



2023 Menu

Plated 3 – Course Dinner

(Compose Your Own, Unique Plated Meal)

All plated meals include bread baskets of freshly baked bread and rolls with butter.

Fresh brewed dark roast coffee and tea included

Appetizer course:

Please choose one:

Roasted Tomato Soup

Fire roasted Roma tomatoes pureed with garlic and sweet basil leaves, garnished with Grand Padano Parmesan cheese and sourdough croutons.

Roasted Butternut Squash Soup

Rich and creamy soup with hints of cinnamon, clove, and nutmeg with a sweet hint of coconut

Seafood Chowder

Rich and creamy chowder loaded with Nova scotia local seafood including salmon, scallops, haddock, and shrimp (*add 3.50 per person*)

Potato and Leek Soup

A Classic creamy potato soup with smoked bacon, cheddar, and chive garnish

Greens and berries

Mixed greens with field berries, feta cheese, toasted pumpkin seeds, aged balsamic vinegar and olive oil

Spinach salad

Thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella, with poppy seed dressing.

Classic Caesar salad

Romaine-House Caesar Dressing-Focaccia Croutons-Smoked Bacon-Parmesan Cheese

Greek salad

Vine ripened tomatoes, red onion, Crisp fresh cucumber, diced bell pepper, crumbled feta , kalamata olives, roasted garlic , chiffonade of basil and oregano vinaigrette.

Caprese Salad

Sliced juicy tomato, chiffonade of basil, mini bocconcini, crisp pancetta drizzled with aged balsamic.

Main Course:

Chicken

Herb and Garlic marinated chicken- \$57.00

Juicy grilled chicken breast marinated in oregano, parsley, thyme, and garlic with freshly grated lemon zest. served with a grilled tomato and pesto rose sauce

Stuffed Supreme of chicken- \$58.50

Juicy oven roasted chicken breast stuffed with brie and basil served with a rosemary kalamata olive sauce.

Beef

Grilled 8oz Striploin- \$65.00

Canadian black angus striploin grilled to perfection seasoned with our house spice blend served with bacon bourbon BBQ sauce and frizzled onions.

Roast prime rib of beef - \$68.00

Grainy mustard and herb blend rub seared and roasted to perfection served with bordelaise sauce and Yorkshire pudding.

Pork

Roasted pork tenderloin-\$60.00

Pork tenderloin seasoned with house spice blend grilled then finished in the oven served moist and juicy. Accompanied by Apricot and sage au jus and pepper relish.

Grilled Pork medallions-\$63.00

Pork tenderloin pounded out into medallions seasoned with our house spice bland and grilled to perfection. served with pop overs and a bourbon mustard sauce.

Fish

Slash 'n Burn Filet of Atlantic Blue Salmon-\$57.00

Sweet with heat house spice blend served with sweet basil beurre Blanc.

Stuffed Atlantic haddock- \$62.00

Fresh haddock loins stuffed with a curried crab mix topped with toasted Panko bread crumb served with a lemon sundried pesto cream.

Vegetarian option- \$52.00

Cannelloni pasta stuffed with mascarpone cheese served with grilled vegetables and a mushroom ragout.

Vegan options are also available

Sides

Please select two of your favorite options

Creamy garlic butter mash potatoes

Roasted baby red potatoes- tossed and seasoned with coarse sea salt, garlic and fresh rosemary

Rice Pilaf

Oven roasted root vegetables -carrot, turnip, parsnip and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown

Maple roasted parmesan carrots-Carrots blanched and tossed in maple and parmesan cheese roasted till crisp and sticky

Seasonal vegetables- Butter Sauteed seasonal vegetables

Dessert Course

Please select one dessert option

Triple Chocolate Mousse cake

Light silky and velvety Chocolate mousse with Hazelnut Praline served with raspberry coulis.

Triple Chocolate fudge cake

Moist dark chocolate cake smothered in a dark chocolate buttercream frosting garnished with white chocolate curls and chocolate sauce.

Strawberry shortcake

Freshly baked buttermilk biscuits served with strawberry preserves, fresh strawberries, dark chocolate shavings and Chantilly cream.

Country style carrot cake

Decadent spiced carrot cake iced with cream cheese frosting and topped with toasted walnuts and pineapple compote.

