



Buffet Breakfasts

All breakfasts are served buffet style and require a minimum of 10 guests unless otherwise indicated

Continental Buffet

- Delta Bakers Basket
- Preserves and Butter
- Plain and Strawberry Cream Cheese
- Individual Yogurts
- Fresh Sliced Seasonal Fruit and Berries
- Assorted Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **14.95**
- Make it European!
- Add Cheese and Cold Cuts **17.95**

Canadian Breakfast Buffet

- Delta Bakers Basket
- Preserves and Butter
- Assorted Cereals
- Individual Yogurts
- Fresh Sliced Seasonal Fruit and Berries
- Scrambled Eggs with Cheddar
- Breakfast Potatoes
- Crisp Smoked Bacon and Farmer's Sausage
- Assorted Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **19.95**

Have It All Buffet *minimum 20, maximum 125*

- Delta Bakers Basket
- Preserves and Butter
- Strawberry Cream Cheese
- Fresh Seasonal Fruit and Berries
- Smoothies: Strawberry-Banana and Berry-Berry
- Smoked Salmon with Cream Cheese
- Create your own Omelette Station*
- Choose Maple Bacon and Farmer's Sausage
- Rösti Potatoes
- Cinnamon French Toast with Acadian Maple Syrup
- Assorted Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **22.95**

Add an additional \$75 for attending Chef



Buffet Breakfasts

All breakfasts are served buffet style and require a minimum of 10 guests unless otherwise indicated

The Heart Smart Breakfast Buffet

Gourmet Granola
 Individual Yogurts
 Assorted Bagels, Multigrain Bread and Low Fat Breakfast Fruit Bread
 Low Fat and Fruit Flavoured Cream Cheese
 Calorie Reduced Margarine
 Fresh Sliced Seasonal Fruit
 Smoothies: Strawberry-Banana and Berry-Berry
 Assorted Fruit Juices
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **15.95**

Add an Egg White Frittata with Spinach, Mushrooms and Tomatoes **3.50**

Eggs Benny Buffet

Delta Bakers Basket
 Preserves and Butter
 Fresh Fruit Cocktail
 Traditional Eggs Benedict
 Pan Fried Potatoes
 Assorted Fruit Juices
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **20.95**

Add a Maritime flair!
 Lobster or Smoked Salmon Benedict with Tarragon Hollandaise Sauce **22.95**

Acadian Breakfast Buffet

Individual Cereals
 Delta Bakers Basket
 Preserves and Butter
 Baked Beans
 Fresh Sliced Seasonal Fruit and Berries
 Cinnamon French Toast with Warm Acadian Maple Syrup and Oxford Wild Blueberry Syrup
 Crisp Smoked Bacon and Farmer's Sausage
 Assorted Fruit Juices
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **19.95**

Add Scrambled Eggs with Cheddar Cheese and Green Onions **2.00**

Page 2 of 3



Buffet Breakfasts

All breakfasts are served buffet style and require a minimum of 10 guests unless otherwise indicated.

Breakfast Sandwich Buffet

Delta Bakers Basket
 Preserves and Butter
 Fresh Seasonal Fruit and Berries
 Individually Wrapped Breakfast Sandwiches on a Kaiser
 With Scrambled Eggs, Diced Tomatoes, Sautéed Mushrooms,
 Bacon, Ham, Scallions and Canadian Cheddar
 Grab and Go Home Style Potatoes
 Assorted Fruit Juices
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **18.95**

Cold Fusion Buffet

Low Fat Banana Bread
 Assorted Bagels and Multi Grain Bread
 Fresh Sliced Seasonal Fruit and Berries
 Müesilix
 Dried Cranberries, Apricots and Raisins
 Sliced European Cold Cuts and Cheeses
 Assorted Fruit Juices
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **17.95**

Add something special...

