

# Fuel for Your Meeting Catering Menu

Delta Hotels by Marriott® Winnipeg







## Breakfast Buffet

Prices are per person. Minimum 15 people for buffets. Buffets Include Assorted Juices, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas.

### The Continental 22

Assorted Croissants, Fruit Danish And Assorted Croissants (V)  
 Banana Blueberry Bread (V)  
 Butter, Honey and Assorted Fruit Preserves (V) (GF)  
 Hot Oatmeal Crock with Brown Sugar and Raisins (V) (GF)  
 Seasonal Fresh Fruit Platter (V) (Gf)

### The Forks 32

Assorted Croissants, Fruit Danish And Pain Au Chocolat  
 Banana Blueberry Bread, Lemon Cranberry Loaf  
 Butter, Honey and Assorted Preserves  
 Scrambled Free Run Manitoba Eggs with Fine Cut Spring Onions (GF)  
 Smoked Bacon (GF) and Country Pork Sausages (GF)  
 Roasted Potatoes with Caramelized Onions and Fresh Herbs (V) (GF)  
 Seasonal Fresh Fruit Platter (V) (Gf)

### Power Charge 33

Flax Banana Blueberry Bread and Lemon Cranberry Loaf  
 Charcuterie with Cured Meats and Hard-Boiled Free-Run Eggs  
 Butter, Honey and Assorted Fruit Preserves  
 Antioxidant Fresh Fruit Platter and Berries (V) (GF)  
 House-Made Sun-Dried Fruit and Nut Granola (V) (GF)  
 Organic Low-Fat and Non-Fat Yogurt (V) (GF)  
 Skim Milk



# Plated Breakfast

Serving Tropicana Orange Juice, Starbucks® Coffee and Assorted Teas.  
Set on Table Croissant, Danish and Breakfast Bread Basket.  
Prices are per person.

Manitoba Classic 28

Free-Run Scrambled Eggs with Fine Chive Served with:  
Smoked Paprika Cream  
Smoked Bacon and Country Sausage  
Roasted Potatoes, Charred Onion and Fresh Herbs  
Roasted Tomato

## BREAKFAST ENHANCEMENTS

With Purchase of Full Breakfast or Buffet Option.  
Prices are per person.

Eggs Benedict Poached Medium, English Muffin, Choice of Smoked Atlantic Salmon,  
Canadian Back Bacon or Florentine (One Portion) 8

Scrambled Eggs with Fine-Cut Green Onions (V) (GF) 5

Hard-Boiled Egg (V) (GF) 3

Add Bothwell Cheddar to Eggs 2

Banana Bread French Toast 8  
Berry Compote, Whipped Cream, Maple Syrup

Buttermilk Pancakes 8  
Berry Compote, Whipped Cream, Maple Syrup

Frittata Spinach Bell Pepper Feta (V) (GF) or Ham Cheddar Caramelized Onion (V)(GF) 8  
Minimum 25 People

Side Proteins (Choose One) 7  
Country Pork Sausage, Turkey Sausage or Canadian Back Bacon (GF)

Charcuterie and Cheese Board (GF) 9  
Mustard and Pickles

Minimum 10  
Add Bothwell Cheddar 2

## BAKED GOODS

Prices below are per dozen.

Freshly Baked Traditional and Green Onion Scones (V) 44  
Chantilly Cream and Assorted Jam

Assorted Coffee Cakes (V) 48  
Banana Blueberry, Caramel Coffee and Lemon Cranberry

Assorted Breakfast Pastries (V) 48  
Mini Butter Croissants, Danishes and Muffins

Freshly Baked Cookies (V) 15  
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut

Deep-Fried Apple Turnovers Cinnamon Sugar (V) 25

Assorted Mini Cupcakes (V) 15

## BREAKFAST BREADS & PASTRY

Prices below are per dozen.

Assorted Bagels 45  
Whipped Cream Cheese

## CEREALS

With the purchase of breakfast.

