



Catering **MENUS**

THE ARMS PUBLIC HOUSE

“The Arms”, located just off the lobby, is open daily from 7:00am to 11:00pm with the bar open until 1:00am on Friday & Saturday nights.

This British-style restaurant & bar offers a full range of delicious menu items including daily specials.

Our daily hot & cold breakfast buffet is stationed in the restaurant from 7:00am to 10:00am.

FUNCTION SPACE

The Lord Nelson Hotel contains over 12,000 square feet of flexible function space that can be utilized for intimate meetings, conferences, receptions, weddings, trade shows, etc. With a variety of function space, we are able to host events from 5 to 1200 people with full catering provided on site.

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, when 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 can be purchased and prepared by our culinary team should our normal menu selections not meet your needs.

SERVICE FEES & MINIMUMS

A service charge of 18% is applied to all food or beverage products prior to applicable taxes.

A sales minimum of \$450 prior to service charge and HST per bartender is required for complimentary bar service. If this minimum is not reached, a \$125 labour fee will be applied for the first three hours of service, with \$30/hour per bartender to be applied for any additional hours.

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

All charges are subject to service charge and tax.

ALCOHOLIC BEVERAGES

The Lord Nelson Hotel & Suites is responsible for upholding and administering the Liquor Laws of the Province of Nova Scotia with regard to 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 being in conflict 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.

SMOKING

The Halifax Regional Municipality's Smoking By-Law #S-200, prohibits smoking in public places such as hotels.

GUARANTEE

Guaranteed number of attendees is required seventy-two (72) hours or three business days prior to your event. If guaranteed numbers are not received at this time, the estimated number of attendance will be considered the guaranteed number. If actual attendance number is higher than guaranteed number, the actual attendance will be charged.

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

DIRECT BILLING

An application for direct billing can be obtained from your Sales Manager, if credit has not been previously established with the Lord Nelson Hotel & Suites. The hotel will utilize credit reporting services to evaluate the application. In the event that direct billing cannot be approved, pre-payment of all estimated charges will be required at least 7 business days before the event.

EVENT LOCATIONS

The Lord Nelson Hotel & Suites reserves the right to change event locations if necessary. Final approval must be received from the Hotel's Catering Sales Manager before publishing room names.

DEPOSITS

For all social events a non-refundable deposit of \$1,000.00 is required within 30 days of confirming the booking. Fifty percent of the estimated charges is due 30 days prior to the event, with the remaining balance due 7 days prior. Any outstanding balance will be paid within 7 days, following the event.

CANCELLATION

Cancellations not received at least 30 days prior to the scheduled event will be subject to a Cancellation Fee of 50% of Meeting Room Rental and 50% of all anticipated Food & Beverage charges.

Cancellations not received within 14 days prior to a scheduled event will be subject to a Cancellation Fee of 75% of Meeting Room Rental and 75% of anticipated Food & Beverage costs.

Cancellations not received within 7 days of the scheduled event will be subject to a Cancellation Fee of 100% of all anticipated Food & Beverage charges.

All Food & Beverage charges are based on average cheque rates.

SET-UP & TIME EXTENSION

It is agreed and understood between the parties that the time frame for the function must be adhered to. The convenor must receive permission from the hotel to have access to the meeting space for any time other than what is outlined in the contract.

DELIVERIES & MATERIALS

Any materials sent to the hotel must be appropriately labeled and addressed to ensure deliveries are not refused and to ensure materials are available when required. Please ship materials to arrive at least three days in advance of the event. The Lord Nelson Hotel & Suites does not accept liability for equipment, goods, displays, or other materials which arrive or fail to arrive at the hotel. Your group is responsible for insuring its property for loss or damage.

Please address shipments to:

Hold For Arrival Of (guest/on-site contact)

Your Organization, Date of Event, Hotel

Contact Name

c/o Lord Nelson Hotel & Suites

1515 South Park Street, Halifax, N.S.

Canada B3J 2L2

Your organization acknowledges that the Lord Nelson Hotel & Suites cannot be responsible for the safe-keeping of equipment, supplies, written materials or other property left in function rooms.

Accordingly, your group acknowledges that it is responsible for providing security of any such property, and hereby assumes the responsibility for loss thereof.

PARKING

The per hour parking rate for hotel guests is \$4.00 including tax per hour not to exceed \$30.00 per day.

Overnight parking rate for hotel guests is \$28.00 per night self-parking or \$40.00 for valet.

ENTERTAINMENT & MUSIC FEES

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, ruled by the Copyright Approval Board of Canada, range between \$20.56 and \$174.79 depending on the banquet room capacity.

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 range between \$9.25 and \$78.66 depending upon the banquet room capacity.

