



# Buffet Breakfasts

*All breakfasts are served buffet style and include freshly brewed Starbucks® Coffee and assorted Tazo® Tea. A minimum of 10 guests*

## Classic Continental Buffet

Delta Bakers Basket: Breakfast Muffins - Croissants - Pastries  
 Preserves - Butter  
 Plain - Herb Garlic Cream Cheese  
 Plain Yogurt - Berry Compotes  
 Minted Seasonal Fruit Salad  
 Assorted Fruit Juices 15

## Locally Inspired

Annapolis Valley Apple Strudel - Oxford Blueberry Scones  
 Seasonal Harvest Spreads - Preserves - Butter  
 Build your own Yogurt Parfait: Smeltzer Honey - Terra Beatta Dried Fruits -  
 Omega Crunch Flax - Gourmet Granola - Fox Hill Yogurt  
 St Mary's River Smoked Salmon - 24 Carrots Marble Rye Toast Points  
 Assorted Fruit Juices 17

## Morning Nutrition

Selection of Fruit and Nut Breads  
 Assorted Bagels - Preserves - Butter - Cream Cheese  
 Acadian Maple Flavoured Irish Style Oatmeal  
 House-Made Granola Bar  
 Seasonal Sliced Fruit and Berries  
 Cottage Cheese  
 Fruit and Yogurt Parfait  
 Chef's Choice Fruit Smoothie 16

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# Hot Breakfast Enhancements

*Upgrade your continental to a full buffet breakfast by choosing from our selection of hot enhancement (must purchase a continental package)*

<p><b>Classic Canadian</b></p>	<p>Farmer’s Sausage Crisp Smoked Bacon Scrambled Eggs - Cheddar Cheese Home Fries</p> <p style="text-align: right;"><b>6</b></p>
<p><b>Eggs Benediction</b></p>	<p>Traditional: Canadian Back Bacon - Hollandaise Florentine: Grilled Tomatoes - Spinach - Hollandaise Skillet Fried Potatoes</p> <p style="text-align: right;"><b>7</b></p>
<p><b>Custom Omelette Station</b> Attending Chef included</p>	<p>Omelette Items: Local Eggs - Ham - Scallions - Mushrooms - Spinach - Tomatoes - Bacon - Shredded Cheddar Cheese - Peppers - North Atlantic Shrimp - Sausage - Smoked Salmon Home Fries</p> <p style="text-align: right;"><b>9</b></p>
<p><b>100 Mile Breakfast</b> Locally Inspired Ingredients</p>	<p>Oxford Blueberry Pancakes La Vendéenne Cinnamon Swirl French Toast North Atlantic Fish Cakes Boiled “Scotia Poultry” Eggs Baked Beans</p> <p style="text-align: right;"><b>7</b></p>
<p><b>Healthy Start</b></p>	<p>Egg White Frittata: Tomatoes - Mushrooms - Grilled Asparagus - Goat Cheese “Schoolhouse” Gluten Free Cinnamon French Toast Cottage Cheese Steel Cut Oatmeal Station: Assorted Nuts - Dried Fruit - Apples - Raisins - Brown Sugar</p> <p style="text-align: right;"><b>7</b></p>





# Plated Breakfasts

*Minimum of 10 guests*

*All Plated Breakfasts include:  
 Delta Bakers Basket  
 Preserves - Butter  
 Tropicana Orange Juice  
 Freshly Brewed Starbucks® Coffee  
 Assorted Tazo® Tea*

## Eggs Benny

Fresh Seasonal Fruit - Berries  
 Traditional Eggs Benedict  
 Grilled Asparagus  
 Pan Fried Potatoes 23

## Canadian Classic Breakfast

Fresh Seasonal Fruit - Berries  
 Scrambled Eggs - Cheddar  
 Pan Fried Potatoes  
 Crisp Smoked Bacon  
 Farmer's Sausage 21

## Atlantic Choice Steak Skillet

Atlantic Choice Striploin  
 Pan Fried Potatoes - Topped With a Fried Egg  
 Sautéed Field Mushrooms  
 Grilled Tomato Slices  
 Sundried Tomato Hollandaise 25

## The Short Stack

Oxford Blueberry Pancakes  
 Farmer's Sausage  
 Crisp Smoked Bacon  
 Acadian Maple Syrup 20