Boxed Cereal with Milk 6  
Vector, Special K, Raisin Bran or Rice Krispies

Gluten-Free Cereal with Almond Milk 8

Hot Oatmeal (V) (GF) 8  
Brown Sugar, Maple Syrup, Raisins

House-Made Sun-Dried Fruit and Nut Granola (V) (GF) 7  
2% or Skim Milk

## FRUITS & YOGURT

Seasonal Sliced Fruit and Berries (V) (GF) 8

Individual Fruit Yogurts (V) (GF) 5

Individual Yogurt Parfaits (V) (GF) 7

Chia Seed, Yogurt and Fruit Parfait (V) (GF) 8  
Add Smoothie and Chia 1

Whole Fruit 4 per piece  
Apples, Oranges and Bananas

## Themed Coffee Breaks

Served with Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas.

### Chinatown 22

#### Minimum 20 People

Vegetable Spring Rolls, Plum Sambal Sauce (V) (GF)  
Steamed Shrimp Dumpling, Scallion Soy Sauce  
Deep-Fried Baos

### The Deli 20

#### Minimum 20 People

Mini Club Sliders  
Red Bell Pepper Caprese Sliders (V)  
Assorted Old Dutch Chips

### Pick Me Up 20

Protein and Energy Bars (V) (GF)  
Assorted Mixed Nuts and Seeds (V) (GF)  
Red Bull (250 mL)

### Chip & Dip 14

Tortilla Chips and “Old Dutch” Ripple Chips (V) (GF)  
Guacamole, Tomato Salsa, and Chive Sour Cream (V) (GF)  
Assorted Crush Beverage

### The Charger 22

Low-Carb Trail Mix (V) (GF)  
Fruit with Low-Fat Berry Yogurt (V) (GF)  
Green Machine Smoothie  
Fruit Platter

### The Cookie Jar 20

Assorted Fresh Baked Cookies (V)  
Milk 2 Go (200 mL) 2%, Chocolate

## Coffee Break Add-Ons

Prices are per person.

### SALTY SNACKS AND SWEET TREATS

#### With Coffee Break

Mixed Roasted Nuts (V) (GF) 6

Pretzels (Individual Bag) (V) 4

Popcorn (Individual Bag) White Cheddar (V) (GF) 4

Potato Chips (Individual Bags) Assorted “Old Dutch” (V) (GF) 4

Chocolate Bark 7

House-Made Granola Bar 7

French Macarons 5

Novelty Frozen Ice 6

Ice Cream Sandwich 4

Assorted Chocolate Bars 5

Candy Shop 5

Gummies, Sours, Fuzzy Peach

## Beverage Options

Prices are per person.

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas 5

2%, Chocolate Milk 237 mL 3

Pepsi®, Diet Pepsi®, Ginger Ale, 7 Up® and Brisk Iced Tea® 4

Bottled Tropicana Apple, Orange, Grapefruit, Cranberry, V8 and Tomato Juices 5

San Pellegrino® Sparkling Mineral Water (250 mL) 5

Fiji Bottled Water (500 mL) 5

Smoothie of the Day 8

# Working Lunch Buffet

Served with Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas.  
Prices are per person.

## WORKING LUNCHES

### **The Market** 47

Daily Soup

Tuscan Greens, Fine Julienne Vegetables (V) (GF)

Classic Potato and Egg Salad, Mustard Mayonnaise, Dill Pickles, Flat Leaf Parsley (GF)

Wild Rice with Blended Grains, Cranberry, Squash and Baby Kale, Apple Cider Vinaigrette

Assorted Dressings and Pickles (V) (GF)

Pick Four Sandwiches 35

Pick Three Sandwiches 32

Pick Two Sandwiches 28

Grilled Herb Chicken, Smoked Bacon LTO, Brioche

Pastrami, Swiss Cheese, Pickles, Grainy Mustard Mayonnaise, Marble Rye

Deviled Egg Salad, Arugula, Celery, Scallion and Caper Mayonnaise, Multigrain (V)

Portobello, Balsamic Reduction, Roast Pepper & Spinach Salad, Feta, Pesto Mayo, Potato Bun(V)

Italian Grinder, Salami, Capicola, Honey Ham, Arugula, Sun-Dried Artichoke Mayo, Baguette