These fees are automatically applied to your hotel invoice as well as applicable taxes.

MANAGEMENT RIGHT

The Lord Nelson Hotel & Suites reserves the right to cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff and other guests of the Hotel.

LIABILITY

The Lord Nelson Hotel & Suites assumes no responsibility for personal property or equipment brought to the premises.

Any damage to hotel property from function participants is the responsibility of the convener of the event.

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

**THE SUNRISE TRAIL
CONTINENTAL BREAKFAST**

Fresh Fruit Juices orange, apple & cranberry
Fruit & Berries golden pineapple, watermelon, honeydew & canteloupe with seasonal berries
Viennoiseries pain au chocolat & traditional butter croissants
Basket of Fresh Baked Muffins blueberry, orange cranberry, carrot & raisin with local butter
Danish Pastries assortment of valley apple, raspberry, maple pecan, cinnamon & lemon custard
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$17.00

**THE EVANGELINE TRAIL
CONTINENTAL BREAKFAST**

Fresh Fruit Juices orange, apple & cranberry
Fruit & Berries golden pineapple, watermelon, honeydew & canteloupe with seasonal berries
Viennoiseries pain au chocolat & traditional butter croissants
Individual Greek Yogurts with berries & local honey
Granola Bars baked by our pastry chef daily
Smoked Salmon & Bagels St. Mary's River Smokehouse Salmon, capers, red onions & whipped cream cheese
Steel Cut Oats with brown sugar, sun dried cranberries, pumpkin seeds & whipped butter
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$22.00 (minimum 25 guests required)

EASTERN SHORE BREAKFAST

Fresh Fruit Juices orange, apple & cranberry
Fruit & Berries golden pineapple, watermelon, honeydew & canteloupe with seasonal berries
Viennoiseries pain au chocolat & traditional butter croissants
Individual Greek Yogurts with berries & local honey
Granola Bars baked by our pastry chef daily
Smoked Salmon & Bagels St. Mary's River Smokehouse Salmon, capers, red onions & whipped cream cheese
Steel Cut Oats with brown sugar, sun dried cranberries, pumpkin seeds & whipped butter
Local Eggs scrambled and topped with aged cheddar and fresh chives
Martock Glen Pork Sausages
Maple Smoked Bacon
Crispy Home Fries
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$26.00 (minimum 25 guests required)

GUILTLESS BREAKFAST

Fresh Fruit Juices orange, apple & cranberry
Fruit & Berries golden pineapple, watermelon, honeydew & canteloupe with seasonal berries
Viennoiseries pain au chocolat & traditional butter croissants
Individual Greek Yogurts with berries & local honey
Soy-based Individual Breakfast Smoothies (Choose Two)
Power Booster kale, apple, banana & pineapple
Green Goddess kale, spinach, green apple & banana
Very Berry strawberry, blueberry, haskap & honeydew
Melon Do cantaloupe, honeydew & watermelon
Egg White, Foraged Mushroom & Truffle Strata with spinach, caramelized onions & fontina cheese
Baked Tomatoes with Herb Streusel
Baked Beans with molasses
House Cured Maple Chicken & Apple Sausages
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$29.00 (minimum 25 guests required)

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We are proud to serve Starbucks Coffee.

ESPRESSO BAR

Billed on consumption.

Espresso/Cappuccino/Lattes \$4.75

HEALTHY HABITS

Fruit & Vegetable Shooters \$3.95
pomegranate, mango, tomato, berry & pineapple
Fruit & Cheese Skewers \$6.95
Trail Mix & Yogurt \$6.50
dried fruit, nuts & seeds, citrus fruit segments
Seasonal Whole Fresh Fruit \$3.50 each
Low Fat Yogurt Selection \$4.25
House Made Granola Bars \$4.95 each
Fresh Fruit Skewers with Yogurt Dip \$6.75
Hummus with Veggies or Pita \$5.95
Tortilla Chips with Salsa \$4.75
Mixed Nuts \$15.95 *per basket*
Breakfast Sandwiches \$6.50
English muffin with farm fresh egg, aged cheddar and hickory smoked bacon

SWEETS & TREATS

Individual Bags of Potato Chips \$2.50
Selection of Danishes, Pastries, Muffins & Croissants \$4.50
Assorted Cupcakes \$4.95
lemon meringue, chocolate, peanut butter, carrot, vanilla bean
House Made Cinnamon Rolls \$4.95
Assorted Loaves
lemon, blueberry, cinnamon \$4.95
House Baked Brownies \$4.50
Assorted Cookies & Squares \$4.95
nanaimo bars, brownies, carrot cake squares, butter pecan squares & assorted cookies
Tea Biscuits, Assorted Scones & Biscotti \$5.95
Assorted Macarons \$28.00 *per dozen*
chocolate, vanilla, raspberry & lemon
Assorted Freshly Baked Cookies \$29.00 *per dozen*
Baskets of Snacks \$9.50 *per basket*
potato chips, pretzels, popcorn
Florentines \$30.00 *per dozen*
sugar almond snaps, dipped in chocolate

