

# 2023 WINNIPEG WHISKY FESTIVAL GOURMET MENU

## VIP Passed Hors D'oeuvres

Chicken Teriyaki Skewers with Sweet Soy Glaze  
Pork Belly Satay with BBQ Sauce  
Petit Beef Wellington with Horseradish Aioli, Crispy Onions  
Court Poached Shrimp Cocktail with Mary Rose Sauce  
Pesto marinated Tomato Boccancini Skewers with Balsamic Drizzle

## Food Stations

### CHEESE CORNER

#### A Selection of Bothwell Cheeses

Truffle, Smoked Gouda, Yellow and White Cheddar  
Stilton Blue Cheese, Herbed Goat Cheese, Brie Cheese  
Honey Mustard Pesto, House-Made Preserves, Grapes  
Assorted Lavosh, Baguette and Focaccia Crisps,  
Crackers

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### SUSHI & SEAFOOD BAR

#### Assorted Sushi Rolls

Wasabi, Soya Sauce and Pickled Ginger

#### Peel & Eat Shrimp Station, Chilled Mussels

Cocktail Sauce & Lemon Wedges

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### CARVERY STATION

Chef Carved in the room.

Grainy Mustard Crusted Manitoba Pork Loin  
with Grainy Mustard

#### 24-Hour Smoked CAB Brisket

Assorted Mustards, Horseradish Cram,  
Whiskey BBQ Sauce, Cured Serrano Peppers,  
Crispy Onions & Pickles,  
Assorted Mini Brioche Rolls

### ASIAN NOODLE BOX STATION

#### General Tso Chicken & Chili Spike Ginger Beef

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

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### SLIDER PARTY

Pulled BBQ Pork, Swiss & Fried Onion

Fried Buttermilk Chicken, Bacon Ranch Slaw  
& Hot Sauce

CAB Beef, Aged Cheddar & Pickle

Spring Vegetable Slider, Tomato

Housemade Kettle Chips

## Sweet Endings – Mezzanine Foyer

Warm Whisky Toffee Pudding with Toffee Sauce & Bourbon Crème Anglaise  
Pastry Chef Assorted Squares  
Coffee & Tea