Smoothie Bar: Berry-Berry or Banana-Strawberry **3.95 person**
 Buttermilk Pancakes or Buttermilk Waffles
 with Acadian Maple Syrup and Fruit Compote **3.00 person**
 Eggs Benedict with Hollandaise Sauce
 or Scrambled Eggs Florentine (minimum 20) **3.50 person**
 Crêpes Station with Fresh Fruit, Brandy, Grand Marnier,
 Chocolate Shavings and Fruit Compotes **6.00 person**
add an additional \$75 for attending Chef
 Omelette Station attended by our Chef **5.00 person**
add an additional \$75 for attending Chef
 Cinnamon French Toast with Warm
 Acadian Maple Oxford Wild Blueberry Syrup **3.00 person**
 Build your own Yogurt Parfait Station
 with Granola, Yogurt, Dried Fruit and Honey **3.95 person**

Page 3 of 3



Plated Breakfasts

Add an additional 2.50 per person if less than 10 guests

All Plated Breakfasts include:

- Delta Bakers Basket
- Preserves and Butter
- Tropicana Orange Juice
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas

Eggs Benny Plated

- Fresh Seasonal Fruit and Berries
- Traditional Eggs Benedict
- Breakfast Potatoes **20.95**

- Add a Maritime flair!
- Lobster or Smoked Salmon Benedict
- with Tarragon Hollandaise Sauce **22.95**

Canadian Breakfast Plated

- Fresh Seasonal Fruit and Berries
- Scrambled Eggs with Cheddar
- Breakfast Potatoes
- Crisp Smoked Bacon
- Farmer's Sausage **19.95**

Delta Breakfast Tower Plated

- Fresh Seasonal Fruit and Berries
- Tower of Scrambled Eggs
- Smoked Salmon
- Baby Spinach and Tomatoes
- Brioche
- Hollandaise Sauce **22.95**

Acadian Breakfast Plated

- Fresh Seasonal Fruit and Berries
- French Toast with Cinnamon Bread
- Crisp Smoked Bacon
- Farmer's Sausage **19.95**

Substitute Sliced Ham for Farmer's Sausage
Substitute Blueberry Pancakes for French Toast



Breaks

Scones and Pastries

Delta Bakers Basket: Freshly Baked Breakfast Muffins, Croissants, Bagels and Pastries	35.00 dozen
Mini European Breakfast Pastries: Chocolatine, Mini Apple and Maple Trellis	35.00 dozen
Scones and Tea Biscuits with Flavoured Cream Cheese	35.00 dozen
Cinnamon Buns	33.00 dozen

Healthy and Nutritious

Yogurts (assortment of plain and flavoured individual servings)	2.75 each
Cereals (individual servings)	2.75 each
Fruit Kebobs with Maple Yogurt Dip	38.00 dozen
Fresh Fruit (whole)	2.00 per piece
Seasonal Sliced Fresh Fruit and Berries (serves 12)	60.00 tray
Granola Parfaits: Granola, Yogurt and Seasonal Berries	3.95 each
Granola and Cereal Bars	2.75 each
Low Fat Breakfast Breads: Banana, Apple and Fruit & Nut	33.00 dozen
Honey Roasted Almonds	25.00 per pound

Sweets

Freshly Baked Cookies: Key Lime, Chocolate Chunk, Oatmeal Raisin, White Chocolate Cranberry	25.00 dozen
Chef's Selection of Assorted Gourmet Pastries	35.00 dozen
Pudding Coffee Cakes: Apple Cinnamon, Chocolate Raspberry, Orange Cranberry, Almond Poppy	27.00 dozen
Chocolate Truffle Cheesecake Squares	32.00 dozen
Belgian Chocolate Brownies	26.00 dozen
Chocolate Dipped Almond Biscotti	26.00 dozen
Chocolate Dipped Strawberries	32.00 dozen
Chocolate Dipped and Sugar Coated Donuts	26.00 dozen

