

The Current RESTAURANT AND LOUNGE

Thank you for selecting The Current Restaurant & Lounge for your special event. Over the past few years we have had the opportunity to become more familiar with our clientele and used this valuable information to design our latest Group Package Menus. These packages are offered to groups larger than fifteen. If your group consists of fifteen individuals or fewer, our regular dining menus are available
And can be viewed on The Inn at the Forks website at www.innforks.com within the "Dining & Entertainment" link

(It would be our pleasure to accommodate vegetarians, celiacs and various allergies)

Thank you for your interest in The Current Restaurant!
We look forward to working with you in creating
Your Memorable Dining Experience.

For Information or to make a booking please contact:

Vanessa Angell TCM (EVO)

Catering & Special Events Coordinator

Tel: (204) 926-3895 Fax: (204) 942-6979

Email: vangell@innforks.com

or

The Current Restaurant & Lounge

Inn at the Forks

Tel: (204) 944-2445 Toll Free: 1-877-377-4100

Email: current@innforks.com

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

Restaurant Package September 2011

Prices subject to change and are only guaranteed 60 days prior to a function

Inn at the Forks - 75 Forks Market Road, Winnipeg Manitoba

Tel: (204)-942-6555 Fax: (204) 942-6979 www.innforks.com

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Room Options

The Alcove

For parties of 10-14 people, we have a long oval table in the Alcove located just off our dining room. This table is semi-private and seats up to a maximum of 14 people. Partitions can be put up to allow for additional privacy. There is no room rental applied for occupying this area.



The Sunroom & Main Dining Room

The Sunroom is a beautiful, private room located off the restaurant, overlooking the lights of The Forks Market and surrounding attractions at The Forks. Immediately off the Sunroom is a private entrance which leads onto a patio for those hot summer days.

This room comfortably seats a maximum of:

- 40ppl with a Buffet service with a Bar
- 50ppl for a Sit-down meal service with a Bar
- 60ppl for a Stand-up reception with a Bar

(For more information, please see the next page for Availability & Rental Fees).

The option of semi-privacy is also available where we will gladly place your group in one half of our Sunroom and set up partitions. For table set-up, this area seats a maximum 20ppl at one large table (no mingling space). We can seat groups 24ppl at three tables placed right beside each other in our beautiful Main Dining Room. There is no room charge for these half-room options. Please keep in mind that you will be sharing the space; loud speeches and audio/visual equipment are not conducive to semi-private functions.



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Availability - Sunroom & Main Dining Room

The Sunroom is available to reserve seven days a week with three different seating times for your group. An in-room private bar will close a half hour prior to your event conclusion.

- Breakfast - Monday to Saturday / 6:30am-10:00am
- Breakfast – Sunday Brunch / 10:00am-12:00pm or 12:30pm-3:00pm
- Lunch – Monday to Sunday / 11:00am-3:00pm
- Dinner – Sunday to Thursday / 4:30pm-11:30pm
- Dinner – Friday & Saturday / 4:30-12:00am

Rental Fees - Sunroom

Below are the minimum food and beverage requirement to rent out the Sunroom as a private room for specific daily seatings before taxes and gratuity. Should the minimum not be met, a room charge for the balance will be applied. For example, for a lunch seating which requires a minimum of \$800, if you only spend \$600, a room rental charge of \$200 will be added to your final bill.

- | | |
|----------------------------------|---------|
| ▪ Breakfast – Monday to Saturday | \$600 |
| ▪ Breakfast / Brunch – Sunday | \$800 |
| ▪ Lunch – Monday to Sunday | \$800* |
| ▪ Dinner – Sunday to Thursday | \$1600* |
| ▪ Dinner – Friday & Saturday | \$2750* |

*Rentals subject to change during the Holidays.

Wedding Ceremonies & Special Events that require extensive set-up and tear-down may have labour fees applied.

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In Room Bar Service - Sunroom

For larger private parties, a portable bar can be set up in the Sunroom. This bar will have a stock of either Premium and/or Deluxe liquor, domestic and/or imported beer, wines by the glass, liqueurs and non-alcoholic options.

- **Host Bar:** The host of the function will be paying for all of the beverages.
- **Cash Bar:** Your guests will pay for their own beverages. This is a cash only bar.

For smaller parties (less than 30 ppl), an in-room bar is not required and tray service for beverages can be provided.

Bar Minimum

The Host Bar or Cash Bar minimum requirement is \$400 in alcohol and non-alcoholic beverages from the bar or a bartender fee will be applied at \$35.00 per hour with a minimum 3 hour charge including set-up and tear-down.

Table Wine Service

Our Award-Winning Wine List features a selection of wonderful wines from around the world that are available to purchase by the bottle only.

- **Wine Bottles placed on the Tables:** Your servers will pour the first glass of wine and place the bottle on the table. You may allot a certain number of bottles per table. All requested bottles will be opened.
- **Poured Wine Service:** Your servers will pour and maintain all guests' wine glasses. No bottles will be left on the tables. You may allot total maximum number of bottles of wine. Bottles will only be opened upon consumption.

We suggest when deciding on the number of bottles for your function, you allow 2/3 of a bottle per person.

Specialty wine & alcohol orders must be made 7 business days prior to your function

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Policies/ Terms and Conditions

Guarantee of Attendance

The guaranteed number of guests attending is due three business days prior to your function. You will be charged the greater of the guarantee number or the actual number of guests served. If the guaranteed number has not been confirmed, the greater of the guaranteed or actual number will be used.

For separate billing, should the confirmed number of guests go down after the three-day confirmation date, you as the host will be responsible for paying for the extra meals that were intended for the absent guest(s). You may take the extra meals with you upon departure.

Separate Billing

You do have the option of separate bills for groups of 20 guests or less with prior notification. Please be aware that the processing time of the bills can be up to 30 minutes. One bill will be presented for groups larger than 20 guests.

Function Size

The Current reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated on the contract.

Menu

Dietary menu substitutions are available with advance notice. Those ordering substitutions must identify themselves to their server upon seating. Please be sure to bring any special dietary restrictions such as allergies or intolerances to our attention as soon as possible to ensure a safe and worry free event.

