



## Holiday Inn Winnipeg Airport West Catering Menu



Holiday Inn Winnipeg Airport West  
2520 Portage Avenue  
Winnipeg Manitoba R3J 3T6  
204-885-4478  
[www.ywgwest.com](http://www.ywgwest.com)

The image shows four glass bowls filled with white yogurt, topped with granola and fresh fruit. The bowls are arranged on a white, oval-shaped marble surface. The top-left bowl contains blueberries and strawberries. The top-right bowl contains blueberries, strawberries, and a silver spoon is visible. The bottom-left bowl contains blueberries, raspberries, and strawberries. The bottom-right bowl contains blueberries, raspberries, and strawberries. The word "Breakfast" is written in a white, serif font in the center of the image.

# Breakfast

# Breakfast (Buffet - Minimum 10 people)

All breakfasts are served individually and include freshly brewed coffee or tea, chilled orange juice and a fresh fruit kabob.

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## The Canadian

- Fluffy scrambled eggs
- Crispy bacon or country sausage links
- Country fried potatoes

## The Manitoban

- Bacon and cheese omelet with green peppers and mushrooms
- Country fried potatoes
- Fresh baked muffins

## The Classic

- Fluffy buttermilk pancakes
- Crispy bacon (2 slices)
- Country sausage (2 links)
- Maple syrup and preserves

## The Regional

- Breakfast sandwich with back bacon, fried egg, cheddar cheese served on a English muffin
- Country fried potatoes

## The Executive

- Two soft poached eggs topped with hollandaise sauce, back bacon served on an English muffin
- Country fried potatoes



Menu pricing subject to change. All food and beverage is subject to applicable provincial sales tax and goods and services tax and a 15% gratuity charge.



# Breaks + Beverages

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## Break Options

- Assorted Mini Danish
- Nutri Grain bars
- Bagels with cream cheese
- Assorted fresh baked muffins
- Assorted gluten free muffins
- Fresh baked cookies
- Fresh fruit kabobs
- Assortment of dessert slices
- Individual assorted yogurt
- Sweet and salty snack basket/10 piece basket (chips & chocolate bars)

## Beverages

- Fresh brewed coffee/tea
  - Herbal tea
  - Iced tea
  - Iced Coffee (Vanilla or Caramel)
  - Juice (orange or apple)
  - Assorted bottled fruit juices
  - Soft drinks (canned)
  - Bottled water
  - Fruit punch bowl
- Orange, cranberry, grapefruit, pineapple and apple juices mixed with ginger-ale and grenadine with a fresh fruit garnish



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# Lunch



## Working Lunch (Minimum 10 people)

All lunch selections are served buffet style and includes dessert with freshly brewed coffee or tea.

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### The Ukrainian

Potato and cheddar perogies topped with caramelized onions, crispy bacon bits and grilled kielbasa  
Served with mixed garden greens and assorted dressings

### Sub Club

6" sub bun with your choice of:

Turkey breast, American cheddar, shredded lettuce and tomatoes

- Shaved roast beef, Swiss cheese, shredded lettuce and tomatoes
- Caesar salad

### Deli Express

Served with mixed garden greens and assorted dressings. Served on rye bread:

- Turkey breast with Havarti, cranberry mayo and lettuce
- Sliced ham, Swiss cheese, grainy dijonnaise, lettuce and tomatoes
- Cucumber, roasted red pepper, lettuce, tomatoes and cream cheese
- Shaved roast beef, provolone, lettuce, tomatoes and horseradish mayo



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# Working Lunch (Minimum 10 people)

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## It's Burger Time

### Build your own hamburger

- Grilled hamburger on a toasted bun with lettuce, tomatoes, red onions, pickles and cheddar cheese
- Choice of hub chips or fries
- Coleslaw

### Build your own chicken burger

- Grilled chicken breast on a toasted bun with lettuce, tomatoes, red onions and cheddar cheese
- Choice of hub chips or fries
- Coleslaw

## Pasta ! Pasta!

Served with Caesar salad and garlic toast

- Pasta in Italian meat sauce baked with shredded cheddar  
or
- Pasta in a creamy alfredo sauce, mushrooms and tomatoes

## A Taste of the South

Buttermilk fried chicken, mashed potatoes with chicken gravy and fresh baked cheddar biscuits. Served with mixed garden greens and assorted dressings

## Orient Stir Fry

- Garden salad with Asian sesame dressing
- Ginger beef
- Mixed greens (broccoli, cauliflower, carrots, celery, mushrooms, green and red peppers sautéed with rice.

