

Catering Menu

Delta Hotels by Marriott Halifax



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

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POLICIES

Breakfast Buffets

All breakfast buffets include fruit juice, freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas

Start the Day | 17 (12 people minimum)

Smoothie sips

Assortment of croissants, pastries, muffins, mini danishes

Fresh fruit salad

Assorted Greek yogurts

Morning Mixer | 20 (12 people minimum)

Smoothie sips

Assortment of croissants, pastries, muffins, mini danishes, mini bagels

Mini fruit yogurt parfaits

Domestic and international cheese platter

Steel-cut oatmeal, roasted fruit compote, 2% and almond milk, honey, brown sugar

The Works | 26 (12 people minimum)

Smoothie sips

Assortment of croissants, pastries, muffins, mini danishes, mini bagels

Mini fresh fruit salad cups, mint Tazo® tea syrup

Overnight oatmeal parfaits

Maple sausages, smoked applewood bacon

Nova Scotian stirred eggs, chives

Grated hash potatoes, peppers, onion

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Buffet Enhancements

Must be purchased as an add-on to your Start the Day, Morning Mixer, or The Works buffet

Classic Eggs Benedict | 5

Canadian bacon, poached eggs, hollandaise sauce

Pancakes | 4

Fruit compotes, Acadian maple syrup, whipped cream

French Toast | 4

Cinnamon, Acadian maple syrup

Waffles | 4

Fruit compotes, Acadian maple syrup, whipped cream

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Plated Breakfast

All plated breakfasts include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas, Tropicana orange juice, pre-set breakfast pastries, butter, preserves and fresh seasonal fruit + berries cup

Canadian Classic | 26 (20 people minimum)

Scrambled cheddar eggs

Pan fried potatoes

Crisp smoked bacon

Farmer's sausage

Eggs Benny | 26 (20 people minimum)

Traditional eggs benedict

Grilled asparagus

Pan fried potatoes

The Short Stack | 26 (20 people minimum)

Oxford blueberry pancakes

Farmer's sausage

Crisp smoked bacon

Acadian maple syrup

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All-Day Beverage Packages

All Inclusive Package | 22

All day beverage service to include: Starbucks® Regular and Decaffeinated Coffee, Tazo® Teas, juices, bottled water, sodas | *Based on an 8-hour day

Hot Package | 18

All day beverage service to include: freshly brewed Starbucks® Regular and Decaffeinated Coffee, Tazo® Teas | *Based on an 8-hour day

Cold Package | 18

All day beverage service to include: juices, bottled water, sodas
*Based on an 8-hour day

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Breaks

All breaks include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



Health Break | 12

Mini crudité martinis
Mini fresh fruit salads
Assorted Greek yogurts
Assorted juices

Schoolhouse Rock | 8

Apples and bananas
Mini 2%, chocolate milk
Assorted cookies

Trip to the Valley | 10

Local Annapolis Valley apples
Warm apple cider
Mini apple tarts
Cinnamon apple loaf

Comfort Classics | 15

BBQ beef slider and mini fries
Mini grilled cheese, tomato soup
Mini crudité martinis
Vanilla milkshake sips