FULL AFTERNOON BREAK

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
Assorted Regular & Diet Soft Drinks
Assorted Juices
Freshly Baked Cookies & Squares
Sliced Fresh Fruit with Yogurt Dip
Housemade Granola Bars
\$18.00

HEALTH BREAK

Bottlegreen Sparkling Water
ginger & lemongrass, pomegranate and elderflower,
tropical mango & coconut
Housemade Granola Bars
Fruit and Cheese Skewers
Individual Greek Yogurts with Fresh Berries and Honey
Mango Lassi Shooter
mango puree, buttermilk and cardamom
\$14.50

INDIVIDUAL "JAR" BAR

Petite jars with savoury dips and vegetables sticks (GF)
Chickpea salad with rice puffs and tamarind dressing (GF & DF)
Salad Niçoise - classically prepared with tuna (GF & DF)
Berries & Yogurt (GF)
Chocolate mousse (GF)
\$12.50 *per person*
3 jars *per person*

AFTERNOON BREAK

Chocolate Chip Biscotti
Chocolate Dipped Raisins
Starbucks Coffee and Tazo Teas
\$9.25

BEVERAGES

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas \$3.95
Hot Chocolate \$3.95
San Pellegrino (275ml) \$4.25 each
San Pellegrino or Evian 1L bottles \$9.25 each
Assorted Fruit Juices \$3.75 each
Premium Fruit & Vegetable Juices \$4.95 each
Assorted Soft Drinks \$3.75 each
Bottled Water \$3.95 each
Perrier & Flavoured Waters \$4.25 each
Fruit Smoothies \$28.00 per litre
banana, strawberry, blueberry or spinach
Cartons of Milk (250 ml) \$4.50 each

lunch buffets

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

GOURMET SANDWICHES

Artisanal Cheeses with House Made Jams
Potato Salad
Greek Salad

Sandwiches to include

Grilled Chicken & Smoked Gouda
with tomato basil aioli on focaccia

Roast Beef

with sautéed mushrooms, roma tomatoes, lettuce,
onion marmalade, blue cheese & chipotle aioli
on brioche

Salami

with provolone, roasted red peppers & pesto aioli
on ciabatta

Roasted Red Pepper

with spinach and feta on focaccia

Fresh Baked Cookies, Brownies & Lemon Bars

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$29.95

GOURMET THIN CRUST PIZZAS

Caesar Salad

Choose two types of Pizza

- Bechamel, caramelized onion, bacon
- Tomato, basil, mozzarella
- Forest Mushrooms, truffle oil, parmesan cheese
- Pepperoni, salami & ground beef

Assorted Fresh Baked Cookies

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$25.95 (*minimum 20 guests required*)

Add \$4.00 per person for a third pizza option

PUBLIC GARDENS PICNIC BASKET

Charcuterie Board with House Cured Duck Prosciutto
Oulton Farms Honey Mustard Marinated Chicken Breast
Prosciutto Ham

Artisanal Local Cheeses

House Made Jams & Pickles

Julien's Crusty Baguette

Pasta Salad

Forest Mushroom Salad

Apple & Fennel Salad

Chocolate Truffles, Macarons & Fruit Skewers

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$30.95 (*minimum 20 guests required*)

CHILI & BISCUITS

Caesar Salad

Ground Beef or Vegetarian Chili

Grated Cheddar Cheese

Warm Garlic Bread & House Made Biscuits

\$17.50 (*minimum 20 guests required*)

WRAP IT UP

Mesclun Greens Salad

with grape tomatoes, carrots, sun-dried cranberries &
raspberry vinaigrette

Wraps to include

Grilled Vegetables

with Feta

Roast Beef

with crisp lettuce, tomato & horseradish cream

Water-packed Tuna

with crisp lettuce & mayo

Shaved Turkey

with gouda & cranberry mayo

House Baked Cookies & Squares

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$22.50

BUILD YOUR OWN SANDWICH

Soup of the Day

Fresh Baked Whole Wheat Bread & Rolls

Vegetable Crudit  & Pickle Tray

Thinly Sliced Smoked Turkey, Roast Beef

& Black Forest Ham

Sliced Cheese

Shredded Iceberg Lettuce & Sliced Tomatoes

Grainy Mustard & Mayo

Fresh Baked Cookies & Squares

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$29.95 (*minimum 20 guests required*)

(substitute seafood chowder, add \$3.25 per person)

