



Catering Menus





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Details

With a department dedicated to catered occasions, we work expertly to ensure every last detail of your event is cared for. Our Sales & Catering team, in liaison with our talented Culinary team, fully understand the importance of your vision and look forward to helping you create a remarkable experience.

MENU SELECTION

Final decisions on your menu selections should be discussed four to six weeks prior to your event. Our standard menus are provided as a starting point. We encourage you to meet with us well in advance of your event where we will be happy to customize our menus to your liking.

Due to provincial health regulations, the Lord Nelson Hotel & Suites must supply all food products served on our premises. Specialty items may be purchased and prepared by our culinary team should our normal menu selections not meet your needs.

ALCOHOLIC BEVERAGES

The Lord Nelson Hotel & Suites is responsible for upholding and administering the Liquor Laws of the Province of Nova Scotia regarding the dispensing of alcoholic beverages. As such, the hotel reserves the right to refuse to serve any person or group that would result in the hotel conflicting with Nova Scotia Liquor Laws. The hotel also reserves the right to terminate any event before its scheduled ending time for such reasons. Please be advised that all alcohol must be purchased through the Lord Nelson Hotel & Suites.

All alcohol sales conclude at 1:00am with last call held at 12:45am in accordance with provincial licensing requirements.

TIMELINE & GUARANTEES

The menu and all other details of your event(s) are to be finalized a minimum of 21 days prior to the date of the event. Delays with specifications to the hotel, beyond this time, will incur additional fees, at a minimum of 15% surcharge, for product and labour.

The final guarantee for food and beverage functions is required by 12:00 PM, (3) business days prior to the event for buffet/stationed events and by 12:00PM (5) business days prior to the event days for plated events. If a guarantee is not given to the hotel according to this timeline, the expected attendance number will be used as your guarantee. You may increase your guarantee within the 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage.

The hotel bases all price quotations on volumes reflected in the above event details, expected attendance, and reserved guestrooms. Any change in current requirements may result in price changes based on a change in volume.

The hotel reserves the right to increase guarantee if the amount of food ordered has more than 30% variance to the expected attendance, additional food to be charged accordingly to the client.

PRICING

A service charge of 19% is applied to all food and/or beverage products prior to applicable taxes.

A sales minimum of \$525 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$160 labour fee will be applied for the first three hours of service, and \$41.50 per hour per bartender to be applied for any additional hours. Additional fees may apply for setup and tear down.

A labour charge will be applied to all groups who do not meet the minimum requirements associated with specific menus.

All charges are subject to service charge and applicable taxes.

ENTERTAINMENT & MUSIC

SOCAN, the Society of Composers, Authors, and Music Publishers of Canada, administer fees for all events in which music or entertainment are employed. These fees are ruled by the Copyright Approval Board of Canada and will be applied to your final bill as follows:

	Event without dancing	Event with dancing
1-100 Guests	\$22.06	\$44.13
101-300 Guests	\$31.72	\$63.49
301-500 Guests	\$66.19	\$132.39

Re: Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. The associated fees are collected by the hotel and will be applied to your final bill as follows:

	Event without dancing	Event with dancing
1-100 Guests	\$9.25	\$18.51
101-300 Guests	\$13.30	\$26.63
301-500 Guests	\$27.76	\$55.52

LABOUR FEES

Coat check attendant - \$3 per coat if a cash coat check, \$41.50 per hour for a hosted coat check with a minimum of 3 hours.

Chef attendant - \$150 for 2 hours

Food attendant - \$41.50, minimum of 3 hours

Additional bartender - \$41.50 per hour, minimum of 3 hours

Cleaning or additional setup labour fee – starting from \$250 plus HST.



Morning



Breakfast buffet * Priced per person

Includes fresh Starbucks brew and teas

- | | |
|---|--|
| <p>✦ Continental \$26
Seasonal sliced fruit, assorted individual cereal and milk, assorted house baked pastries including Danishes, muffins, and croissants</p> <p>✦ Mind-full breakfast \$29
Assorted individual cereal, skim milk, sliced fruit, low fat muffins, individual low fat yogurt, and all-natural granola</p> <p>✦ Nova Scotian <small>Minimum 25 people</small> \$35
Maritime fishcakes with molasses baked beans, chow, brown bread, potato hash with chopped bacon, and sausage</p> <p>✦ Canadian <small>Minimum 25 people</small> \$38
Farm fresh scrambled eggs, aged cheddar, hash browns, bacon strips, baked beans, buttermilk waffles with berry compote and whipped cream, maple apple muffins, and sliced fruit</p> | <p>✦ Western <small>Minimum 25 people</small> \$33
Omelette with onion, peppers, ham, and cheese with baked beans, bacon, hash browns, and plain and cheese croissants</p> <p>✦ Hotel classic <small>Minimum 25 people</small> \$32
Assorted pastries including Danishes, muffins, and croissants, scrambled egg, choice of bacon or sausage, hash browns, and sliced fresh fruit</p> <p>✦ Pancake breakfast <small>Minimum 25 people</small> \$31
Buttermilk pancakes with berry compote, Chantilly cream, bacon, and mixed berry cups</p> <p>✦ Build your own breakfast sandwich <small>Min. 25 people</small> \$28
Fried egg, sausage patty or bacon & cheddar cheese with English muffin or bacon cheddar croissant. Served with potato wedges and whole fresh fruit</p> |
|---|--|

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change.
All prices are guaranteed 90 days prior to the function.