Energize | 12

Energy bites
Smoothie sips
House-made granola bars
Mini fresh fruit salads

All-Day Break Enhancements

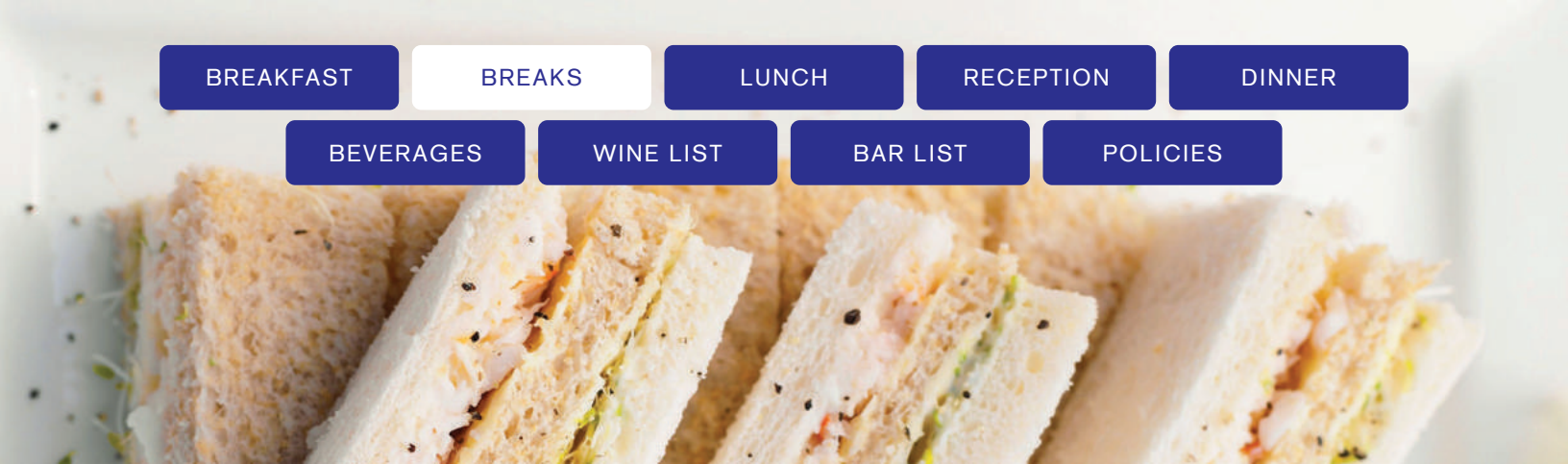
Bakery

Minimum order of one dozen on all bakery items.

Assorted bagels, flavoured cream cheese	40 / dozen
Cinnamon buns	42 / dozen
Breakfast muffins, croissants, pastries, low fat breakfast breads	36 / dozen
Belgian chocolate brownies	38 / dozen
Chef's selection of assorted gourmet pastries	39 / dozen
Freshly baked cookies: key lime, chocolate chunk, oatmeal, raisin, white chocolate cranberry	32 / dozen
White chocolate and cranberry scones	36 / dozen
Mini beignets (serves 12)	36 / dozen
Assorted mini fruit tarts	36 / dozen

Healthy Break

Fresh fruit (whole)	3 / each
Fruit kabobs, yogurt dip (serves 12)	60 / dozen
Granola parfaits: organic granola, yogurt, seasonal berries (min. order one dozen)	6 / each
House-made granola bars	42 / dozen
House-made oat cakes	36 / dozen
Individual flavoured yogurt (min. order one dozen)	3.5 / each
Low fat breakfast breads: banana chocolate chip, lemon poppy seed, apple and spice	33 / dozen
Seasonal sliced fresh fruit and berries (serves 12)	90 / tray
Energy bites (serves 12)	33 / dozen
Crudités martinis: hummus, artichoke dip, spinach dip (min. order one dozen)	5 / each
Smoothie sips (serves 12)	12 / dozen
Individual bags of almonds	5 / each



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All Day Break Enhancements

Snacks

Louisiana Bourbon mix (serves 12)	32 / bowl
Chris Brother's fried pepperoni, honey mustard (serves 12)	55 / tray
Domestic and international cheese tray, sliced baguettes, crackers (serves 12)	130 / tray
Chicken wings	29 / dozen
House-made potato chips, onion dip (serves 12)	36 / bowl

Lunch Buffets

All lunch buffets include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
Juice and pop consumed are charged on consumption (++)



Roll-Up Lunch | 27 (12 people minimum)

Soup du jour

Assorted sandwiches*

chicken and avocado pesto

ham and pickle

tuna and spring onion

egg and asparagus mayo

black bean and lemony yogurt

Salads:

layered beet and quinoa

asian noodle salad

Assorted mini sweets, parfaits, squares

* *Gluten free upon request*

Pizza Party | 27 (12 people minimum)

Pepperoni pizza*

All dressed pizza*

Vegetarian pizza*

Caesar salad

Assorted mini sweets, parfaits, squares

* *Gluten free upon request*

Lunch Buffets

All lunch buffets include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
Juice and pop consumed are charged on consumption (++)



All-Star Sliders | 29 (12 people minimum)

Mason jar tangy coleslaw
House chips, house made onion dip
BBQ beef sliders, tomato bacon jam, swiss cheese
Turkey sliders, mango chutney, provolone
Pulled pork sliders, house-made BBQ sauce
Mini hot dogs, sauerkraut, hot mustard
Assorted mini sweets, parfaits, squares

