



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

Corporate Party Catering

Rise & Shine

Freshly Baked Muffins, Croissants, Danishes
(Varieties change daily) served with whipped butter,
\$5.00 per person

Seasonal Fresh Fruit Platter
\$3.50 per person

Continental Breakfast Combo
Fresh baked goods, seasonal fruit platter, assorted juices, \$11.00 per person
(Coffee & Juice \$14.00)

Let's Do Lunch

Platter of Westgate Gourmet Sandwiches
(Just a sampling of our great selection)

Gourmet Fillings
Marinated Chicken Breast with Jalapeno Havarti Cheese and Fresh Salsa
Veggie Delight with Roasted Vegetables, Fresh Basil and Goat Cheese
Turkey Breast with Sundried Tomato and Fresh Basil Cream Cheese
House made Roast Beef with Horseradish Mayonnaise
Black Forest Ham with Canadian Swiss Cheese
Chicken Caesar Wrap, Clubhouse Wrap,
Salmon Salad with Sliced Dill Pickles and Cream Cheese
Brie with Cucumber and Tomato, Tuna Salad,
Turkey Breast with Cranberry Chutney,
Egg Salad with Olive and Fresh Dill,
Corned Beef and Roast Beef
\$8.00

Options

Breads: Sourdough, Multigrain, Foccacia, Winnipeg Rye, Spinach, Tomato, and Whole Wheat Wrap - just to mention a few.

Spreads: Dijon Mayonnaise, Sweet Basil Aioli, Roasted Pepper Mayonnaise, Chipotle Mayonnaise, Whole Grain Mustard, Honey-Dill Mayonnaise, and assorted cream cheeses

Condiments: Leaf Lettuce, Garden Tomato, Sweet Onion, Alfalfa Spouts, Cucumber, Roasted Peppers, Spinach, and Fresh Basil

(Allow our chefs to create assorted combinations to satisfy all tastes)

House Made Fresh Salads

Penné Pasta Salad with a Pesto Dressing and Fresh Vegetables
Gourmet Mixed Greens with Westgate House Dressing
Caesar Salad with our own Creamy Garlic Dressing
Vegetarian Pasta Salad, Spicy Asian Noodle Salad
Greek Salad
Strawberry Almond with Poppyseed Dressing
Price: \$4.00 per person

Dainties:

A sinful selection of home-made dessert squares, pastries, and tarts \$4.00 per person

Beverages:

Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Bottled Spring Water,
Root Beer, Iced Tea, \$3.00
Ever Fresh Juices, \$3.00
Perrier \$4.95
Coffee \$2.95

Fresh Fruit Platter

Artfully Presented Seasonal Fresh Fruit
\$3.50 per person

Gourmet Cheese Platter

An Impressive Presentation of Sharp & Mild Gourmet Cheeses
\$3.75 per person

Grilled Marinated Vegetable Platter

Sweet Peppers, Zucchini, Eggplant, Mushroom, Asparagus, & Onions in Balsamic & Olive Oil Vinaigrette
\$4.50 per person

Vegetable Crudités & Dip

A Fresh Assortment of crunchy vegetables
Served with our on Creamy Cucumber Dill Dipping Sauce
\$3.25 per person

Pickle / Relish Tray

\$2.50 per person

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.

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.**

***All Deposits are non-refundable.**