Leftover Food and Takeouts

For health and insurance reasons, the Inn at the Forks policy does not allow the removal of food from the hotel premises unless a waiver is signed.

Damages

The cost or repair of any damages occurring to the property of The Current and The Inn at the Forks by client, guests or contractors will be charged to the client. The Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

Display Materials Delivered to The Current

The Current has very limited storage space. Please arrange for deliveries with your Special Events Coordinator at time of booking. The Current will apply a handling and storage fee of \$50.00 per day for goods that have to be received and handled outside the agreed upon times.

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BREAKFAST BUFFETS

(Buffets are only available if The Sunroom is booked as a private room)

CLASSIC CONTINENTAL

\$14.25 per guest
Freshly Brewed Coffee, Tea
Individual Cold Cereals and Milk
Fresh Breakfast Baker's Basket
Preserves and Spreads
Assorted Vitality Juices

DELUXE CONTINENTAL

\$16.50 per guest
Freshly brewed Coffee and Tea
Assorted Vitality Juices
Sliced Seasonal Fruits, Individual Yogurts
Fresh Breakfast Baker's Basket
Preserves and Spread

HOT BUFFET SELECTIONS

Enhance your Continental Breakfast Buffet with the following additions.
Each selection is accompanied with Home Fried Potatoes.

EGGS BENEDICT

Traditional or Florentine
With delicately poached Natures Farm Eggs,
Scratch made Citrus Hollandaise on a toasted English muffin
\$9.95 per guest

TRADITIONAL

Scrambled Vita Eggs, Maple Smoked Bacon
OR English breakfast Sausages
Add \$7.50 per guest

HEARTY

Scrambled Vita Eggs, Maple Smoked Bacon
AND English breakfast Sausages
Add \$8.95 per guest

GOBBLE GOBBLE

Scrambled Vita Eggs with Butterball Turkey Bacon
AND Turkey sausage
Add \$9.50 per guest

ADD TO YOUR VITA EGGS

The Spanish Scramble
Tomato, Sweet Peppers, Spanish Onion, Cilantro and aged Cheddar Cheese
Add \$2.95 per guest

CHEF PREPARED GOURMET OMELETS

Custom made using Vita fresh eggs with an array of accompaniments including;
4 cheese blend, Sautéed Mushrooms, Maple Bacon, Black Forest Ham,
Roma Tomato, Bell Peppers and Green Onion
\$10.50 per guest

(More Buffet Enhancements on Pages 9 & 10)

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BRUNCH BUFFET

~~Minimum 30 guests~~

(Buffets are only available if The Sunroom is booked as a private room)

\$36 per guest (\$18 per child under 12yrs old)

Freshly Brewed Coffee, Teas and Milk

Selection of Vitality Juices

Croissants, Danish Pastries, Muffins and Bagels with Preserves and Spreads

Selection of sliced Seasonal Fruits

English Sausages and Maple Smoked Bacon

Hermitage Greens with Inn Vinaigrette

Home Fried Potatoes

Scrambled Fresh Vita Eggs

Chicken Breast with Mushroom Veloute

Assorted House made Sweets & Treats

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Please select two items to be included with your buffet

(Add \$4.00 per guest for each additional selection)

Broccoli Spears & aged Cheddar in Honey dressing

Classic Greek Vegetables, Kalamata Olives, and Feta cheese in a Mediterranean Vinaigrette

Szechwan Peanut and Vegetable Linguine Pasta Salad

Assorted Hot Grilled Vegetables

Asian Vegetables and Vermicelli in Coriander Vinaigrette

Seasonal Vegetables marinated in Thyme and White wine Vinaigrette

Baby Red Potato Salad

BRUNCH BUFFET ENHANCEMENTS

EGGS BENEDICT

Traditional and Florentine with delicately poached Natures Farm Vita fresh Eggs

Scratch made Hollandaise and English muffin

Add \$9.95 per guest

SMOKED FISH

Smoked Norwegian Lox and Prairie Lakes Goldeye, Cream Cheese,

Caper, Spanish Onion and Crisp Bagel Chips

Add \$11.00 per guest

MINI FRENCH TOAST

Thick slices of Vita Egg, Cinnamon and Vanilla battered French Baguette with

Canadian Maple Syrup and Raspberry Compote

Add \$6.50 per guest

CHEF PREPARED GOURMET OMELETS

Custom made using Vita fresh eggs with an array of accoutrements including

4 cheese blend, Sautéed Mushrooms, Maple Bacon, Black Forest Ham,

Roma Tomato, Bell Peppers, Green Onion

\$10.50 per guest

(Buffet Enhancements Cont'd on Next Page)

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BUFFET ENHANCEMENTS

GOURMET SELECTIONS

Substitute a hot selection with one item from this list for an additional \$5 per guest
(Add \$9 for each additional selection)

Orange - Chili Braised Pork Back Ribs
Salmon Filet with Lemon and Herb Butter sauce
Black Tiger Prawns in Coconut Curry sauce
Rosemary Peppercorn braised Beef Short Ribs

CARVED MEAT SELECTIONS

(Priced Per Guest - Minimum 20 guests)

Roasted **Pork Loin** with Grainsy Dijon-Port wine Jus \$11
Maple Glazed **Baked Ham** with Pineapple Chutney \$9.50
Roast Turkey, Stuffing, Sage Veloute and Cranberry Relish \$10
Sterling Silver **Top Sirloin Roast Beef** with Mushroom Jus \$12
Garlic rubbed **Leg of Lamb** with Rosemary jus \$14
Sterling Silver **Striploin Roast Beef** with Cabernet Glace \$16
Sterling Silver **Prime Rib** au Jus \$18.00

All protein selections are based on 150-180 g (5-6oz) per person (based on confirmed attendance)

CHILLED SEAFOODS AND SHELLFISH

Whole Poached **Salmon** Display (accommodates approx. 25-30 guests)
\$185 each

Chardonnay Poached **Tiger Prawns** with Cocktail Sauce and Lemon
\$36 per dozen

Sliced Beet cured **Salmon** Gravadlax and **Smoked Lox** with
Horseradish, Lemon, chopped Egg, Baguette and Caperberries
\$13.50 per guest
(Minimum 20 persons)

