



Ph: 204-794-9846 – E-mail: cnattress@shaw.ca

www.westgatecatering.com

Hot Lunch & Dinner Catering

Hot Menu Items

The following luncheons are served with choice of Potatoes or Rice and Vegetable Soup add 3.95 / add bread \$1.00 Per Person

<p><u>Chicken Souvlaki</u> \$16.95 Greek or Caesar Salad & Lemon Roasted Potatoes</p>	<p><u>Meat Lasagna</u> \$16.95 Greek or Caesar Salad</p>
<p><u>Chicken Quesadilla</u> \$14.95 Greek or Caesar Salad</p>	<p><u>Chicken Florentine</u> \$19.95 Tender Chicken Breast Stuffed with Spinach, Swiss and Herbs in White Wine Sauce</p>
<p><u>Chicken Fingers</u> \$14.95 Served with Fries or Roasted Potatoes and Dip</p>	<p><u>Beef Stroganoff</u> \$19.95 Sautéed Beef on a Bed of broad Egg Noodles smothered in a sour cream sauce</p>
<p><u>Salmon Neptune</u> \$20.95 Fresh Poached Salmon topped with White Wine Cream Sauce Garnished with Asparagus & Caviar</p>	<p><u>Pickeral Almondine</u> \$20.95 Pan Seared Filet with Garlic & Lemon Butter with Toasted Almonds</p>
<p><u>Chicken Schnitzel</u> \$19.95 Chicken schnitzel skinless boneless chicken breast breaded golden brown with cranberry sauce we put in milk fed veal</p>	<p><u>Seafood Pasta</u> \$20.95 Fettuccini enfolding Shrimp, Scallops, Mushrooms and Tomato in a Brandy cream sauce</p>
<p><u>Chicken and portabella Pasta</u> \$19.95 Pasta tossed with Chicken, Portabella Mushrooms, and Garlic Parmesan in a Creamy Alfredo Sauce</p>	<p><u>Teriyaki Chicken Stir-Fry</u> \$19.95 Chicken Breast and Julienne Vegetables Sautéed in Garlic Ginger Teriyaki Sauce</p>

*Prices are subject to change

Catered Dinner Menu

Appetizers

Jumbo Shrimp Cocktail \$15.00
Baked Camembert Encroute \$15.00
Curried Walnut Chicken in Phyllo Pastry \$15.00
Baked Lemon Pepper Shrimp \$15.00

Soups

French Onion Soup \$7.00
Cream of Mushroom & Wild Rice \$5.00
Clam Chowder (New England or Manhattan) \$5.00

Salads

Classic Caesar Salad with Creamy Garlic Dressing \$4.95
Strawberry Almond Salad with Poppy Seed Dressing \$4.95
Westgate Garden Salad with Cucumber Dill Dressing \$4.50
Spinach Salad with Mango Ginger Soy Dressing \$4.95
Greek Salad \$4.95

Dinner Entrée Selection

***All Entrées include Fresh Bread, Potato or Rice, two Vegetables, Coffee & Tea**

<p><u>Prime Rib of Beef</u> \$39.95 Roast Prime Rib of Beef served with Yorkshire Pudding & au jus</p>	<p><u>New York Madagascar</u> \$39.95 New York Strip served with Mushroom Caps & a Green Peppercorn Brandy Sauce</p>
<p><u>Chicken Cordon Blue</u> \$29.95 Chicken Stuffed with Prosciutto & Swiss Emmanthal Cheese, Baked with a Golden Crust</p>	<p><u>Chicken Chamberlyn</u> \$29.95 Tender Chicken Stuffed with Swiss Cheese, Onion & Creamed Spinach Baked with a Golden Crust</p>
<p><u>Chicken Kiev</u> \$29.95 Tender Breast of Chicken Enfolded with Fresh Herbed Butter Baked with a Golden Crust</p>	<p><u>Chicken Parisian</u> \$29.95 Oven Baked Breast of Chicken Stuffed with Roasted Sweet Red Peppers & Chevre Goat Cheese</p>
<p><u>Salmon Balsamic</u> \$29.95 Almond & Peppercorn Crusted Tomato, Atlantic Salmon, w/ Balsamic Strawberries</p>	<p><u>Chicken St..Valentine</u> \$29.95 Grilled Chicken Breast topped with Mushrooms, & Green Onion, Sautéed in Olive Oil, White Wine, & Herbs</p>

<p><u>Salmon Merano</u> \$29.95 Atlantic Salmon, Pan Seared in Olive Oil, & topped with a Concasse of Tomato Basil & Balsamic Vinaigrette</p>	<p><u>Pickarel Fillets</u> \$29.95 Pan Seared Pickarel topped with a Julienne of Vegetables in a Sundried Tomato Pesto Sauce</p>
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***Should you like an alternate Entrée choice our Chefs would be more than happy to accommodate any special requests.**

Accompaniments

Potato or Rice

(Your Choice of One)