Substitute Soup of the Day for any Salad free of charge

hot lunch buffets

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

TASTE OF NOVA SCOTIA

Butternut Squash & Maple Soup
(substitute seafood chowder, add \$2.50 per person)
Tossed Garden Salad
House Made Salt Cod Fish Cakes
Crispy Baked Chicken
Lunenburg Potato Salad
Seasonal Vegetable Medley
Mustard Pickles & Chow Chow
Freshly Baked Biscuits

Nova Scotia Blueberry Crisp
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$31.95 *(minimum 25 guests required)*

EXECUTIVE LUNCH

Soup of the Day
Selection of Freshly Baked Breads & Butter
Assorted Seasonal Fresh Vegetables
Fennel & Orange Quinoa Salad
goat cheese crumble, saffron & yuzu vinaigrette
Assortment of Steamed Dim Sum
Poached Atlantic Salmon
with lemon dill glaze
Chicken Jalfrezi
with fresh ginger, Asian spices & tomato sauce
Seasonal Vegetable Medley
Jasmine-scented Basmati Rice

Petite Sweets & Fresh Sliced Fruit
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$41.95 *(minimum 20 guests required)*

TASTE OF INDIA

Warm Naan, Crispy Papadum
Rasam Lentil Soup
with tomato, tamarind and coconut
Bhel Puri Salad
with cucumber, tomato, chickpeas, red onion, tumeric potatoes,
rice puffs and a pomegranate lemon dressing
Chicken Tikka
overnight marinated in yogurt, spices, saffron and grilled
Vegetable Korma - seven local vegetable stew with cilantro and
caramelized onion
Basmati Rice Pilau
with assorted pickles and chutneys
Fruit Chaat Salad
with rosewater syrup, chaat masala and fresh mint
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$33.95 *(minimum 25 guests required)*

SICILIAN


Antipasto Bar
including sliced prosciutto, Genoa salami, mortadella,
marinated artichoke hearts, mushrooms, olives,
antipasto, grilled eggplant, zucchini, peppers and sliced fresh
melon
Caesar Salad

Choose two Entrees

Italian Roasted Chicken
Spaghetti & Meat Balls
Baked Lasagne Bolognese
Rigatoni Alfredo

Sautéed Vegetable Primavera
Focaccia Garlic Bread & Crostini

Tiramisu with fresh berries
Zuccotto a sponge dome cake with layers of milk and dark
chocolate covered in ganache
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas
\$32.95 *(minimum 25 guests required)*



served lunches

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

APPETIZERS

Roasted Carrot & Ginger Soup
Tomato & Fresh Dill Soup
Nova Scotia Creamy Seafood Chowder (Add \$2.75)
Spinach Salad with egg, bacon, mushroom & poppy seed dressing
Mesclun Green Salad with Vidalia onion, goat cheese & apricot vinaigrette
Avocado Salad with mango, cucumber with orange and tamari dressing

ENTRÉES

Chicken Cordon Bleu with black forest ham, Swiss cheese & tarragon, roasted garlic cream sauce, roasted potatoes, seasonal vegetables **\$31.50**
Pan-fried Blackened Haddock with pineapple-orange salsa and basmati rice **\$30.95**
Atlantic Salmon soy ginger glazed & pan seared, sautéed spinach, garlic risotto **\$31.95**
Butternut Squash Ravioli with sage & browned butter, grilled asparagus & red pepper **\$29.95**
Fennel Crusted Chicken Breast with sautéed spinach and sour cream smashed potatoes **\$30.95**
Beef Bourguignon with haricots verts, carrots vichy and herb basmati rice (GF & DF) **\$31.95**
Slow Braised Pulled Short Rib with sautéed kale and creamy polenta **\$32.95**

DESSERTS

Hot Milk Sponge Cake with buttercream icing
Traditional Annapolis Valley Apple Crisp with vanilla ice cream
House Made Sorbet
Chocolate Mousse dark & white chocolate, garnished with fresh berries
Lemon Curd Tart with fresh berries

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas

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FROM THE SEA

- Fresh Nova Scotia Mussel Bar with lemon & garlic butter \$6.95
- Smoked Seafood Mirror smoked salmon, scallops, mackerel & trout, condiments, crackers \$13.50
- Malpeque Oyster Bar with tabasco, spicy cocktail sauce, Lea & Perrins, pepper, lemon Market Price (*minimum 50 people*)
- Black Tiger Shrimp Presentation with spicy cocktail sauce, lemon \$185.00 per 50 pieces
- Scallop Flambée Station with Pernod & cream \$475.00 per 150 pieces
- Shrimp Flambée Station with brandy or coconut rum \$475.00 per 150 pieces
- Sushi Bar with wasabi, soy, ginger \$14.50
- Smoked Salmon with chopped egg, red onions, tomatoes, capers, lemon, cream cheese, fresh baguette \$250.00 per side (*serves approximately 35 people*)