Oysters on Ice with Champagne Vinaigrette
Market Price per dozen

Bourbon Jumbo Prawn Sauté Station
\$41 per dozen

Black Tiger Prawns spectacularly flambéed in a Bourbon - Chive Butter sauce
by one of our Culinary Artists
We recommend 4-6 pieces per guest

(Buffet Enhancements Cont'd on Next Page)

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BUFFET ENHANCEMENTS

An Assortment of classically presented pinwheels, layered and **Petite Sandwiches** including;
Black Forest Ham, Albacore Tuna Salad and Vita Egg Salad
Tarragon Chicken Salad, Vegetarian and Smoked Salmon with Cream Cheese
\$13.75 per guest

An assortment of **Shaved Deli Meats**, Condiments and Vegetable toppings including;
Italian Salami, Montreal smoked Beef Brisket, Black Forest Ham and Smoked Turkey breast
with Assorted Breads and Rolls
\$12 per guest

Assorted Full-size Sandwiches (served on Artisan Breads and/or in Tortilla wraps)
Smoked Salmon with English Cucumber and Sweet Onion, Smoked Turkey with Roasted Pepper, Havarti and Bacon,
English Cucumber, Brie and Sprouts, Black Forest Ham with Grainy Dijonnaise, Chicken Salad with Walnuts and Tarragon,
Roast Sterling Silver Beef, Tomato, Lettuce and Swiss
\$14 Per guest

Domestic Cheeses
with French Baguette and Assorted Crackers
(Cheddar(s), Provolone, Swiss, Havarti)
\$7 per guest

Bothwell Cheeses with Assorted Crackers
A unique variety from the
Prairie Canadian cheese manufacturer
\$8 per guest

Imported Cheeses
with French Baguette and Assorted Crackers
(Sage Darby, Gloucester, Chevre, Brie, Roquefort and other exotic offerings)
\$9 per guest

Assorted Olives and Pickled Savories
(Dill, Gherkin & Sweet mixed Pickles, Kalamata,
Manzanilla olives, spicy Eggplant, Beets & Onion)
\$6.50 per guest

Mediterranean Antipasti with Genoa Salami,
Prosciutto Ham, Cappicola,
assorted Olives and pickled Savouries & Baguettes
\$12.50 per guest

Breads & Spreads
Roasted Garlic Hummus, Artichoke - Parmesan, Feta and Sun Dried Tomato with
French Baguette and Ciabatta
\$9.75 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$6 per guest

Sliced Seasonal Fruits and Berries with Honey Yogurt Dip
(Melon, Pineapple, Citrus fruits, Grapes, Kiwi, Strawberries and other varieties seasonally available)
\$7.50 per person

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce
(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.50 per guest

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LIMITED BREAKFAST MENU

These menus have been created with the intention of Efficient Breakfast Service
(For groups up to 24 guests only)

SUNRISE PACKAGE #1

*An additional charge of \$2.50 will be added to substitute fruit for potatoes

French Toast

Creamy Vita Egg and Cinnamon battered thick slices of French bread with Canadian Maple Syrup, Cinnamon butter and fresh Strawberries \$10

Breakfast Quesadilla

2 Scrambled Vita eggs with chopped Bacon, Plum Tomato, green Onion and the Current's signature four Cheeses toasted between a flour Tortilla with Sour Cream, Salsa and Home Fried Potatoes* \$10

Seasonal Sliced Fruits

Fresh sliced Seasonal Melons, Pineapple, Grapes and Berries along with other seasonal treats as they are available served with a Honey Yogurt dip \$10

Three Egg Scramble

Vita fresh Eggs Scrambled with Home Fried Potato, choice of Bacon, Sausage or Back Bacon and Your choice of toast (Rye, French White or Harvest Grain)* \$11

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## SUNRISE PACKAGE #2

\*An additional charge of \$2.50 will be added to substitute fruit for potatoes

### 'Foo Yung Dan' aka Shrimp Omelette

Succulent tiger prawns sautéed in lemon, ginger and butter with green onion, wild organic arugula, Mascarpone cheese and Home Fried Potatoes\* \$12

### Our Classic Eggs Benedict

Griddled Canadian back bacon or Spinach Florentine on toasted marble rye or English muffin with 2 Vita fresh poached Eggs smothered in scratch-made hollandaise Served with Home Fried Potatoes\* \$12

### Seasonal Sliced Fruits

Fresh sliced Seasonal Melons, Pineapple, Grapes and Berries along with other Seasonal treats as they are available served with a Honey Yogurt dip or Cottage Cheese \$10

### Three Egg Scramble

Vita fresh Eggs Scrambled with Home Fried Potato, choice of Bacon, Sausage or Back Bacon and Your choice of toast (Rye, French White or Harvest Grain)\* \$11

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CHILDREN'S MENU (10yrs old & under)

Scrambled eggs, toast and Potatoes* \$6
Buttermilk Pancakes and Maple Syrup \$6
Scrambled Egg and Cheddar Quesadilla* \$6

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COLD LUNCHEON BUFFETS

(Buffets are only available if The Sunroom is booked as a private room)

DELUXE SOUP & SANDWICH / WRAP BUFFET

\$25.00 per guest

Thoughtfully prepared Scratch made Soup of the Day
Garden style Greens with Honey Apple Cider Vinaigrette
Baby Red Potato Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sweets and Treats

An assortment of full size sandwiches and wraps served on Artisan breads including:

Black Forest Ham and Havarti with Grainy Dijonnaise
Chicken Salad with Walnuts and Tarragon, Vita Egg Salad
Vegetable (tomato, cucumber, sprouts) and Cheddar Cheese with Artichoke spread
Shaved Sterling Silver Roast Beef, Tomato, Lettuce and Swiss with Horseradish Mayo

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## GOURMET SOUP & SANDWICH / WRAP BUFFET

\$27.00 per guest

Scratch made Soup of the Day  
Crisp Romaine with Herb Baked Croutons, Grana Padana and Creamy Caesar Dressing  
Broccoli Spears & aged Cheddar in Honey dressing  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Assorted Sweets and Treats