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# Breaks

## Pastry Shop

Annapolis Valley Apple Strudel	34 dozen
Assorted Bagels - Flavoured Cream Cheese	34 dozen
Cinnamon Buns	34 dozen
Delta Bakers Basket: Breakfast Muffins - Croissants - Pastries	35 dozen
Mini European Breakfast Pastries: Chocolatine - Apple - Maple Trellis	37 dozen
Scones - Tea Biscuits - Flavoured Cream Cheese	35 dozen

## Nutritious

Crudit� Tray with Blue Cheese Dip (serves 12)	55 tray
Fresh Fruit (whole)	2 each
Fruit Kebobs with Maple Yogurt Dip	38 dozen
Granola Parfaits: Organic Granola - Yogurt - Seasonal Berries	4 each
Honey Roasted Almonds	25 per pound
House-Made Granola Bars	27 dozen
House-Made Oat Cake	26 dozen
Individual Flavoured Yogurt	2.25 each
Low Fat Breakfast Breads: Banana - Apple - Fruit & Nut - Lemon Poppy Seed	33 dozen
Seasonal Sliced Fresh Fruit - Berries (serves 12)	65 tray
Scotian Gold Apple - Caramel Sauce (serves 12)	42 tray

## Sweet

Belgian Chocolate Brownies	26 dozen
Bowls of Assorted Bulk Candy - Gummies	12 per pound
Chef's Selection of Assorted Gourmet Pastries	35 dozen
Chocolate Dipped Strawberries	32 dozen
Chocolate Truffle Cheesecake Squares	32 dozen
Freshly Baked Cookies: Key Lime- Chocolate Chunk - Oatmeal Raisin - White Chocolate Cranberry	25 dozen
Mini Cupcakes: Chocolate Chip - Vanilla - Field Berry	35 dozen
Novelty Ice Cream Bars - Ice Cream Sandwiches	4 each

## Snack

Basket Louisiana Bourbon Mix (Serves 12)	25 tray
Brothers Fried Pepperoni - Honey Mustard (serves 12)	55 tray
Domestic and International Cheese Tray Sliced Baguettes - Crackers (serves 12)	80 tray
House Made Potato Chips – Basil Aioli (serves 12)	22 tray
Mediterranean Platter: Hummus - Red Pepper Dip - Olives - Feta Cheese - Diced Tomatoes/Fresh Basil - Roasted Garlic - Pita Chips - Flat Bread Crisps	55 tray

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Applicable taxes and gratuities will apply





# Breaks

## *Beverages*

Bottled Spring Water (charged on consumption)	<b>3.00 bottle</b>
Evian (charged on consumption)	<b>3.75 bottle</b>
Fair Trade “Just Us” Organic Coffee and Teas	<b>4 person</b>
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee - Assorted Tazo® Teas	<b>3.25 person</b>
Fruit Juices (charged on consumption)	<b>3.75 bottle</b>
Hot Chocolate - Whip Cream - Chocolate Shavings	<b>3.50 person</b>
Perrier (charged on consumption)	<b>3.75 bottle</b>
San Pellegrino (charged on consumption)	<b>3.75 bottle</b>
Skim Milk - 2% Milk - Chocolate - Lactose Free	<b>15 litre</b>
Smoothies: Strawberry-Banana and Berry-Berry	<b>4 person</b>
Soft Drinks (charged on consumption)	<b>3 can</b>
Tropicana Orange – Apple - Cranberry - Grapefruit Juice	<b>21 litre</b>

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# Themed Breaks

*All break packages are served buffet style and include freshly brewed Starbucks® Coffee and assorted Tazo® Teas. A minimum of 10 guests*

## Trip to the Annapolis Valley

Warm Apple Crisp - Cinnamon - Whip Cream  
Basket of Assorted Local Apples  
Warm Apple Cider 8

## Fitness Break

House-Made Granola Bars  
Sliced Fresh Fruit Platter - Yogurt Dip  
Chef's Choice Fruit Smoothies 9

## Mini Cupcake Break

Chocolate Chip - Caramel Icing  
Vanilla - Lemon Butter Cream Icing  
Field Berries in Port Syrup 7

## Taste of Nova Scotia

Build Your Own Yogurt Parfait: Smeltzer Honey -  
Terra Beatta Dried Fruits - Omega Crunch Flax -  
Gourmet Granola - Fox Hill Yogurt  
Scotian Gold Apple Sections - Caramel Sauce  
St. Mary's River Smoked Salmon Tartar - Bagel Chips -  
Citrus Onions - Citrus Sour Cream  
Assorted Soft Drinks - Juices 12