Under the Tuscan Sun | 31 (12 people minimum)

Mini caesar salads, crisp smoked bacon bits, asiago, croutons, tangy house-made caesar dressing
Mushroom ravioli, brandy cream
Chicken parmesan on linguini
Garlic bread
Assorted mini sweets, parfaits, squares

Lunch Buffets

All lunch buffets include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
Juice and pop consumed are charged on consumption (++)



Design Your Own | 33 (25 people minimum)

Soup du jour

Salads:

- layered beet and quinoa
- asian noodle salad
- tangy coleslaw

Choice of one starch:

- lemon herb scented basmati rice
- red skin potato mash
- roasted garlic and asiago risotto
- dauphinoise potato
- yukon herb roasted potato

Choice of two entrees:

- pan seared chicken, wild mushroom demi
- pan fried haddock, dill lemon butter
- pork medallions, pork-pan gravy
- mac n' cheese, roasted tomato, crisp onion crust
- mini seafood vol au vents
- chicken alfredo cavatappi

Assorted mini sweets, parfaits, squares

Plated Lunch

All plated lunches include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas
Minimum of 12 guests



Appetizers (Choose One)

Cream of asparagus and local Harbour Blue cheese crumble	7
Roasted red pepper and tomato bisque, pesto cream drizzle	6
Kale caesar salad, focaccia croutons, bacon, house-made tangy caesar dressing, asiago cheese	7
Green salad, cherry tomato, cucumber, shaved carrot, house dressing	7

Entrées (Choose One)

Baked haddock, citrus herb butter, seasonal vegetables, baby red roasted potatoes	22
Seared chicken, sweet onion chutney, seasonal vegetables, basmati rice	23
Classic stuffed pork loin, seasonal vegetables, smashed potato, apple thyme jus	22
Seafood pasta, shrimp, scallops, mussels, fettuccine, citrus cream	26
Polenta, portabella cap, roasted red pepper, seasonal vegetables, tomato coulis (<i>vegetarian + vegan</i>)	24

Desserts (Choose One)

Strawberry shortcake cheesecake, biscuit crumble, whipped cream	6
Blueberry peach crisp, cinnamon oat streusel, vanilla bean ice cream (<i>gluten free</i>)	6
Coconut pana cotta, pineapple compote, blackberry coulis (<i>gluten free, dairy free</i>)	6
Key lime crème brûlée, house-made graham cracker, honey pecan meringue	6

Reception

Hors d'Oeuvres (Minimum order 3 dozen per selection)

Tomato mozzarella bruschetta	33 / dozen
Wild mushroom phyllo crisp, crème fraîche	34 / dozen
Local lobster on toasted brioche	38 / dozen
Shrimp cocktail	38 / dozen
Smoked salmon tartar, flat bread crisp, lemon oil	33 / dozen
Bacon wrapped scallops	39 / dozen
Coconut shrimp	36 / dozen
Bacon wrapped beef tenderloin, Danish blue cream	42 / dozen
Tandoori chicken brochettes, raita dip	32 / dozen
Mini beef wellington, wild mushroom, demi glace	34 / dozen
Baby lamb chops, Mediterranean rub	41 / dozen
Black sesame chicken tempura, sweet chili sauce	32 / dozen
Blue cheese stuffed medjool dates wrapped in smoked house bacon	33 / dozen
Mini vegetable spring rolls, plum sauce	34 / dozen
Spinach and artichoke mushroom caps	31 / dozen
Spanakopita, tzatziki	31 / dozen

Reception Platters

Platters priced per person
Minimum 25 people per order

East Coast Donair | 8

Spiced donair meat, mini pita, diced tomatoes, white onion, traditional east coast sweet donair sauce

Cheese Display | 11

Domestic and international cheeses, sliced baguettes, crackers, fruit garnish

Crisp Vegetable Crudités | 6

Seasonal vegetables, assorted dips

Chicken Quesadillas | 7

Garden fresh salsa, guacamole, sour cream, grilled chicken, peppers, spicy jack cheese

Fresh Sliced Fruit | 8

Yogurt dip

Mediterranean Platter | 9

Hummus, red pepper dip, olives, feta, diced tomatoes, fresh basil, roasted garlic, pita chips, flat bread crisps