*An assortment of full size sandwiches  
served on Artisan breads and flour tortilla wraps including:*

Smoked Salmon with English Cucumber and sweet Onion  
Smoked Turkey with Roasted Pepper, Havarti, Bacon and Sundried Tomato Mayo  
Roasted Portabella Mushroom, English Cucumber, creamy Brie and Sprouts with Basil mayo  
Black Forest Ham and old Cheddar with Grainy Dijonnaise, Tomato and Lettuce  
Grilled sliced Chicken Breast, Beefsteak Tomato, Lettuce and Mayo  
Montreal smoked Beef Brisket with Dijon and Swiss

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# HOT LUNCHEON BUFFETS

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## MEDITERRANEAN

\$28.00 per guest

Garlic Buttered Toasted Ciabatta  
Crisp Romaine with Herb Baked Croutons, Grana Padana and Creamy Caesar Dressing  
Assorted cured Deli meats and pickled savories

Roasted Vegetable Lasagna with  
Slow Roasted Roma Tomato Sauce baked with four Cheeses

Chicken Cacciatore; Roasted pieces of Chicken with a Ragout of Plum Tomato, Onion,  
Roasted Garlic, Artichoke Hearts and Kalamata Olives

Assorted Sweets and Treats  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## PROVENCAL

\$28.00 per guest

French Baguette and Butter  
Petite Greens with Dijon-Chive Vinaigrette  
Bothwell Cheeses and artisan Crackers

Piccata Style Chicken Breast with Tarragon Cream Sauce  
Roasted Young Creamer Potatoes with Herbes de Provence  
Seasonal Vegetable Medley

Assorted Petit Fours and Dainties  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## PRAIRIE MANITOBAN

\$29.00 per guest

Assorted Artisan Rolls and Whipped Butter  
Garden style Greens with Manitoba Honey and Apple Vinaigrette  
Seasonal Vegetable Medley

Roasted Manitoba Pork Loin with Mushroom Pan Gravy  
Yudyta's Market Potato and Cheese Perogies, sour cream and fried Onion  
Prairie Wild Rice Pilaf

Assorted Sweets and Treats  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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# LIMITED LUNCH MENUS

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These menus have been created with the intention of Efficient Lunch service  
(For groups up to 24 guests only)

Beverages and incidentals charged at regular menu prices

\*Substitute the House cut Fries for Simple Greens or Caesar salad for an additional \$2.50

## LIMITED LUNCH MENU #1

### CLASSIC CEASAR SALAD WITH GRILLED CHICKEN BREAST

Romaine leaves with Crisp Maple smoked Bacon; Herb baked Croutons and Grana Padana in a Creamy Garlic Dressing with a char grilled Chicken Breast 16

### CHICKEN SALAD SANDWICH

Roasted Chicken Breast salad with Tarragon, Lettuce, toasted Walnuts and grilled Granny Apple on Harvest Grain bread with Salt & Pepper House Cut Fries \* 13

### THE ORIGINAL BISTRO BURGER

6 oz of Sterling Silver™ Beef topped with Four Cheeses, Caramelized Onion, Beefsteak Tomato and Chili Mayo on a toasted Sesame Kaiser bun with Salt & Pepper House Cut Fries \* 12

### SHRIMP KUNG PAO

Stir Fried Vegetables, black tiger Prawns and toasted Cashews in a *spicy* Ginger and Honey Black Bean Garlic sauce Tossed with Udon Noodles 17

### THE REUBEN

Shaved Montreal Smoked Brisket, Wine Sauerkraut and Russian dressing with Swiss cheese served on griddled Dark Pumpernickel bread with Salt & Pepper House Cut Fries \* 14

Limited Lunch Menus continued on next page

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# LIMITED LUNCH MENUS - Cont'd

(For groups up to 24ppl only)

## LIMITED LUNCH MENU #2

### THE REUBEN

Shaved Montreal Smoked Brisket, Wine Sauerkraut and Russian dressing with Swiss cheese served on griddled Dark Pumpernickel bread with Salt & Pepper House Cut Fries\* 14

### MOROCCAN CHICKEN BURGER

Moroccan spiced Granny's Chicken breast with Green apple and Rhubarb Chutney, Creamy Brie, Coriander Mayo and Arugula on Rustic Ciabatta with Salt & Pepper House Cut Fries\* 13

### THE RIVERSTONE

Roasted Portabella Mushroom, roasted sweet Red Pepper with Artichoke Hummus, Spanish onion and Sprouts wrapped in a Whole Wheat Tortilla with House Cut Fries 13

### THE CURRENTS CLUB

Our signature offering of Smoked Turkey, Crisp Bacon, Sweet Roasted Pepper, Havarti cheese and Sundried Tomato spread on French White with Salt & Pepper House Cut Fries\* 13

### CLASSIC CAESAR SALAD WITH GRILLED CHICKEN BREAST

Romaine leaves with Crisp Maple smoked Bacon; Herb baked Croutons and Grana Padana in a Creamy Garlic Dressing with a char grilled Chicken Breast 16

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LIMITED LUNCH MENU #3

**Substitute the House cut Fries for Simple Greens or Caesar salad for an additional \$2.50*

CURRENTS' COBB SALAD

Sherry Vinaigrette dressed tangled Greens with Crisp Bacon, grilled Chicken Breast, Avocado, Blue Cheese, Cherry Tomato and boiled Vita Egg 16

STEAK & FRITES

6 oz Char grilled Sterling Silver New York Strip steak done to your specification on a Garlic buttered Baguette with Salt & Pepper House Cut Fries* 18

OPEN SESAME SALMON

Honey and Soy glazed Atlantic Salmon Filet sprinkled with Sesame seeds topped with a Mango and Cilantro Salsa, Served with a Zucchini Ribbon red Onion and sweet Pepper salad 17

NOT SO ALFREDO

Sautéed Chicken Breast, Crimini Mushroom and Artichoke Hearts with Natures Farm™ Black Pepper Linguine in Chardonnay – Tarragon Cream sauce 16

THE RIVERSTONE

Roasted Portabella Mushroom, roasted sweet Red Pepper with Artichoke Hummus, Spanish onion and Sprouts wrapped in a Whole Wheat Tortilla with House Cut Fries 13

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

Restaurant Package September 2011

Prices subject to change and are only guaranteed 60 days prior to a function

Inn at the Forks - 75 Forks Market Road, Winnipeg Manitoba

Tel: (204)-942-6555 Fax: (204) 942-6979 www.innforks.com

A LA CARTE THREE COURSE LUNCH

Price of Entrée Package includes
Freshly Brewed Coffee, Decaffeinated Coffee, Teas, Soda & Iced Tea

How the A La Carte Menus work:

To create your A La Carte Menu, from the following pages,
please choose one Soup and one Salad, one Entrée Package and one Dessert.