## Something Salty

House-Made Potato Chips - Basil Aioli  
Salted Toffee Truffles  
Louisiana Bourbon Snack Mix  
Carnival Style Popcorn  
Chris Brothers Fried Pepperoni Bites - Honey Mustard Dip 9

## Lemon Drop

Lemon Poppy Seed Loaf  
Lemon Meringue Tartlettes  
Lemon Tea Cookies  
Lemonade 8

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Applicable taxes and gratuities will apply





# Buffet Luncheons

*All lunches include freshly brewed Starbucks® Coffee and assorted Tazo® Teas  
Minimum of 10 guests unless otherwise indicated*

## Italian Market

Tomato Basil Sambuca Soup  
 Caesar Salad: House-Made Dressing - Herbed Croutons - Fresh Parmesan  
 Penne Pasta Tossed with Roasted Garlic Bolognese Sauce  
 Vegetarian Lasagna: Roasted Portabella - Spinach -  
 Sundried Tomato - Garlic Cream  
 Warm Garlic Focaccia  
 Basket of Fresh Whole Fruit  
 Chocolate Hazelnut Panna Cotta - Dipped Cannoli **22**

## Marché

*create your own sandwiches*

Soup of the Day  
 Fresh Pasta Salad  
 Assorted Shaved Meats: Grilled Chicken Breast - Montreal Smoked Meat -  
 Roasted Inside Round of Beef - Genoa Salami - Capicola  
 Egg Salad - Green Onions  
 Domestic and Imported Cheeses  
 Pickles - Olives - Pepperoncinis - Sliced Tomatoes  
 Selection of Breads - Wraps  
 Selection of Gourmet Mustards - Spreads  
 Chef's Selection of Cookies - Belgian Chocolate Brownies **22**

## Fire & Ice

Soup of the Day  
 Baby Spinach Salad - Goat Cheese - Baby Tomatoes - Pine Nuts -  
 Blueberry Balsamic Vinaigrette  
 Marinated Tomatoes - Fresh Basil  
 Oven Roasted Striploin - Toasted Baguette - Caramelized Onions -  
 Grilled Red Peppers - Herbed Cream Cheese - Horseradish Mayo  
 Chicken Caesar Wraps  
 Mexican Chocolate Cheesecake  
 Seasonal Fruit Crisp - Sweet Whipped Cream **25**

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Applicable taxes and gratuities will apply





# Buffet Luncheons

*All lunches include freshly brewed Starbucks® Coffee and assorted Tazo® Teas  
Minimum of 10 guests unless otherwise indicated*

**Privateer's Lunch**  
*minimum 20 guests*

- Acadian Seafood Chowder
- Seasonal Green Salad - House Dressing
- Pan Fried Haddock - Lemon Garlic Butter
- Nova Scotia Roasted Pork Loin Medallions - Valley Apple Jus
- Steamed Nugget Potatoes - Parsley
- Seasonal Vegetables
- Rustic Breads - Butter
- Warm Valley Apple Crisp - Whipped Cream 24

**Trip to Europe**  
*minimum 20 guests*

- French Onion Soup - Focaccia Croutons - Swiss Cheese
- Greek Salad
- Spanish Paella: Chorizo and Local Seafood - Saffron Scented Rice
- Beef Bourguignon - Buttered Noodles
- Seasonal Vegetables
- Fresh Fruit Tartlettes
- Assorted Fresh Profiteroles 24

**Public Gardens Picnic Basket**

- Daily Soup Creation
- Seasonal Green Salad - House Dressing
- Fresh Pasta Salad
- Grilled Chicken Caesar Wrap
- Smoked Meat - Dijon - Swiss Cheese - Marble Rye Baguette
- Roast Beef - Ciabatta Loaf - Horseradish Sour Cream - Goat Cheese
- Southwest Veggie Wrap - Black Bean Spread - Roasted Tomatoes - Guacamole - Peppers
- Black Forest Ham and Brie on Baguette – Caramelized Onion - Dijonnaise
- Basket of Fresh Whole Fruit
- Belgian Chocolate Brownies 23