Sweet and Salty cheesecake

New York style cheesecake with a buttery graham crust base topped with white chocolate shavings and a salted caramel sauce.

Chocolate cheesecake

A rich chocolatey slice of double chocolate cheesecake served with chocolate sauce and Chantilly cream.

Loaded apple crisp (like momma use to make)

Bourbon apples, crisp buttery streusel served with crème Anglais and Chantilly cream.

All prices are subjected to an 18% admin fee and 15% HST.

Notes:

- **Sides limited to two only selections**
- **Children under 5 free, ages 5-10 half price**
- **Childrens special menu can be provided**

Buffet dinner

(Compose your own, Unique Memorable Buffet)

All buffet meals include bread baskets of freshly baked bread and rolls with butter

Please select two of your favourite salads

Artisan Leafy greens

With field berries, bell peppers, cherry tomatoes, crumbled goats cheese drizzled with aged balsamic.

Spinach salad

Thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella, with poppy seed dressing.

Classic Caesar salad

Romaine-House Caesar Dressing-Focaccia Croutons-Smoked Bacon-Parmesan Cheese

Greek salad

Vine ripened tomatoes, red onion, Crisp fresh cucumber, diced bell pepper, crumbled feta, kalamata olives, roasted garlic, chiffonade of basil and oregano vinaigrette

Quinoa Salad

Ancient grain black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic toasted cumin and lemon juice.

Please select one of your favourite compound salads

Chickpea salad

Crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

Dried fruit and rice salad

Rice bounded by thousand island dressing, parmesan cheese, dried cranberries, apricots and raisins, crunchy celery, and red onion.

Potato salad

German styled potato salad with ham, green onions, dill pickle grainy mustard and sour cream

Picnic Coleslaw

Shredded green cabbage, julienne carrots, and thin sliced onion with a mayo apple cider dressing.

Waldorf salad

Penne pasta, halved grapes, toasted walnuts, julienne of carrots and celery tossed in a sour cream dressing.

Entrée

Please select two of your favorite options:

Chicken

Stuffed chicken

Chicken supreme stuffed with a wild mushroom and thyme duxelles served with a thyme garlic chasseur sauce.

Herb chicken

Fresh chopped Italian herbs, garlic, olive oil and apple cider marinated chicken served with a gala apple gastrique.

Chicken Cacciatore

Braised chicken thighs served with stewed tomato, mushroom, and peppers in a rich red wine sauce.

Beef

Roasted Prime rib of beef

Grainy mustard and herb blend rub seared and roasted to perfection served with bordelaise sauce and Yorkshire pudding. (\$11.50 surcharge per person)

Roast baron beef

Sliced thin and rolled with butter sauteed button mushrooms served with a fresh herb jus.

Beef Bourguignon

Tender morsels of beef seared and braised in a burgundy demiglace sauce garnish with quartered mushrooms and pearl onions.

Beef Stroganoff

Seared thinly sliced morsels of beef stewed in a sour cream demiglace and garnished with chopped pickle and sour cream.

Peppered striploin

Striploin roast coated in coarse black peppercorns seared and finished in the oven. sliced thinly served with a mushroom port reduction, garnished with frizzled onions. (\$9.00 per person additional charge)

Fish

Maple glazed cedar plank salmon

Served with a tarragon maple cream sauce.

Blackened Atlantic salmon

House blackened salmon spice blend with just the right amount of heat. Served with mango salsa and beurre Blanc.

Grilled Salmon

Atlantic salmon rubbed with a lemon and garlic compound butter, grilled and served with lemon garnish and apricot cream.

Vegetarian

Ratatouille

Peppers, zucchini, red onions, mushrooms and eggplant stewed in a rich red wine garlic sauce garnished with fresh herbs.

Mediterranean Quinoa

With tender sun-dried tomatoes, chickpeas, golden raisins, feta, marinated artichokes, kalamata olives drizzled with aged balsamic

On the side: Please select two of your favorite options

Creamy garlic butter mash potatoes

Roasted baby red potatoes- tossed and seasoned with coarse sea salt, garlic and fresh rosemary.

Rice Pilaf

Oven roasted root vegetables -carrot, turnip, parsnip, and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown.