House-Made Assorted Dessert Buffet Selections

### **The Cobb Bar** 35

**Minimum 20 people**

Artisan Rolls

Daily Soup

Chopped Romaine, Tuscan Greens, Spinach and Baby Kale

Buttermilk Ranch Dressing and Roasted Tomato Vinaigrette

Grilled Vegetable Rotini

Diced Tomato, Diced Cucumber, Crispy Onions, Grated Carrot, Diced Bacon, Marinated Chickpeas

Grated Aged Cheddar, Hard-Boiled Eggs

Warm Lemon-Herb Grilled Chicken Breast

House-Made Assorted Dessert Buffet Selections

### **BBQ Burger Bar** 40

**Minimum 20 people**

Tuscan Greens, Fine Julienne Vegetables (V) (GF)

Buttermilk Ranch Dressing and Balsamic Vinaigrette

Classic Potato and Egg Salad, Mustard Mayonnaise, Dill Pickles, Flat Leaf Parsley (GF)

Carolina-Style Picnic Coleslaw

“All the Groceries” Lettuce, Tomato, Red Onion, Cheddar, Pickles, BBQ Sauce, Mmm Sauce

Grilled Beef Burger, Lemon Herb Chicken Breast and Marinated Portobello

Buns, Brioche, Potato and Pretzel

Assorted “Old Dutch” Potato Chips

Apple Pie





## Theme Hot Lunch Buffet

Minimum of 20 people. Served with Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas. Prices are per person.

### Asian Hawker

35

Vegetable Egg Drop Soup Crispy Wonton  
Broccoli and Red Pepper Salad Sesame Ginger Vinaigrette  
Coleslaw Spiced Almonds, Sweet and Salty Vinaigrette  
Crispy Beef Orange Ginger Glaze  
Tofu Stir Fry Wok Fried Greens  
Steamed Jasmine Rice  
Lemongrass Ginger Custard and Mango Rice Krispies

### Little Italy

38

Classic Minestrone  
Warm Garlic Cheesy Bread  
Tuscan Greens Roasted Tomato Dressing, Balsamic Vinaigrette  
Antipasto Mezza Spread Grilled Vegetables, Pickled Vegetables, Cured Meats, Deep-Fried Artichokes  
Chicken Cacciatore  
Eggplant Parmesan  
Mushroom Penne Butter with Parmesan and Herbs  
Tiramisu and Cannoli

### Taj Mahal

39

Curried Squash Soup  
Charred Naan  
Cucumber Tomato Cilantro Garlic, Salt, Black Pepper  
Carrot Green Pea Sultana Sweet and Salty Vinaigrette  
Tandoori-Spiced Chicken Thigh Topped with Crispy Eggplant, Butter Chicken Gravy  
Vegetable Pakoras Cilantro Chutney  
Cardamom-Scented Basmati Rice  
Mango Cheesecake & Lemon Meringue Tart

### Baja

38

Mexican Street Cilantro Corn Chowder  
Warm Flour Tortillas, Fresh Apple Guacamole, House Salsa  
Red Quinoa and Bean Salad Lime Cumin Vinaigrette  
"All the Groceries" Lettuce, Tomato, Cucumber, Jack Cheese, Cilantro, Sour Cream  
Lemon Herb Roasted Chicken Leg, Tangy, Sweet, House Pepper Sauce  
Charred Peppers, Zucchini, Onions, Refried Beans  
Churros and Cayenne Chocolate Brownies

# Build Your Own Plated Meal Service

Served with Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Teas, Local Winnipeg Sourdough Bread and Soft Butter. Add \$5 for the Fourth Course.

## Soups 10

Squash Apple Soup Granny Smith Apple, Celery Leaves (V)(GF)

Wild Mushroom Velouté Puffed Rice, Porcini Cream (V)(GF)

Roasted Carrot Spiced Almonds, Lemon Kale Puree (V)(GF)

Mexican Street Cilantro Corn Chowder (V)(GF)

## Salads 12

All salads can be prepared gluten-free.