**Pizza Corner**

- Caesar Salad: House-Made Dressing - Herbed Croutons - Fresh Parmesan
- Fresh Pasta Salad
- BBQ Chicken Pizza - Caramelized Onions
- Meat Lovers Pizza: Ground Beef - Bacon - Pepperoni - Mushrooms
- Margherita Pizza: Sliced Tomatoes - Bocconcini - Fresh Basil
- Chef's Selection of Seasonal Pastries

Applicable taxes and gratuities will apply





# Plated Luncheons

## Build your plated luncheon!

*All lunches include 3 courses, rustic breads and butter, freshly brewed Starbucks® Coffee and assorted Tazo® Teas*

### Appetizers

Acadian Seafood Chowder  
 Wild Mushroom Bisque  
 Baby Spinach Salad: Goat Cheese - Baby Tomatoes - Pine Nuts  
 Blueberry Balsamic Vinaigrette  
 Caesar Salad: House-Made Dressing - Herbed Croutons - Fresh Parmesan  
 Field Green Salad: Cucumbers - Baby Tomatoes - Herb Vinaigrette

### Entrées

- Greek Marinated Chicken Brochette** - Lemon Herbed Potatoes - Baby Vegetables - Tzatziki Sauce 26  
*“Make it vegetarian with soy ginger marinated tofu”*
- Grill Chicken Supreme** - Maple Cream - Yukon Gold Smashed Potato - Seasonal Vegetables 27
- Dijon Crusted Boneless Pork Loin Chop** - Mashed Sweet Potato - Seasonal Vegetables - Valley Apple Jus 27
- Grilled Striploin Steak** - Roasted Fingerling Potatoes - Seasonal Vegetables - Red Wine Jus 31
- European Style Meat Lasagna** - Garlic Focaccia - Roasted Garlic Cream Drizzle 25
- Rum and Molasses Marinated Salmon** - Basil Mashed Potatoes - Seasonal Vegetables - Tomato Beurre Blanc 28
- Mediterranean Pasta**- Black Olives - Sun Dried Tomatos - Goat Cheese - Fresh Oregano - Grilled Flat Bread 24

### Desserts

Chocolate Truffle Cheesecake - Grand Marnier Sauce - Fresh Whipped Cream  
 Coconut Pana Cotta - Caramelized Mango - Crème Anglaise  
 Crème Caramel - Whipped Cream - Diced Strawberries  
 Seasonal Fruit Tart - Vanilla Cream - Hazelnut Wafer

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Applicable taxes and gratuities will apply





# Hors d'œuvres

## Hot Selections

*All Hors d'œuvres offered by the dozen and require minimum order of 3 dozen per selection*

Baby Lamb Chops - Mediterranean Rub	38
Bacon Wrapped Scallops	34
Beef Tenderloin - Blue Cheese Croustade	33
Black Sesame Chicken Tempura - Sweet Chili Sauce	28
Cajun Crab Stuffed Shrimp Wrapped in Bacon	36
Cold Water Shrimp and Crab Croquette - Passionfruit Anglaise	30
Duck Confit - Toasted Brioche	33
Lobster Bisque “Cappuccino” - Chive Foam	36
Mini Beef Wellington - Wild Mushroom and Demi Glace	32
Mini Chicken Quesadillas	29
Mini Margherita Pizzas: Sliced Tomatoes - Bocconcini - Fresh Basil	28
Mini Vegetable Spring Rolls - Plum Sauce	27
Mushroom Caps Filled with Spinach and Artichoke	25
Red Thai Curry and Cilantro Grilled Shrimp	35
Southern Black Bean and Pepper Jack Pockets - Guacamole	26
Spanakopita - Tzatziki	29
Spicy Meatballs - Sweet and Sour Sauce	26
Steamed Pork Dumplings - Ginger - Sesame Soya Sauce	29
Tandoori Chicken Brochettes - Raita Dip	31
Thai Chicken Springroll - Asian Dip	27
Warm Oysters - Shallots - Double Smoked Bacon - Brie	38

## Cold Selections

Crab Salad Roll – Ponzu	33
Foie Gras and Truffle Mousse - Marble Rye Crisp	36
Grilled Watermelon - Feta Cheese - Balsamic Glaze	30
Local Lobster on Toasted Brioche	34
Oyster on the Half Shell	36
Prosciutto Wrapped Grilled Asparagus	31
Shrimp Cocktail	34
Smoked Salmon and Crème Fraîche - Bagel Chip	32
Smoked Salmon Tartar on Flatbread Crisp - Lemon Oil	32
Spinach Salad Skewer - Marinated Bocconcini	31
Sushi and Maki - Soy Sauce - Pickled Ginger - Wasabi	38
Tomato Mozzarella Bruschetta	26
Wild Mushroom Phyllo Crisp - Crème Fraîche	28