Wake ups

- + Individual yogurt **\$5.25 each**
Fruit, vanilla or lactose-free vanilla
- + Build your own granola yogurt parfait . . **\$10 each**
Almond granola, vanilla yogurt, and seasonal berries
Minimum 10 people
- + Mixed berry yogurt cups **\$10.50 each**
Seasonal berries in individual cups
- + Whole fresh fruit. **\$5.50 each**
Bananas, apples, plums or pears
- + Fruit cup **\$10.50 each**
Fresh cut seasonal fruit in individual cups
- + Cereal **\$9.50 a person**
Assorted individual cereals and 2% milk
- + Chilled hard-boiled eggs. **\$33 a dozen**

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Baked best

- + Assorted muffins **\$38 a dozen**
- + Gluten free muffins **\$51 a dozen**
Chocolate or blueberry
- + Assorted Danishes **\$50 a dozen**
- + Mini cinnamon rolls **\$35 a dozen**
Cream cheese glazed
- + Croissants **\$45 a dozen**
Plain and cream cheese icing
- + Chocolate croissants **\$47 a dozen**
- + Artisanal spinach & feta pastries **\$68 a dozen**
- + Almond croissants **\$47 a dozen**
- + Mini sweet loaves **\$48 a dozen**
Lemon poppyseed, blueberry lavender,
and banana chocolate chip
- + Bakewell tart. **\$55 a dozen**
Almond blueberry tart
- + Scones **\$49 a dozen**
Fresh homemade scones with assorted
jams and butter
- + Bagels **\$42 a dozen**
Assorted flavours with cream cheese
- + Cookies **\$40 a dozen**
House baked assortment
- + Gluten free brownie. **\$5.50 each**
Individually packed





Comfort breaks

- ✦ **Health full \$16 per person**
House made energy bites, individual yogurt, and seasonal whole fruit
- ✦ **Sweet stuff. \$17 per person**
Assorted cookies, rocky road bars, and seasonal whole fruit

Grab and go

- ✦ Individual mixed nuts \$7.50 each
- ✦ Smoked salmon and asparagus roll. . . . \$19 each
- ✦ Veggies and dip. \$9 each
- ✦ Energy bites \$52 a dozen
- ✦ Homemade granola bars. \$42 a dozen
- ✦ Peanut butter brownies. \$44 a dozen
- ✦ Mixed berry crumble bars \$40 a dozen
- ✦ Rocky road bars. \$44 a dozen
- ✦ Strawberry cheesecake bars \$44 a dozen
- ✦ Lemon lavender bars \$44 a dozen

Snacks

- ✦ Chocolate bars **\$4.25 each**
Mars and Snickers
- ✦ Whole fruit **\$5.50 each**
Assortment of bananas, apples, plums, and pears
- ✦ Snack bags **\$5 each**
Individual bags of potato chips, pretzels and popcorn
- ✦ Mixed nuts **\$19 per basket**
- ✦ Hummus dip **\$5.75 per person**
With choice of vegetables or pita
- ✦ Chips and Salsa **\$5.95 per person**
Tortilla chips and medium salsa

Beverages

- ✦ Perrier & flavoured water. **\$5.75 each**
- ✦ San Pellegrino 275ml. **\$5.75 each**
- ✦ San Pellegrino or Evian 750ml **\$10.50 each**
- ✦ Bottled water **\$4.95 each**
- ✦ Assorted fruit juice **\$5.25 each**
- ✦ Premium fruit & vegetable juices . . . **\$6.50 each**
- ✦ Assorted soft drinks **\$4.95 each**
- ✦ Carton of milk 250ml **\$5.95 each**
- ✦ Hot chocolate **\$4.95 each**
- ✦ Starbucks coffee **\$4.95 each**
- ✦ Assorted teas **\$4.95 each**

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Afternoon

Lunch buffet * priced per person

Includes freshly brewed Starbucks coffee and Tazo teas

✦ SANDWICHES Minimum 10 people. \$33

· Black forest ham, turkey, grilled chicken and fried
daiya caprese with pesto on focaccia
Artisan green salad
Assorted cookies and squares