FROM THE LAND

- Antipasto Tray Italian meats, cheese, olives, marinated vegetables \$11.50
- Imported & Domestic Cheese with assorted crackers & toasts, garnished with fresh fruit \$7.25
- Seasonal Sliced Fresh Fruit with yogurt dip \$6.75
- Vegetable Crudités & Dip with dipping sauces \$5.25
- Trio of Chef's Assorted Dips
- Chef's choice of three house made dips, pita crisps, crostini, vegetable sticks \$6.95
- Display of Nova Scotian Artisanal Cheese with house made jams, crisps \$9.75
- Gourmet Pizza Party (*2 pieces per person*) \$11.95 (*minimum 20 guests required*)
- Pasta Bar (*minimum 30 guests required*)
- roasted chicken with coconut curry penne, fusilli pesto alfredo, Italian marinara bowtie, with parmesan cheese, sautéed mushrooms, caramelized onions, chopped fresh scallions \$18.00
- Nacho Bar
- corn chips, salsa, sour cream, tomato, onion, cheese, jalapeños \$8.50 (*add chili or browned beef for \$2.25 per person*)
- Assorted Finger Sandwiches
- egg salad, tuna salad, chicken salad, roast beef, ham & Swiss, grilled marinated vegetables \$95.00 per 50 pieces
- Soft Tortilla Wraps
- egg salad, tuna salad, chicken salad, roast beef, ham & Swiss, grilled marinated vegetables \$95.00 per 24 pieces
- Chef Attended Build Your Own Salad Station (*minimum 25 guests required*)
- traditional Chicago chopped salad or caesar \$10.95 (*add chicken for \$3.75 per person*)
- Chicken Wings (*6 per person*) Buffalo fire ball wings, carrot & celery sticks, blue cheese dressing \$11.50
- Potini Bar build your own with choice of toppings: sour cream, fresh chives, caramelized onions, cheddar cheese, pulled pork confit, port demi glaze \$9.50
- Petite Sweet Display House baked florentines, macarons, truffles, petit four, chocolate dipped strawberries \$9.50

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

LATE NIGHT SNACKS

Donair Station build your own with chopped tomato, onion, lettuce, donair sauce \$10.50

Poutine Station crispy fries, cheese curds, port demi glaze \$6.50 *(add pulled pork for \$3.75 per person)*

Sports Bar Station *(minimum of 50 guests required)*

Choose three appetizers:

chicken wings with ranch & blue cheese dips

pigs in a blanket

mini beef sliders with caramelized onions

nachos with sour cream & salsa

french fries with truffle oil & parmesan cheese

fried pepperoni with honey mustard

\$13.75

CHEF ATTENDED CARVING STATIONS

Half Lamb Carvery *(serves approximately 25 guests)* hickory smoked, pretzel buns, grain mustard, mint raita \$395.00

Hip of Beef with assorted mustards, horseradish and mini kaisers *(Serves approximately 100 guests)* \$1,050.00

Honey Glazed Country Ham *(minimum 50 guests required)* with assorted house made rolls, condiments \$9.95

Roast Turkey *(minimum 50 guests required)* with assorted house made rolls, condiments \$9.95

Roast Sirloin of Beef *(minimum 50 guests required)* with assorted house made rolls, condiments \$12.50

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

HORS D'OEUVRES


Minimum order of 3 dozen per item

Digby Scallops wrapped in smoked bacon
Spanakopita phyllo pastry stuffed with spinach, garlic & feta cheese
Bruschetta roma tomatoes, herbs, feta cheese & olive oil
Roasted Poblano Meatballs with sweet & sour glaze
Tandoori Chicken on crispy naan with spicy mango chutney
Chicken Satay with cilantro yogurt
Moroccan Lamb Skewer with mint raita
Chicken Makhani on naan bread drizzled with cucumber-mint yogurt
Top Sirloin Beef in red nugget potatoes topped with red onion chutney & Boursin cheese
Lobster & Dill Salad on rice crisps
Wild Mushroom Croquette with charred tomato sauce
Vegetable Pakora with tamarind dipping sauce
Chicken Yakitori with green onion
Mini Fish Taco with pico de gallo & guacamole
\$37.00 *per dozen*