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# Receptions

## Favourite Fare

*All stations are based on service for 25 people*

**Antipasto Platter:** Sliced Italian Meats – Asiago – Bocconcini - Olives, Roasted Garlic - Grilled Peppers - Oven Dried Tomatoes - Hummus - Pita Chips - Flat Bread Crisps **190**

**Cheese Display:** Domestic and International Cheeses - Sliced Baguettes – Crackers - Fruit Garnish **230**

**Crisp Seasonal Vegetable Crudités** - Assorted Dips **140**

**Crisp Tortillas:** Garden Fresh Salsa – Guacamole - Sour Cream - Quesadillas - Grilled Chicken – Peppers - Spicy Jack Cheese **160**

**Fresh Sliced Fruit** - Yogurt Dip **160**

**Mediterranean Platter:** Hummus and Red Pepper Dip - Olives - Feta Cheese - Diced Tomatoes - Fresh Basil - Roasted Garlic Pita Chips - Flat Bread Crisps **160**

**Deluxe Open Faced Sandwiches:**

1. Marinated Tomato over Pesto topped with Brie  
 2. Shaved Striploin - Horseradish Cream - Lilly Jam - Frizzled Onions  
 3. Atlantic Lobster - Dill Aioli - Gaufrette Potato Wafer  
*(based on 75 pieces)* **250**

**Oriental Station:** Tandoori Chicken Brochettes - Raita Dip Springrolls - Chili Sauce Potstickers - Honey Soy Sauce **200**

**Sliders:** Beef - Chicken - Vegetarian Mini Burgers Fresh Baked Bun *(based on 75 pieces)* **220**

## From the Sea

**Local Nova Scotia Mussels:** Choice of White Wine and Garlic or Garrison Ale and Double-Smoked Bacon **130**

**Maritime Smoked Seafood Platter:** Smoked Salmon - Peppered Mackerel – Cold Marinated Mussels - Roll Mops served with Capers – Lemons- Red Onions - Sour Cream **220**

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Applicable taxes and gratuities will apply





# Receptions

## From the Sea continued

## Something Sweet

## Action Stations

<b>Shrimp and Crab Station:</b> Shrimp and Nova Scotia Snow Crab Clusters - Cocktail Sauce - Cucumber Ice – Lemons - Hot Sauce	<b>320</b>
<b>Smoked Maple Glazed Salmon</b> - Potato Coins - Sour Cream	<b>190</b>
<b>Sushi:</b> Sushi - Maki - California Rolls - Pickled Ginger - Wasabi - Soy Sauce <i>(based on 75 pieces)</i>	<b>280</b>
<b>Dark Chocolate Fondue</b> - Fresh Fruit – Strawberries - Biscotti Freshly Brewed Regular and Decaffeinated Starbucks® Coffee Assorted Tazo® Teas	<b>250</b>
<b>Pastries and Chocolate Truffles</b> - Freshly Brewed Starbucks® Coffee – Assorted Tazo® Teas <i>(based on 3 pieces per guest)</i>	<b>200</b>
<b>Add an additional \$75 for attending Chef</b> <b>Based on 25 people consumption (Hip of Beef exempt)</b>	
Blue Cheese and Bacon Wrapped Pork Loin - Sweet Onion Relish	<b>225</b>
Roast Hip of Beef - Fresh Kaiser Rolls - Horseradish Cream - Grain and Dijon Mustards (station, serves 100)	<b>700</b>
Roasted Garlic Rubbed California Cut Beef Striploin - Warm Mushroom Ragout - Rustic Breads	<b>300</b>
Risotto Station: Pan Fried Scallops with Apple Butter - Cider Reduction; Atlantic Lobster and Roe Butter - Citrus Chive Risotto	<b>275</b>
Nova Scotia Oysters: Cocktail Sauce - Cucumber Ice – Lemons - Hot Sauce <i>(based on 75 pieces)</i>	<b>220</b>
Custom Pasta Station: Tri-Colored Fusilli or Bowtie Pasta - Grilled Chicken Breast - Tomato Basil Sauce and/or Roasted Garlic - Asiago Cream Rustic Breads - Parmesan Cheese - Cracked Black Pepper	<b>250</b>
Flambéed Peppered Strawberries - Nova Scotia Icewine Sabayon	<b>210</b>
A Taste of Thailand: Chef-Made Cashew and Coconut Curry Chicken – Choice of Jasmine Rice or Noodles	<b>275</b>