Snacks

Domestic and International Cheese Tray with Sliced Baguettes and Crackers (serves 12)	80.00 tray
Basket of Chips or Pretzels (serves 8)	8.00 each
Novelty Ice Cream Bars and Ice Cream Sandwiches	3.95 each
Crudit� Tray with Blue Cheese Dip (serves 12)	55.00 tray

Page 1 of 2



Breaks

Beverages

Freshly Brewed Regular, Decaffeinated Coffee and Assorted Specialty Teas	3.00 person
Hot Chocolate with Whip Cream and Chocolate Shavings	3.50 person
Fair Trade “Just Us” Organic Coffee and Teas	3.50 person
Skim Milk, 2% Milk, Chocolate or Lactose Free	15.00 litre
Smoothies: Strawberry-Banana and Berry-Berry	3.95 person
Tropicana Orange, Apple, Cranberry or Grapefruit Juice	21.00 litre
Fruit Juices (charged on consumption)	3.55 bottle
Soft Drinks (charged on consumption)	3.00 can
Bottled Spring Water (charged on consumption)	2.75 bottle
San Pellegrino (charged on consumption)	3.25 bottle
Evian (charged on consumption)	3.25 bottle
Perrier (charged on consumption)	3.25 bottle

Page 2 of 2



Themed Breaks

All break packages are served buffet style and require a minimum of 10 guests unless otherwise indicated.

Death by Chocolate

Chocolate Fondue served with Fresh Fruit
 Chocolate Truffles
 Chocolate Éclairs
 Gourmet Hot Chocolate
 Chocolate Shavings and Whip Cream
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **9.75**

Trip to the Annapolis Valley

Warm Apple Crisp with Cinnamon and Whip Cream
 Basket of Assorted Local Apples
 Warm Apple Cider
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **7.75**

Old Fashion Donuts & Coffee

Old Fashioned Sugar Coated Donuts
 Old Fashioned Donuts dipped in Chocolate
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **6.50**

Cookie Monster

Selection of Freshly Baked Cookies
 Skim Milk, 2% Milk, Chocolate or Lactose Free
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **6.25**

Fitness Break

Granola Bars
 Sliced Fresh Fruit Platter with Yogurt Dip
 Smoothies: Strawberry-Banana and Berry-Berry
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **8.50**

Page 1 of 2



Themed Breaks

Afternoon at the Game

Nacho chips with Salsa and Sour Cream
 Sausage Bites with Condiments
 House Chips and Dip
 Gourmet Popcorn
 Assorted Soft Drinks and Juices **9.75**

High Tea

Scones with Devonshire Cream and Preserves
 Mini French Pastries
 Selection of Tea Sandwiches:
 Cucumber, Egg Salad and Smoked Salmon
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **9.75**

Healthy Solution

Build your own Yogurt Parfait Station
 with Granola, Yogurt, Dried Fruit and Honey
 Seasonal Sliced Fresh Fruit and Berries
 Assorted Fruit Juices **6.95**

Meeting Wrap up

Spicy Chicken Wings
 Tempura Battered Vegetables
 House Chips Basket with Chipotle aioli
 Chicken Fingers with Plum Sauce
 “Skinners” Potato Skins with Sour Cream and Bacon Bits **15.75**

Add local brew, charged based on consumption.



Buffet Luncheons

All luncheons are served buffet style and require a minimum of 10 guests unless otherwise indicated

Pasta Extravaganza

Soup of the Day
 Caesar Salad, House Dressing, Herbed Croutons and Fresh Parmesan
 Penne Tossed with Tomato and Roasted Garlic Bolognese Sauce
 Fusilli and Grilled Vegetables with Pesto,
 Olive Oil and Grated Parmesan Cheese
 Warm Garlic Focaccia
 Cannoli and Biscotti
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **21.95**