✦ WRAPS Minimum 10 people. \$36

· Grilled chicken and mixed greens
· Roast Beef & caramelized onions
· Pesto balsamic glazed vegetables, hummus,
and baby greens
Greek salad
Assorted cookies and squares

✦ BOARDROOM Minimum 20 people \$37

A variety of wraps and sandwiches

· Sliced roast beef with ancho mayo
· Grilled sliced chicken and garlic aioli
· Smoked salmon with pickled onion and
capered mustard cream cheese
· Grilled vegetables, haloumi, pesto and hummus
Green salad with garden vegetables
Caesar salad
Selection of brownies, cookies and squares

✦ PIZZA PARTY Minimum 25 people \$35

Garlic fingers with garlic confit, mozzarella, and
housemade donair sauce
CHOICE OF THREE PIZZAS
· Pepperoni
· Meat Lovers
· Hawaiian
· Vegetarian
· Three Cheese
Caesar salad
Assorted cookies and squares

✦ POKE BOWLS LUNCH Minimum 20 people. \$37

Tuna Bowl - Soba noodles, fresh shredded
vegetables & sesame lime soy splash
Chicken Bowl - Seared seasoned chicken breast with
brown rice, edamame, carrot and lettuce shred with
hoisin
Veggie Bowl - Tofu, quinoa, mixed shredded veggies,
edamame, sweet sesame soy
Matcha mousse filled cream puffs
Lychee coconut panna cotta cups

✦ BUILD YOUR OWN ANTIOXIDANT BOWL . . . \$39

Minimum 20 people
Brown rice, soba noodles, baby kale, and spinach mix
Chilled lemon orange Atlantic salmon medallions,
seasoned and grilled chicken breast, seared
sesame tuna
Julienned carrots, pea shoots, edamame, shredded
red cabbage, blueberries, avocado
Black sesame seeds, toasted pumpkin seeds, and
crumbled goat cheese
Blueberry acai, ponzu yuzu and soy lime dressings
Strawberry skewer with Nutella dip

✦ ITALIAN Minimum 25. \$35

Caprese salad
Asiago garlic bread
Chicken parmesan (gf)
Tuscan pizza with sundried tomato, artichoke, olive,
bocconcini, basil and mozzarella
(cauliflower crust is an option)
Limoncello lemon cookie sandwiches (gf)
& chocolate espresso pudding (gf)

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✦ **CANADIAN** Minimum 25 people \$44

- *Seafood Chowder Add \$4 person
- Assorted rolls with butter
- Beet & apple salad with maple vinaigrette
- Mixed green salad
- CHOICE OF TWO ENTRÉES:
 - Blueberry maple salmon
 - Herb roasted chicken
 - Roasted beef with mushroom gravy
 - Salted maple butternut squash and Riverview herb marinated tofu
 - Mashed potato
 - Mixed vegetables
 - Donut wall, nanaimo bars and butter tarts

✦ **MEDITERRANEAN** Minimum 25 people \$49

- Tabouleh
- Greek Salad
- Hummus & Pita
- Kofta
- Chicken souvlaki
- Roasted vegetables and halloumi
- Saffron rice
- Assorted macarons
- Hareesh - semolina & orange blossom cake

✦ **INDIAN** Minimum 25 people \$42

- Naan bread
- Raita
- Tomato rasam soup
- Aloo gobi
- Peas pulao
- Tandori chicken
- Rogan josh (lamb curry)
- Fruit chaat

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Plated lunch

* Minimum 25 people / Priced per person

Includes assorted rolls with butter, choice of salad or soup, choice of a dessert, with chef's selection of potato or rice and seasonal vegetables, and freshly brewed Starbucks coffee and teas

Salad

- ✦ CAESAR Crisp romaine, grana padano shards, focaccia croutons, bacon bits with dressing
- ✦ SPINACH Baby spinach, almonds, strawberries, and oyster mushrooms with honey dijon mustard dressing
- ✦ FIELD GREENS Grape tomato and English cucumber with white balsamic vinaigrette
- ✦ GREEK Olives, tomato, onion, mix peppers, cucumber and feta cheese with red wine vinaigrette

Soup

- ✦ Roasted butternut squash
- ✦ Tomato vegetable
- ✦ Tomato and roasted red pepper
- ✦ Wild mushroom bisque
- ✦ Seafood Chowder * Add \$4 person

Entrées

- ✦ Pan seared breast of chicken stuffed with . . . \$39
gouda cheese, mushroom and spinach with port wine jus
- ✦ Herb crusted salmon with tomato chutney. . . . \$39
- ✦ Grilled New York striploin steak with. . . . \$42
Madagascar peppercorn seasoned mushroom bourbon sauce
- ✦ Peppercorn sirloin with brie and red wine . . \$40
reduction
- ✦ Roasted herb chicken supreme with \$40
red wine demi
- ✦ Pan fried herb flour dusted haddock with . . . \$38
lemon butter and creamed peas
- ✦ Chickpea, butternut squash and sweet potato lasagna (vegan/gluten free) \$38

