



2025 Off Site Catering

Shooters Family Golf Centre & Restaurant
2731 Main Street, Winnipeg

204-339-2326 ext 202
foodservices@shootersgolf.ca



Thank you for your interest in having us cater your event! Please browse through this package at your leisure. Should you have any questions, don't hesitate to contact us.



*Amy Cerasani
Food Services Manager*

*Shannon Stevenson
Assistant Manager*

Catering Policies

Shooters Family Restaurant happily provides off site catering services for various events in Winnipeg and surrounding areas. Weddings, celebrations, corporate parties and lake side events! Shooters prides itself on house-made meals prepared specifically for your event. Not only do we provide amazing food, but we can do everything from set up to take down to provide you with a stress free day! Please look over our menus and reach out to Amy when you are ready to get the planning underway.

Menus & Prices

Banquet menus are available on our website www.shootersgolf.ca. Prices are guaranteed 90 days prior to your event or as stated in your contract. Menu details must be finalized three weeks in advance from your event.

Prices are subject to GST, PST and a 18% gratuities.

Credit card purchases over \$500 maybe subject to additional fee's after January 1, 2023.

**Additional menu options such as Brunch & Lunch menus may be available upon request. Specialty items are subject to pricing and availability.*

**Limited Dietary substitutions may be made in advance. Guests ordering substitutions must be identified by a place card.*

Rental, Deposit and Payments

A \$500 deposit is required to secure the space on your selected date. The deposit will be put towards your final remaining invoice total. The remaining balance of your invoice is due the date of your function.

Deposits are non-refundable.

Guarantee of Attendance

Guarantee of number of guests attending is due 5 days prior to the event. Shooters Family Restaurant will make 3% above the guarantee amount to account for last minute changes. You will be charged according to the guarantee number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be charged.

All-Inclusive Service Fee

Includes standard linen, napkins (choice of color), plates, cutlery, set up, tear down, table glassware, water service, servers, cooks and travel fee's. This is an optional addition to add to your event for a worry free day. All-Inclusive service fee's range from 28 – 32% depending on what services are required.

Plated Service Options

The below entrée menu options are served as a 3 course meal including soup or salad and dessert. All entrees include your choice of starch, vegetable, fresh buns and butter.

Salad

Choose one for all guests

Garden Salad	Artisan lettuce, cucumbers, tomatoes, red onions and bell peppers. Served with our home made Passion Fruit Vinaigrette.
Caesar Salad	Crisp romaine lettuce tossed with fresh homemade croutons, bacon bits, parmesan cheese and a creamy Caesar salad dressing.
Greek Salad	Crisp romaine lettuce, cucumbers, red onion, bell peppers, black olives tossed in a herb garlic balsamic dressing, all topped with feta cheese.
Strawberry Summer	Fresh spinach, strawberries, red onion, cucumbers, tomatoes, feta cheese all tossed in a home-made Passion Fruit Vinaigrette.

Soup

Add a soup course for an additional \$4.75 per person

Cream of Mushroom	Shooters signature homemade take on a classic soup
Wild Rice & Vegetable	Wild rice, fresh vegetables in a rich tomato / chicken broth
Creamy Tomato	Shooters take on creamy tomato topped with fresh herbs
Butternut Squash	Signature butternut squash soup at its finest

Choice of Vegetable

Honey Dill Carrots
Green Beans Almondine
Chef's Medley
Manitoba Vegetable Mix

Choice of Starch

Garlic Mashed Potatoes
Lemon Roasted Potatoes
Rice Pilaf
Herb Roasted Mini Potatoes

Entrée Selection

Choice of two protein & one special diet meals

All guests must have a place card identifying their meal choices

Chicken Cordon Blue	Boneless chicken breast stuffed with Maple Roasted Ham and Swiss cheese lightly coated in panko crumbs and then baked.	\$36.95
Mediterranean Chicken	Lightly breaded chicken breast stuffed with feta, spinach, roasted red peppers, sun dried tomatoes and black olives.	\$36.95
Chicken Skewers	herb marinated chicken skewers with a tzatziki sauce.	\$34.95
Beef Tenderloin	Slow roasted beef tenderloin with a red wine herb sauce. <i>Minimum 10 guests</i>	\$40.95
Pork Loin	Roasted Pork Loin with an apple cider and whiskey glaze.	\$38.95
Atlantic Salmon	A 5oz Atlantic Salmon Fillet served with a creamy béarnaise sauce.	\$45.95
Stuffed Peppers	Filled with roasted vegetables, quinoa with tomato basil sauce	\$30.95

Personal Options Available Upon Request

Dessert

Plated desserts with whipped cream

New York Cheesecake	with berry compote
Red Velvet Cake	with traditional cream cheese icing & chocolate chunks (+ \$1.75)
Chocolate Cadillac	every chocolate lovers dream (+ \$1.75)
Apple Crisp	with ice cream (+ \$1.50)

Buffet Selection

Standard Buffet:

\$45.00 per person

Everything is quoted per person, plus tax & gratuities

All buffets include dinner rolls, accompaniments & assorted dessert buffet

Choice of 2 Proteins:

- Beef Tenderloin (+ \$3.00)
- Lemon Rosemary Chicken
- Meatballs – (Sweet & Sour or Mushroom)
- Marinated Chicken Skewers
- Roast Beef {Shaved or Carved} (+ \$4.00)

Choice of 2 Salads:

- House Salad
- Classic Caesar (+ \$1.50)
- Strawberry Summer (+ \$1.50)
- Coleslaw
- Greek Pasta

Choice of 1 Starch:

- Garlic Mashed
- Herb Roasted Mini's
- Wild Rice Pilaf
- Scallop Potatoes (+ \$2.00)

Enhancements:

- Vegetable Lasagna (+ \$2.00)
- Perogies (+ \$2.75)
- Egg Plant Parmesan (+ \$2.00)

Choice of 1 Hot Vegetable:

- Chef's Vegetable Medley
- Honey Dill Glazed Carrots
- Green Beans Almondine
- Manitoba Vegetable Mix



Appetizer List

Classic Hors D'oeuvres \$17.95/Dozen

Hot

- Chicken Wings (3 flavors on side)
- Spinach Artichoke Stuffed Mushroom Caps
- Mozza Sticks
- B.L.T Bites
- Spinach Artichoke Dip
- Mini Quiche
- Vegetable Spring Rolls



Cold

- Devilled Eggs
- Bruschetta Trio
- Roasted Red Pepper Wraps

Hors D'oeuvres \$23.95/Dozen

Hot

- Tomato Soup Shooter with Grilled Cheese Stick
- Chicken Bites with Sweet Thai Sauce
- Mozzarella sticks with prosciutto
- Baked Brie bites
- Swedish Meatballs

Cold

- Grilled Peach with whipped feta
- Greek Veggie tartlets
- Caprese Salad Kabobs
- Watermelon Feta skewers (seasonal)
- Prosciutto Wrapped Asparagus

Platters

*Serves approximately 20 - 24 people per tray

Cheese & Cracker Platter	\$60.00
Fresh Fruit Platter	\$67.00
Pickle & Olive Platter	\$45.00
Vegetable Platter	\$55.00
Shrimp Cocktail Platter	\$95.00
Antipasto Platter	\$75.00
Fancy Sandwiches Platter (rolled)	\$65.00
Slider Sandwiches (assorted)	\$68.00



*Minimum food orders required