

Annapolis Package Dinner Menus

Custom-designed menus can also be arranged as part of the package

Annapolis Plated

Please choose one selection from each course ~
Appetizers, Entrees & Dessert

STARTER

- Mixed Greens Salad with Maple Cranberry Vinaigrette
- Caesar Salad with Garlic Croutons & Parmesan Cheese
- Spring Mix Greens, Kale and Baby Spinach, Red Onion Confit, Feta Cheese, and Tomato Tarragon Vinaigrette
- Baby Spinach and Field Mushrooms with Raspberry Poppyseed Dressing
- Spiced Caramelized Parsnip and Sweet Potato Soup

ENTRÉES

Grilled Supreme of Chicken

Honey Curried Sweet Potatoes, Pesto Tomatoes

Lemon Pepper Haddock,

Yukon Gold Mash or Rice Pilaf

Mango Relish & white wine butter sauce

Mushroom Lasagna with Mushrooms, Asparagus,

Spinach, Raclette Cheese, Butternut Squash Puree

English Cut Roast Beef Au Jus

Sautéed Onion & Mushroom Served with Roasted Potatoes and Medley of Seasonal Vegetables

Roasted Pork Tenderloin

Caramelized Apples, Asiago Polenta and Seasonal Vegetables

Traditional Roasted Turkey

Mushroom Herb Dressing, Mashed Potatoes and Cardamom Glazed Carrots or Buttered Green Beans Cranberry Sauce

Vegan Options also available

DESSERT

- Traditional Carrot Cake with Cinnamon Crème Anglaise
- Lemon Mousse Cake with Raspberry Sauce
- Blueberry Cheesecake with Toasted Pecan Rum Sauce
- White, Milk & Dark Chocolate Mousse with Praline Crunch

Annapolis Buffet

Basket of Dinner Rolls & Butter Patties

SALAD BAR

- Good Ol' Potato Salad
- Creamy Coleslaw
- Spring Mix Greens with Three Dressings
- Pasta Salad with Broccoli, Cheddar and Southwest Ranch Dressing
- Curried Rice Salad with Dried Fruits, Apples, Peppers, Olive Oil and Cider Vinegar

HOT ITEMS

(Select Two)

12 Hours Braised Grill- Smoked Beef Brisket with B0 and Minnie BBQ Sauce

Baked Haddock Stuffed with Rock Crab

Baked Salmon with Tropical Fruit Relish, Lemon Butter

Roast Chicken with Banana Pineapple Ginger Chutney

Roast Pork Loin with Apple Cranberry Compote

Roast Turkey with Mushroom Stuffing

Seafood Casserole with Salmon, Haddock, Scallops & Mussels

Sliced Roast Beef with Herb Jus , Wild Mushrooms

Vegetarian Lasagna

ACCOMPANIED BY:

(Select One)

Baked, Roasted or Mashed Potato or Rice Pilaf
Includes Medley of Fresh Seasonal Vegetables

DESSERT BUFFET

Pine's Pastry Team's Cakes, Pie, and Miniature Pastries

Coffee & Tea

Gluten Free options available

Churchill Package Dinner Menus

Custom-designed menus can also be arranged as part of this package

Churchill Plated

*Please choose one selection from each course
Appetizers, Entrees & Dessert*

APPETIZERS

- Spring Mix Greens Salad with Honey Citrus Vinaigrette
- Fresh Asparagus, Tomato, Prosciutto and Bocconcini with Basil Dressing
- Spiced Caramelized Parsnip and Sweet Potato Soup
- Fundy Smoked Haddock & Bacon Chowder
- Shrimp Cocktail with Lime Ginger Watermelon, Arugula and Feta Cheese

ENTRÉES

Bacon Wrapped Digby Scallops & Smoked Cod Cake

Basmati Rice, Buttered Asparagus, Grilled Pineapple Relish and Butter Sauce

Grilled Beef Striploin *with Roasted Red Bliss Potato, Mix Vegetables, Grilled Red Onion Tomato Relish and Brandy Laced Peppercorn Sauce*

Chicken Breast *Stuffed with Oka Cheese and Smoked Meat with Prairie Grain Potato Cake, Grilled Vegetable Port Sauce*

Pan Fried Atlantic Salmon *with Maple Glazed Sweet Potato, Cardamom Glazed Carrots & Apple Butter Sauce*

Pan Seared Digby Scallops *with Apple Fennel Mash, Carrot Tarragon Mash, Buttered Green Beans*

Roasted Prime Rib of Beef *with Sun-Dried Tomato Demi-Glace, Double Baked Potato & Fresh Vegetable Medley*

Seared Peppered Halibut *with Grilled Leek Potato Cake, Cardamom Glazed Carrots, Jam/Lemon Butter & Tarragon Oil*

Mushroom Lasagna *with Mushrooms, Asparagus, Spinach, Raclette Cheese, Butternut Squash Puree*

