
with Warm Hoisin Glazed Atlantic Salmon**  
garnished with Tomato Slices, Almonds and Crispy Onions  
drizzled with Soy and Roasted Garlic Dressing  
\$5.10 per person surcharge

**Medley of Macro Greens in a Plantain Ring  
with slices of Grilled Chicken Breast**  
garnished with a Parsnip Chip, Crispy Leeks, Tomato,  
Cucumber, Crostini and drizzled with Balsamic Truffle Oil  
\$4.30 per person surcharge

**Greek Salad on Romaine Lettuce Leaves**  
with Feta Cheese and Kalamata Olives  
\$2.20 per person surcharge

**Bouquet of Greens in a Tortilla Bowl  
with Jalapeno Grilled Chicken Slices**  
garnished with Goat Cheese Quenelles, Cherry Tomato,  
Crispy Onions and Julienne of Peppers and Jalapeno Cheddar,  
served with Fire Roasted Tomato and Lime Vinaigrette  
\$3.80 per person surcharge

**Gala Apple and Fennel Chiffonade  
with sliced Duck Breast**  
drizzled with Balsamic Calvados Rundown  
garnished with Pecans, Blackberries and Apple Chips  
\$5.35 per person surcharge

**Spinach, Mimosa Egg and Mushroom Salad  
with Bacon Tidbits**  
served with Ranch Style Dressing  
\$3.25 per person surcharge

**Bundle of Baby Greens in Cucumber Ribbon  
with Poached Prawns**  
garnished with an Eggplant Crisp, Baby Tomato,  
Mimosa Egg with Salmon Caviar and Oven Dried Lemon  
drizzled with Lime Vinaigrette  
\$6.00 per person surcharge

### Winnipeg Convention Centre

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