



Imagine
yourself
here



RBC Convention Centre
WINNIPEG

2025 HOLIDAY MENU

Buffets

HOLIDAY CLASSIC BUFFET 4

Select two entrées and seven accompaniments

WINTER WONDERLAND BUFFET 5

Select three entrées and eight accompaniments

FESTIVE GATHERING BUFFET 6

Select three entrées and ten accompaniments

ENCHANTED HOLIDAY BUFFET..... 7

Select four entrées and eleven accompaniments

À LA CARTE BUFFET SELECTIONS 8

Plated Service

STARTERS 12

ENTRÉES13

SWEETS..... 14





BUFFETS

Holiday Classic Buffet

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

-  **Roasted sweet potato and pickled apple salad**
cranberry, arugula, red onion, roasted pecans, ricotta, apple cider vinaigrette
-  **Pesto pasta salad**
roasted red peppers, green onion, red onion, parmesan, basil, creamy pesto dressing
-  **Mediterranean grilled vegetables and spreads**
grilled winter vegetables, tomatoes, olive tapenade, green goddess dip, balsamic glaze
- Breaded chicken supreme**
roasted field mushrooms, leeks, wild mushroom Brie cream sauce
- Smoked braised beef brisket**
caramelized onion, red wine sauce
-  **Roasted fingerling potatoes**
herb salt
-  **Local roasted root vegetables**
maple glaze, herbs
-  **Assorted Chef's selection dainties and French pastries**
-  **Fresh sliced seasonal fruit**

SELECT 2 ENTRÉES & 7 ACCOMPANIMENTS \$63

Exchange any menu item with à la carte buffet selections

 **VEGETARIAN**

 **GLUTEN FREE**

 **DAIRY FREE**



Winter Wonderland Buffet

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

Roasted carrot and ginger soup
carrot greens, orange cider gastrique, crushed carrot chips

Heritage salad
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing

Pear cranberry coleslaw
red and green cabbage, carrot, onion, fennel, dried cranberries, radish, corn, apple cider vinaigrette

Pickled mushroom salad
pickled eggplant, artichokes, peppers, green onion, basil shaved pecorino cheese, oregano vinaigrette

Dijon rubbed pork loin
fennel and carrot slaw, cherry raspberry compote, thyme jus, mustard

Cherry apricot bread stuffing
onion, celery, carrot

Italian meatballs
choose one of the following sauces:

- tomato basil sauce, peppers, onions, tomatoes, mozzarella cheese
- mushrooms, caramelized onion jus
- sweet and sour, caramelized onion, grilled pineapple

Butter glazed Perfect Pierogies
fried onions, sour cream, bacon bits, scallions

Seasonal fresh vegetables
micro cress, olive oil

Scalloped potatoes
onion, bacon lardon, creamy parmesan sauce

White chocolate, cherry bread pudding
Cassis berry coulis, whipped cream, chocolate dipped orange chip

Mini fruit and custard tarts
cinnamon crème fraîche

SELECT 3 ENTRÉES & 8 ACCOMPANIMENTS . . . \$74

Exchange any menu item with à la carte buffet selections



VEGETARIAN

GLUTEN FREE

DAIRY FREE



Festive Gathering Buffet

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

Butternut squash and yam soup
candied pumpkin seeds, chili oil

French-style potato salad
baby potatoes, red peppers, chopped egg, parsley, dill, red onion, scallion, Dijon vinaigrette

Roasted winter vegetable salad
root vegetables, kale, artisan greens, salted pumpkin seeds, vegetable crisps, pickled onion, maple vinaigrette

Broccoli cherry goat cheese pasta salad
red onion, broccoli florets, chipotle ranch dressing

Charcuterie and cheese board
cured meats, cheese, crackers, pickled vegetables, marinated olives, pickles

Mediterranean grilled vegetable and spreads
grilled winter vegetables, tomatoes, olive tapenade, green goddess dip, balsamic glaze

Grilled Atlantic salmon
chimichurri, grilled peppers and onions, blistered tomatoes

Grilled Dunn-Rite chicken supreme
vegetable medley, thyme jus

Braised bison steakettes
field mushrooms, celery, pearl onions, Hunter dill sauce

Rosemary whipped potatoes

Roasted rainbow carrots

White chocolate, cherry bread pudding
Cassis berry coulis, whipped cream, chocolate dipped orange chip