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Applicable taxes and gratuities will apply





# Reception Packages

*All packages are priced per person and intended for 90 minutes of service*

## Package # 1

Domestic and International Cheese Display with  
 Sliced Baguettes - Crackers - Fruit Garnish  
 Hummus and Red Pepper Dip - Olives - Feta Cheese -  
 Diced Tomatoes - Fresh Basil, Roasted Garlic  
 Pita Chips - Flat Bread Crisps  
 Local Nova Scotia Mussels – Garrison Ale - Double Smoked Bacon  
 Mushroom Caps Filled with Spinach and Artichoke  
 Tomato Mozzarella Bruschetta  
 Spanakopita - Tzatziki  
*(Based on 6-7 pieces per person)*

28

## Package # 2

Domestic and International Cheese Display with  
 Sliced Baguettes - Crackers - Fruit Garnish  
 Crisp Seasonal Vegetable Crudité - Assorted Dips  
 Fresh Sliced Fruit - Honey Yogurt  
 Local Nova Scotia Mussels - Garrison Ale - Double-Smoked Bacon  
 Baby Lamb Chops - Mediterranean Rub  
 Tandoori Chicken Brochettes - Raita Dip  
 Red Thai Curry - Cilantro Grilled Shrimp  
*(Based on 6-7 pieces per person)*

36

## Package # 3

*includes attending Chef*

Domestic and International Cheese Display with  
 Sliced Baguettes - Crackers - Fruit Garnish  
 Crisp Seasonal Vegetable Crudités – Assorted Dips  
 Roasted Garlic Rubbed California Cut Beef Striploin - Warm Mushroom  
 Ragout - Dollar Rolls  
 Bacon Wrapped Scallops  
 Mini Margherita Pizzas  
 Smoked Salmon - Crème Fraîche - Bagel Chip  
 Grilled Watermelon - Feta Cheese - Balsamic Glaze  
 Pastries - Chocolate Truffles  
*(Based on 7-8 pieces per person)*

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SOME MEETINGS ARE JUST DIFFERENT



# Gala Buffet

## Reception

## Starter Packages *Choose 1*

*Customize your buffet with one of our starter packages along with two entrées, one starch, one vegetable and includes Chef's assorted dessert buffet*

*All buffets include sliced artisan breads, fresh brewed Starbucks® Coffee and assorted Tazo® Teas*

Domestic and International Cheese  
Two (2) Passed Chef's Choice Hors d'oeuvres

### Package 1

Brandied Mushroom Bisque - Chive Sour Cream  
Seasonal Green Salad - Herb Vinaigrette - Sundried Tomato Vinaigrette  
Caesar Salad: House-Made Dressing - Herbed Croutons - Fresh Parmesan  
Grilled Vegetable Salad - Pesto  
Vine Ripened Tomato - Basil Chiffonade - Balsamic Drizzle  
Nova Scotia Steamed Mussels in White Wine and Garlic  
Greek Salad – Tomatoes - Olives

### Package 2

Smoked Chicken and Corn Chowder  
Spinach Salad - Crumbled Chevre, Pine Nuts -  
Blueberry Balsamic Vinaigrette - Poppyseed Dressing  
Mediterranean Platter  
Assorted Flatbreads – Hummus – Feta - Roasted Red Pepper Dip -  
Roast Garlic - Bruschetta  
Marinated Cucumber Salad - Ginger and Rice Wine Vinegar

### Package 3

Acadian Seafood Chowder  
Seasonal Green Salad - Herb Vinaigrette - Sundried Tomato Vinaigrette  
Mixed Seafood Pasta Salad  
Baby Sea Scallops - Ice Shrimp – Calamari - Marinated Mussels -  
Seashell Pasta - Ponzu Dressing  
Marinated Mushroom Salad

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Applicable taxes and gratuities will apply