New York Deli *create your own sandwiches*

Soup of the Day
 Fresh Pasta Salad
 Assorted Shaved Meats: Smoked Turkey Breast,
 Roast Beef and Black Forest Ham
 Egg Salad with Green Onions, Tuna Salad
 Domestic and Imported Cheeses, Pickles,
 Olives and Sliced Tomatoes
 Selection of Breads and Wraps
 Selection of Mustards and Spreads
 Chef's Selection of Cookies and Brownies
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **20.95**

Fire and Ice

Soup of the Day
 Spinach Salad with Sherry Vinaigrette,
 Pears, Dried Cranberries and White Cheddar
 Oven Roasted Striploin on a Toasted Baguette
 with Caramelized Onions, Grilled Red Peppers,
 Boursin Cheese and Horseradish Mayo
 Chicken Caesar wrap
 Chocolate Truffle Cheesecake
 Seasonal Fruit Crisp with Sweet Whipped Cream
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **22.95**

Page 1 of 3



Buffet Luncheons

All luncheons are served buffet style and require a minimum of 10 guests unless otherwise indicated

Maritime Tradition
minimum 20 guests

Acadian Seafood Chowder
 Seasonal Green Salad with House Dressing
 Pan Fried Haddock with Lemon Garlic Butter
 Roast Pork Loin with Corn and Potato Hash,
 Caramelized Onions and Thyme Jus
 Seasonal Vegetable Medley
 Rustic Breads and Butter
 Warm Annapolis Valley Apple Crisp with Whipped Cream
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **23.95**

Day on the Shore

Green Salad with Shaved Asiago and Focaccia Croutons
 Beer Battered Fish & Chips
 Crispy Fries, Coleslaw and Tartar Sauce
 Lemon Meringue and Fresh Berry Tartlettes
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **19.95**

Taste of Asia

Authentic Miso Soup
 Udon Noodle Salad with Sesame Ginger Dressing
 Jasmine Rice
 Butter Chicken
 Szechwan Vegetarian Stir Fry
 Warm Banana Spring Rolls with Chocolate sauce and Mango Coulis
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **24.95**

Add Sushi, 2 pieces per person **3.95**

Trip to Europe
minimum 20 guests

Soup of the Day
 Greek Salad
 Panko Breaded Haddock with Fresh Lemon & Tomato Concassé
 Fontina Topped Chicken Breast and Fettuccine
 With a creamy Demi Glace
 Seasonal Vegetables, Creamy Potato Pavé
 Selection of French Pastries
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Specialty Teas **23.95**



Buffet Luncheons

Public Gardens Picnic Basket

All luncheons are served buffet style and require a minimum of 10 guests unless otherwise indicated

- Daily Soup Creation
- Seasonal Green Salad with House Dressing
- Pasta Salad
- Grilled Chicken Caesar Wrap
- Smoked Meat with Dijon and Swiss cheese on a Marble Rye Baguette
- Roast Beef on Sun Dried Tomato Wrap with Horseradish Sour Cream and Goat Cheese
- Grilled Vegetable Ciabatta with Pesto
- Black Forest Ham with Pineapple Chutney and Oven Dried Tomatoes on Multi Grain Bread
- Chef's Selection of Pastries
- Belgian Chocolate Brownies
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **20.95**
- Add an Extra Soup or Salad **22.95**
- or Seafood Chowder **23.95**

Pizza Corner

- Caesar Salad with House Made Dressing, Herbed Croutons and Fresh Parmesan
- Pasta Salad
- BBQ Chicken Pizza with Caramelized Onions
- Meat Lovers Pizza with Ground Beef, Bacon, Pepperoni and Mushrooms
- Vegetarian Pizza with Pesto, Artichoke Hearts, Red Onions, Kalamata Olives, Asiago and Mozzarella Cheeses
- Chef's Selection of Seasonal Pastries
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **21.95**

Lobster Lunch

- Field Green Salad with Tomatoes, Cucumbers with Herb Vinaigrette
- House Made Coleslaw
- Lobster Croissant with Chive Mayo
- House Made Potato Chips
- Mini Strawberry Shortcakes
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Specialty Teas **22.95**



Plated Luncheons

Customize your plated luncheon!

