



SERVED LUNCHEONS - STARTERS

Three Course Luncheon

Our served Three Course Luncheons include Bakery Fresh Rolls and Butter, your choice of Soup or Salad, choice of Main Entrée and choice of Dessert with Coffee and Tea.

Two Course Luncheon

Our served Two Course Luncheons include Bakery Fresh Rolls and Butter, your choice of Soup **OR** Salad **OR** Dessert and choice of Main Entrée with Coffee or Tea.

SOUPS

Creamy Mushroom Soup

Fire Roasted Garlic and Tomato Bisque

Minestrone Soup

Broccoli and Cheddar Soup

Pumpkin and Sweet Potato Bisque

Roasted Carrot and Ginger Bisque

SALADS

Caesar Salad

with Freshly Grated Parmesan Cheese, Sourdough Croutons and Lemon

Fresh Market Lettuces and Greens

with Radicchio and Belgian Endive, Soya and Sesame Oil Dressing

Two Greens Garden Salad

with Tomato, Cucumber, Carrot, Mushroom and a Creamy Herb Dressing

Butter Lettuce

with Citrus Segments, Cherry Tomato, Toasted Walnuts and a Creamy Honey Mustard Vinaigrette

RBC Convention Centre Winnipeg
wcc.mb.ca

375 York Avenue
Winnipeg, Manitoba
R3C 3J3
Canada

Telephone 204 956 1720
Fax 204 943 0310
Toll Free 1 800 565 7776

prices in effect February 6, 2016



SERVED LUNCHEONS - ENTRÉES

Three Course Luncheons

Our served Three Course Luncheons include Bakery Fresh Rolls and Butter, your choice of Soup or Salad, choice of Main Entrée and Choice of Dessert with Coffee and Tea.

Two Course Luncheons

Our served Two Course Luncheons include Bakery Fresh Rolls and Butter, choice of Soup **OR** Salad **OR** Dessert, choice of Main Entrée and Coffee or Tea.

All Entrées are accompanied with our Chef's suggestions for Potato and Vegetables.

Garlic Rubbed and Grilled Breast of Chicken with a Hunter Sauce

Two Course: \$30.50 *pp*

Three Course: \$32.50 *pp*

Grilled Marinated Breast of Chicken napped with Marinara Sauce and Asiago Cheese

Two Course: \$31.00 *pp*

Three Course: \$33.00 *pp*

Balsamic Grilled Breast of Chicken napped with a Pesto Sauce

Two Course: \$31.25 *pp*

Three Course: \$33.25 *pp*

Chipotle Grilled Breast of Chicken napped with a Warm Salsa Sauce

Two Course: \$31.25 *pp*

Three Course: \$33.25 *pp*

Mustard Seed and Honey Roasted Loin of Pork with a Creamy Maple Sauce and Sweet Potato Mash

Two Course: \$31.50 *pp*

Three Course: \$33.50 *pp*

Café de Paris Grilled Top Sirloin Steak (8 oz) with Sautéed Mushrooms and Onions

Two Course: \$35.00 *pp*

Three Course: \$37.00 *pp*

Dry Rub Roast Round of Beef with a Demi Glace Sauce

Two Course: \$32.25 *pp*

Three Course: \$34.25 *pp*

Lemon and Wine Poached Fillet of Atlantic Salmon served with an Orange Ginger Glace

Two Course: \$32.00 *pp*

Three Course: \$34.00 *pp*

Panko and Chive Crusted Pickerel Fillet with a Remoulade Sauce and Lemon Wheel

Two Course: \$33.50 *pp*

Three Course: \$35.50 *pp*

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SERVED LUNCHEONS - DESSERTS

Three Course Luncheons

Our served Three Course Luncheons include Bakery Fresh Rolls and Butter, your choice of Soup or Salad, choice of Main Entrée and choice of Dessert with Coffee and Tea.

Two Course Luncheons

Our served Two Course Luncheons include Bakery Fresh Rolls and Butter, your choice of Soup **OR** Salad **OR** Dessert and choice of Main Entrée with Coffee or Tea.

Layered Strawberry Shortcake

with a Strawberry Fan and Strawberry Coulis add \$1.50 *pp*

Triple Layered Black Forest Cake

with a Bing Cherry Sauce add \$1.75 *pp*

Fresh Fruit Tart

a Sweet Pastry Shell filled with a Creamy Custard and a Glazed Medley of Fresh Fruit. Drizzled with Chocolate add \$1.50 *pp*

German Chocolate Cake with Raspberry Coulis

Silky Smooth Custard filling sandwiched between two Layers of Dark, Moist Chocolate Cake garnished with Coconut, Pecans and a Caramel Drizzle

Triple Chocolate Fudge Cake with Raspberry Coulis

Moist Dark Chocolate Cake smothered with a Decadent Layer of Bittersweet Chocolate Buttercream finished with White Chocolate Flakes and Drizzles of Dark Chocolate

Country Carrot Cake with Whipped Cream and Oven dried Pineapple

Wholesome Buttermilk Cake with Freshly Grated Carrots, Pineapple and Walnuts finished with a Cream Cheese Icing

Red Velvet Cake with Blueberry Coulis

garnished with Whipped Cream and Chocolate

Chocolate Silk Truffle Wedge with Chocolate Sauce

a Rich, Melt in Your Mouth Truffle covering a Chocolate Shortbread Crust with a gratation of White and Dark Chocolate Ganache

Triple Chocolate Chunk Brownie

with Whipped Cream and a Strawberry Fan

Apple Cobbler

with a Caramel Drizzle, Fire Roasted Pear and Whipped Cream

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