



2017 Gourmet Buffet Menu

PASSED HORS D'OEUVRES

Chefs Selections of Hors D'oeuvres

CHEESE CORNER

International and Domestic Premium Cheeses, Blue Cheese with Saskatoon Compote, Gruyere with Anise infused Wild Honey, Cheddar with Apricot Mustard, Selection of Crackers, Breadsticks and Artisan Breads

SEAFOOD & RAW BAR

Assorted Sushi Rolls with Wasabi, Soya Sauce and Pickled Ginger, Salmon Crudo with Wakami Salad, Lemon Grass Poached Prawns, Cocktail Sauce and Horseradish Cream

CHEF'S CARVERY

Pommery Mustard Crusted Manitoba Pork Loin (Carved in the room), Herb & Black Pepper Crusted Beef Striploin (Carved in room), Assorted Mini Rolls, Horseradish Jus, Assorted Mustards, Horseradish Aioli, Crispy Onions and Pickles

ASIAN NOODLE BOX STATION

General Tso Chicken & Chili Spiked Ginger Beef, Stir Fried Bean Sprouts and Soya, Lo Chow Mein Noodles, Crispy Shallots, Crushed Cashews, Scallions, Toasted Sesame Seeds, House Pickled Onions, Siracha, Won Ton Crisps, Assorted Handmade Dim Sum and Pot Stickers with Dipping Sauces

SELF-SERVE POUTINE STATION

Crispy Potato and Sweet Potato Fries
Choice of toppings: BBQ Pulled Pork, Bean Less Chili, Shredded Mozzarella and Cheddar Cheese, Sour Cream, Green Onions, Tomatoes, Guacamole and Caramelized Onions

BUILD YOUR OWN TACO STATION

Spiced Grilled Cilantro Chicken, Soft Tortilla, Guacamole, Pica De Gio, House Pickled Jalapeno, Shredded Jack Cheese, Black Bean & Corn Salad, Shredded Lettuce, Chefs Selection Of Hot Sauces

SWEET ENDINGS

Warm Sticky Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream, Pastry Chefs Assorted Squares

Freshly Brewed Coffee, Decaffeinated Coffee and Fairmont Signature Teas