HORS D'OEUVRES

Minimum order of 3 dozen per item

Mini Kobe Sliders with chipotle aioli
Mini Fish 'n' Chips served in a newspaper cone
Nova Scotia Smoked Salmon on crostini with capers and red onion
Petite Lobster Cakes with chive crème fraîche
Mini Lamb Burgers with smoked onions
Steamed Pork & Shrimp Dim Sum served with ginger-soy sauce
Arancine shrimp filled, deep fried risotto balls with smoked tomato coulis
Grilled Lamb Chops marinated with dijon mustard & thyme, drizzled with a balsamic reduction
Mini Aloo Samosas a tasty filling of potatoes, coriander, garam masala served with tamarind dip
Jumbo Shrimp Cocktail served with vodka enhanced house made cocktail sauce
Fresh Shucked Oysters on the half shell (*add \$12.00 per dozen*)
Black Sesame Seed Encrusted Ahi Tuna Forks quick seared and served with wasabi aioli
Petite Pulled Pork Sandwich in house-made brioche bun with cranberry chutney
Chicken Chops Kung Pao style semi boneless ginger & mirin soaked chicken wings finished with cilantro & toasted sesame seeds
Dry Aged Steak Bites grilled, with chimichurri
Mini Goat Cheese Tartlet with a brulee'd finish
Fried Paneer on crispy naan bread with cashew curry sauce
Vapour steamed Atlantic Lobster Tail Skewers with chipotle spiced hollandaise (*add \$12.00 per dozen*)
\$44.00 *per dozen*



working dinner buffets

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

SALADS

Please choose three of the following:

Greek Pasta Salad with sliced black olives, feta & oregano vinaigrette
Tossed Mesclun Greens Salad with cherry tomatoes, candied pecans & sherry vinaigrette
Baby Spinach Salad with honey dijon dressing
Classic Caesar Salad with herb croutons & crisp bacon bits
Traditional Lunenburg County Potato Salad
Red Beets, Asparagus & Frisée Salad with crumbled goat cheese, truffle yuzu vinaigrette
Substitute Atlantic Seafood Chowder for one of the above \$2.75

ENTRÉES

Please choose one of the following:

Tenderloin Beef Tips with field mushroom & red wine jus
Roasted Garlic Rubbed Chicken with asiago basil cream
Blackened Fillet of Haddock with mango & cilantro salsa
Chicken Penne with maple curry sauce
Vegetarian Lasagna with charred tomato sauce
Korean Style Pork Tenderloin garnished with fresh scallions
Add \$7.50 per person for a second entrée option

Served with

Chef's choice of Potato or Rice
Seasonal Vegetable Medley

DESSERTS

Sliced Fresh Fruit & Petite Sweets
Freshly Brewed Starbucks Coffee & Selection of Tazo Teas

\$38.95 (minimum of 25 guests required)

dinner buffets

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

APPETIZERS

Selection of Breads

SALADS

Please choose three of the following:

Organic Green Salad with sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with a dijon & balsamic vinaigrette

Baby Spinach Salad with sliced mushrooms, mozzarella, caramelized pecans and honey-mustard dressing

Caesar Salad crisp romaine, parmesan cheese, herbed garlic croutons and traditional creamy dressing

Greek Pasta Salad with mixed greens, feta, onion, black olives and bowtie pasta with red wine vinaigrette

Broccoli Salad crisp broccoli florets, sliced almonds, red onion, bacon and creamy dressing

Quinoa Salad with lemon and a medley of diced vegetables

CHILLED ITEMS

Please choose three of the following:

House-made Pickles pickled onions, chow chow, mustard pickles

Asparagus Spears chilled & served with balsamic & parmesan

Classic Deviled Eggs sprinkled with paprika

Grilled Vegetable Presentation drizzled with olive oil

Charcuterie Platter pastrami, mortadella, toupie ham, Genoa salami, roast beef and smoked turkey with condiments

Atlantic Seafood Platter smoked salmon, lemon broth marinated mussels, smoked mackerel, solomon gundy & baby shrimp tossed in Asian sesame dressing with condiments (Add \$4.75)

\$55.00 (minimum 50 guests required)

ENTRÉES

Please choose two of the following:

Marinated Lamb, Beef & Chicken Skewers with peppers, Spanish onion & mushroom in a garlic & rosemary pan jus

Flat Iron Beef with red currant & green peppercorn jus

Top Sirloin of Beef au Jus carved by our chef

(Add \$105.00 flat fee)

Baked Haddock in a kaffir lime cream sauce

Gourmet Mac & Cheese croquettes with chive tartufo sauce

Chana Chaat Masala (celiac, lactose free and vegan friendly)

brabant potatoes, charred tomato sauce

Atlantic Salmon with a soy ginger glaze

Baked Seafood with thermidor sauce

Chicken Jalfrezi with fresh ginger, Asian spices & tomato sauce

Sautéed Chicken Angelo with mushrooms, sun-dried tomatoes, artichoke hearts & black olives in a chardonnay sauce