*All lunches include 3 courses, Rustic Breads and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas*

Appetizers

Acadian Seafood Chowder
Wild Mushroom Bisque
Chorizo Stone Soup
Field Green Salad with Cucumbers, Baby Tomatoes and Herb Vinaigrette
Baby Spinach Salad with Roasted Pears and Sherry Vinaigrette
Caesar Salad with Shaved Asiago and Focaccia Croutons
Greek Salad with Olives and Tomatoes

Entrées

Pan Seared Chicken Suprême, Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Chicken Jus	28.00
Pan Seared Nova Scotia Sea Scallops, Herb Risotto and Champagne Beurre Blanc	30.00
Maritime Seafood Vol-au-Vent, Baby Scallops, Haddock and Lobster in Cognac Cream Sauce with Baby Vegetables	30.00
Almond Pepper Crusted Salmon, Chive Sauce, Basmati Rice and Seasonal Vegetables	29.00
Smoked Chipotle Marinated Chicken Breast, Citrus Compote, Basmati Rice and Seasonal Vegetables	28.00
Dijon Crusted Local Pork Loin, Mashed Sweet Potato, Seasonal Vegetables and Thyme Demi-Glace	27.00
Maple Balsamic Salmon, Sage Risotto, Seasonal Vegetables and Balsamic Drizzle	29.00
Bistro Steak Sandwich: Boursin Cheese, Caramelized Onions on Ciabatta with Baby Spinach Salad	27.00
Fettuccini Carbonnara with Crispy Pancetta, Parmesan cream and Tomato Concassé	26.00
Grilled Sirloin Steak, Yukon Gold Mashed Potatoes, Seasonal Vegetables and Red Wine Jus	31.00
Greek Pasta: Black Olives, Sun Dried Tomato, Goat Cheese and Fresh Oregano with Grilled Flat Bread	25.00
Chicken Stir Fry with Ginger Sesame Sauce, Steamed Basmati Rice and Mixed Vegetables <i>"Make it vegetarian with herb tofu"</i>	26.00

Page 1 of 2



Plated Luncheons

Desserts

- Warm Apple Tart with Vanilla Bean Anglaise
- Lemon Tart with Black Currant Sorbet
- Trio of Seasonal Sorbets in a Brandy Snap Basket
- Vanilla Bean Crème Brûlée with Crispy Tuile
- Fresh Fruit Trifle with Raspberry Coulis
- Maple Pecan Bread Pudding with Wild Blueberry Compote

Page 2 of 2



Hors d'œuvres

Hot Selections

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

Crab Rangoon with Thai Chili Sauce	28.00
Artichoke and Crab Fritter with Lemon Chive Aioli	25.00
Baby Lamb Chops with Mediterranean Rub	34.00
Bacon Wrapped Scallops	34.00
Black Sesame Chicken Tempura with Honey Soy Sauce	27.00
Warm Melt in your Mouth Oysters	34.00
Duck Confit on Toasted Brioche	33.00
Lobster Cappuccinos	35.00
Mini Chicken Quesadillas	26.00
Mini Vegetable Spring Rolls with Plum Sauce	25.00
Mushroom Caps filled with Spinach and Artichoke Dip	24.00
Wonton Shrimp with Chili Remoulade	30.00
Seared Foie Gras with Caramelized Apples and Port	33.00
Beef Sliced Tenderloin on Blue Cheese Croustade	32.00
Spicy Meatballs with Sweet and Sour Sauce	24.00
Tempura Shrimp on a Stick with Wasabi Mayo	32.00
Tequila Lime Grilled Shrimp	32.00
Tandoori Chicken Brochettes with Riata Dip	31.00
Oyster Po' Boys	33.00
Pulled Pork Fire Sticks with Chipotle BBQ	28.00
Sun Dried Tomato and Feta Cheese Phyllo Crisp	26.00