Local Nova Scotia Mussels | 5

White wine, garlic

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Reception Platters

Platters priced per person

Minimum 25 people per order

Maritime Smoked Seafood Platter | 12

Smoked salmon, peppered mackerel, cold marinated mussels, solomon Grundy, capers, lemons, red onion, sour cream

Salmon | 10

Whole side Nova Scotia smoked maple glazed salmon, potato coins, sour cream

Nova Scotia Oysters | 13

Cocktail sauce, cucumber ice, lemons, hot sauce (based on 3 pieces per guest)

Something Sweet | 10

Pastries, chocolate truffles, freshly brewed Starbucks® Coffee, Decaffeinated Coffee, assorted Tazo® Teas (based on 3 pieces per guest)

Action Stations (Priced per person, add an additional \$75 for attending Chef)

Blue cheese and bacon wrapped pork loin, sweet onion relish | 7

Baron of beef, fresh kaiser rolls, horseradish cream, assorted mustards | 8

Roasted garlic rubbed California cut beef strip loin, warm mushroom ragout, rustic breads | 10

Risotto station to include: pan fried scallops, apple butter cider reduction; Atlantic lobster, roe butter; citrus chive risotto | 12

Plated Dinner

All plated dinners include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas, rustic breads, butter, and Chef's selection of seasonal vegetables. Minimum of 10 guests



Select one appetizer, one entrée, one starch and one dessert for a three-course plated dinner.

Appetizers (Choose One)

Garrison beer and cheddar soup, sourdough crouton	10
Acadian seafood chowder, digby scallop, chive oil	13
Kale salad, white cheddar, apple, tahini maple dressing	11
Mesclun greens, chevre, beets, honey lime dressing	10
Nova Scotia smoked salmon, rye toast, red onion marmalade, citrus coulis	13
Seared Digby scallops, pork belly, celeriac puree, brown butter	15

Entrées (Choose One)

Moroccan spiced Digby scallops, lemon beurre blanc, spring peas, pearl onions, smoked bacon	29
Seared supreme of chicken, lime cilantro marinade	27
Grilled beef tenderloin, foie gras butter	36
Atlantic salmon, fresh roma tomato, basil and feta	28
Peppercorn crusted 8 oz beef striploin, brandy cream demi	33
Seared pork tenderloin, roasted garlic, fresh herbs, lime, crushed chilies	29
Baked Atlantic haddock, Panko asiago crust, lemon chive beurre blanc	26
Nova Scotia 1¼ lb lobster	MP
Mushroom polenta tower (<i>vegetarian, vegan</i>)	25

Served with Chef's selection of seasonal vegetables

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Plated Dinner

Starches (Choose One)

Lemon herb scented basmati rice
Red skin potato mash
Roasted garlic and asiago risotto
Dauphinoise potato
Yukon herb roasted potato

Desserts (Choose One)

Pumpkin sticky toffee pudding, apple caramel, cranberry coulis	8
Strawberry shortcake cheesecake, biscuit crumble, whipped cream	8
Coconut panna cotta, pineapple compote, blackberry coulis (<i>gluten free, dairy free</i>)	8
Key lime crème brûlée, house-made graham cracker, honey pecan meringue	8
Hot chocolate cheesecake, melted orange marshmallow, raspberry coulis	8
Mocha mousse tart, Bailey's anglais, hazelnut brittle	8

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Dinner Buffet

All dinner buffets include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas, rustic breads, butter, and Chef's selection of seasonal vegetables. Minimum 40 people



Choice of two entrées | 48 Choice of three entrées | 56

Select two or three entrées and one starch for your dinner buffet

Add a reception | 6

Domestic and international cheese display, crudités, dips or two Chef's choice of passed hot hors d'oeuvres

Appetizers

Soup du jour

Salads:

layered beet and quinoa

caesar

asian noodle salad

Entrées (Choose Two or Three)

Pan seared chicken, wild mushroom demi

Atlantic salmon, dill lemon butter

Pork medallions, pork-pan gravy

Beef roulade, green peppercorn cream

Mini seafood vol au vent

Chicken alfredo cavatappi

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Dinner Buffet

Starch (Choose One)

Lemon herb scented basmati rice
Red skin potato mash
Roasted garlic and asiago risotto
Dauphinoise potato
Yukon herb roasted potato

