



Ph: 204-794-9846 – E-mail: [cnattress@shaw.ca](mailto:cnattress@shaw.ca)  
[www.westgatecatering.com](http://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 \$1.50 Per Person

<p><b><u>Chicken Souvlaki</u></b> \$19.95 Greek or Caesar Salad &amp; Lemon Roasted Potatoes</p>	<p><b><u>Meat Lasagna</u></b> \$20.45 Greek or Caesar Salad and Garlic Toast</p>
<p><b><u>Chicken Quesadilla</u></b> \$16.95 Greek or Caesar Salad</p>	<p><b><u>Chicken Florentine</u></b> \$21.95 Tender Chicken Breast Stuffed with Spinach, Swiss and Herbs with Demi-Glace</p>
<p><b><u>Chicken Fingers</u></b> \$15.95 Served with Fries or Roasted Potatoes and Dip</p>	<p><b><u>Beef Stroganoff</u></b> \$21.95 Sauteed Beef on a Bed of broad Egg Noodles smothered in a sour cream sauce</p>
<p><b><u>Salmon Mango Salsa</u></b> \$22.95 Fresh Mango Salsa on top of Salmon Filet</p>	<p><b><u>Pickarel Almondine</u></b> \$22.95 Pan Seared Filet with Garlic &amp; Lemon Butter with Toasted Almonds</p>
<p><b><u>Chicken Schnitzel</u></b> \$21.95 Chicken schnitzel skinless boneless chicken breast breaded golden brown with cranberry sauce</p>	<p><b><u>Chicken Parmesan</u></b> \$21.95 Breaded Chicken Breast with Al Dente Tomato Sauce Smothered with Mozzarella Cheese</p>
<p><b><u>Chicken and portabella Pasta</u></b> \$21.95 Pasta tossed with Chicken, Portabella Mushrooms, and Garlic Parmesan in a Creamy Alfredo Sauce</p>	<p><b><u>Teriyaki Chicken Stir-Fry</u></b> \$21.95 Chicken Breast and Julienne Vegetables Sautéed in Garlic Ginger Teriyaki Sauce on a bed of rice</p>
<p><b><u>Eggplant Parmesan</u></b> \$21.95 Thick sliced Eggplant, Tomato Sauce &amp; Cheese, Cheese can be Regular or Vegan</p>	<p><b><u>Charbroiled Chicken</u></b> \$21.95 Three pieces of Golden Charbroiled Chicken with vegetables and potatoes</p>

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## Catered Dinner Menu

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### 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

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## Dinner Entrée Selection

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

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

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

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**Accompaniments**

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**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

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**Vegetables**

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(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

Steamed Fresh Asparagus (seasonal)

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## Dinner Buffets

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

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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**

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

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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  
Choc 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**

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

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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**

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**Buffet Entrée Selections**

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**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  
Pecan chicken stuffed with mushrooms & Herbs  
Pickarel Almondine Lemon Butter Sauce  
Chicken Schnitzel Emmanthal  
Chicken Florentine breast of chicken stuffed with spinach and swiss

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

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### **Buffet - Potato or Rice**

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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

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### **Desserts**

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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.

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.**