DESSERT

- Traditional Carrot Cake with Cinnamon Crème Anglaise
- Lemon Mousse Cake with Raspberry Sauce
- Blueberry Cheesecake with Toasted Pecan Rum Sauce
- New York Style Cheesecake with Berry Compote
- Three Berry Shortcake with Fresh Whipped Cream
- White, Milk & Dark Chocolate Mousse with Praline Crunch
- Gluten Free and Dairy Free Options Available

Coffee and Tea

Churchill Buffet

Basket of Dinner Rolls & Butter Patties

SALAD BAR

- Artisan Mix Greens with Maple Cranberry Vinaigrette OR Caesar Salad with Garlic Croutons
 - Marinated Vegetable Salad with Feta Cheese and Sundried Tomato Herb Dressing
 - Taste of India Summer Salad with Curried Chickpea, Carrot, Radish, Coconut Yogurt Dressing
 - Red Potato with Grainy Mustard, Grilled Onion, Artichokes and Mayo
 - House Made Coleslaw
 - Pasta Salad with Broccoli, Cheddar and Southwest Ranch Dressing
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- Garden Crudités and dip
 - Selection of Cold Cuts and Smoke Salmon with Condiments
 - Olives, Gherkins and Pickled Vegetables

HOT ITEMS

(Select Three)

12 Hours Braised Grill-Smoked Beef Brisket *with BO and Minnie BBQ Sauce*

Baked Haddock *Stuffed with Crab / Mango Relish and Beurre Blanc*

Baked Salmon *with Tropical Fruit Relish, Lemon Butter*

Chicken Breast *with Fried Onions and Sundried Tomatoes*

Panko Breaded Fried Chicken *with Marinara Sauce*

Roast Chicken *with Banana Pineapple Ginger Chutney*

Roast Pork Loin *with Grilled Stone Fruit Chutney / Natural Juices*

Roast Turkey *with Mushroom Herb Stuffing*

Seafood Casserole *with Salmon, Haddock, Scallops & Mussels*

Sliced Roast Beef *with Herb Jus, Wild Mushrooms*

Vegetarian Lasagna

ACCOMPANIED BY:

(Select One)

Baked, Roasted or Mashed Potato or Rice Pilaf

Includes Fresh Seasonal Mixed Vegetables

DESSERT BUFFET

**Pine's Pastry Team's Deluxe Layer Cakes, Cheesecake, Tarts, Mousses, Pies/Flans
And Miniature pastries**

Coffee & Tea

***Includes Gluten Free Option ***

Churchill Strolling Buffet

75 - 100 guests

Basket of Dinner Rolls & Butter Balls

SALAD BAR AND "ANTIPASTO" STATION

Asian Noodle Salad | Greek Salad | Cucumber & Dill,
Good Ol' Potato Salad | Marinated Tomato & Pesto

Mixed Greens with Baby Spinach & Maple Cranberry Dressing

Tomato & Bocconcini Platter with Pesto

Crisp Array of Fresh Vegetables with (2) Dips

Mirror with Cold Cuts,
Marinated Olives, Mustards, Mayo & Tasty Pickles
Toasted Spiced Pita Wedges

Cold Poached Salmon, Solomon Gundy,
Smoked Mackerel & Local Smoked Salmon
Shaved Red Onion, Caper Mayo

Imported & Domestic Cheese Selection
Accompanied by Fresh Fruit & Gourmet Crackers

ROAST CARVING STATION

Chef attended

Select One:

Boneless Turkey Breast and Leg with Apple Cranberry Stuffing
Summer Savory Gravy

OR

Apricot, Cherry and Pine Nut Stuffed Pork Loin
Maple bourbon Laced Pan Juices

OR

Slow Roasted Sirloin of Beef with Rosemary Jus
Roasted Yukon and Sweet Potatoes
Fresh Seasonal Vegetables

SEAFOOD ACTION STATION

Chef attended and Pan Fried

Select Two:

Salmon Coulibiac Stuffed with Mushroom, Leek, Hard Boiled Egg and Dill

OR

Digby Scallops with Pineapple Cocktail Sauce

OR

Tiger Shrimp with Roasted Garlic Lemon Mayo

OR

Deep Fried Panko Crusted Haddock Bits with House Tartar Sauce

Curried Apple Rice, House Made Coleslaw

Buttered Snow Peas

PASTA STATION

Create Your Own

Served with Garlic Bread

Buttered Penne & Fusilli Noodles (gluten free options available)

Ground Beef, Grill Smoked Chicken, Tofu, Baby Shrimp, Bacon, Fennel Sausage

Tomatoes, Onions, Mushrooms, Green Onions, Peppers, Zucchini

Tomato Sauce, Alfredo Sauce and Olive Oil

DESSERT BUFFET

Pine's Pastry Team's Cakes, Tarts, Mousses, Pies

And Miniature pastries

Includes Gluten Free Option

Coffee & Tea

\$ 6.00 per person surcharge to Churchill Package or \$83 per person

Cocktail Reception Enhancements ~ Late Night Wedding Snacks

*Enhance your cocktail reception, party or celebration
And Perfect for a late-night buffet*