Maple roasted parmesan carrots-Carrots blanched and tossed in maple and parmesan cheese roasted till crisp and sticky.

Seasonal vegetables-Butter Sauteed seasonal vegetables

Sweet endings

Please select two of your favourite choices

Milk and dark Chocolate mousse

Light silky and velvety Chocolate mousse with Hazelnut Praline served with raspberry coulis.

Berry fresh fruit tart

Mini apricot glazed tart with fresh kiwi, strawberry, blueberries, and raspberries with English styled custard (GF option available)

Strawberry shortcake

Freshly baked buttermilk biscuits served with strawberry preserves, fresh strawberries, dark chocolate shavings and Chantilly cream (GF option available)

Sweet and Salty cheesecake

New York style cheesecake with a buttery graham crust base topped with white chocolate shavings and a salted caramel sauce.

Chocolate cheesecake

A rich chocolatey slice of double chocolate cheesecake served with chocolate sauce and Chantilly cream.

Nova Scotian wild blueberry pie

Strawberry and rhubarb pie

Apple pie

Country style carrot cake

Decadent spiced carrot cake iced with cream cheese frosting and topped with toasted walnuts and pineapple compote.

\$66.00/per person (minimum 50 guests)

All prices are subjected to an 18% admin fee and 15% HST.

Notes:

- **Family style from buffet has no additional surcharge.**
- **Children under 5 free, ages 5-10 half price**
- **Special Childrens menu can be provided**

2023 Appetizers/Food Stations

Reception Canapes and Hors d'oeuvres

(V)-Vegan, (VEG)-Vegetarian, (GF)-Gluten Free, (DF)-Dairy Free

Prices per dozen-Minimum of 3 dozen per selection

Cold Hors d'Oeuvres

- Cubed Melon rolled in prosciutto with balsamic drizzle \$34.00 (GF)
- Cold Smoked Salmon with dill cream cheese Pickled red onions& Capers on Grilled Naan \$38.00
- Medjool Date Filled with cinnamon goat Cheese, toasted walnuts wrapped with prosciutto \$35.00 (GF)
- Charred cherry tomatoes, basil, Pesto mascarpone, Baguette Crostini \$34.00 (VEG)
- Caprese Brochette- Cherry tomato, Bocconcini cheese, Basil leaves, Balsamic Reduction \$35.00/ dozen (VEG)
- Thinly Sliced Roast beef seasoned with fresh rosemary, Caramelized onion Duxelle on Grilled naan \$36.00
- Beet Root Chip, Whipped Goats cheese, Toasted Walnuts, Apple Gastrique, coriander \$36.00(VEG, GF)
- Greek Skewer- feta, Cucumber, Peppers, Red onion, Cherry Tomato, Kalamata Olives, Tzatziki Salad 35.00 (VEG, GF)
- Mango roll with Julienne Carrots, Cucumber, Green Onion, Sweet chilli Sauce wrapped in rice paper \$34.00(V, VEG,GF)

Hot Hors d'oeuvres

Prices per Dozen- Minimum of 3 dozen per Selection

- Tandoori Marinated chicken Skewers with Murgh Makani sauce (butter chicken) \$38.00 (GF)
- Crispy Thai Lumpia Roll with julienne Carrots, Celery, Sweet Chilli Cabbage relish \$34.00
- Bourbon BBQ Pulled pork Melt – Cheddar cheese and Tasty Pickles \$38.00
- Fried Haddock with pickle, Tartar and French fry \$35.00
- Beef Sliders with Dijon mustard and Swiss \$38.50
- Shrimp Pakora (Chickpea Fritter) Cilantro raita \$37.00
- Digby Scallops wrapped in bacon with Dulse mayo \$39.00
- Beef Wellington with Brie, bacon, mushroom ragout \$40.00
- Vegetable Samosa \$32.50 (VEG)
- Crispy Cauliflower seasoned with cumin and coriander Spice mix mint ginger Chutney \$34.00 (VEG)

- Spanakopita – feta and Spinach wrapped in phyllo pastry \$37.00(VEG)

Sweet Endings

Per dozen – Minimum of 3 dozen per selection

Fruit Kebobs

Cantaloupe, Honey Dew melon, Watermelon, pineapple, and strawberry \$43/dozen

Display of Delectable Sweets (by dozen and 3 dozen)