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Desserts

- ✦ Maple pecan tart with caramel cream
- ✦ Chocolate truffle cake with amaretto tuile & salted caramel
- ✦ No bake cheesecake, strawberry lime compote with fresh strawberries & white chocolate curls
- ✦ Blueberry lavender grunt with whipped lemon cream
- ✦ Chocolate almond pudding with chocolate crumbs, and macerated berries (vegan/gluten free)
- ✦ Vegan double chocolate cake, raspberry coulis, fresh berries & candied orange (vegan/gluten free)

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Reception

Platters

* Small serves 20-25 people, medium serves 30-40, and large serves 40-60

- ✦ **INTERNATIONAL CHEESES** \$295 s \$465 m \$680 l
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **DELI** \$180 s \$275 m \$370 l
Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef
- ✦ **FRESH FRUIT** \$245 s \$345 m \$510 l
Seasonal fruit with yogurt or chocolate dip
- ✦ **VEGETARIAN**
GRAZING BOARD \$200 s \$300 m \$450 l
Goat cheese, hummus, spinach dip, olives, beans, beets, cherry tomatoes, carrots, cucumber, pita, crostini and crackers
- ✦ **CHARCUTERIE** \$370 s \$575 m \$850 l
Prosciutto, sopresetta, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, pickled beets, olives and beans, dried fruit & fruit preserves, crackers, crostini and spiced pumpkin seeds
- ✦ **HOT SMOKED SEAFOOD** . . \$370 s \$585 m \$850 l
Smoked peppered salmon, mackerel, kippers, maple salmon, trout and crostini
- ✦ **JUMBO SHRIMP** \$170 s \$265 m \$460 l
Served with cocktail sauce and lemon wedges
- ✦ **ATLANTIC LOX** \$370 s \$585 m \$850 l
Served with horseradish mousse, capers, red onion, crostini, and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS** \$25 PER ROLL
Grilled brioche hot dog buns filled with fresh lobster gently tossed with dill mayo, celery, onions (can be cut in half) (gluten free available)

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Stations

- ✦ **Mini burger.** **\$12**
Grilled beef burgers with fried onions, mushrooms
with chipotle aioli
*Minimum three dozen - 2 each
- ✦ **Mac & Cheese** Minimum 25 people **\$8**
Add bbq pulled pork for \$3pp, or poached Atlantic
lobster meat \$7 pp
- ✦ **Mini cocktail sandwiches** Min 25 people. **\$18**
Ham & cheese, smoked salmon, Montreal smoked
meat, and tofu with hummus
- ✦ **Mediterranean** Min 25 people. **\$19**
Beef & chicken souvlaki with tzatziki & pita
- ✦ **Raw Bar** Min 25 people. **\$28**
Tuna crudo, scallop ceviche & shrimp cocktail
- ✦ **Tacos** Min 25 people **\$14**
Pork carnitas, and black bean with soft shells,
tomato, lettuce, salsa, sour cream, and cheese sauce
- ✦ **Jars of salad station** Min 25 people. **\$9**
- Caprese cherry tomato, bocconcini, and balsamic
- Quinoa, grainy mustard, apple, fennel and cashew
- Cranberry goat cheese, farro, and roasted squash
- ✦ **Noodle boxes** Min 25 people **\$18**
- Grilled chicken, soba noodles, edamame, toasted
sesame, carrots & sweet soy sauce
- Marinated tofu, vermicelli, lettuce, cucumber,
tomato, ginger honey

Chef attended stations

*\$150 for two hours of Chef carving

- ✦ **Smoked beef brisket carvery** Min 25 people **\$19.95pp**
24 hrs braised and smoked brisket, pretzel buns,
grainy mustard, and horseradish cream
- ✦ **Hip of beef** Serves 100 people. **\$1,295**
With assorted mustards, horseradish,
and mini kaiser rolls
- ✦ **Roast sirloin** Serves 50 people. **\$16.50 pp**
With assorted house made rolls and condiments
- ✦ **Prime rib** Serves 50 people **\$21.95 pp**
Atlantic prime beef, overnight roasted, with fresh
baked rolls, au jus, horseradish, and dijon

- ✦ **Oysters** 2 per person **\$8 pp**
Served on ice with lemons & all the fixings
- ✦ **Gnocchi** Min 25 people. **\$17 pp**
Sundried-tomato, mixed peppers & onions
with garlic olive oil or herb tomato sauce

Late night stations

- ✦ **Pizza** Serves 30 people **\$285**
Pepperoni and three cheese pizza, and garlic fingers
with donair sauce
- ✦ **Buttered soft warm pretzels** Serves 30 people. . **\$250**
With parmesan cheese, cinnamon sugar & sea salt
- ✦ **Poutine** Serves 30 people **\$280**
House cut potato wedges or regular fries with gravy
& cheese curds