# Gala Buffet

## Entrées

Choose 2

**Braised Nine Cut Chicken** - Red Wine – Mushrooms - Pearl Onions  
**Chicken Roulade** - Atlantic Crab - Roasted Pepper – Spinach - Citrus Chive Cream  
**Chicken Suprême** - Pan Seared - Pancetta and Oka Topped - Natural Jus  
**Pork Tenderloin** - Grilled - Mediterranean Sautéed Vegetables  
**AAA Beef Tips** - Wild Mushrooms - Red Wine Jus  
**Beef Medallion** - Pan Roasted - Cippolini Onion - Cabernet Demi Glace  
**Atlantic Salmon:** Rum and Molasses Marinated - Tomato Butter Sauce  
**Nova Scotia Seafood Panaché** - Shrimp - Baby Scallops - Assorted Local Fish  
**Sole “Newburg”** - Brandy Cream - Baby Shrimp - Grilled Asparagus  
**Napoleon of Grilled Vegetables** - Toasted Pine Nuts - Balsamic Glaze

**Whole 1¼ lb Atlantic Lobster** (*one per guest*) **\$14 surcharge person**

## Starch

Choose 1

7 Grain Rice Pilaf  
 Duchesse Potato  
 Fresh Basil Mashed Potatoes  
 Roasted Fingerling Potatoes  
 Wild Mushroom Risotto

## Vegetable

Choose 1

French Beans Almandine  
 Honey Glazed Baby Carrots  
 Roasted Root Vegetables  
 Seasonal Assorted Vegetables

## Dessert Counter

Assorted Pastries - Squares  
 Carrot Cake  
 Chocolate Truffle Torte  
 House-Made Cheese Cake  
 Seasonal Fruit Flan

**42 person without Reception**  
**45 person with Reception**  
**(Additional Entrée 5 dollars person)**

## Invite our Chef to your function at a Carving Station...

Add an additional \$75 for attending Chef

Beef Tenderloin	
- Warm Mushroom Ragout	<b>10 person</b>
Carved Roast Beef ( <i>minimum 100</i> )	<b>8 person</b>
Prime Rib au Jus	<b>7 person</b>

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Applicable taxes and gratuities will apply



# Plated Dinners

## Three Course Plated Dinners

Choose one appetizer, one starch, one entrée and one dessert

*Includes Rustic Breads, Butter and White Bean Spread,  
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee  
Assorted Tazo® Teas*

### Appetizers

Acadian Seafood Chowder

Butternut Squash Bisque - Caramelized Scotian Apples - Maple Cream

Mulligatawny Soup

Parsnip Consommé- Parsnip Chip - Digby Scallop

Wild Mushroom Cream - Chive Mascarpone - Pancetta Tuille

Baby Spinach Salad - Roasted Fig - Prociutto - Toasted Pine Nuts -  
Sherry Vinaigrette - Danish Blue Cheese

Micro Greens - Warm Brie Croutons - Baby Tomato - Champagne Vinaigrette

Mixed Field Green Salad - Baby Tomatoes - Dried Cranberries -

Goat Cheese - Cucumbers - Herb Vinaigrette

Seasonal Greens - Candied Walnuts - Raisin Bread Croutons -

Cherry Tomatoes - Honey Balsamic Vinaigrette

Vine Ripened Tomato Salad - Fresh Bocconcini - Baby Greens -  
Aged Balsamic

### Additional Course

Chorizo & Lobster Ravioli – Brandy Cream - Grilled Asparagus **10**

Pan Seared Digby Scallops – Scotian Apples - Crispy Pork Belly **9**

Roasted Garlic Shrimp Risotto - Chives and Crispy Leeks **9**

Seared Halibut and Foie Gras Rice Paper Wrap – Truffle Cream **10**

St. Mary’s Smoked Salmon – Toasted Marble Rye - Citrus Onion -  
Cream Fraiche - Fried Capers **9**

### Sorbets and Granité

*Additional Course*

Champagne Granité **3**

Cranberry and Nova Scotia Port Sorbet **3**

Ice-wine Granité - Pomegranate - Lemongrass **3**

Lime Sorbet scented with Fresh Thyme **3**

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# Plated Dinners

## Starch

Double Roasted Barley Pilaff  
 Fresh Herb Mashed  
 Roasted Fingerling Potato  
 Sweet Pea Risotto  
 Tri Coloured Potato Pavée