## Pizza

Served with Caesar salad your choice of:

- Hawaiian: ham and pineapple
- Garden: mushroom, green pepper, onions, olives and sliced tomatoes
- Meat lovers: pepperoni, ham, bacon and sausage



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# Plated Lunch

All lunch selections are served individually and include your choice of soup or salad, dessert and freshly brewed coffee or tea.

## Roast Pork Loin

(Minimum 20 people)

Herb crusted roasted pork loin topped with grainy mustard dijon au jus. Served with oven roasted potatoes.

## Herb Marinated Chicken

Chicken breast marinated in a blend of garlic, herbs & lemon, grilled to perfection and topped with pineapple salsa. Served on a bed of rice pilaf with charred cherry tomatoes & grilled zucchini.

## Roast Striploin of Beef

(Minimum 25 people)

Slow roasted beef striploin with sautéed mushrooms & topped with rosemary au jus. Served with roasted garlic mashed potatoes.

## Herb Roasted Salmon Filet

Filet of Atlantic salmon seasoned with a blend of herbs & spices & baked to perfection. Topped with a lemon cream sauce. Served with oven roasted potatoes

## Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing, herb croutons and parmesan cheese topped with a grilled chicken breast, served with garlic toast.

## Chicken Kiev

Breaded chicken breast stuffed with garlic butter and cream cheese, topped with chasseur sauce. Served with oven roasted potatoes.



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# Lunch Compliments

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## Soup or Salad (choose one)

Over 20 varieties of soup are available. Our Chef would be pleased to suggest a soup to compliment your dinner.

- Wedge salad
- Mixed garden greens
- Caesar salad
- Spinach salad

## Dessert (choose one)

- Fresh baked mini cookies
- Assorted potato chips
- Banana Cream pie
- Chocolate Cream pie
- Coconut Cream pie
- Fruit kabob
- Dessert slices
- Chocolate and vanilla mousse

## Enhancements

- Bowl of soup du jour
- Side Caesar salad
- Garden vegetables with dip
- Individual ice cream cups
- Individual yogurt



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# Lunch Buffet

Served for a **minimum of 25 persons** and includes freshly brewed coffee or tea.

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## Chef's Buffet

- ❖ Fresh Seasonal Vegetables
- ❖ Seasonal fresh fruit tray
- ❖ Assorted dinner rolls and butter
- ❖ Assorted dessert slices
- ❖ Caesar salad
- ❖ Mediterranean pasta salad
- ❖ Mixed garden greens

## Hot Entrée (choose one)

- Italian meatballs with garlic mashed potatoes
- Ginger beef with fried rice
- Sweet & sour chicken balls with rice
- Salisbury steak with onions, mushrooms and mashed potatoes
- BBQ pulled pork sliders with hub chips
- Southern fried chicken pieces with fries
- Beef or Vegetarian Lasagna



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# Dinner



# Plated Dinner

All dinner selections are served individually and include your choice of soup or salad, starch, vegetables, dinner rolls with butter, dessert and freshly brewed coffee or tea.

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## Roast Prime Rib of Beef

(Minimum 25 people)

Slow roasted prime rib with thyme, rosemary, kosher salt and cracked black pepper. Served with Yorkshire pudding and au jus.

## Roast Striploin

(Minimum 25 people)

Sirloin of beef slowly roasted to perfection then served with red wine demi-glace.

## Roast Turkey

(Minimum 25 people)

Manitoba raised turkey with sage stuffing, savory cranberry sauce, topped with pan gravy.

## Herb Crusted Pork Loin

(Minimum 20 people)

Pork loin topped with a grainy Dijon mustard and crusted with a blend of fresh herbs and spices, served with au jus.

## Herb Marinated Chicken Breast

Chicken breast marinated with a blend of garlic, lemon and fresh herbs topped with sautéed mushrooms and cream sauce.

## Chicken Kiev

Breaded chicken breast stuffed with garlic butter and cream cheese, topped with chasseur sauce.

## Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and swiss cheese, topped with demi-glace.

## Birchwood Chicken

Breaded chicken breast stuffed with bacon mushrooms and cheese, topped with demi-glace.



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# Plated Dinner

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## Maple Glazed Atlantic Salmon Filet

Maple syrup and soy glazed salmon filet. Grilled and baked to perfection.

## Vegetarian Stir Fry

Sautéed broccoli florets, cauliflower, sliced carrots, mushrooms, green and red peppers in Teriyaki sauce, served with rice pilaf.