Upon seating on the day of your event,
your guests will have a choice of the Soup or the Salad,
a choice of one Entrée and all guests will have the same dessert.

We would be happy to personalize your menu by adding
your very own special message at the top of your menu
(at no additional cost to you).

Additional Options

To add a fourth course (soup & salad), add \$5 per guest.

To offer a choice between two desserts, add \$2 per guest

To offer a choice between two soups or two salads,
add \$2.00 per additional choice per guest.

All soups, salads and desserts are specifically prepared for your event.
The additional time and product required to present options within courses
create additional costs not otherwise accrued in single choice menus.

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Restaurant Package September 2011

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A LA CARTE FIRST COURSE

(Choose one soup and one salad)

SOUPS

Sterling Silver Beef, Barley and Vegetable
Cream of Wild Mushroom, White Truffle essence
Roasted Tomato, Basil oil and Wild Rice
Cream of Leek and Potato
Puree of Squash and Ginger with
Cinnamon Crème Fraiche
Roasted Sweet Bell Pepper Bisque
Sweet Corn and Chorizo Chowder, Chili oil drizzle
Vegetable and Bean Minestrone
New England Clam Chowder

SALADS

Spring Garden greens with Lemon Black Pepper dressing,
Basil leaves, English Cucumber & fresh Watermelon
Tangled Spring Greens with English Cucumber,
Cherry Tomatoes, Radish and toasted Almond with Honey – Apple Vinaigrette
Spinach leaves, Walnuts and Danish Blue cheese with Dijon – Chive Vinaigrette
Boston Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,
Toasted Pine nuts and Dried Cranberries
Crisp Romaine leaves, Padana Cheese and Herb baked Croutons in Creamy Caesar Dressing
Wild Organic Arugula with Fresh Mozzarella and Cherry Tomato in White Balsamic Vinaigrette

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LUNCH ENTRÉE PACKAGES

PACKAGE ONE \$24/ guest

MOROCCAN CHICKEN BURGER

Moroccan spiced Granny's Chicken breast with Green apple and Rhubarb Chutney, Creamy Brie, Coriander Mayo and Arugula on a Rustic Ciabatta bun served with Home cut Fries

THE ORIGINAL BISTRO BURGER

Char-grilled Sterling Silver beef with 4 Cheeses, Onion, Beefsteak Tomato & Chili Mayo on a Sesame Kaiser bun served with Home cut Fries

THE RIVERSTONE

Roasted Portabella Mushroom, roasted sweet Red Pepper with Artichoke Hummus, Spanish onion and Sprouts wrapped in a Whole Wheat Tortilla with House Cut Fries

THE REUBEN

Shaved Montreal smoked meat, wine sauerkraut and Russian dressing with Swiss cheese served on griddled dark pumpernickel bread served with Home cut Fries

PACKAGE TWO \$25/ guest

SHRIMP KUNG PAO

Stir-fried Asian Vegetables and Black Tiger Prawns in Spicy Ginger and Honey-Black Bean Garlic sauce, Toasted Cashews & Scallions tossed in Udon Noodles

THE ORIGINAL BISTRO BURGER

Char-grilled Sterling Silver beef with 4 Cheeses, Onion, Beefsteak Tomato & Chili Mayo on a Sesame Kaiser bun served with Home cut Fries

NOT SO ALFREDO

The Current's original; Chicken Breast, Crimini Mushroom and Artichoke hearts with Natures Farm™ Black Pepper Linguine in a Chardonnay – Tarragon Cream sauce

THE CURRENT CLUB

Shaved Smoked Turkey Breast with Maple Bacon, Roasted Pepper, Havarti & Sundried Tomato Mayo on French bread served with Home cut Fries

PACKAGE THREE \$28/ guest

CHICKEN ZAFFERANO

Pan seared 7oz. Chicken Breast 'Zafferano' with a Tomato - Apricot Chutney, Seasonal Vegetables and Roasted Creamer Potatoes

STEAK AND POTATOES

6oz. Char grilled Sterling Silver Striploin with charred tomato Salsa, Seasonal Vegetables and Roasted Creamer Potatoes

SAVOURY SALMON

Grilled 6oz. Salmon Filet slathered with house BBQ sauce and Mango – Pineapple Salsa, Seasonal Vegetables and Roasted Creamer Potatoes

MUSHROOM WELLINGTON

Roasted Portabella Mushroom 'Wellington' with braised Spinach, Chevre cheese and sweet bell Pepper in Buttery puff Pastry with Fricassee of Vegetables and Grilled Asparagus Spears

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DECADENT DESSERTS

Each signature Inn at the Forks Sweet Offering is carefully prepared in house
by our Pastry Chefs using only the finest ingredients available

CREME BRULEE

Classic baked Custard with a caramelized sugar crust, served with biscotti

We are pleased to offer the following flavor options:

Classic Vanilla Bean
Dark Chocolate
Chai spice Tea
Pumpkin

Cranberry Orange
Maple Syrup
Pistachio
Lavender

Raspberry
Espresso
Milk Chocolate & Mint
Nutella

RICH AND CREAMY DECADENT CHEESECAKE

Delicate Mocha **Espresso** with Chocolate Graham crust & Chocolate Sauce

White Chocolate & Raspberry with Chocolate Graham crust & Raspberry Coulis

Vanilla Bean & Banana with a Ginger snap crust & Kahlua Chocolate Sauce

Blueberry & Lemon with Graham crust & Blueberry Coulis

Orange & Milk Chocolate with Chocolate Graham crust & Orange Coulis

Winter Spice & Pumpkin with Graham crust and Cinnamon Maple flavored Whipped Cream