Desserts

Selection of cakes, cheesecakes, tortes, parfaits, mini bite treats

Add-Ons

Seafood chowder | 4
Baron of beef, assorted dips, condiments | 7
Garlic studded strip loin of beef, red wine jus | 8
Herb crusted leg of lamb, minted jus | 8
Whole turkey, savoury sage stuffing, gravy | 6

Chef Carved items | 75 Chef fee

Beverages

Bottled spring water (charged on consumption)	3.5 / bottle
Perrier (charged on consumption)	4 / bottle
San Pellegrino (charged on consumption)	4 / bottle
Fair Trade "Just Us" organic coffee and teas	4.25 / person
Freshly brewed Starbucks® Regular and Decaffeinated Coffee, assorted Tazo® Teas	3.75 / person
Smoothies: strawberry, banana, berry berry	4 / person
Fruit juices (charged on consumption)	3.75 / person
Soft drinks (charged on consumption)	3.75 / can
Hot chocolate, whipped cream, chocolate shavings	3.75 / person
Skim milk, 2% milk, chocolate, lactose free	15 / litre

Wine List

Nova Scotia White Wine (By The Bottle)

Gaspereau Vineyards	Muscat	39
Blomidon Estate Winery	Chardonnay	45
Benjamin Bridge	Nova 7	49
Jost Vineyards	L'Acadie Pinot Grigio	34
Jost Vineyards	Tidal Bay	37
Domaine de Grand Pré	L'Acadie Blanc	37

White Wine (By The Bottle)

Robert Mondavi	Woodbridge Sauvignon Blanc	California	37
Sartori	Arco Dei Giovi Pinot Grigio	Italy	41
Siete Soles Estate	Sauvignon Blanc	Chili	35
Trius	Riesling	Ontario, Canada	39
Baron Philippe de Rothschild	Chardonnay	France	36
Ruffino	Orvieto	Italy	38
Saint and Sinner	Pinot Grigio	Ontario, Canada	36
Kim Crawford	Sauvignon Blanc	New Zealand	45
Dreaming Tree	Chardonnay	California	43
RH Phillips	Toasted Head Chardonnay	California	44
Mouton Cadet	Bordeaux Blanc	France	39
Jackson-Triggs	Pinot Grigio	Ontario, Canada	36

Canadian House White Wine

Jost L'Acadie (1 Litre)	Chardonnay	Nova Scotia, Canada	35
Jackson-Triggs (1 Litre)	Chardonnay	Ontario, Canada	35

Sparkling (By The Bottle)

L'Acadie Vineyards	Vintage Cuvée	Nova Scotia, Canada	49
Freixenet	Cordon Negro	Spain	38

Wine List

Nova Scotia Red Wine (By The Bottle)

Gaspereau Vineyards	Lucie Kuhlmann	44
Blomidon Estate Winery	Baco Noir	45
Domaine de Grand Pré	Maréchal Foch	37
Jost Vineyards	Leon Millot	42
Lockett Vineyards	Phone Box Red	49

Red Wine (By The Bottle)

Robert Mondavi	Woodbridge Cabernet Sauvignon	California	37
Sartori	L'Appassione Merlot Rondinella	Italy	45
Verano	Tempranillo Cabernet	Spain	37
Siete Soles	Cabernet Sauvignon	Chili	35
Ravenswood	Vintners Blend Zinfandel	California	41
Baron Philippe de Rothschild	Pinot Noir	France	36
Ruffino	Chianti	Italy	43
Saint and Sinner	Shiraz Cabernet	Ontario, Canada	36
Mark West	Pinot Noir	California	45
RH Phillips	Toasted Head Cabernet Sauvignon	California	44
Dreaming Tree	Crush Red Merlot Zinfandel	California	43
Mouton Cadet	Bordeaux Rouge	France	42
Jackson-Triggs	Shiraz	Ontario, Canada	36
Mallee Rock	Shiraz Cabernet	Australia	46

Canadian House Red Wine

Jost Vineyards (1 Litre)	Cabernet Sauvignon Maréchal Foch	Nova Scotia, Canada	38
Jackson-Triggs (1 Litre)	Merlot	Ontario, Canada	35

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Bar List

Cash Bar (For host bar, add 17% gratuity)

Wine

Domestic Wine by the Glass	6.5 / 5 oz
Imported Wine by the Glass	7.5 / 5 oz
Premium Wine by the Glass	9 / 5 oz