Mini cupcakes - \$33.48

Lemon tart with torched meringue-\$35.64

Mini fruit tart-\$35.64

Cheesecake bites with caramel drizzle-\$35.64

Milk and dark chocolate mousse with crunch-\$33.48

Chocolate dipped strawberries- \$31.32

Mini berry Trifle – \$31.32

Reception Displays

Small platter serves up to 19 guests

Medium platter serves up to 29 guests

Large platter serves up to 40 guests

Nova Scotia cheese and Seafood Display

Chefs' selection of seafood; smoked salmon, gravlax, Jumbo shrimp, pickled herring, fresh baked bread, multi grain bread and crackers. A beautiful display of select local cheeses with complementing Chutneys, preserves, and condiments.

Small platter \$120.00

Medium Platter \$185.00

Large Platter \$250.00

Cheese & Charcuterie Board

A beautiful display of select local and imported cheeses including Cambozola, double cream brie, boursin, paprika and parsley bocconcini, edam and Swiss with a selection of charcuterie meats including prosciutto, hot calabrese, capicola, peppered and genoa salami, shaved black forest ham and a selection of seafood including gravlax and smoked salmon complemented with roasted red pepper, asparagus, zucchini, red onion. comes with spinach and artichoke dip with an assortment of crackers and citrus mango chutney.

Small platter \$120.00

Medium platter \$185.00

Large platter \$245.00

Domestic and imported cheese board

Garnished with fresh grapes, seasonal berries, preserves, condiments, dried fruits, bread, crostini, and crackers.

Small-\$105.00 Medium-\$175.00 large- \$240.00

Shrimp tower/100 pieces \$385.00

White wine and citrus poached east coast shrimp, bourbon spiked cocktail sauce, dill aioli, horseradish mignonette, tabasco, lemons, and Worcestershire sauce.

Atlantic Smoked salmon/\$150.00 per side of salmon (serves up to 30)

Horseradish and dill crème fraiche, fresh lemons, rye bread and sliced baguette.

Fresh Crudité platter/small \$72.00 medium \$92.00 \$130.00

A variety of garden-fresh vegetables accompanied by a selection of dips and dressings

Minimum 40 people – Less than 40 \$3.50 extra per person 100\$ attendant fee may apply

Italian market-\$16.50/person

Choice of two:

Penne, farfalle, cheese filled tortellini or fusilli

Choice of two:

Basil pesto, Wild mushroom Sauce, four cheese sauce, fire roasted tomato or roasted red pepper

Slow roasted Alberta corn fed top inside round of beef \$18.50/person

Serve with mini kaisers, spiced mustards and horseradish.

Roasted prime rib- Market price (serves 20)

Horseradish cream, red wine reduction, rolls

Family style mash potato bar- \$12.50 per person

Buttery golden mash potatoes with an array of condiments including Bacon bits, grated aged white cheddar, green onions, caramelized onions sauteed mushrooms and gravy

Taste of the maritime-\$26.00 per person

Pan seared Digby scallops, Atlantic smoked salmon, horseradish crème fraiche ,dill sour cream, fresh lemon, rye bread, sliced baguette, cold water shrimps, garlic and olive oil

2023 Late Night Snacks

Small platter serves up to 19 guests

Medium platter serves up to 29 guests

Large platter serves up to 40 guests

- **16" Pizza** \$34.00
- **Tandoori Chicken Wraps with coriander Chutney** – \$10.00
- **Late night version of poutine Station** – \$10.00
French fries, cheese curds, Gravy (Pulled pork \$3.00 extra per person)

- **Breaded Chicken wing (hot and mild)**
\$38.00/dozen Minimum 10 dozen

- **Baskets of Torched naan and Tortilla**

Dips (3)- Spinach Artichoke dip/Roasted Red pepper hummus/ Tzatziki

Small Platter \$68.00

Medium \$90.00

Large platter \$100.00

- **Cheese Boards**

-Small \$95.00

-Medium \$160.00

-Large \$220.00

- **Mashed Potato Bar**- \$12.50/per person

Creamy Mashed potatoes with toppings

including:

Bacon bits, Aged White cheddar, green onions, Caramelized Onions, Sauteed Mushrooms, Gravy