Sweets

- ✦ **Cupcakes** **\$46 a dozen**
Assorted flavors *Minimum two dozen
- ✦ **Donut wall** **\$49 a dozen**
Pastry chef's daily inspirations *Minimum two dozen
- ✦ **Chocolate strawberries** **\$44 a dozen**
Dipped in Belgian chocolate *Minimum two dozen
- ✦ **Elegant treats** **\$50 a dozen**
Mango mascarpone éclair, Yuzu white chocolate
madeleine, petite mousse cakes, mini cheesecakes,
strawberry macaron tart, chocolate passionfruit tart
*Minimum five dozen
- ✦ **Assorted homemade bars** **\$48 a dozen**
Peanut Butter Brownie Bars
Strawberry Cheesecake Bars
Lemon Lavender Bars
Opera Cake Bars
*Minimum five dozen



Hors d'oeuvres

* Minimum three dozen per item

- ✦ Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- ✦ Caprese skewer with fresh mozzarella, cherry tomatoes and basil drizzled with balsamic glaze (gf & v)
- ✦ Antipasto skewer with marinated olives, artichokes, onions, capers, roasted red pepper & Daiya cheese (gf & vegan)
- ✦ Beef & Boursin stuffed mini potatoes (gf)
- ✦ Pimento croquets (v)
- ✦ Mini pulled pork in petite ciabatta bun
- ✦ Mini vegetarian ratatouille tart (gf & vegan)
- ✦ Beef satay with Thai coconut ginger sauce (gf)
- ✦ Prosciutto wrapped cream cheese fig on crostini
- ✦ Pistachio crusted goat cheese and prosciutto skewers (gf)
- ✦ Fried vegetable pork wonton, soya dip
- ✦ Mini steak frites with chipotle aioli
- ✦ Greek yogurt cones with herring caviar
- ✦ Pickled vegetable & Roquefort Tart (gf & v)
- ✦ Cold Southern Fried Chicken Salad in a sesame cup
- ✦ Deviled baby potato with mustard mashed potato & veganaise (vegan & gf)
- ✦ Sliced beef tenderloin with roasted red pepper and horseradish cream on crostini
- ✦ Mini lobster roll \$64 per dozen
- ✦ Tuna crudo spoons with lime & pepper jelly topped with salmon caviar (gf)
- ✦ Balsamic onion & smoked Daiya cheese tart (vegan & gf)
- ✦ Salmon tartare on English cucumber with Danish cream (gf)
- ✦ Shrimp cocktail with saffron aioli (gf)
- ✦ Black Angus smashed slider with fried onions, pickles and chipotle aioli
- ✦ Seared Digby scallops wrapped in bacon with zesty cocktail sauce (gf)
- ✦ Duck rilette with poached pear (gf)
- ✦ Mini salt cod fish cakes with green chow (gf)
- ✦ Truffled arancini and mustard velouté (v)
- ✦ Coconut shrimp with mango coconut sweet chili sauce
- ✦ Pulled chicken slider with pickled turnips & garlic olive spread
- ✦ Brie & red wine poached fig skewer with fresh chopped chives (gf & v)
- ✦ Fried truffled mac and cheese
- ✦ Petite fish and chips with tartar sauce

*Minimum three dozen per item **\$51 per dozen**

*Minimum three dozen per item **\$59 per dozen**



Evening



Dinner buffet * Minimum 50 people

\$53 per person for one entrée **\$61** per person for two entrées **\$70** per person for three entrées

Includes deli and antipasto platters, assorted rolls with butter, choice of three starters, two sides, and a dessert buffet, served with freshly brewed Starbucks and teas. Less than 50 ppl add \$15 per person.

Soup

- ✦ Chef's soup of the day
- ✦ Roasted butternut squash
- ✦ Tomato vegetable
- ✦ Roasted red pepper tomato bisque
- ✦ Wild mushroom bisque
- ✦ Broccoli and cheddar
- ✦ Spicy Thai coconut chicken
- ✦ Seafood chowder * Add \$4 person

Salad

- ✦ Traditional Caesar
- ✦ Grilled apple and sundried tomato with mixed greens, carrots, beets & maple vinaigrette
- ✦ Brussel sprout and bacon – charred with herb vinaigrette
- ✦ Baby kale salad with cashews and shaved brussels sprouts
- ✦ Steakhouse chopped salad – iceberg, carrots, chickpeas, beans, tomatoes, beets with citrus vinaigrette
- ✦ Quinoa Salad – raisins, carrots, zucchini & sun-dried tomato vinaigrette

