

2022 WINNIPEG WHISKY FESTIVAL GOURMET MENU

Passed Hors D'oeuvres

(Served from 6:30 to 7:30 or until supplies last)

Tandoori Chicken & Naan with Butter Sauce
Hylife Pork Belly Satay with Sweet Soy & Fried Garlic
Miniature Beef Wellington with Roasted Garlic Aioli
Court Poached Shrimp Cocktail with Horseradish & Citrus
Portobello Fritte with Truffle Aioli

Attached Food Stations

Cheese Corner

Individual Local Premium Cheese
and Grape Bamboo Flights
Assorted Bothwell Cheese with Fig and
Honey Mustard Pesto, Crackers, Grissini Grapes
and Pea Tendrils on a Bamboo Boat



Live Sushi Bar

Be amazed as our talented Sushi Chefs
make Sushi right before your eyes
Assorted Sushi Rolls with Wasabi,
Soya Sauce and Pickled Ginger



Smoke House Carvery

Chef Carved in the room



Smoked Apple Cider Brined Turkey Breast

Citrus Kissed Cranberry, Turkey Pan Gravy, Mini Rolls



24 Hour Smoked CAB Brisket

Assorted Mustards, Whiskey BBQ Sauce,
Cured Serrano Peppers, Crispy Onions and Pickles,
Mini Rolls

Asian Noodle Box Station

(Individual Built, Garnish Station on Side)

General Tso Chicken and Chili Spike Ginger Beef
(Built in Pad Thai Boxes)
Stir Fried Vegetables, Bean Sprouts and
Soya Chow Mein Noodles



Garnish Station

Crispy Shallots, Crushed Cashews, Scallions,
Chili Sauce, House Pickled Onions, Sriracha,
Won Ton Crisps



Crispy Vegetable Spring Rolls & Pork Lumpia

Honey Hot and Spiced Plum Sauce
Ponzu Sauce, Fried Garlic and Wakami



Slider Party

Pulled Hylife BBQ Pork, Swiss and Fried Onion,
Fried Buttermilk Chicken, Bacon Ranch Slaw
and Hot Sauce
CAB Beef, Aged Cheddar & Pickle
(Vegetarian available)

Sweet Endings in the Foyer

Warm Whisky Toffee Pudding

Toffee Sauce & Bourbon Crème Anglaise

Pastry Chef Assorted Squares

Coffee & Tea