Cold Selections

Beef Carpaccio Roulade on Puff Pastry with Grilled Asparagus	32.00
Foie Gras and Truffle Mousse on Toasted Brioche	32.00
Local Lobster on Toasted Brioche	33.00
Oyster on the Half Shell	34.00
Shrimp Cocktail	32.00
Roasted Pear with Whipped Goat Cheese and Pecans	28.00
Smoked Salmon Tartar on Flatbread Crisp with Lemon Oil	32.00
Tuna Tartar with Potato Coins and Yuzu Cream	32.00
Sushi and Maki with Soy Sauce, Pickled Ginger and Wasabi	36.00
Tomato Mozzarella Bruschetta	25.00
Wild Mushroom Phyllo Crisp with Crème Fraîche	27.00
Sliced Smoked Salmon on Pumpernickel with Citrus Sour Cream	32.00
Prosciutto Wrapped Grilled Asparagus	30.00



Receptions

Domestic and International Cheese Display with Sliced Baguettes, Crackers & Fruit Garnish (per tray, serves 30)	220.
Crisp Seasonal Vegetable Crudités with Assorted Dips (per tray, serves 30)	140.
Antipasto Platter: Sliced Italian Meats, Asiago, Bocconcini, Olives, Roasted Garlic, Grilled Peppers and Oven Dried Tomatoes served with White Bean Dip, Pita Chips and Flat Bread Crisps (per tray, serves 30)	240.
Crisp Tortillas with Garden Fresh Salsa, Guacamole and Sour Cream, Quesadillas with Grilled Chicken, Peppers and Spicy Jack Cheese (per tray, serves 30)	160.
Fresh Sliced Fruit with Yogurt Dip (per tray, serves 30)	160.
Tea Sandwiches: Cucumber, Egg Salad, Smoked Salmon and Cold Water Shrimp salad (per 3 dozen)	60.
Local Oysters and Shrimp with Cocktail Sauce, Cucumber Ice, Lemons and Hot Sauce (per dozen, minimum order of 6 dozen)	34.
<i>Have our Chef shuck the oysters in front of your guests by adding an additional \$75 for attending Chef</i>	
Maritime Smoked Seafood Platter with Smoked Salmon, Peppered Mackerel, Cold Marinated Mussels, Roll Mops served with Capers, Lemons, Red Onions and Sour Cream (per tray, serves 30)	210.
Local Indian Point Mussels choice of White Wine & Garlic, Or Garrison Ale and Double-smoked Bacon (10 pounds, serves 20)	75.
Mediterranean Hummus and Artichoke and Red Pepper Dip with Pita Chips, Olives, Feta Cheese, Diced Tomatoes with Fresh Basil, Roasted Garlic with Pita Chips and Flat Bread Crisps (per tray, serves 30)	160.
Hot House Smoked Maple Glazed Salmon with Sweet Potato Coins and Sour Cream (per tray, serves 25)	190.
St. Mary's Cold Smoked Salmon with Capers, Lemons, Red Onions, Sour Cream and Brioche Toast Points (per side, serves 25)	190.
Sushi, Maki and California Rolls with Pickled Ginger, Wasabi and Soy Sauce (per tray, 90 pieces - we suggest 3 pieces per guest)	280.
"Oriental Station" Tandoori Chicken Brochettes with Riata Dip, Springrolls with Chili Sauce, Potstickers with Honey Soy Sauce (per tray, serves 30)	200.