Lemon cakes, cheesecakes, and chocolate tortes

SELECT 3 ENTRÉES & 10 ACCOMPANIMENTS . . . \$85

Exchange any menu item with à la carte buffet selections

VEGETARIAN

GLUTEN FREE

DAIRY FREE

Enchanted Holiday Buffet

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

-  **Floating Leaf wild rice leek soup**
mushroom consommé, vegetables, roasted mushrooms, truffle oil
-  **Heritage salad**
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing
-  **Caesar salad**
crisp romaine lettuce, parmesan cheese, lemon, fried capers, roasted garlic crostini
-  **Broccoli cherry goat cheese pasta salad**
red onion, broccoli florets, chipotle ranch dressing
-  **Crudités**
assorted fresh vegetable, tomato ranch dressing, hummus
- Roasted Manitoba turkey**
sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce
-  **Braised beef and rice holubtsi**
cabbage rolls, tomato sauce
- Baked cheese ravioli pasta with choice of:**
 - *beef Bolognese, ricotta cheese, mozzarella, marinara*
 - *pesto cream sauce, grilled chicken, peppers, spinach*
- Italian meatballs**
choose one of the following sauces:
 - *tomato basil sauce, peppers, onions, tomatoes, mozzarella cheese*
 - *mushrooms, caramelized onion jus*
 - *sweet and sour with caramelized onion and grilled pineapple*
-  **Roasted fingerling potatoes**
herb salt
-  **Ginger orange glazed carrots and peppers**

-  **Cherry apricot bread stuffing**
onion, celery, carrot
-  **Chef's selection dainties and French pastries**
-  **Fresh sliced seasonal fruit**
-  **Individual chocolate mousse, vanilla mousse, peppermint mousse**
crushed candy, fresh cream, chocolate shavings



SELECT 4 ENTRÉES & 11 ACCOMPANIMENTS... \$96

Exchange any menu item with à la carte buffet selections

 **VEGETARIAN**

 **GLUTEN FREE**

 **DAIRY FREE**

À la Carte Buffet Selections

STARTERS

ADD ON \$9

- French-style potato salad**
baby potatoes, red peppers, chopped egg, parsley, dill, red onion, scallion, Dijon vinaigrette
- Dill pickle potato salad**
red onion, red peppers, green onions, radish, sour cream, dill pickles, fresh dill and parsley, aioli
- Roasted sweet potato and pickled apple salad**
cranberry, arugula, red onion, roasted pecans, ricotta, apple cider vinaigrette
- Heritage salad**
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing
- Caesar salad**
crisp romaine lettuce, parmesan cheese, lemon, fried capers, roasted garlic crostini
- Roasted winter vegetable salad**
root vegetables, kale and artisan greens, salted pumpkin seeds, vegetable crisps, pickled onion, maple vinaigrette
- Winter Caprese salad**
buffalo mozzarella, spinach, tomato confit, roasted peppers, fresh peppers, oranges, roasted beets, beet chips, olive oil balsamic emulsion, puffed wild rice
- Pesto pasta salad**
roasted red peppers, green onion, red onion, parmesan cheese, basil, creamy pesto dressing
- Pear cranberry coleslaw**
red and green cabbage, carrot, onion, fennel, dried cranberries, radish, corn, apple cider vinaigrette
- Broccoli cherry goat cheese pasta salad**
red onion, broccoli florets, chipotle ranch dressing
- Floating Leaf wild rice salad**
roasted rainbow carrots, chickpeas, red onion, celery, artisan greens, pomegranate dressing

- Crudités**
assorted fresh vegetables, tomato ranch dressing, hummus
- Charcuterie and cheese board**
cured meats, cheese, crackers, pickled vegetables, marinated olives, pickles
- Mediterranean grilled vegetables and spreads**
grilled winter vegetables, tomatoes, olive tapenade, green goddess dip, balsamic glaze
- Seafood antipasto**
shrimp trio, seafood medley, smoked salmon, pickled vegetables, smoked oysters, baby clams, peppers, onions, tomatoes, citrus vinaigrette
- Pickled mushroom salad**
pickled eggplant, artichokes, peppers, green onion, basil, shaved pecorino cheese, oregano vinaigrette

SOUP

- Potato and cauliflower soup**
oven crisp florets, chive oil
- Butternut squash and yam soup**
candied pumpkin seeds, chili oil
- Fire roasted tomato and pepper soup**
fried crispy leek, cheddar pastry, basil oil
- Floating Leaf wild rice leek soup**
mushroom consommé, vegetables, roasted mushrooms, truffle oil
- Smoked gouda and Trans Canada Brewing Co. ale soup**
parsnip, apple chip, sweet pepper coulis
- Roasted red carrot and ginger soup**
carrot greens, orange cider gastrique, crushed carrot chips

