

Fairmont
WINNIPEG

THANKSGIVING TO-GO

To place your order,
please call: (204) 985-6235
or email: velvet.glove@fairmont.com

ORDER DEADLINE: OCTOBER 10, 2024

THANKSGIVING TO-GO

From our kitchen to your home

TURKEY

FULL TURKEY

serves 15 - \$649

HALF TURKEY

serves 8 - \$429

Comes with:

- Freshly Baked Rolls & Butter (V)
- Apple And Sage Stuffing
- House Made Cranberry Sauce (GF/DF)
- Thyme Pan Gravy (GF)
- Roasted Vegetable Medley (GF/DF)
- Buttermilk Mashed Potato (GF/V)

Choice of Pie:

Pecan Pie
Pumpkin Pie
Apple Pie

TENDERLOIN

SLOW ROASTED

CAB TENDERLOIN

serves 8 to 10 - \$649

Comes with:

- Freshly Baked Rolls and Butter (V)
- Arugula & Roasted Pumpkin, Feta, Candied Pecans, Balsamic Dressing (GF)
- Truffle Jus and Chimichurri (DF)
- Roasted Vegetable Medley (GF/DF)
- Charred Brussel Sprouts (GF/DF)
- Sautéed Mushrooms (GF/DF)
- Buttermilk Mashed Potato (GF/V)

Choice of Pie:

Pecan Pie
Pumpkin Pie
Apple Pie

DF = Dairy Free
GF = Gluten Free
V = Vegetarian

Menu items are not created in an allergen-free environment.
Please advise your Catering Manager of any allergies.
All pricing subject to 7% PST and 5% GST.



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HAM

MAPLE GLAZED BONE-IN SPICED HAM LEG

serves 10 to 12 - \$649

Comes with:

- Freshly Baked Rolls and Butter (V)
- Arugula & Roasted Pumpkin, Feta, Candied Pecans, Balsamic Dressing (GF)
- Braised Red Cabbage (GF/DF)
- Pineapple Rum Sauce (GF/DF)
- Roasted Vegetable Medley (GF/DF)
- Sautéed Mushrooms (GF/DF)
- Buttermilk Mashed Potato (GF/V)

Choice of Pie:

- Pecan Pie
- Pumpkin Pie
- Apple Pie

INDIVIDUAL

INDIVIDUAL 2-COURSE TURKEY DINNER

\$59

Comes with:

- Freshly Baked Rolls and Butter (V)
- House Made Cranberry Sauce (GF/DF)
- Slow Roasted Turkey Roll (GF)
- Traditional Root Vegetables (GF/DF)
- Apple and Sage Stuffing
- Buttermilk Mash Potato (GF/V)
- Thyme Pan Gravy (GF)
- Pumpkin Tart

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THANKSGIVING

TO-GO

À LA CARTE

- Turkey Carving (Half & Whole) - \$19
- Sage & Apple Butter Stuffing - \$25
- Buttermilk Mashed Potatoes (GF/V) - \$35
- Roasted Baby Potatoes (V) - \$35
- Extra Truffle Veal Jus (1 ltr) - \$25
- Extra Pineapple Rum Sauce (GF/DF) - (1ltr) - \$20
- Extra Thyme Pan Gravy (GF)- (1ltr) - \$15
- Extra Cranberry Sauce (GF/DF) (500 ml) - \$15
- Extra Cellar Vegetables (V) - \$50
- Brussel Sprouts (V) - \$45
- Glazed Carrots and Green Beans (V) - \$45
- Extra Pie - \$35

Selection of: Pecan, Pumpkin, or Apple

ADD-ONS

- Artisan Greens, Garden Crudité, Balsamic Dressing (Serves 8) - \$50
- Caesar Salad, Brioche Croutons, Bacon Lardons, Parmesan Cheese, Caesar Dressing (Serves 8) - \$65
- Arugula & Roasted Pumpkin, Feta, Candied Pecans, Balsamic Dressing (Serves 8) - \$65

- Potato Cheddar Pierogis (1kg) Side Sour Cream (500 ml), Garnished with Caramelized Onion & Bacon - \$35
- Potato Cheddar Pierogis (2.25kg) Side Sour Cream (1Ltr) Garnished with Caramelized Onion & Bacon - \$65

- Sweet & Sour CAB All Beef Meatballs (1 Kg) - \$55
- Sweet & Sour CAB All Beef Meatballs (2.25Kg) - \$105

- Truffle Mac & Cheese – Full Pan - \$75
- Truffle Mac & Cheese – Half Pan - \$40

- Add Full Turkey (with 1 ltr Thyme Pan Gravy) - \$399
- Add Half Turkey (with 1 ltr Thyme Pan Gravy) - \$299
- Add Slow Roasted CAB Beef Tenderloin (with 1 ltr Truffle Veal Jus) - \$399
- Add Glazed Bone-In Ham (with 1 ltr Pineapple Rum Sauce) - \$299

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