Roast Pork Loin slow roasted with pommery mustard & marsala sauce

Carved "AAA" Prime Rib au Jus (roasted to medium doneness

unless specified otherwise) carved by our chef (Add \$4.95)

Spinach & Ricotta Cannelloni with arrabiata sauce

Add \$5.25 per person for additional item

Served with

Chef's choice of Potato or Rice

Seasonal Vegetable Medley

DESSERTS

Zuccotto a sponge dome cake with layers of milk and dark chocolate covered in ganache

New York Style Cheesecake

Assortment of Macarons

Acadian Maple Tart


Lemon Mousse

Carrot Cake

House-Baked Squares

Fresh Sliced Fruit

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas



served dinners

All served dinners are *per person*, based on *entrée price unless otherwise specified*. All pricing is *per person unless otherwise specified and subject to 18% taxable service charge plus 15% HST*.


APPETIZERS

Insalata Caprese sliced fresh buffalo mozzarella, tomatoes, basil & drizzled with olive oil
Caesar Salad crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing
Bosc Pear Salad with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette
Brown Sugarcane & Beet Salad with truffled honey and goat cheese dressing
Creamy Cauliflower Soup with a hint of curry
Roasted Carrot & Dill Soup with crème fraîche
Fresh Atlantic Seafood Chowder (Add \$2.75)
Wild Mushroom Risotto with shaved Grana Padano
Dungeness Crab Cakes with avocado remoulade (Add \$3.95)
Rice Paper Rolls filled with julienned vegetables, lettuce, vermicelli with Asian inspired sauce
Radicchio, Endive & Mesclun Salad with crumbled goat cheese, vidalia onion & apricot vinaigrette
Goat Cheese Brûlée with Beet & Arugula Salad with orange segments & lime truffle-scented dressing (Add \$3.50)
Fois Gras Terrine with Port jelly, pomegranate gastrique and chamomile granola (Add \$3.95)
Add any of the above as an additional course for \$5.50

ENTRÉES

6 oz. Sliced Roast Alberta "AAA" Prime Rib au Jus (*minimum 20 people*) served with Yorkshire pudding & garlic mashed potatoes \$48.95
Filet Mignon with brandy flambéed local blueberry peppercorn sauce \$53.95
Pan Seared Chicken Supreme with apple bourbon sauce, duchess potato \$42.95
Herb-crusting Rack of Lamb with balsamic & port reduction and thyme-scented barley risotto \$57.95
Traditional East Coast Lobster Dinner with butter dipped corn on the cob, potato salad, coleslaw & drawn butter
Base price of meal (plus the market price of the lobster) \$37.00
10 oz. USDA Prime Grilled Striploin with caramelized cipolini jus lie, garlic mashed potatoes \$59.95
Chana Chaat Masala (*celiac, lactose free and vegan friendly*) brabant potatoes, charred tomato sauce \$42.95
Pan Seared Chicken Breast with maple glazed cippolinis, sour cream smashed red nugget potatoes, red wine demi reduction \$42.95
Roasted Atlantic Salmon with goat cheese chenin blanc sauce, sweet potato pavé \$43.95
Char Grilled Beef Tenderloin topped with béarnaise sauce, horseradish mashed potato \$52.95
(Add Garlic Pan Seared Tiger Shrimp for \$5.75)
Pan Fried Haddock with lemon caper butter, jasmine rice \$43.95
Butternut Squash Risotto with chickpea cake, cauliflower pakora and coconut cream sauce \$42.95
Beef Steak Oscar topped with local snow crab meat, grilled fois gras, butter poached asparagus, hollandaise, sundried tomato fregola risotto \$69.95
Chicken Breast stuffed with locally foraged mushrooms, leeks and Urban Blue cheese, served with butternut squash purée, wilted greens and garlic sage cream sauce \$44.95
Classic Beef Wellington with truffled potato mousseline and morel mushroom sauce \$52.95 (*minimum 20 people*)
10oz Char Grilled Canadian Reserve Angus Striploin, sautéed king mushrooms, haricots verts and savoyard potatoes \$61.95

Two different entrees may be chosen with the third being vegetarian at an additional \$2.95 per 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.



served dinners

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

DESSERTS

Carrot Cake roasted carrots, cream cheese icing, rhubarb gastrique
Chocolate Velvet Tart chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise
Classic Crème Brûlée with fresh berries (Add \$2.25)
New York Style Cheesecake with fruit coulis
Flourless Chocolate Cake with Bailey's crème anglaise
Triple Layered Dacquoise (GF) with milk & dark chocolate drops, roasted hazelnut, raspberry coulis
Mini Vanilla Cake with lemon curd filling & meringue frosting

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas

(minimum 25 guests required)

THE CHOCOLATE FOUNTAIN...