Sides

- ✦ Baked potato
- ✦ Yukon gold mashed potatoes
- ✦ Buttery onion mashed potatoes
- ✦ Roasted rosemary potatoes
- ✦ Indian spiced potato and cauliflower
- ✦ Ginger garlic Asian vegetables
- ✦ Balsamic grilled garden vegetables
- ✦ Maple glazed root vegetables
- ✦ Seasonal vegetables
- ✦ Basmati pilaf rice
- ✦ Biryani rice

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Entrées

- ✦ Grilled beef striploin with red wine demi glaze
- ✦ Garlic rubbed roast beef with Madagascar peppercorn jus
- ✦ House made meat lasagna with three cheese topping
- ✦ Smoked chicken thighs with green peppercorn demi
- ✦ Vegetable falafel with cilantro yogurt drizzle
- ✦ Roasted lamb leg with sundried tomato & garlic demi
- ✦ Tandoori chicken with fresh cilantro and butter cream sauce
- ✦ Barbequed chicken quarters
- ✦ Herb marinated chicken breast with forest mushroom ragout
- ✦ Spinach and goat cheese stuffed chicken breast with port wine reduction
- ✦ Grainy mustard marinated pork chop with soy, honey and pineapple chutney
- ✦ Seared trout with sundried tomato & dill cream sauce
- ✦ Rum and maple glazed Atlantic salmon with raisin and tomato compote
- ✦ Chickpea, butternut squash & sweet potato lasagna (gluten free/vegan)
- ✦ Marinated tofu wrapped in sweet potato with ginger glaze (gluten free/vegan)

Dessert buffet

- ✦ **Maritimer**
Blueberry grunt, haskap chocolate mousse cake, apple cinnamon crisp, maple sugar pie and pecan tarts
- ✦ **Sweets table**
Assorted tarts, cheesecakes, layer cakes, macarons & truffles
- ✦ **Pinnacle**
Chocolate truffle cakes, espresso chocolate mousse cakes, mini opera cake, caramel Bailey's ganache tart and hand dipped chocolate truffles

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Plated dinner * Minimum 25 people

Two different entrées may be chosen with the third being vegetarian at an additional \$3.75 per person. Additional soup, salad and sorbet course may be added for \$7 person. Selection needs to be made in advance and place cards indicating the guest choice to be provided. We require the breakdown on entrée selections 5 business days prior.

Soup

- + Roasted butternut squash and pear
- + Roasted red pepper tomato bisque
- + Tomato basil bisque
- + Wild mushroom bisque
- + Lobster bisque Add \$4 person
- + Seafood chowder Add \$4 person

Salad

- + Mesclun herb, grilled bosc pear, crumbled goat cheese, and spiced pecans with balsamic and olive oil dressing
- + Baby spinach, kale, almonds, strawberry, enoki mushroom, and shaved red onion with honey Dijon dressing
- + Micro greens, tomato confit, asparagus, and bocconcini with white balsamic vinaigrette
- + Grilled apple, sundried tomato, feta, and arugula with red wine and honey vinaigrette
- + Mixed greens, red onion, olives, mixed peppers, cucumber, and feta with aged balsamic vinaigrette

Appetizers

- + Tuna Crudo (add \$3)
Citrus lemongrass cured tuna with cucumber and lemon brunoise, Avocado aioli and yuzu pearls, smoked salt
- + Vegetable tartlet
Balsamic Onion and spiced pressed apple with pumpkin ricotta
- + Reuben Crisp
Shaved cured beef, horseradish aioli, grainy mustard, and rye bread crisp
- + Salmon Tataki (add \$2)
Seared salmon with tofu vegetable ponzu

Sorbet

- + Lemon tarragon
- + Granada and mango ice
- + Cherry piquette
- + Cucumber and elderflower
- + Watermelon and lemon balm
- + Strawberry champagne
- + Mojito

Entrées

- + Chicken breast stuffed with sun-dried tomato, . . . \$55
and spinach with a red wine jus and roasted herb red potato
- + Atlantic crab cake with black pepper aioli, . . . \$59
grilled lemon, roasted tomato, jalapeno relish and grilled corn niblets
- + Tuscany seasoned roasted prime rib of . . . \$67
beef with Yorkshire pudding, merlot jus, and herb mashed potato
- + Seared Atlantic salmon with maple dijon glaze, . . \$51
hickory smoked fingerlings, lemon cream sauce
- + Grilled beef striploin with brie and bourbon . . . \$75
demi-glaze, garlic mashed potato
- + Herb crusted cod fillet with parsnip purée, . . . \$52
cilantro chive oil and herb roasted potato
- + Panko breaded chicken breast . . . \$56
topped with Asiago & Parmesan cheese with Provencal tomato sauce and herb roasted fingerling potato (gf)
- + Sea salt and dried garlic crusted beef brisket . . \$65
with roasted garlic jus and whipped potato
- + Herb crusted pork loin with apricot stuffing, . . . \$54
red wine and pear demi glaze and Yukon gold herb mashed potato
- + Timbale of haloumi with curried chickpea and . . \$50
lentil with roasted red pepper coulis
- + Eggplant and Mushroom Caponata . . . \$51
grilled eggplant filled with balsamic glazed rain forest mushrooms and topped with Daiya (Vegan /Gluten Free)
- + Chickpea, butternut squash, and . . . \$53
sweet potato lasagna (Vegan /Gluten Free)