Classic Vanilla Bean with your choice of topping:

Strawberry, Blackberry, Blueberry, Pecan Caramel, Chocolate Pecan

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## **Fresh Seasonal Fruit Plate**

Served with Mint & Honey Yogurt

## **Chocolate Epiphany**

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis

## **Assorted Dainty Platters**

A collection of In House prepared Dainties

## **Spirited Strawberries**

Fresh Strawberries tossed in Grand Marnier and cracked Black Pepper accompanied  
by a White Chocolate Sabayon

## **Lemon Meringue Flan**

Lemon Curd with a Shortbread Crust, toasted Meringue and Raspberry Coulis

## **Maple Pecan Tart**

Toasted Pecans in Maple Syrup with Whipped Cream

## **Apple – Walnut Strudel**

Cinnamon Apples and Walnuts baked in Puff Pastry with Bourbon Caramel sauce

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# CHEF'S SET DINNER PACKAGES

Includes Artisan breads, Freshly brewed Regular Coffee, Decaf Coffee and Teas  
(All guests have the same three-course or four-course dinner)

## The Classic

Simple Greens with Honey Apple Cider Vinaigrette, toasted Almonds, Radish and Cherry Tomato

Herb and Chevre stuffed Chicken Breast Supreme with Mushroom Cream sauce  
Roasted Baby red Potatoes and Seasonal Vegetable Medley

Delicately marbled White Chocolate Raspberry Cheesecake  
\$43.00

## Chef's Dinner #2

Wild Organic Arugula with fresh Mozzarella and Cherry Tomato in a White Balsamic Vinaigrette

Thai BBQ glazed Salmon Filet with Charred Pineapple Relish, Crème Fraiche  
Herb and Parmesan Risotto, Asparagus Spears and Grilled sweet Peppers

Peppered Strawberries in grand Marnier with White Chocolate Sabayon  
\$43.00

## Chef's Dinner #3

Neva Farm Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,  
Toasted Pine nuts and Dried Cranberries

5oz Sterling Silver Striploin & Herb and Garlic marinated grilled Chicken Breast with  
Brandy – Green Peppercorn sauce, Potato Rosti, baby Carrots and sautéed Spinach

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis  
\$49.00

## Chef's Dinner #4 (4 course)

Roasted Tomato, Basil oil and Wild Rice Soup

Spring Garden greens with Lemon – Black Pepper dressing,  
Basil leaves, English Cucumber & fresh Watermelon

8 oz. Sterling Silver Beef Tenderloin Medallions with Cabernet Demi-glace  
Truffled Mashed Yukon Gold Potato, baby Carrots and Sautéed Spinach leaves

Classic Vanilla Crème Brulee Custard with a caramelized sugar crust  
\$55.00

## Chef's Dinner # 5 (4 course)

Roasted Sweet Bell Pepper Bisque

Crisp Romaine leaves, Padana Cheese and Herb baked Croutons in Creamy Caesar Dressing

Sundried Tomato and Feta stuffed Chicken Breast Supreme with  
Aged Balsamic reduction and Extra Virgin Olive oil, Basil Pesto infused Mashed Potato,  
Asparagus Spears and Grilled sweet Peppers

Caramelized Lemon Curd with a Shortbread Crust and Raspberry Coulis  
\$47.00

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# A LA CARTE THREE COURSE DINNER

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Price of Entrée Package includes  
Freshly Brewed Coffee, Decaffeinated Coffee, Teas, Soda & Iced Tea  
And Fresh Artisan Breads

## How the A La Carte Menus work:

To create your A La Carte Menu, from the following pages,  
please choose one Soup and one Salad,  
one Entrée Package, one Starch, one Vegetable and one Dessert.

Upon seating on the day of your event,  
your guests will have a choice of the Soup or the Salad,  
a choice of one Entrée and all guests will have the same dessert.

We would be happy to personalize your menu by adding  
your very own special message at the top of your menu  
(at no additional cost to you).

## Additional Options

To add a fourth course (soup & salad), add \$5 per guest.

To offer a choice between two desserts, add \$2 per guest

To offer a choice between two soups or two salads,  
add \$2.00 per additional choice per guest.

All soups, salads and desserts are specifically prepared for your event.  
The additional time and product required to present options within courses  
create additional costs not otherwise accrued in single choice menus.

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# A LA CARTE FIRST COURSE

(Choose one soup and one salad)

## SOUPS

Sterling Silver Beef, Barley and Vegetable

Cream of Wild Mushroom, White Truffle essence

Roasted Tomato, Basil oil and Wild Rice

Cream of Leek and Potato

Puree of Squash and Ginger with  
Cinnamon Crème Fraiche

Roasted Sweet Bell Pepper Bisque

Sweet Corn and Chorizo Chowder, Chili oil drizzle

Vegetable and Bean Minestrone

New England Clam Chowder

## SALADS

Spring Garden greens with Lemon Black Pepper dressing,  
Basil leaves, English Cucumber & fresh Watermelon

Tangled Spring Greens with English Cucumber,  
Cherry Tomatoes, Radish and toasted Almond with Honey – Apple Vinaigrette

Spinach leaves, Walnuts and Danish Blue cheese with Dijon – Chive Vinaigrette

Boston Butter lettuce and crisp Romaine Leaves with an Orange Buttermilk and Basil Dressing,  
Toasted Pine nuts and Dried Cranberries

Crisp Romaine leaves, Padana Cheese and Herb baked Croutons in Creamy Caesar Dressing

Wild Organic Arugula with Fresh Mozzarella and Cherry Tomato in White Balsamic Vinaigrette