DECADENT BELGIAN DARK CHOCOLATE


Tropical Fruit Display
including strawberries, golden pineapple, banana & honeydew
\$13.95

GARDEN BOUNTY THEME

Vanilla and Almond Biscotti, Cream-filled Éclairs, Florentines with Exotic Tropical Fruit
including mango, golden pineapple, guava, kiwi, banana, strawberries, honeydew & cantaloupe
garnished with sliced coconut and sugarcane
\$23.00

Add either of the chocolate fountain options to our delicious dinner menus as dessert for half the price.

Two different entrees may be chosen with the third being vegetarian at an additional \$2.95 per 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.



dinner buffets

All pricing is per person, unless otherwise specified and subject to 18% taxable service charge plus 15% HST.

SEAPORT FARMER'S MARKET BUFFET

APPETIZERS

Variety of Fresh Baked Breads & Biscuits
Nova Scotia Creamy Seafood Chowder
Brown Sugarcane & Beet Salad
Organic Green Salad
PEI Mussels in garlic cream
Atlantic Smoked Salmon with dilled cream cheese, capers & red onion
Nova Scotia Chilled Lobster Tails & Claws served with drawn butter
Selection of Local Oysters with traditional accompaniments

ENTRÉES

Hickory Smoked Northumberland Lamb carved by our chef, with rosemary pan jus
Handline Caught Pan Seared Halibut with L'Acadie cream sauce
Free Range Deboned Organic Chicken citrus-glazed with fine herbs

Served with

Locally Grown Seasonal Vegetable Bundles
Sweet Potato Purée
Lunenburg County Scallop Potatoes

DESSERTS

Apple Tatin
Strawberry Shortcake
Blueberry Grunt
Hand Whipped Cream, Local Berries & Fruit

Freshly Brewed Starbucks Coffee & Selection of Tazo Teas

\$89.95 (minimum 50 guests required)

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BEVERAGES

Angry Orchard Cider \$7.50
Domestic Beer \$5.65
Non-Alcoholic Fruit Punch \$14.00 per litre
House Shots (1 oz.) \$5.65
House Wine (glass) \$6.75
Premium Shots (1 oz.) \$6.75
Ultra Premium Shots (1 oz.) \$7.50
Imported Beer, Cocktails \$6.75
Liqueurs, Port, Cognac \$7.50
Single Malt Scotch \$9.25
Non-Alcoholic Beer \$4.50
Wine Punch \$21.00 per litre
Rum Punch \$23.00 per litre
Soft Drinks \$3.75
Bottled Water \$3.95
Juices \$3.75
Mineral Waters \$4.25
Starbucks Coffee & Tazo Tea \$3.95

SPECIALTY SERVICES

MOCKTAIL BAR

Selection of virgin cocktails prepared to order
(*minimum 75 guests required*)
\$5.25

MARTINI BAR (2 OZ.)

A variety of martinis to be prepared to order
\$11.75

MOJITO BAR (2 OZ.)

Selection of muddled Caribbean fruit & fresh mint drinks
\$12.75

INTERNATIONAL COFFEE STATION (2 OZ.)

Selection of international liqueurs blended with coffee
topped with fresh whipped cream, chocolate shavings,
dusted with cinnamon
\$8.75

Where bars do not meet a minimum of \$450.00 in bar sales per bar, a labour fee of \$125.00 is charged for the first 3 hours of service, plus \$30.00 per hour for any additional hour.

WINE BY THE BOTTLE

WHITE

Sauvignon Blanc, Siete Soles, Chile \$38.50
L'Acadie Blanc, Grand Pre Vineyards, Nova Scotia \$42.00
Pinot Grigio, Bolla, Italy \$40.00
Bouchard Macon Lugny St. Pierre (Chardonnay), France \$60.00
Sauvignon Blanc, Kim Crawford, New Zealand \$58.00
Rosé, Bertrand, Côtes de Roses, France \$47.00

RED

Cabernet Sauvignon, Siete Soles, Chile \$38.50
Vintners Reserve Foch, Grand Pre, Nova Scotia \$58.00
Malbec, Trapiche Broquel, Argentina \$42.00
Modello Rosso, Masi, Italy \$44.00
Shiraz, Peter Lehmann, The Barossan, Australia \$60.00
McManis Cabernet Sauvignon, USA \$48.00

CHAMPAGNE & SPARKLING

Prosecco, La Marca, Italy \$49.00
Nova 7, Benjamin Bridge (Frizzante), Nova Scotia \$58.00
Champagne, Moët & Chandon Brut, France \$155.00
Champagne, Dom Pérignon, France \$350.00

An extensive selection of Port & Ice Wine is available upon request.

Host bar and beverage tickets are billed on actual consumption.