Platters (minimum order of 10 persons per platter please)	CUISINE CATERING tel. 204.489.7480 Winnipeg Winter Club 200 River Avenue, Winnipeg, Manitoba, R31.082 chefcraig@urbanprairiecuisine.com www.urbanprairiecuisine.com
The Breakfast Platter Muffins, Danish pastry, mini bagels, with butter & preserves	\$ 4.75/person
Deli Sandwich Platter Assorted Deli style sandwiches filled generously with meats & salad fillir	\$ 6.50/person
The Wrap Platter Assorted fillings and meats with veggies	\$6.50/person
Fancy Sandwich Platter Tuna, egg and salmon salad dainty sandwiches (deli meats upon reques	\$15.25/dozen
Open faced Mini bagels Salmon, tuna egg & lox with cream cheese	\$14.50/dozen
The Pickle Platter A variety of pickles, olives and pickled vegetables	\$ 3.25/person
Fresh Fruit Platter Fresh sliced seasonal fruit, as available	\$ 5.25/person
Grilled Vegetable Platter Marinated carrots, zucchini, mushrooms, peppers, eggplant topped with	\$ 6.50/person truffle oil and feta cheese
Seasonal Vegetable Platter Served with homemade dips	\$4.50/person
Seasonal Vegetable Platter with Hummus Traditional Hummus or Roasted Red Pepper	\$ 5.50/person
Manitoba's Domestic Cheese Platter Served with Bothwell cheese, & crackers	\$ 4.50/person
Imported Cheese Platter Served with crackers	\$ 6.95/person
Chipotle Lime Shrimp Platter small \$45.00/Medium \$89.00/large \$129.00 (Small/8-12 pp / 50 pc) (Medium/12-16pp / 110 pc) (Large/20-28 pp / 160 pc)	
Spinach Dip Platter Fresh made dip served with pumpernickel bread Serves 12 – 15 pp	\$ 40.00/each

<u>Dips</u>	
Lemon garlic Hummus Whipped Guacamole With Jalapeño, green onion salsa & fresh cilantro	\$ 7.00/500 ml \$ 9.00/500 ml
Feta Dip Roasted Eggplant & Tomato	\$ 9.00/500 ml \$ 7.00/500 ml
<u>COMBOS</u>	
Continental Breakfast Assorted Danish pastry, muffins & mini bagels with butter & preserves Fruit Platter Assorted Everfresh Juices Coffee	\$ 10.95/person
Deluxe Continental Breakfast Assorted Danish pastry, muffins & mini bagels with butter & preserves Fruit Platter Mini Yogurts Loose Granola Assorted Everfresh Juices Coffee	\$ 13.95/person
Hot Breakfast Scrambled Eggs with cheese, bacon & sausage, hash browns, fruit platte juice (apple & orange) and coffee	\$ 15.50/person er, assorted mini muffins,
Breakfast Sandwiches English muffins with egg, bacon & cheese, fruit platter, coffee	\$ 11.25/person
Cold Lunch Combo Lunch includes our deli sandwiches and wraps. Choice of two salads. Assorted dainties & squares Assorted cold drinks (soft drinks, juices & water)	\$ 15.00/person
Hot Entree Combo Choice of 1 hot entree, ask the chef's for a suggestion Choice of two salads or sides Assorted dainties & squares Assorted cold drinks (soft drinks, juices & water)	\$ 16.00/person

Delivery \$ 10.50 Please try to give 24 hrs notice for your order. If you can't please call anyways, we will do our best! Disposable plates, napkins, cutlery & serving utensils provided at no charge.

<u>Hot Dishes</u>

Manitoba Beef Stew Vegetarian and All Beef Lasagna Chicken Parmesan with Mozzarella & Tomato Sauce Tequila Lime Grilled Chicken Lemon & Rosemary Chicken Skewers Sweet & Sticky BBQ Chicken Thighs Grilled Chicken Breast with Roasted Red Pepper Sauce Creamy Garlic Chicken Penne with Zucchini, Mushrooms & Artichoke Hearts Poached Salmon with Fresh Dill & White Wine Maple BBQ Salmon Filet Pork Capicola, Onion Caper Sauce or Tomato Sauce Roast Pork Loin with Apple Sage Onion Sauce Spaghetti with Smoked Roma Tomato Sauce and Bison Meatballs Green Thai Curry beef Stew Chic Pea Curry Stir Fry Sliced Smoked Strip Loin with Mushroom Sauce * Sliced Beef tenderloin with Wild Mushroom Sauce *

*Premium pricing **Please advise us of any dietary restrictions, we will accommodate

Hot Side Dishes

Roasted garlic, Asiago Mashed potatoes Oven Roasted Potatoes with Thyme & Garlic Balsamic & Herb Marinated Grilled Veggies Baby Boiled Potatoes with Butter Rice Pilaf Sweet Potato Mash Hot Vegetable Medley Mix

Daily Fresh Salads

Organic Field Greens Salad with Berry Dressing Served with mandarins, almonds and strawberries Asian Coleslaw with Sesame Vinaigrette Greek Salad with Tomatoes, Cucumber, Feta & Red Onion Mediterranean Vegetable Salad with Chic Peas, basil & Balsamic Dressing Orzo Pasta Salad with Sundried Tomatoes, Dill & Feta Cheese Broccoli, Almond & bacon Salad with Cranberries Cauliflower & Bacon Salad Summer Salad with Feta, Diced Tomatoes, Pumpkin Seeds & Fresh Dill Served with Chive Oil & Balsamic Vinaigrette