Page 1 of 2



Receptions

Pastries and Chocolate Truffles with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas (per person, 3 pieces per guest) **8.00**

Chocolate Fondue with Fresh Fruit, Strawberries, Biscotti and Melted Dark Chocolate, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas (per person) **10.00**

Reception Stations attended by our Chef

Add an additional \$75 for attending Chef

Double Smoked Porkloin with Sweet Onion Tomato Relish served with Rustic Breads (station, serves 30) **195.**

Roast Hip of Beef with Fresh Kaiser Rolls, Horseradish Cream, Grain and Dijon Mustards (station, serves 100) **695.**

Roasted Garlic Rubbed Beef Tenderloin with Warm Mushroom Ragout served with Rustic Breads (station, serves 25) **275.**

Flambé Crêpes smothered with Strawberries, Apples and Bananas in Grand Marnier and/or Rum, Whip Cream and Chocolate Shavings (per person) **8.00**

Risotto Station. Choose either, Pan Fried Scallops with Apple butter, Cider Reduction & Citrus Chive Risotto or Nova Scotia Cold Water Lobster Risotto with Lobster Roe Butter Foam (per person, minimum 25) **12.00**

Tri-Colored Fusilli or Gemmeli Pasta, Grilled Chicken Breast With Tomato Basil Sauce and/or Roasted Garlic Asiago Cream Rustic Breads, Parmesan Cheese and Cracked Black Pepper (per person, minimum 25) **11.00**

Page 2 of 2



Reception Packages

Portions within the packages are intended for receptions of 60 to 90 minutes.

Package # 1

Crisp Seasonal Vegetable Crudités with Dips
Fresh Sliced Fruit with Honey Yogurt
Antipasto Platter with Sliced Italian Meats,
Asiago and Bocconcini, Olives, Roasted Garlic
Grilled Peppers and Oven Dried Tomatoes served with
House made Hummous, Pita Chips and Flat Bread Crisps
Sun Dried Tomato and Feta Cheese Phyllo Crisp
Tomato Mozzarella Bruschetta
5-6 pieces per person

22.00 person

Package # 2

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Fresh Sliced Fruit with Honey Yogurt
Local Indian Point Mussels - Choice of White Wine Garlic
or Garrison Ale and Double-smoked Bacon
Sun dried Tomato and Feta Cheese Phyllo Crisp
Wonton Shrimp with Chili Remoulade
5-6 pieces per person

22.00 person

Package # 3

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Crisp Seasonal Vegetable Crudités with Dips
Fresh Sliced Fruit with Honey Yogurt
Black Sesame Chicken Tempura with Honey Soy Sauce
Bacon Wrapped Scallops
Hot House Smoked Maple Glazed Salmon
with Sweet Potato Coins and Sour Cream
7-8 pieces per person

26.00 person

Package # 4

Antipasto Platter with Sliced Italian Meats,
Asiago and Bocconcini, Olives, Roasted Garlic
Grilled Peppers and Oven Dried Tomatoes served with
House made Hummous, Pita Chips and Flat Bread Crisps
Tri-Colored Fusilli and Casserichia Pasta with Tomato Basil Sauce
and Roasted Garlic Asiago Cream with Rustic Breads,
Parmesan Cheese and Cracked Black Pepper
Tomato Mozzarella Bruschetta
Roasted Pear with Whipped Goat Cheese and Pecans
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
7-8 pieces per person

26.00 person

Page 1 of 3



Reception Packages

Portions within the packages are intended for receptions of 60 to 90 minutes.

Package # 5

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Local Lobster on Toasted Brioche
Shrimp on a fork with Avocado Salsa
Baby Lamb Chops with Mediterranean Rub
Hot House Smoked Maple Glazed Salmon
with Sweet Potato Coins and Sour Cream
Selection of Tandoori Chicken Brochettes with Riata Dip
Spring Rolls with Chili Dipping Sauce
and Potstickers with Honey Soy Sauce
Assorted Gourmet Pastries
9-10 pieces per person

32.00 person

Package # 6

Maritime Smoked Seafood Platter with Smoked Salmon,
Peppered Mackerel, Cold Smoked Mussels and Roll Mops
with Capers, Lemons, Red Onion and Sour Cream
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Pan Seared Scallops with Cognac Scented Butternut Squash Risotto
Sun dried Tomato & Feta Cheese Phyllo Crisp
Tomato Mozzarella Bruschetta
Mini Vegetable Spring Rolls with Plum Sauce
9-10 pieces per person