## Entrées

<b>Pancetta and Oka Stuffed Chicken Breast - Herb Jus</b>	<b>42</b>
<b>Roasted Chicken Supreme – Lemon and Garlic Marinade - Natural Jus</b>	<b>41</b>
<b>Pan Roasted Lamb Loin – Lavender and White Balsamic - Lamb Glaze</b>	<b>44</b>
<b>Porter-Braised Short Rib – Parsnip Puree – Hollandaise – Cinnamon</b>	<b>44</b>
<b>Roasted Pork Tenderloin – Bacon - Blue Cheese - Pommery Cream</b>	<b>43</b>
<b>Dijon Crusted Prime Rib - Au Jus - Yorkshire Pudding</b>	<b>44</b>
<b>Filet Mignon - Roasted Shallot and Goat Cheese Tart - Demi Glace</b>	<b>48</b>
<b>New York Strip Steak – Wild Mushrooms - Cabernet Sauce - Crispy Onion</b>	<b>44</b>
<b>Colossal Shrimp - Cajun Crab Stuffed - Bacon Wrapped – Citrus Beurre Blanc</b>	<b>46</b>
<b>Grilled Atlantic Salmon – Acadian Maple Butter - Sun Choke Puree</b>	<b>41</b>
<b>Grilled Halibut - Smoky Tomato Saffron Nage</b>	<b>44</b>
<b>Pan Seared Digby Scallops – Pistachio Crust - Caramelized Shallot Cream</b>	<b>43</b>
<b>Seafood Grill – Digby Scallop - Atlantic Salmon – Halibut – Tarragon Aioli</b>	<b>45</b>
<b>Grilled Vegetable Strudel – Pesto Linguini - Rose Sauce</b>	<b>39</b>

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Applicable taxes and gratuities will apply





# Plated Dinners

## Dessert

Blueberry Lavender Tart: Vanilla Bean Ice Cream - Black Currant Coulis

Chocolate Lava Cake: Orange Chocolate Center - Vanilla Bean Ice Cream - Grand Marnier Syrup - Passion Fruit Coulis

Chocolate - Peanut Cake: Graham Cracker – Home-Made Marshmallow – Kiwi Coulis - Strawberry Jam

Classic Cherry Cheese Cake: Sour Cherry Compote - Fresh Whipped Cream - Toasted Almond Tuille

Flourless Chocolate Espresso Cake: Vanilla Infused Sweet Cream - Raspberry Coulis - Mocha Ice Cream

Irish Cream Crème Brulée: Chocolate Bark - Hazelnut Pirouline Wafer – Fresh Whipped Cream

Warm Annapolis Valley Apple Crisp: Vanilla Bean Ice Cream - Diced Strawberry

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# Bar and Beverages

<b>Wine</b>	Domestic Wine by the Glass	5.50 5 oz
	Imported Wine by the Glass	6.00 5 oz
<b>Liquor</b>	Premium Brands	5.00 1 oz
	Deluxe Brands	6.00 1 oz
	Cordials	6.25 1 oz
	Cognacs	7.00 1 oz
	Coolers	6.00 bottle
<b>Beer</b>	Domestic Beer	5.00 bottle
	Local Craft Beer	5.50 bottle
	Imported Beer	6.00 bottle
<b>Non-Alcoholic Beverages</b>	Soft Drinks	3.00 glass
	Juices	3.75 glass
	Spring Water	3.00 bottle
	Perrier	3.25 bottle

## Wine List

<b>Red Wine</b>	Rex Goliath, Cabernet Sauvignon, California	31 bottle
	Hogue, Genesis, Syrah, Washington State	43 bottle
	Hardy's Nottage Hill, Pinot Noir, Australia	36 bottle
	Ruffino, Chianti, Italy	43 bottle
	Zuccardi, Santa Rosa, Shiraz Malbec, Argentina	30 bottle
	Thirty Bench, Red, Ontario, VQA	52 bottle
<b>White Wine</b>	Rex Goliath, Pinot Grigio, California	31 bottle
	Robert Mondavi, Woodbridge, Sauvignon Blanc, Napa, California	36 bottle
	Ruffino, Orvieto, Italy	35 bottle
	Thirty Bench, Riesling, Ontario, VQA	40 bottle
	Zuccardi, Santa Rosa, Chenin Chardonnay, Argentina	30 bottle
	Toasted Head, Chardonnay, California	43 bottle

*Extended wine list available upon request.*

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Applicable taxes and gratuities will apply