Potato Chips (170g Bag)		
Pretzels – Bag		\$ 4.00
Party Mix – Bag		\$ 5.75
Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket)		\$ 8.00
Atlantic Smoked Salmon with Cream Cheese, Lemon, Caper Buds & Onion Shavings – per lb. (Serves 12-15 Guests)		\$85.00
Basket of Chicken Wings - Hot, Mild or Spicy Dipping Sauce		\$18.00/dozen
Cocktail Sandwiches with assorted fillings		\$6.25/person
Canadian Cheese Board, including Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses Assorted Crackers & Bread~ Chunks or finger pieces	Small Serves 10 Medium Serves 25 Large Serves 40	\$60.00 \$140.00 \$200.00
Deluxe Tray of Delicious Cold Cuts Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham Charcuterie (deli meats), Condiments, Crackers & Breads	Small Serves 10 Medium Serves 25 Large Serves 40	\$70.00 \$125.00 \$180.00
Crisp Crudité - Vegetable Platter with Dips Serves 25		\$75.00
Grilled Vegetable Platter with Hummus & Pita Bread Serves 25		\$100.00
House-made Hummus & Pita Chips		\$2.75 per person
Refreshing Selection of Sun Ripened Mini Fruit Kebobs		\$3.50/each
Chocolate Fountain ~Fresh Fruits , Marshmallows, Krispie Squares (<i>min 20 ppl</i>)		\$6.00/person
Mini Grilled Cheese with BBQ Ketchup		\$ 9.00/person
Pulled Pork Sliders with Caramelized Onions and TexMex Cheese		\$8.00/Person
Beef Pattie Slider, with Blue Cheese, Mayo, Caramelized Onions, Mushrooms & Condiments		\$8.00 /person
Vegetable, Thai Chicken Spring Rolls, BBQ Pork Balls with Plum Sauce		\$18.00/dozen
Poutine Bar – Fries, Gravy & Toppings – Cheese Curds, Green Onions, Bacon Bits		\$7.00/person <i>(min. 25 ppl)</i>
Mash Potato Bar with Toppings Gravy, Caramelized Onions, Sauteed Mushrooms, Cheeses, Green Onions, Bacon Bits and Sour Cream		\$10.00/person <i>(min. 25 ppl)</i>
Pizza Party ~ 16" house made pizza		\$21.00 each
o Pepperoni & Cheese		
o Vegetarian –Pesto, Grilled Vegetables, Olives & Feta		
o Sundried Tomatoes, Mushrooms and Goat Cheese		
o Ham, Cheese, Tomato, Onions or Peppers		
Add 12" Garlic Fingers & dipping sauce with your pizza		\$10.00 each

All prices subject to applicable service charge & tax, subject to change in 2018

All of our banquet menus can be individually tailored to suit personal requirements, the specific tastes of the guests combined with our chef's advice on what is in season at the time of the event.

Butler Style Hors d'oeuvres

Minimum order ~ three dozen per item

COLD

- Garlic Crostini with Brie and Tomato-Cucumber-Mint Relish
- Sundried Tomato and Almond Pesto on Toast
- Lime Ginger Watermelon on Cucumber with Feta
- Porcini Mushroom Crostini
- Spinach and Salmon Pate with Candied Red onion

\$26.00 per dozen

- Prosciutto Wrapped Asparagus with Lemon and Roasted Garlic Aioli
- Smoked Salmon Tostadas with Avocado and Lime Cilantro Cream
- Pear and Hazelnut Crostini
- Prosciutto, Peach and Blue Cheese Crostini
- Pancetta cheese Balls with Pecans and Dates
- Smoked Salmon and Caper on toast

\$29.00 per dozen

- Basmati Cakes with Curried Crab
- Lobster Vol-au-Vent with American Sauce
- Vietnamese-Style Spring Rolls with Soya Lime Dipping Sauce
- Vol-au-Vent with Shrimp and Cream Cheese
- Blue Cheese Mousse with Walnuts and Pears

\$36.00 per dozen

HOT

- Mini Cheese and Bacon Quiche
- Mini Potatoes Stuffed with Sausage and Jack cheese
- Corn and Black Bean Croquettes with Dijon Mao
- Spanakopita Tartlets
- Caramelized Onion and Bacon Pizzetas
- Wild Mushroom Risotto Bites

\$26.00 per dozen

- Parsnip and Mushroom on Puff Pastry Tart
- Chicken Satay with Peanut Sauce
- Braised Short Rib on Puff Pastry Tart
- Brie and Peach Tartlets
- Croquettes with Ham and Gruyere cheese

\$29.00 per dozen

- Baked Digby Scallops wrapped in Bacon
- Beef Tenderloin Satay with Black Bean Mayo
- Barbecued Pulled Pork Profiteroles
- Lamb and Feta Sliders on Mini Pitas
- Warm Parmesan Profiteroles with Alfredo Dip
- Lobster Croquettes with Tarragon Mayo

\$36.00 per dozen

Chef's Choice of Hot and Cold Hors D'oeuvres

Based on 5 pc per guest - \$12.50 per person

Based on 8 pc per person - \$17.00 per person

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