VEGETARIAN **GLUTEN FREE** **DAIRY FREE**

ENTRÉES

ADD ON \$14

-  **Roasted Manitoba turkey**
sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce
-  **Marinated top round of beef**
rosemary red wine sauce, mustard
-  **Dijon rubbed pork loin**
fennel and carrot slaw, cherry raspberry compote, thyme jus, mustard
- Braised beef and rice holubtsi**
cabbage rolls, tomato sauce
- Spanish sweet pepper seafood paella**
mussels, shrimp, scallops, calamari, red and green pepper, tomato, rice, sweet paprika saffron butter sauce
-  **Smoked braised beef brisket**
caramelized onion, red wine sauce
- Grilled Atlantic salmon**
chimichurri, grilled peppers and onions, blistered tomatoes
- Breaded chicken supreme**
roasted field mushrooms, leeks, wild mushroom Brie cream sauce
- Grilled Dunn-Rite chicken supreme**
vegetable medley, thyme jus
-  **Butter glazed Perfect Pierogies**
fried onions, sour cream, bacon bits, scallions
- Individual minced prairie beef and lamb shepherd's pie**
vegetables, corn, squash, onion, peas, carrots, jus reduction
-  **Gnocchi, choose one of the following:**
 - olive, spinach, capers, confit tomato, fresh pulled mozzarella cheese, pesto cream sauce
 - red pepper tomato coulis, crumbled feta, spinach, basil, onions

 **UPGRADE YOUR BUFFET ENTRÉE TO A CHEF ATTENDED CARVERY**
\$10 PER PERSON

 **VEGETARIAN**  **GLUTEN FREE**  **DAIRY FREE**

 **Braised bison steakettes**
field mushrooms, celery, pearl onions, Hunter dill sauce

Italian meatballs
choose one of the following sauces:

- tomato basil sauce, peppers, onions, tomatoes, mozzarella cheese
- mushrooms, caramelized onion jus
- sweet and sour caramelized onion, grilled pineapple

 **Baked cheese ravioli pasta**
choose one:

- beef Bolognese, ricotta cheese, mozzarella cheese, marinara
- pesto cream sauce, grilled chicken, peppers, spinach



SIDES

ADD ON \$9

- Hungarian roasted potato wedges**
smoked paprika
- Rosemary whipped potatoes**
- Roasted fingerling potatoes**
herb salt
- Seasonal fresh vegetables**
micro cress, olive oil
- Floating Leaf wild and long grain rice pilaf**
asparagus, onion, carrots
- Scalloped potatoes**
onion, bacon lardon, creamy parmesan cheese sauce
- Roasted rainbow carrots**
- Tri-colour quinoa and corn pilaf**
peppers, parsley, dried cherries, onion, zucchini, white beans, toasted almonds, turmeric olive oil vinaigrette
- Greek potato medallions**
oregano, lemon juice, olive oil
- Bocconcini orzo pasta**
sundried tomato cream sauce, scallions, zucchini, spinach, mint
- Local roasted root vegetables**
maple glaze, herbs
- Ginger orange glazed carrots and peppers**
- Cherry apricot bread stuffing**
onions, celery, carrot
- Agnolotti**
Tuscan tomato sauce, roasted squash, basil, green onion, grated parmesan cheese

SWEETS

ADD ON \$9

- Signature sticky toffee pudding**
Grand Marnier caramel sauce
- Berry crumble, stone fruit crumble, apple crumble**
maple whipped cream, icing sugar
- Mini fruit and custard tarts**
cinnamon crème fraîche
- White chocolate, cherry bread pudding**
cassis berry coulis, whipped cream, chocolate dipped orange chip
- Lemon cakes, cheesecakes, and chocolate tortes**
- Assorted Chef's selection dainties and French pastries**
- Fresh sliced seasonal fruit**
- Individual chocolate mousse, vanilla mousse, peppermint mousse**
crushed candy, fresh cream, chocolate shavings


VEGETARIAN
GLUTEN FREE
DAIRY FREE



PLATED SERVICE

Plated Service

Lunch services: two course menu which includes an entrée with starter or dessert.

Dinner services: three course menu which includes starter, entrée and dessert.

