

URBAN *prairie* CUISINE

Breakfast & Lunch Meeting Menu

Meetings at the WWC

Urban Prairie Cuisine boasts a full service catering team, ready to serve everything from coffee and tea for a meeting to a multi course plated meal. This menu is for breakfast & lunch meetings.

Urban Prairie Cuisine is located in the Winnipeg Winter Club and is the exclusive food & beverage provider in the club. You do not need to be a member to reserve a room, however, non-members pay a room rental fee. Winnipeg Winter Club members enjoy free room rentals. Minimum catering charges apply.

Just over the Donald St bridge, the WWC offers a central location with free parking and beautiful facilities.

Find out more about Urban Prairies' facilities by contacting catering
204-452-3311 Ext 143
catering@winnipegwinterclub.com



Room Rental Rates

Riverview	Fireplace	Bistro	Conference
Capacity 120	Capacity 80	Capacity 40	Capacity 14
All day \$700	All day \$700	All day \$250	All day \$175
Half Day \$400	Half Day \$400	Half Day \$150	Half Day \$100

AV Rentals

Microphone & Podium \$45 Lapel or Cordless Microphone \$20
Projector \$50 8 x 8 Screen \$35 5 x 5 Screen \$25

Delivery

Delivery within the city is \$15.00 plus GST
Menus are adaptable to delivery.
Cold drinks will substitute for coffee



BREAKFAST

CONTINENTAL

\$17.95

Chilled fruit juices
Assorted morning pastries
Butter & preserves
Sliced fresh fruit platter
Individual fruit yogurt cups
Fresh brewed coffee & tea

DELUXE CONTINENTAL

\$19.95

Chilled fruit juices
Assorted morning pastries
Butter & preserves
Mini bagels with cream cheese
Sliced fresh fruit platter
Individual fruit yogurt cups
House made granola
Fresh brewed coffee & Tea

A LA CARTE

Omelette station, add to buffet 10.50
Eggs benedict, add to buffet 10.50
Add: Bacon, Sausage or Ham 4.50
Assorted morning pastries 4.95
Mini bagels with cream cheese 3.50
Waffles, with whipped cream & strawberry compote 7.50
Assorted sliced morning bread 3.50
Large whole muffin 3.50
Sliced fresh fruit platter 5.00
Individual fruit yogurt cups 1.50
Yogurt parfait with house made granola 4.95

Bottled fruit juice 2.75
Juice pitchers 1L 9.00
Bottled water 2.00
Pop & Bubly 2.50
Fresh brewed coffee 2.00
Tea & herbal tea 2.00

All prices are per person & plus taxes & gratuity

Minimum 10 person order or a surcharge of \$4.00/person will apply



BREAKFAST BUFFET

CANADIAN BREAKFAST \$22.95

Chilled fruit juices
Sliced fresh fruit platter
Individual fruit yogurts
Scrambled eggs
Bacon & pork sausages
Assorted breakfast pastries
Homestyle hash browns
French toast & syrup
Fresh brewed coffee & tea

WWC BREAKFAST \$21.95

Chilled fruit juices
Sliced fresh fruit platter
Individual fruit yogurts
Scrambled eggs
Bacon & pork sausages
Assorted breakfast pastries
Homestyle hash browns
Fresh brewed coffee & tea

SOUTHWEST BREAKFAST \$23.95

Chilled fruit juices
Sliced fresh fruit platter
Frittatas ranchero style with salsa &
cheddar cheese
Pork sausages
Southern style corn bread
Patatas bravas
Fresh brewed coffee & tea

BRUNCH BREAKFAST \$24.95

Chilled fruit juices
Sliced fresh fruit platter
Scrambled eggs
Traditional eggs benedict
Bacon & pork sausages
Assorted breakfast pastries
Homestyle hash browns
Fresh brewed coffee & tea

All prices are per person & plus taxes & gratuity
Minimum 10 person order or a surcharge of \$4.00/person will apply

Menus may be adapted to a plated meal



MEETING BREAK

Meeting breaks and snacks keep people engaged and provide structure to your day

SNACKS

per person

Assorted muffins & sliced loaves 3.50
(banana, lemon poppy seed, apple crumble)

Assorted Danish 3.50

Apple jacks 3.50

Blueberry & cranberry scones 3.50

Fresh baked cookies 1.75

Whole fruit 1.75

Selection of dainties & squares 5.00

Individual fruit yogurt cups 1.50

Granola bars 1.50

Protein bars 5.50

Seasonal sliced fresh fruit 5.00

Vegetable platter with hummus &
ranch dip 4.00

Cheese platter, Bothwell cheese selection with
pickles & crackers 8.00

Individually packaged
chips & snacks 2.50

BEVERAGES

per person

Fresh brewed coffee 2.00

10 cup thermos 17.95

Tea & herbal teas 2.00

Assorted bottled juices 2.75

Bottled water 2.00

Pop & bubbly 2.50



PLATED LUNCH

Starter

- Chef's soup of the day
- Mixed green salad with feta, pumpkin seeds & balsamic vinaigrette
- Caesar salad with croutons
- Spinach & berry salad with almonds & raspberry vinaigrette
- Mixed greens with sweet apple & cranberries with Dijon vinaigrette