## Baked Vegetarian Manicotti

Delicately baked manicotti pasta stuffed with spinach, ricotta and mozzarella cheese, topped with marinara sauce.

## Pasta Primavera

Bowtie pasta tossed with steamed cauliflower, broccoli florets, red sweet onion, green and red peppers. Topped with your choice of Alfredo or marinara sauce.

## Children's Dinner Selections

For ages 3 - 12, each children's meal includes the event soup or salad and ice cream for dessert.

Choose One:

- Chicken fingers with fries and honey dill dipping sauce
- Plain cheeseburger & fries
- Pasta with marinara or Alfredo sauce with garlic toast
- Grilled seasoned chicken breast with fries



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# Dinner Compliments

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## Soup or Salad (choose one)

Over 20 varieties of soup are available. Our Chef would be pleased to suggest a soup to compliment your dinner.

- Mixed garden greens
- Caesar salad
- Spinach salad
- Mediterranean Greek salad
- Wedge Salad

## Starches (choose one)

- Double stuffed baked potato
- Oven roasted potatoes
- Roasted garlic mashed potatoes
- Creamy scalloped potatoes
- Baked potato, sour cream & chives
- White and wild rice pilaf

## Garden Vegetables (choose one)

- Julienne or Baby carrots
- Fresh vegetable medley
- Green beans
- Steamed broccoli
- Broccoli au Gratin
- Steamed cauliflower

## Enhancements

- Soup or salad as an extra course
- Italian meatballs (3)
- Cabbage rolls (3)
- Potato and cheese perogies (3)



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# Dessert Compliments

All desserts are individually plated and served.

## Dessert (choose one)

- Warm apple crisp served with vanilla ice cream, topped with a caramel swirl
- Chocolate and vanilla mousse
- Strawberry mousse topped with fresh strawberries
- Vanilla bean cheesecake, cream anglaise
- Classic cheesecake with strawberry, chocolate or caramel topping
- Warm apple pie with vanilla ice cream

## Enhancements

- Assorted dessert tray (60 pieces)
- Assorted fresh fruit tray (40 persons)
- Special Occasion Cakes ask for pricing
- Fresh strawberries in Grand Marnier with whipped cream



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# Dinner Buffet

Served for a **minimum of 50 persons** and includes freshly brewed coffee or tea.

## Extravaganza Buffet

- ❖ Canadian cheese board
- ❖ Seasonal fresh fruit tray
- ❖ Assorted dinner rolls and butter
- ❖ Assorted dessert slices

## Assorted Salads (choose three)

- Broccoli and cheddar salad
- Coleslaw
- Mixed garden greens
- Potato salad
- Marinated tomato and onion salad
- Spinach salad
- Caesar salad
- Mediterranean pasta salad

## Vegetables (choose one)

- Green beans
- Seasonal vegetable medley
- Steamed cauliflower
- Steamed broccoli
- Honey glazed carrots
- Broccoli au gratin

## Starches (choose one)

- Baked potatoes
- Buttermilk mashed potatoes
- Basmati rice
- Scalloped potatoes
- White and wild rice pilaf
- Oven roasted potatoes

## Hot Entrée (choose two)

- Classic chicken piccata
- Herb crusted pork loin with Dijon jus
- Roast sirloin of beef carvery
- Manitoba roast turkey, stuffing, cranberry sauce and gravy
- Southern fried buttermilk chicken
- Pineapple ginger glazed ham
- Meatballs (Swedish, sweet and sour or B.B.Q.)
- Honey garlic ribs with toasted sesame



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RECEPTION

# Hot & Cold Hors D'oeuvres

Served for a **minimum of 3 dozen** per selection

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## Hot Hors d'oeuvres

- Puff pastry wrapped asparagus with cheese
- Vegetable spring rolls with plum sauce
- Beef sliders with bacon & cheddar
- Pulled pork sliders with apple slaw
- Jalapeno slammers
- Crab stuffed mushrooms
- Chicken souvlaki kabobs with tzatziki sauce
- Beef satay with sesame glaze
- Maple glazed salmon skewers
- Coconut tiger shrimp, cocktail sauce
- Broccoli cheddar bites
- Mini perogies

## Cold Hors d'oeuvres

- Avocado devilled eggs
- Mini bruschetta
- Fresh tomato, bocconcini and basil skewers
- Prosciutto wrapped Asparagus