Liquor

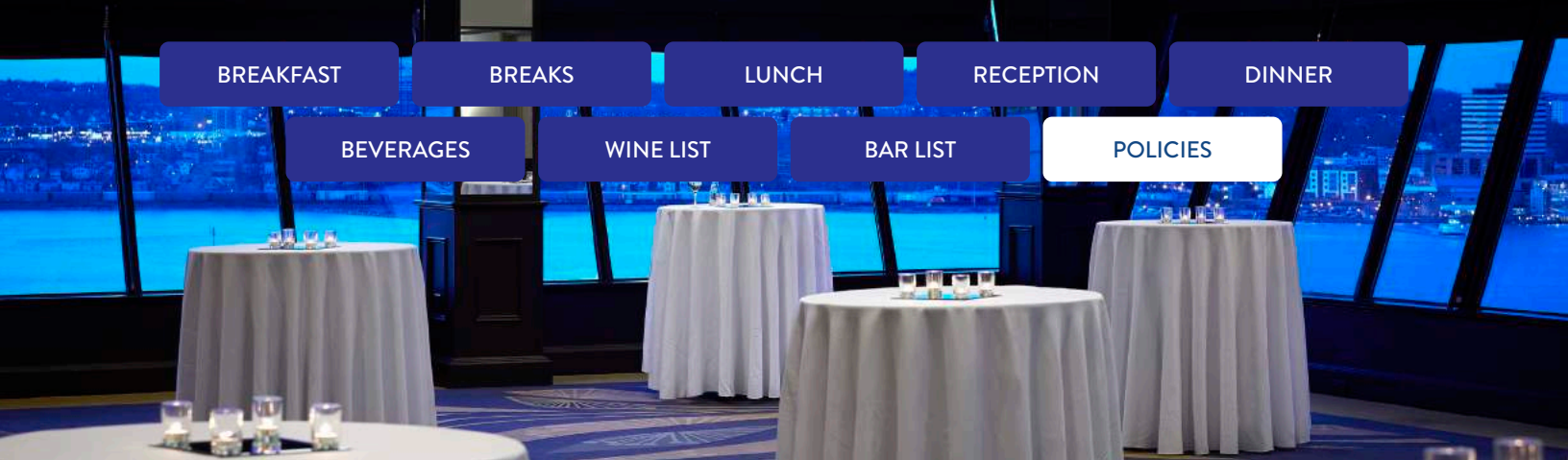
Premium Brands	6 / 1 oz
Deluxe Brands	7 / 1 oz
Liqueurs	6.5 / 1 oz
Coolers	7 / bottle

Beer

Domestic Beer	6 / bottle
Local Craft Beer	6.5 / bottle
Imported Beer	7 / bottle

Non-Alcoholic

Soft Drinks	3.75 / glass
Juices	3.75 / glass
Spring Water	3.5 / bottle
Perrier	4 / bottle



Catering Policies

Fresh, local, creative.

These are all words that describe Delta Hotels by Marriott Halifax's catering options.

Our culinary team has developed menus for groups of any size: our event specialists will guide you through any and all scenarios based on a winning combination of copious past experience and the long history of events that we have hosted here at Delta Hotels by Marriott Halifax. We are very proud of the product and services we provide to all of our clients, and will make every effort to ensure a successful event and memorable experience for you and your guests.

The previous catering menus provide a range of options to suit your individual event. As much as possible, our Executive Chef sources local, in-season foods that are also sustainable. We pride ourselves on creating special menu options that focus on our local and regional East Coast delicacies.

We will be happy to work with you and your guests regarding special dietary requirements including allergies at the time of menu selection, or with advanced notice at the time of guarantee (72 hours prior). Should the total request of alternative meals (including vegetarian) exceed 3%, a surcharge of \$5.95 per meal in addition to the menu price will apply. We will make every effort to accommodate on-site requests for alternative meals; however a surcharge of \$9.95 will apply for each of these requests.

For children under the age of 12, special plated menus are available upon request when menu selection is being considered. For buffet menus, children 12 years and under are eligible for a 50% discount.

As Delta Hotels by Marriott Halifax has exclusive catering rights, no other food and beverage supplier or caterer is permitted on our premises.

Executive Chef Andy Camm and the Culinary Team



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