

Signature



We offer a wide selection of fine wines to pair with your menu selections. Your Event Coordinator would be pleased to offer our advice.

One

Roast Corn and Crab Chowder

Bibb, Oak Leaf and Radicchio Lettuces
Marinated Artichokes and Balsamic Basil Vinaigrette

Beef Wellington
with Bordelaise Sauce
Chef's selection of Fresh Seasonal Vegetables
and Roast Garlic Mashed Potatoes

Trio of Royal Sherbets
served in a Chocolate Tulip with Berries and a Praline Wafer

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$55.25 per person

Two

Hearts of Romaine Lettuce
with a Caper and Mesquite Smoked Bacon Vinaigrette
and Freshly Grated Parmesan Cheese

Roast Rack of Lamb
with a Fresh Rosemary and Dijon Mustard Crust
Chef's selection of Fresh Seasonal Vegetables
and Hand Turned Roast Potatoes

Dutch Chocolate Pâté on a Grand Marnier Sauce

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$58.50 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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Dinners

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Three

Smoked Duck Consommé

Grilled Vegetable Terrine
with Peppercorns, Fresh Herbs and a Tomato Coulis

Mixed Grill
Roast Marinated Filet of Beef
and Lemon Grilled Fillet of Salmon
Chef's Selection of Fresh Seasonal Vegetables
and a Potato Flan

Mango Charlotte
with Passion Fruit Coulis

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$56.95 per person

Four

Pheasant Consommé with Quenelles and Pistachio Nuts

Roma Tomato and Bocconcini Salad
with Grana Padano Crisps
and Fire Roasted Red Pepper Vinaigrette

Grilled Filet Mignon and Baked Lobster Tail
served with Maître d'Hotel Butter
Chef's Selection of Fresh Seasonal Vegetables
and Marquise Potato

Gâteau St. Honoré

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$71.00 per person

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Five

Green Apple and Red Onion Soup

Warm Quail Salad
with Tender Butter Lettuce
Portabella Mushroom and Roasted Garlic Vinaigrette

Orange Sorbet
in a Tuile Basket

Miso glazed Tuna Steak
on Green Fried Tomatoes with Crispy Onions
Risotto Cakes and Chef's selection of Fresh Seasonal Vegetables

Chocolate Bombe
with Raspberry Coulis

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$63.25 per person

Six

Mussel and Saffron Soup "Marinière"

Belgian Endives with Watercress,
Cucumber and Cilantro Vinaigrette

Smoked Chicken Breast and Brousin Cheese
Baked in Puff Pastry
with Buttery White Wine Sauce

Pan Roasted Filet of Veal with Morel Sauce
Grilled Vegetables Galette
and Potato William

Pink Grapefruit Mousse with Chocolate Crisp

Freshly Brewed Coffee and Decaffeinated Coffee
with Traditional Black Tea and Herbal Tea Service

\$62.50 per person

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