Dessert

- + Vanilla layer cake, passion fruit curd, mango gel with tropical fruit
- + No bake cheesecake with strawberry lime compote, fresh strawberries & white chocolate curls
- + Chocolate truffle cake, amaretto tuile and salted caramel
- + Vanilla bean crème brûlée with pistachio macaron
- + Coconut cream tart with lemon curd and fresh berries
- + Chocolate almond pudding, chocolate crumb, lavender macerated strawberries (gf, vegan)
- + Vegan double chocolate cake with raspberry coulis and candied orange (gf, vegan)

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Extravagant Dinner Buffet * Minimum 40 people

\$119 per person \$8 per additional entrée selection

Includes artisan breads, breadsticks, and rolls with butter, five appetizer selections, three buffet platters, two entrées, with chef's potato and vegetables, dessert display, Starbucks coffee and teas

+ Soup

- Seafood bouillabaisse soup
- Wild mushroom soup
- Potato and smoked bacon soup
- Bacon tomato bisque
- Seafood chowder

+ Salad

- Israeli couscous and grilled zucchini salad with creamy maple walnut dressing
- Fried haloumi, cauliflower, and green bean salad with gochugaru miso dressing
- Spicy roasted red nugget potato, bacon, and cheddar salad
- Broccoli and smoked cheddar salad with honey dill bacon mayonnaise
- Grilled chicken and pasta salad with sweet creamy madras curry
- Mango surimi salad with avocado, garlic, and sweet chili coriander aioli
- Red wine poached figs, arugula, and garden vegetables
- Creamy garlic Caesar salad
- Artisan mixed green salad

+ Entrées

- Seafood Casserole
- Roasted leg of lamb with black garlic mint jus
- Roasted prime rib of beef with merlot and red currant reduction
- Grilled beef striploin with forest mushroom demi glaze
- Five spice marinated roasted duck with orange and plum red peppercorn sauce
- Blackened salmon with sweet soya and warm maple sesame aioli
- Smoked beef brisket with root beer barbeque sauce
- Roasted crispy skin pork belly with lemon sweet shoyu sauce
- Red wine macerated fig stuffed pork loin with green peppercorn demi
- Roasted root vegetable and haloumi wellington with grilled vegetables, and red currant sauce
- Milk sous vide and herb roasted chicken breast supreme butter tomato sauce
- Sweet potato wrapped citrus & herb marinated tofu roulade, with maple ginger glaze
(Vegetarian / Gluten Free)
- Chickpea, butternut squash, and sweet potato lasagna (Vegetarian / Gluten Free)

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+ Platters

- Smoked seafood including smoked peppered salmon, smoked mackerel, maple salmon, kippers, cold smoked apple wood salmon, and solomon gundy
- Deli selections including soppressata salami, black forest ham, prosciutto, smoked turkey, and Montreal smoke meat
- Artisan cheese platter with smoked gouda, triple cream brie, Bresse Blue, aged white and yellow cheddar,
- Swiss cheese and marinated bocconcini
- Grilled seasonal vegetables

+ Dessert Table

- Pastry chefs decadent display of assorted glazed mousse cakes, eclairs, tarts, macarons, and hand dipped chocolate truffles



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Extravagant Plated Dinner * Minimum 25 people

Includes assorted rolls with butter and freshly brewed Starbucks coffee and teas

\$99.50 a person, four courses based on choice of two appetizers, one entree and one dessert

\$85.00 a person, three courses based on choice of one appetizer, one entree and one dessert

Extra course selections are an additional **\$7** a person

+ Appetizers

- Coconut and roasted garlic soup with smoked salt seasoned seared scallops
- Maple curry coconut pumpkin soup with pork scrunchions
- Creamy tomato soup with grilled basil ricotta crouton
- Squash soup with queso blanco truffle oil
- Corn meal collard green and chorizo soup
- Beef broth and cheese tortellini
- Arugula, spinach, chopped radicchio, fresh basil fontina cheese, crisp pancetta, and toasted pine nuts with sundried tomato dressing
- Valley greens, radicchio, chicory, red leaf, watercress, butter lettuce, goat cheese, and sundried cranberries with tomato crisp herb vinaigrette
- Pesto marinated bocconcini and roma tomato with smoked paprika oil and pomegranate molasses vinaigrette
- Kale Caesar, crab corn croquets and Creole Caesar dressing
- Muscat poached apple , candied walnut , and shaved asiago with white wine vinaigrette