Tuscan Greens Carrot, Cucumber, Tomato, Radish, Pickled Vegetable, Spiced Seeds, Apple Cider Vinaigrette

Spinach Red Onion, Egg, Radish, Candied Walnut, Orange, Buttermilk Ranch

Romaine and Kale Radish, Asiago, Garlic Panko, Kalamata Crumble, Garlic Caper Dressing

## ENTRÉES

Served with a Choice of Roasted “Montreal Spice” Baby Potato or Shallot-Thyme Potato Pave and Farmer Vegetables. All Entrées Can Be Prepared Gluten-Free.  
\$5 surcharge for Choice Entrée.

## Oven-Roasted Chicken Breast 35

Panko Porcini Crust, Green Peppercorn Chicken Jus

## 6 oz. Grilled Pork Loin 34

Compressed Apple, Apple Cider Jus

## 6 oz. Beef Tenderloin 58

Herb Horseradish Butter, Veal Red Wine Sauce

## 6 oz. Cab Sirloin 38

Chimichurri, Red Wine Sauce

## Roasted Arctic Char Pan-Fried 42

Couscous Ratatouille, Garlic Rouille, Charred Lemon Vinaigrette

## Roasted Cauliflower 32

Corn Edamame Succotash

## Surf & Turf 15

Add Prawns or Scallop

## DESSERT

Gluten-free options available.

## Lemon Meringue Tart 10

Streusel, Raspberry

## Chocolate Crunch Bar 10

Hazelnut Crumb, Coulis Brandy Snap

## Vanilla Pot de Crème 10

Seasonal Compote, Biscotti

# Build Your Own Hot Buffet

All buffets are 30 people minimum.

65 per person

All dinner buffets to include:

Chef’s Selection of Baked Breads and Rolls with Butter

Roasted “Montreal Spiced” Baby Potatoes

Sweet Dessert Buffet (4 Selections)

Sliced Fresh Fruits

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Teas

## COLD

Choose 3

Tuscan Greens Julienne Vegetables

Ranch Herb Dressing, Balsamic Vinaigrette (V) (GF)

Classic Potato and Egg Salad

Mustard Mayonnaise, Dill Pickles, Herbs (GF)

Mediterranean Salad Rotini

Cucumber, Sun-Dried Tomato, Red Onion, Feta, Spinach, Oregano Oil and Vinegar

Wild Rice and Prairie Grain Salad

Cranberry, Squash, Baby Kale, Apple Cider Vinaigrette

Broccoli and Red Pepper Salad

Sesame Ginger Vinaigrette

Coleslaw Spiced Almonds

Sweet and Salty Dressing

Cucumber Tomato

Cilantro Garlic, Salt, Black Pepper

Carrot Green Pea

Sultana Sweet and Salty Vinaigrette

Add additional Cold Plate

5 per person

# Build Your Own Hot Buffet cont.

## MAIN

### Choose 2

Grilled Chicken Breast

Spaetzle, Citrus Gastrique, Herbs, Chicken Pan Gravy

Arctic Char

Crispy Belly, Baked, Potato Corn Chowder, Puffed Wild Rice, Fresh Herb

Pan-Fried Spiced Pickerel

Caper Lemon Butter, Fresh & Pickled Fennel

Bison Meatloaf

Wild Rice Barley Succotash, BBQ Sauce Glazed

Braised Short Rib

Pearl Onions, Lardons, Button Mushroom, Herb, Braiage

Pork Loin Chops

Herb, Mustard, Panko Crust, Apple Cider Gastrique, Mirepoix Hash

Baked Penne Vegetable "Lasagna-Style"

Basil, Spinach, Tomato, Ricotta, Mozzarella

Mushroom Penne Butter

Parmesan, Herbs

Dim Sum Trail Dumplings

Spring Roll, Sauces

Add additional Main Plate

8 per person

## VEGETABLE

### Choose 1

Tofu Stir-Fry Wok Fried Greens

Vegetable Prepared in the Style of the Season

Vegetable Pakoras Cilantro Chutney

Mushrooms, Spinach, Garlic, Crispy Shallot, Pumpkin Seed

Roasted Cauliflower and Broccoli Almond, Lemon, Panko, Asiago

Charred Peppers Zucchini Onions

Add additional Vegetable Plate

5 per person

# Buffet Enhancements

Prices are per person with purchase of buffet.

