

URBAN Prairie Cuisine boasts a full service cat



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
Capacity 120
All day \$700
Half Day \$400

Fireplace
Capacity 80
All day \$700
Half Day \$400

Bistro
Capacity 40
All day \$250
Half Day \$150

Conference
Capacity 14
All day \$175
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 Bluetooth Speaker \$25 Smart Screen on AV stand \$50.

# **Delivery**

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



# CONTINENTAL \$18.95

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

# DELUXE CONTINENTAL \$21.95

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 3.50
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



### **CANADIAN BREAKFAST \$24.95**

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 \$23.95**

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 \$25.95**

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 \$26.95**

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 (2 pcs)
Apple jacks 5.00
Blueberry & cranberry scones 5.00
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 & bubly 2.50



# **PLATED LUNCH**

### Starter

#### Choose 1

- · 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





# 2 Course Lunch 22.95

Choice of:

Starter Entrée Starch & Vegetable Coffee/Tea

Add dessert 5.00

### Entree

Lunch proteins are 4 ounces

- Seasoned grilled chicken breast with lemon rosemary or roasted red pepper, or garlic basil cream sauce
- Chicken Parmesan, served crispy or grilled
- Shaved roast beef with mushroom sauce
- Swedish Meatballs or Italian style meatballs
- 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 \$6.00
- · Sliced roast pork loin with apple sage sauce



# 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 crisp
- Lemon square
- Vanilla ice cream

# Hot Sandwiches served with choice of side \$20.95

- BBQ oak smoked beef brisket with hickory 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**



# **TACO BAR** \$25.95

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



# SOUP/SALAD/SANDWICH \$24.95

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



# PASTA LOVERS BUFFET \$25.95

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

# BBQ BUFFET \$24.95

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 \$ 30.95

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**

Lunch proteins are 4 ounces of each

- Seasoned grilled chicken breast with lemon rosemary or roasted red pepper, or garlic basil cream sauce
- · Chicken Parmesan, served crispy or grilled
- · Roast pork loin with apple sage onion sauce
- Shaved roast beef with mushroom sauce
- Maple BBQ salmon with dill chardonnay sauce Add \$6.00
- Swedish meatballs or Italian meatballs
- Beef & potato stew
- · Beef or vegetarian chili

### **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



# **DELI MENU**

### catering@urbanprairiecuisine.com PH 204-489-7480

### **Platters**

minimum order of 10 persons Price is per person

### **Breakfast pastry** \$5.50

Fresh baked croissants, Danish, cinnamon roll 3 pieces per person

### Deli sandwich platter \$9.95

Assorted deli style sandwiches with meats, cheeses and salad fillings, with pickles (1 sandwich/person)

### Wrap platter \$9.95

Assorted wraps with meats, cheeses and salad fillings, with pickles (1 wrap/person)

### Cocktail sandwiches \$10.95/4 pcs

Delicious fillings with meats, cheese and salad fillings

### Fruit platter \$5.50

Fresh sliced seasonal fruit, as available

### Vegetable platter \$4.50

Served with ranch or hummus

### Domestic cheese platter \$8.00

Bothwell cheese favourites, crackers & pickles

Fresh baked cookie platter \$1.75

### Assorted dainties & squares \$6.00

3 pieces/person

### Office Special

### Sandwich combo \$19.95

Assorted deli sandwiches & wraps, with pickles, sliced fruit platter & veggie & dips platter, assorted cold drinks

Add: assorted dainties & squares \$5.00/person (includes 3 pcs/person)

### Sandwich, Bagged Lunch \$17.95

One sandwich or wrap, choice of 1 salad, cookie includes selection of cold drinks

### **Beverages**

Pop/Bubly water \$2.50 Bottled juices \$2.75 Bottled Water \$2.00

Get it delivered for \$15.00 plus GST

Paper plates, napkins, disposable cutlery & serving utensils

available on request