+ Sorbet

- Lemon tarragon
- Granada and mango ice
- Cherry piquette
- Cucumber and elderflower
- Watermelon and lemon balm
- Strawberry champagne
- Mojito

+ Entrées

Served with chef 's selection of potato or rice and seasonal vegetables

- Sea salt, honey, and grain mustard crusted salmon with onion corn potato cake
- Filet of beef and medallion of salmon with sundried tomato pesto, fennel potatoes, and balsamic demi-glaze
- Seared Asian seabass with fennel clam sauce, fava beans, and rustic baby potatoes
- Brandy braised shortribs with roasted garlic, shallot jus, Roquefort cheese whipped potato, and grilled asparagus
- Breast of supreme chicken with sundried tomato and black olive tapenade, brie, and chive risotto
- Gratinated cobia with salsa verde and parmesan bacon orzo pasta
- Green curry marinated seared tofu and grilled baby vegetables with banana leaf en papilote coconut rice
- Roast supreme chicken and oregano essence with sweet and Yukon gold potato pave
- Grilled filet mignon with blue cheese gratin, caramelized parsnip, mash potato, and merlot demi-glaze
- Roast chicken breast with spicy sugarcane skewered prawns, tarragon chicken jus, and Yukon gold pomme purée
- Seared pacific snapper with potato artichoke and onion ragout
- Pistachio crusted porkloin, braised pork belly, black garlic and bourbon demi, rutabaga purée and milk braised vegetables

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+ Dessert

- Raspberry pistachio layer cake, cherry sorbet and pistachio crunch
- Vanilla pound cake with mascarpone cream, grapefruit champagne air, strawberries and poppy seeds
- Mirror glazed chocolate black forest mousse cake, vanilla cremeux, cherry compote
- Blood orange white chocolate mousse cake, vanilla almond sponge, triple sec blood orange segments, haskap gel
- Peanut butter chocolate tartlet, espresso caramel, brownie bites, sea salt
- Strawberry lime cheesecake, strawberry micro sponge, rosé pearls
- Chocolate almond pudding, chocolate crumbs, macerated strawberries
(Vegetarian / Gluten Free)



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beverages

Bar service

✦ Domestic beer	\$6.50
✦ Non-alcoholic fruit punch per litre	\$17
✦ House shots 1 oz	\$6.50
✦ House wine Glass	\$7.75
✦ Premium shots 1 oz	\$8.00
✦ Ultra premium shots 1 oz	\$9.00
✦ Imported beer	\$7.75
✦ Cocktails	\$7.75
✦ Liqueurs, port, cognac	\$8.75
✦ Single malt scotch	\$11.00
✦ Non-alcoholic beer	\$5.75
✦ Wine punch per litre	\$26
✦ Rum punch per litre	\$28
✦ Soft drinks	\$4.75
✦ Bottled water	\$4.75
✦ Juices	\$4.75
✦ Mineral water	\$5.25

Specialty service

✦ Mocktail bar Minimum 75 people	\$6.75
Selection of virgin cocktails prepared to order	
✦ Martini bar 2oz.	\$14.95
Variety of martinis prepared to order	
✦ Spritz bar 2oz	\$14.95
Aperol, Limoncello, and Amaro Spritz	
✦ International coffee station 2oz	\$10.50
Selection of international liqueurs and coffee, with whipped cream, chocolate shavings, and cinnamon	

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Wine by bottle

white

- + Sauvignon Blanc, Alario, Chile **\$44**
- + Pinot Grigio, Bolla, Italy **\$47**
- + Tidal Bay, Grand Pré Vineyards, Nova Scotia . . **\$55**
- + Vermentino, Tenuta Ammiraglia, **\$63**
Frescobaldi, Italy
- + Sauvignon Blanc, Oyster Bay, New Zealand . . . **\$58**
- + Chardonnay, Joel Gott, USA **\$75**
- + *Rosé, Côtes de Roses, **\$55**
Gerard Bertrand, France

Red

- + Cabernet Sauvignon, Alario, Chile. **\$44**
- + Malbec, Trapiche Broquel, Argentina **\$47**
- + Chianti Classico, Cecchi, Italy **\$52**
- + Cabernet Sauvignon, IGT, Ammiraglia. **\$58**
Terre More, Frescobaldi, Italy
- + Syrah, Cotes Du Rhone Rouge, **\$64**
Guigal, France
- + Merlot/Cabernet, Chateau Le Puy, **\$87**
Emilien, France

Champagne & Sparkling

- + Villa Conchi, Cava, Spain. **\$55**
- + Nova 7, Frizzante, Benjamin Bridge, Nova Scotia . . **\$62**
- + Brut NV, Benjamin Bridge, Nova Scotia. **\$69**
- + Champagne, Brut, Moët & Chandon, France . . **\$179**
- + Champagne, Dom Pérignon, France **\$695**

*Extensive selection of Port and Ice wine available upon request

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