Chateau Potato
Oven Roasted turned Potato dusted with Paprika

White and Wild Rice
A Combination of Long Grain & Wild Rice

Twice Baked Potato
Twice Baked, Stuffed with Sweet and White Potato

Rice Pilaf
Long grain rice Steamed with Garden Fresh Diced Vegetables

"The" Pear William
Pear shaped Whipped Potato With a Golden Bread Crumb & Almond Coating

Rice Florentine
Long Grain Rice Tossed with Fresh Chopped Spinach

Garlic Mashed Potatoes
Fluffy Whipped Potatoes With Fresh Garlic & Butter

Vegetables

(Your Choice of Two)

Fresh Seasonal Vegetable Medley
Sautéed with Spices

Orange Glazed Carrots

Balsamic Marinated & Grilled
Vegetable Medley

Green Beans Almondine
Sautéed with Garlic & Almonds

Broccoli or Cauliflower with
Cheese Sauce

Snow Peas with
Mushrooms (seasonal)

Steamed Fresh Asparagus
(seasonal)

Dinner Buffets

***Buffet #1 - include one hot item**

Strawberry Almond
Greek Pasta
Spinach Salad
Ceasar Salad
Seasonal Fruit Tray
Deviled Eggs
Assorted Cheese platter

Choice of One Entrée

(See Buffet Selections)

Chef's Selection Potato, Pasta, or Rice
Seasonal Vegetables
Dinner Rolls & Whipped Butter

Choice of One Dessert:

Deep Dish Apple Pie
Carrot Cake with Cream Cheese Frosting
Black Forest Torte

*** More Tortes Available from Buffet 3**

Coffee /Tea Service

\$34.95

(50 Person Minimum)

*** Denotes surcharge \$3.50 per person if under 50**

***Buffet #2 - include two hot items**

Strawberry Almond
Greek Pasta
Spinach Salad
Ceasar Salad
Seasonal Fruit Tray
Deviled Eggs
Assorted Cheese platter

Choice of Two Entrée Selections

(See Buffet Selections)

Chef's Selection of Potato, Pasta, or Rice
Seasonal Fresh Vegetables
Dinner Rolls with Whipped Butter

Choice of One Dessert:

Assorted Cheesecakes with Fruit Coulis
Cinnamon Torte
Lemon Chiffon Torte

*** More Tortes Available from Buffet 3**

Coffee /Tea Service

\$39.95

(50 Person Minimum)

*** Denotes surcharge \$3.50 per person if under 50**

***Buffet #3 - include three hot item**

Strawberry Almond
Greek Pasta
Spinach Salad
Ceasar Salad
Seasonal Fruit Tray
Deviled Eggs
Assorted Cheese platter
Shrimp and Salmon cold platter

Choice of Three Entrée Selections

(See Buffet Selections)

Chef's Selection Potato, Pasta, or Rice
Seasonal Vegetables
Dinner Rolls & Whipped Butter

Choice of One Dessert:

Assorted Cheesecakes with Fruit Coulis
Chocolate Torte
Strawberry White Chocolate Torte

Coffee /Tea Service

\$44.95

(50 Person Minimum)

*** Denotes surcharge \$3.50 per person if under 50**

Buffet Entrée Selections

Carved Items:

Baron of Beef
Smoked Ham with molasses + Brown sugar
Manitoba Turkey | Stuffing
*New York Striploin
*Prime Rib of Beef

***Surcharge of \$7.50 per person**

Entrée Selections:

Pasta Rustico with Roasted Vegetables & Chevre Cheese
Salmon merano with tomato balsamic concasse
Seafood pasta rich brandy cream sauce
Pecan chicken stuffed with mushrooms & Herbs
Pickere! Almondine Lemon Butter Sauce
Chicken Schnitzel Emmanthal
Chicken Florentine breast of chicken stuffed with spinach and swiss

*** Denotes Surcharge of \$7.50 per Person**

Buffet - Potato or Rice

Chateau Pot
Twice Baked
Pear Williams
White & wild Rice Rice Pelaf
Rice Florentine
Garlic Mashed

Vegetable choice of two

Seasonal medley
Blasamic grilled vegetable medly
Broccoli or Cauliflower with cheese sauce
Seasonal Fresh Asparagus
Orange glazed carrots
Green Beans Almondine

Desserts

Carrot Cake
French Chocolate Silk
Pecan Tart
Strawberry Short cake
Lemon Chiffon
Chocolate Cake
Cheesecake | chocolate caramel strawberry toppings
Black Forest
Boston Cream Torte

***All above Desserts are \$7.00**

Our Pastry Chef also creates alternate "Feature Desserts" & would be happy to accommodate any special requests.

We also offer a "Dessert Table" featuring a variety of Dessert Selections
***\$7.95 per Person (Minimum 20 Guests)**

Please feel free to contact our **Catering Manager, [Craig Nattress](#)**, at **204-794-9846**.

He can answer any questions you may have, assist in creating your own personalized menu, and help estimate quantity and prices accordingly.

Full service catering is also available, service staff at \$20 per hour and carving chefs at \$35 per hour .

We thank you for choosing Westgate for your catering needs. We are certain that our services will meet and surpass your expectations.

***Please note that prices, ingredients, and individual food selections are subject to change based on supply availability. Our Catering Manager will discuss any menu changes with you.**