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# DINNER ENTREE PACKAGES

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## THE CLASSICS

Thai B.B.Q. glazed Salmon Filet with grilled Pineapple Relish and Crème Fraiche

10oz. Sterling Silver Ribeye Steak with Cabernet Au Jus

Pan seared Herb and Chevre stuffed Chicken Breast Supreme with Mushroom Veloute

**\$47.00 per guest**

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TASTES OF THE CURRENT

Pan seared Mushroom stuffed Chicken Breast Supreme with
Cabernet Thyme sauce

10oz. Sterling Silver New York Strip loin Steak with Char - Grilled Plum Tomato Salsa

Pan seared Manitoba Pickerel Filets with a Ruby Grapefruit Chardonnay Butter sauce

\$47.00 per guest

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## FLAIR FOR THE DRAMATIC

Char Grilled Filet of Halibut with a Cucumber – Shallot Marmalade

8oz. Sterling Silver Beef Tenderloin

Herb and Garlic marinated grilled 6oz Chicken Breast Supreme  
With grilled Shrimp (3) Skewer

**\$51.00 per guest**

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PRIME RIB PACKAGE

Slow roasted Sterling Silver Prime Rib au Jus with Yorkshire pudding,
Mashed Golden Potatoes and Seasonal Vegetables

\$57.00 per guest

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DINNER ENTRÉE ACCOMPINAMENTS

Choose One Starch & One Vegetable for your Entrée

POTATOES

Herb Roasted New Creamer Potatoes
Twice baked Stuffed Potatoes
Potato Duchesse
Potato Rosti
Puree of Sweet Potato

Flavored Yukon Gold Buttery Mashed Potatoes:

Traditional Salt & Pepper
Essence of White Truffle
Sage and Buttermilk
Basil Pesto
Sundried Tomato

GRAINS & RICE

Prairie Wild and White Rice Pilaf
Harvest Grain Pilaf
Herb and Parmesan Risotto

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## VEGETABLES

Jumbo Asparagus Spears and Grilled Red and Yellow Peppers  
Baby Carrots (require minimum 10-day notice) and Sautéed Spinach leaves  
Seasonal Vegetable Medley (Broccoli, Carrot, Cauliflower, Bell Pepper and Snap Peas)

## KIDS MENU SELECTIONS

Each child selection is served with a first course of Raw Veggies and Dip,  
Event Vegetable, Starch and Dessert Accompaniment  
\$16.95 per child

Chicken fingers / Honey Dill sauce  
Pasta and Cheese Sauce / Marinara Sauce  
Grilled Ham and Cheese  
Grilled Chicken Breast  
Pita Pizza (Vegetarian or Genoa Salami)  
Pickerel Fingers / Lemon and Tartar sauce

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# DECADENT DESSERTS

Each signature Inn at the Forks Sweet Offering is carefully prepared in house by our Pastry Chefs using only the finest ingredients available

## CREME BRULEE

Classic baked Custard with a caramelized sugar crust, served with biscotti

We are pleased to offer the following flavor options:

|                      |                  |                       |
|----------------------|------------------|-----------------------|
| Classic Vanilla Bean | Cranberry Orange | Raspberry             |
| Dark Chocolate       | Maple Syrup      | Espresso              |
| Chai spice Tea       | Pistachio        | Milk Chocolate & Mint |
| Pumpkin              | Lavender         | Nutella               |

## RICH AND CREAMY DECADENT CHEESECAKE

Delicate **Mocha Espresso** with Chocolate Graham crust & Chocolate Sauce

**White Chocolate & Raspberry** with Chocolate Graham crust & Raspberry Coulis

**Vanilla Bean & Banana** with a Ginger snap crust & Kahlua Chocolate Sauce

**Blueberry & Lemon** with Graham crust & Blueberry Coulis

**Orange & Milk Chocolate** with Chocolate Graham crust & Orange Coulis

**Winter Spice & Pumpkin** with Graham crust and Cinnamon Maple flavored Whipped Cream

### **Classic Vanilla Bean with your choice of topping:**

Strawberry, Blackberry, Blueberry, Pecan Caramel, Chocolate Pecan

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Fresh Seasonal Fruit Plate

Served with Mint & Honey Yogurt

Chocolate Epiphany

Decadent Flourless Callebaut Chocolate Cake, whipped cream and Raspberry Coulis

Assorted Dainty Platters

A collection of In House prepared Dainties

Spirited Strawberries

Fresh Strawberries tossed in Grand Marnier and cracked Black Pepper accompanied by a White Chocolate Sabayon

Lemon Meringue Flan

Lemon Curd with a Shortbread Crust, toasted Meringue and Raspberry Coulis

Maple Pecan Tart

Toasted Pecans in Maple Syrup with Whipped Cream

Apple – Walnut Strudel

Cinnamon Apples and Walnuts baked in Puff Pastry with Bourbon Caramel sauce

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

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HORS D'OUERVES

COLD HORS D'OEUVRES (Per Dozen)

Minimum order of 3 dozen of any single selection

VEGETARIAN

- Vegetable Nori rolls with Wasabi and Soy \$28
- Saffron Poached Deviled Eggs with Whitefish Caviar \$28
- Chevre stuffed Crimini Mushroom Caps \$29
- Padana cup with herbed Chevre \$36
- Roma Tomato, Kalamata Olive, Basil Pesto and Feta cheese Bruschetta \$29
- Buffalo Mozzarella, Cherry Tomato and Basil cream Pipette \$38
- Avocado Mousse stuffed Cocktail Tomato \$35

MEAT

- Chicken Liver Pate with Pickled Red Onion \$30
- Beef Tenderloin Tartar with White Truffle oil and French Baguette \$42
- Foie Gras Torchon, Sauternes Gelée \$45
- Prosciutto wrapped Seasonal Melon with Balsamic Syrup \$35

FISH & SEAFOOD

- Shrimp Salad in Belgian endive Spear \$32
- Manitoba Smoked Goldeye Canapé \$34
- Tempura Shrimp Maki Rolls with Pickled Ginger and Soy \$40
- Chardonnay Poached Prawns with Cocktail sauce and Lemon \$36
- Smoked Lox and Whitefish Caviar with Herbed Cream Cheese Canapé \$36

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HORS D'OUERVES-Cont'd

HOT HORS D'OEUVRES (Per Dozen)