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# Late Night Snacks

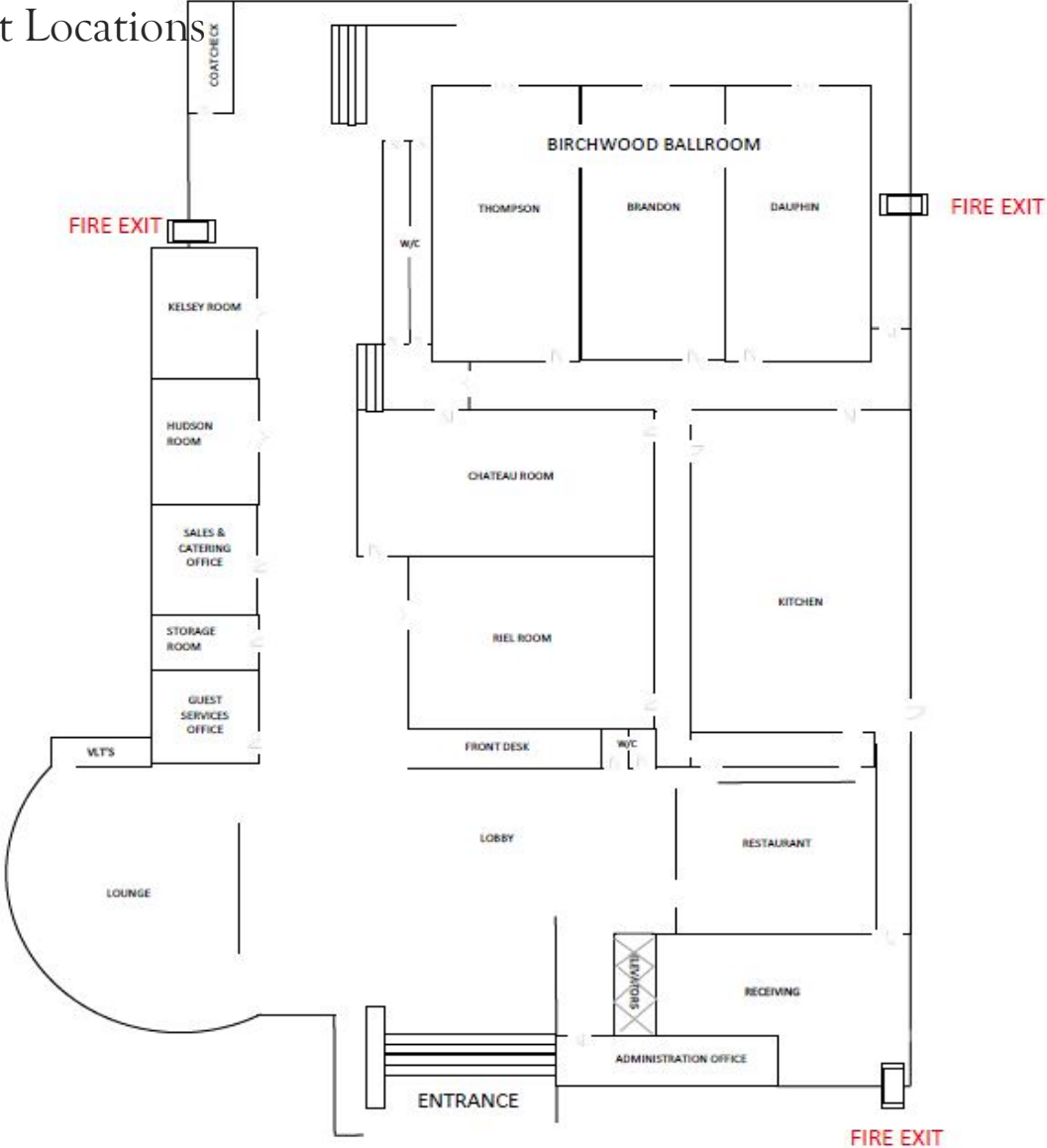
Served for a **minimum of 50 persons**

- Mashed potato bar  
Served with gravy, sour cream, bacon bits, green onions & shredded cheese
- Poutine bar  
Crispy fries, gravy, sour cream, bacon bits, green onions & shredded cheese
- Nacho bar  
Crispy corn chips, seasoned ground beef, diced tomatoes, green onions, salsa, sour cream & shredded cheese
- Social table  
Rye bread, pickles, cheese, garlic sausage & Kielbasa
- Dessert bar  
Baked mini cookies, brownies, carrot cake, butter tart slice, vanilla cake



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# Main Floor – Banquet Locations



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