Entree

- Lemon rosemary grilled chicken breast
 - Grilled chicken breast in roasted red pepper sauce
 - Chicken Parmesan, served crispy or grilled
 - Herb grilled chicken breast with garlic basil cream sauce
 - Shaved roast beef with mushroom sauce
 - Swedish Meatballs or Italian style meatballs
 - Penne pasta Alfredo with chicken & mushrooms (served with garlic toast only)
 - Beef Chili or Vegetarian Chili (served with garlic toast only)
 - Beef & potato stew (served with garlic toast only)
 - Maple BBQ salmon, with dill chardonnay Sauce
 - Add \$4.00
 - Sliced roast pork loin with apple sage sauce
- Chicken and salmon are 4 ounce portions

2 Course Lunch

20.95

Choice of:

Starter

Entrée

Starch & Vegetable

Coffee/Tea

Add dessert 5.00



Minimum 10 person order or a surcharge of \$4.00/person will apply

Starch

- Rustic mashed potato
- Baby boiled potatoes with herbs and butter
- White & wild rice pilaf
- Mac & cheese
- Penne alfredo or roasted roma tomato sauce

Vegetable

- Lemon rosemary vegetable medley
- Honey dill glazed carrots
- Steamed buttered broccoli
- Roasted cauliflower & carrots

Dessert

- Chocolate brownie
- Carrot cake
- Apple caramel tart
- Lemon square
- Vanilla ice cream



Hot Sandwiches served with choice of side \$20.95

- BBQ oak smoked beef brisket with hickey sticks
- Pulled pork in whisky BBQ sauce with crispy onions
- Grilled chicken with mango chili chutney, tomato & lettuce
- Turkey Swiss melt with crispy onions
- Classic Reuben on Rye
- Soup du jour
- Crispy fries
- Creamy dill coleslaw
- Roasted corn & chipotle potato salad
- Broccoli salad

Lunch Buffets



SOUP/SALAD/SANDWICH

\$22.95

House made soup
Choice of 2 signature salads
Assorted deli sandwiches & wraps
garnished with dill pickle
Selection of dainties and squares
Fresh brewed coffee & tea

TACO BAR

\$24.95

Santa Fe salad
Patatas bravas
Build your own tacos -
hard and soft shells,
spicy ground beef,
diced seasoned chicken,
tomatoes, shredded lettuce,
green onions, cheddar cheese,
salsa & sour cream
Selection of dainties and squares
Fresh brewed coffee & tea



PASTA LOVERS BUFFET

\$25.95

Caesar salad
Vegetable platter with dip
Baked beef lasagna
Creamy mac & cheese
Herb garlic toast
Fresh fruit platter
Fresh brewed coffee & tea

Minimum 10 person order or a surcharge of \$4.00/person will apply

BBQ BUFFET

\$23.95

Southern style corn bread
Sweet & sticky chicken thighs
Whiskey BBQ pulled pork with
Mini buns
Creamy coleslaw
Baked brown beans
Assorted cookies
Fresh brewed coffee & tea



UKRAINIAN BUFFET

\$26.95

Garden salad with choice of dressing
Creamy cucumber dill salad
Potato & cheddar perogies, with
sour cream & sautéed onions
Sautéed sauerkraut with bacon
Grilled garlic sausage
Fresh fruit platter
Fresh brewed coffee & tea

Greek Style Buffet

\$27.95

Greek salad with feta cheese &
Kalamata olives
Chicken souvlaki skewers, 2/person
Oven roasted lemon potato wedges
Lemon rosemary vegetable medley
Toasted pita with tzatziki sauce
Assorted dainties & squares
Fresh brewed coffee & tea





PREMIUM LUNCH BUFFET

\$ 28.95

2 Signature Salads

2 Proteins

1 Vegetable

1 Starch

Selection of Dainties & Squares

Fresh Brewed Coffee & Tea

SALADS

- Mixed green salad with choice of dressing
- Classic Caesar salad with croutons
- Greek Salad, with Kalamata olives & feta cheese
- Broccoli salad with bacon, cranberries, mandarins & almonds
- Orzo pasta salad with sun-dried tomatoes, fresh tomatoes, cucumbers & fresh dill
- Mexican roasted corn & potato salad
- Spinach & berry salad with raspberry vinaigrette
- Summer salad with tomatoes, fresh dill, feta cheese and chive oil & balsamic dressing

PROTEINS

- Herb grilled chicken breast with basil cream sauce
- Chicken Parmesan, breaded or grilled
- Grilled chicken breast with roasted red pepper sauce
- Lemon rosemary chicken breast
- Roast pork loin with apple sage onion sauce
- Shaved roast beef with mushroom sauce
- Maple BBQ salmon with dill chardonnay sauce
Add \$4.00
- Swedish meatballs or Italian meatballs
- Penne pasta Alfredo with chicken & mushrooms
4 ounce portion of each protein, per person

STARCHES

- Rustic mashed potatoes
- Baby boiled potatoes with herbs & butter
- White & wild rice pilaf
- Mac & Cheese
- Penne Alfredo or roasted Roma tomato sauce

VEGETABLES

- Lemon rosemary vegetable medley
- Honey dill glazed carrots
- Steamed buttered broccoli
- Roasted cauliflower & carrots

Minimum 10 person order or a surcharge of \$4.00/person will apply