Taste of Seafood Display

Market Price

Chilled Snow Crab Claws And Legs, Marinated Mussels and Clams, Poached Prawns, Smoked Salmon, Albacore Tuna Poke, Lemon, Capers, Cocktail Sauce and Lemon Aioli (GF)

Raw Vegetable

12

Carrot, Broccoli, Bell Pepper, Cucumber, Garlic Hummus (V) (GF)

Antipasto Spread

15

Cured Meats, Grilled & Pickled Vegetables, Olives, Artichokes, Baguette Sundried Aioli

Domestic Cheese Board

14

Appropriate Accompaniments

Charcuterie

14

Cured Meats, Pickles, Mustard, Grilled Bread

Sushi Assorted

14

Wasabi

3 pieces per person



# Butler-Passed Reception

## CHEF EDISON SELECTION

WARM CANAPÉS

COLD CANAPÉS

25  
3 per piece  
3 per piece

## CHILLED CANAPÉ

Minimum order of 2 dozen per Canapé.

Potato Lemon Cream, Montreal Steak Spice (V)(GF)

3

Brie/ Apricot Gel/Almond Crumble/Herb Crostini (V)(GF)

4

Cold Water Shrimp/Salty Sweet Aioli/Tartlet (V)(GF)

4

Chicken/ Celery/Walnut/ Grape/Tartlet (GF)

4

Ratatouille/Smoked Paprika Aioli/Tartlet (V)(GF)

4

Cherry Tomato/Chilled/ Basil Aioli/Baguette (V)(GF)

4

Beef Carpaccio/Mustard Seed/Horseradish Aioli (GF)

5

Albacore Tuna/Togarashi/Avocado, Puffed Black Rice, Sesame Cone (GF)

5

Scallop/Orange/Garlic Aioli (GF)

5

## WARM HORS D'OEUVRES

Minimum order of 2 dozen per Hors D'Oeuvres.

Vegetable Spring Roll/Spicy Plum (V)

3

Vegetable Pakora Raita (V)(GF)

4

Shrimp Dumpling/White Soy Aioli/Sesame

4

Artichoke Fried, Sweet Chili, Herb Ranch

3

Falafel Cucumber Cilantro Yogurt

4

Chicken Satay Vadouvan Spiced, Spicy Almond Sauce (GF)

4

Beef Wellington Mustard Aioli

4

Fried Chicken Ham, Brie, Honey Mustard

4

Mushroom Arancini/Panko/Porcini Aioli

4

Chorizo/Black Bean/Corn/Lime Crème/Tostada (GF)

5

Pickarel and Rock Crab Cake/Panko/Red Pepper Relish/Citrus Aioli (GF)

5

Lamb Rack Chop/Vadouvan Spice/Harissa Yogurt/Cilantro (9 Bones)(GF)

50 per rack







## Chef-Attended Action Stations

Serves 35 to 40 people.

Slow-Roasted Cab Prime Rib (GF) 550

Slow-Roasted Strip Loin of Canadian Beef (GF) 500

Slow-Roasted Whole Top Round of Beef (GF) 450

Condiments include: Horseradish, Mustard, Au Jus, Mini Bun, Mustard, Black Pepper, Shallot and Herb Crust

**Mac and Cheese** 18

Cheese Fondue, Caramelized Onion, Sweet Peas, Bacon Lardons, Panko Crumb, Sriracha, Ketchup, Jalapeños, Herbs

**Pierogi Bar** 18

Crispy, Sautéed, Caramelized Onions, Bacon, Green Onion, Cheddar Cheese, Sour Cream

## Kids Menu for 12 & Under

Price is 24 per child.

Vegetable Sticks, Ranch Herb Dip

Chicken Fingers and Fries with Ketchup

Grilled Chicken Breast, Farmers' Vegetable, Feature Potato

House-Made Macaroni and Cheese, Garlic Bread

Grilled Cheese and Tomato, Fries with Ketchup

Vanilla Ice Cream, Mini Cookie



DELTA  
HOTELS  

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