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

Starters

SALAD

ADD ON \$9

- Swiss pickled apple and blue cheese salad**
mixed greens, leaf lettuce, rye bread croutons, hemp seeds, grapes, sugared walnuts, green goddess dressing
- Broiled peach and spinach salad**
red cabbage, radish, cucumber, carrot, tomato, pistachio, crumbled goat cheese, balsamic vinaigrette
- Heritage salad**
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing
- Caesar salad**
crisp romaine lettuce, parmesan cheese, lemon, fried capers, roasted garlic crostini
- Roasted winter vegetable salad**
root vegetables, kale and artisan greens, salted pumpkin seeds, vegetable crisps, pickled onion, maple vinaigrette
- Roasted beet Caprese salad**
arugula, artisan greens, pickled shallots, cucumbers, buffalo mozzarella cheese, balsamic, roasted beet slices, tomato, pomegranate dressing

SOUP

ADD ON \$8

- Potato and cauliflower soup**
oven crisp florets, chive oil
- Butternut squash and yam soup**
candied pumpkin seeds, chili oil
- Fire roasted tomato and pepper soup**
fried crispy leek, cheddar pastry, basil oil
- Floating Leaf wild rice leek soup**
Mushroom consommé, vegetables, roasted mushrooms, truffle oil
- Smoked gouda and Trans Canada Brewing Co. ale soup**
parsnip, apple chip, sweet pepper coulis



VEGETARIAN **GLUTEN FREE** **DAIRY FREE**

Entrées

Traditional Manitoba turkey dinner

sage butter basted dark and white turkey, Saskatoon and rosemary bread stuffing, scallion mashed potatoes, maple roasted root vegetables, pan dripping jus

Lunch two course \$47

Dinner three course \$61

Stuffed prairie grain chicken supreme

butternut squash and Floating Leaf wild rice stuffed, roasted garlic potato, roasted root vegetables, broccolini, pomegranate gastric, Cumberland sauce

Lunch two course \$48

Dinner three course \$62

Grilled Dunn-Rite chicken supreme

potato pavé, roasted pepper, broccolini, carrot, red pepper coulis, Brie velouté sauce

Lunch two course \$45

Dinner three course \$59

Stuffed Manitoba pork loin

pancetta, ricotta cheese, apricot sage bread stuffing, carrot sweet potato purée, roasted vegetables, smoked gouda potato galette, caramelized onion jus

Lunch two course \$46

Dinner three course \$60

Manitoba lemon baked pickerel filets

Floating Leaf wild rice duo, baby carrots, roasted zucchini, broccolini, white wine dill Smak Dab mustard velouté sauce

Lunch two course \$48

Dinner three course \$62

Stuffed chicken supreme Oscar

shrimp, lobster, and crab stuffed, asparagus, rainbow carrots, roasted butternut squash, lemon potato medallions, béarnaise sauce

Dinner three course ... \$64

14 oz Bone in rib steak

truffle whipped potato, roasted root vegetable medley, asparagus

Dinner three course ... \$92

8 oz Grilled strip loin fillet steak

Hungarian roasted potato wedges, roasted squash, red pepper, broccolini, confit shallot, oyster mushroom sauce

Dinner three course ... \$86

Centre mixed grill

4 oz Dijon and garlic crusted beef tenderloin, Dijon cream sauce, choice of lemon butter roasted salmon or grilled chicken supreme, red wine jus, chive mashed potatoes, root vegetables

Dinner three course ... \$87

6 oz Angus roasted beef tenderloin

herb crusted, rustic mushroom leek fricassée, butternut squash purée, potato flan, asparagus, rainbow carrots, peppercorn cream sauce

Dinner three course ... \$85

Manitoba double bone pork chop

stuffed with spinach, sundried tomato and leeks, sweet potato medallions, asparagus, rainbow carrots, apricot jus, cranberry carrot chutney

Dinner three course ... \$82



Sweets

ADD ON \$8

Signature sticky toffee pudding

cherry caramel sauce, ginger cookie, orange chip

Individual apple pie

whipped cinnamon cream, apple chip, Grand Marnier caramel sauce

Tiramisu trifle

chocolate Kahlua sauce, lady fingers, espresso syrup, mascarpone whip mousse, chocolate bark, espresso cocoa dust

House made French whipped lemon tart

fresh berries, apricot coulis, meringue cookie, sugar shard, raspberry gel

German chocolate cake

pralines, cherry chocolate sauce, chocolate coconut bark

New York cheesecake

peppermint candy, whipped cream, raspberry cream

OR

blood orange purée, cranberry compote, fresh oranges

Pecan pie tart

maple chocolate tart, fresh cream, sugared pecans, berries

Cranberry panna cotta

burnt orange caramel syrup, sugar shard, kiwi coulis

Raspberry custard tart

French custard, raspberry compote, fresh cream, raspberries



SWEET TREAT

When our Executive Sous-Chef Jamie Szabo was working in the Cayman Islands for an English chef, he was tasked to create a signature dessert for hotel executives. Chef Jamie put his spin on a classic English recipe and today shares this delicious sticky toffee pudding at the Centre for all to enjoy.



VEGETARIAN



GLUTEN FREE



DAIRY FREE