Minimum order of 3 dozen of any single selection

VEGETARIAN

- Vegetable Spring Rolls with Plum sauce \$32
- Portabella Mushroom, Spinach, Chevre and roasted pepper in Puff Pastr \$34
- Warm Indigenous Mushroom Bruschetta topped with Grana Padana \$36
- Grilled Tofu and Vegetable Brochette with Mediterranean Vinagrette \$32

MEAT

- MB Pork Spring rolls with Plum sauce \$35
- Spicy Peanut Szechwan Chicken Satays \$32
- Beef Tenderloin with mixed Mushrooms and Chevre in Pastry \$36
- Velvet Beef Satays with Black Bean sauce \$35
- Pancetta & Roquefort stuffed Potato Jackets \$36
- Duck Leg Confit Spring rolls with Chili sauce \$42
- Dry Breaded Baby Back Ribs with Orange Chili BBQ dip \$40
- Buffalo Chicken Brochette with Blue Cheese dip \$35
- Bison sausage with dried Blueberry on Wild Rice Polenta \$36
- Cardamom spiced Canadian Rack of Lamb chops with Rhubarb chutney \$60

FISH & SEAFOOD

- Maple Soy marinated Salmon Satay \$34
- Crab and Scallop Cakes with Chipotle mayo and Pickled Watermelon \$39
- Breaded Oysters with Caper Remoulade \$44
- Coconut Shrimp with Chili "catsup" \$39
- Blue Crab and Leek filled Gyoza with Citrus Ponzu dip \$40
- Crisp fried Oyster with Fort Garry Dark Ale Pipette \$44
- Canadian Lobster Corn Dog w/ Creole Mustard \$60

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RECEPTION CONCEPTION

CARVERY STATIONS

Each Carvery Station includes an assortment of appropriate condiments as well as fresh baked rolls

Roasted Herb rubbed **Pork Loin** \$13.00
Garlic rubbed **Leg of Lamb** with Rosemary jus \$16.00

Each Sterling Silver Beef roast is dressed with Coarse Salt and Tellecherry cracked Black Pepper and slow roasted to Medium doneness unless otherwise specified

Sterling Silver Top Sirloin \$14.00
Sterling Silver Striploin Roast Beef \$18.00
Sterling Silver Prime Rib \$20.00

All protein selections are based on 150-180 g (5-6oz) per person (based on confirmed attendance)

CREATION STATIONS

Black Tiger Prawns spectacularly flambéed in a Bourbon - Chive Butter sauce
By one of our Culinary Artists
(We recommend 4-6 pieces per guest)
\$41 per dozen

Foie Gras Torchon wrapped in Cotton Candy
(Live demonstration!)
\$48 per dozen

Beef Tenderloin and Foie Gras Sliders station;
Seared and assembled right before your eyes!
\$12 per guest

CHILLED SEAFOODS AND SHELLFISH

Whole Poached **Salmon** Display (accommodates approx. 25-30 guests)
\$185

Chardonnay Poached **Tiger Prawns** with Cocktail Sauce and Lemon
\$36 per dozen

Sliced Beet cured **Salmon** Gravadlax and **Smoked Lox** with
Horseradish, Lemon, chopped Egg, Baguette and Caperberries
\$13.50 per guest
(Minimum 20 persons)

Oysters on Ice with Champagne Vinaigrette
Market Price per dozen

Prices are subject to P.S.T., G.S.T. and 16% Gratuity

Restaurant Package September 2011

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ENHANCEMENT PLATTERS

An Assortment of classically presented pinwheels, layered and **Petite Sandwiches** including:
Black Forest Ham, Albacore Tuna Salad and Vita Egg Salad
Tarragon Chicken Salad, Vegetarian and Smoked Salmon with Cream Cheese
\$13.75 per guest

An assortment of **Shaved Deli Meats**, Condiments and Vegetable toppings including:
Italian Salami, Montreal smoked Beef Brisket, Black Forest Ham and Smoked Turkey breast
with Assorted Breads and Rolls
\$12 per guest

Assorted Full-size Sandwiches (served on Artisan Breads and/or in Tortilla wraps)
Smoked Salmon with English Cucumber and Sweet Onion, Smoked Turkey with Roasted Pepper,
Havarti and Bacon, English Cucumber, Brie and Sprouts, Black Forest Ham with Grainy Dijonnaise,
Chicken Salad with Walnuts and Tarragon, Roast Sterling Silver Beef, Tomato, Lettuce and Swiss
\$14 per guest

Domestic Cheeses
with French Baguette and Assorted Crackers
(Cheddar(s), Provolone, Swiss, Havarti)
\$7 per guest

Bothwell Cheeses with Assorted Crackers
A unique variety from the
Prairie Canadian cheese manufacturer
\$8 per guest

Imported Cheeses
with French Baguette and Assorted Crackers
(Sage Darby, Gloucester, Chevre, Brie, Roquefort and other exotic offerings)
\$9 per guest

Assorted Olives and Pickled Savories
(Dill, Gherkin & Sweet mixed Pickles, Kalamata,
Manzanilla olives, spicy Eggplant, Beets & Onion)
\$6.50 per guest

Mediterranean Antipasti with Genoa Salami,
Prosciutto Ham, Cappicola,
assorted Olives and pickled Savouries & Baguettes
\$12.50 per guest

Breads & Spreads
Roasted Garlic Hummus, Artichoke - Parmesan, Feta and Sun Dried Tomato with
French Baguette and Ciabatta
\$9.75 per guest

Fresh Vegetable Crudite with Buttermilk Herb Dip
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)
\$6 per guest

Sliced Seasonal Fruits and Berries with Honey Yogurt Dip
(Melon, Pineapple, Citrus fruits, Grapes, Kiwi, Strawberries and other varieties seasonally available)
\$7.50 per person

Grilled and chilled Vegetable Crudite with Honey Dijon Mustard sauce
(Asparagus, Bell Peppers, Zucchini, Onion, Portabella Mushroom)
\$7.50 per guest

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Restaurant Package September 2011

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the Current
RESTAURANT AND LOUNGE

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