32.00 person

Package # 7

Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Fresh Sliced Fruit with Honey Yogurt
Confit of Duck on Toasted Brioche
Tandoori Chicken Brochettes with Riata Dip
Tequila Lime Grilled Shrimp
Peppercorn Crusted Striploin with Cabernet Jus
served with Rustic Breads and Condiments
Chocolate Fondue with Fresh Fruits, Biscotti and Melted White Chocolate
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas
11-12 pieces per person

37.00 person

Page 2 of 3



Reception Packages

Package # 8

Portions within the packages are intended for receptions of 60 to 90 minutes.

Maritime Smoked Seafood Platter with Smoked Salmon,
Peppered Mackerel, Cold Smoked Mussels and Roll Mops
with Capers, Lemons, Red Onion and Sour Cream
Fresh Sliced Fruit with Honey Yogurt
Domestic and International Cheese Display with
Sliced Baguettes, Crackers and Fruit Garnish
Seared Foie Gras with Caramelized Apples and Port
Roast Hip of Beef with Fresh Kaiser Rolls,
Horseradish Cream, Grain and Dijon Mustard (*minimum of 100 – if less than
100 guests, a Baron of Beef will be offered rather than the Hip of Beef*)
Roasted Pear with Whipped Goat Cheese and Pecans
Wild Mushroom Phyllo Crisp with Crème Fraiche
Wonton Shrimp with Chili Remoulade
Bacon Wrapped Scallops
11-12 pieces per person

37.00 person

Page 3 of 3



Gala Buffet

Minimum 25 guests

Reception

Local and International Cheese Display
Chef's Selection of two Passed Hors d'oeuvres

Appetizers

Chef's Seasonal Soup
Seasonal Green Salad with Herb Vinaigrette
Caesar Salad with Shaved Parmesan and Focaccia Croutons
Grilled Vegetable Salad with Pesto
Vine Ripened Tomato with Basil Chiffonade and Balsamic Drizzle
Indian Point Steamed Mussels in White Wine and Garlic
Greek Salad with Tomatoes and Olives

Entrées *(choose 2)*

Cold Water Shrimp and Scallop Linguine with Cilantro Lime Oil
Roasted Chicken Breast with Fontina and Proscuitto with Chicken Jus
Maple Balsamic Salmon with Balsamic Drizzle
on a bed of Wilted Baby Spinach
Maritime Seafood Pot Pie
Orange Glazed Chicken Breast with a Grand Marnier Jus
Dijon & Panko Crusted Haddock with
White Wine Lemon Caper Sauce
Braised Smoked Pork with Sweet Onion Tomato Relish
Beef Tenderloin Tips with Wild Mushroom Ragout
Gemelli Pasta Primavera with Olive Oil and Pesto
Coq au Vin with Red Wine, Mushrooms and Olives

Starch *(choose 1)*

Oven Roasted Tri-Colored Potatoes
Roasted Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Rice Pilaf
Seven-Grain Rice
Sweet Potato Mashed

Vegetables

Seasonal Vegetable Medley

Desserts

Pastry Chef's Seasonal Selection of Pastries,
Cakes and Tortes
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Specialty Teas

42.95 *(or 38.95 without Reception)*

Choose additional entrées for an extra 3.50 per selection

Page 1 of 2



Gala Buffet

Customize your buffet by adding any of the following selections...

Mediterranean Grilled Lamb Chops	7.50 person
Acadian Seafood Chowder	3.00 person

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

Add an additional \$75 for attending Chef

Prime Rib au Jus	7.00 person
Hip of Beef (minimum 100)	8.00 person
Roasted Garlic Rubbed Beef Tenderloin with Warm Mushroom Ragout	10.00 person

Page 2 of 2



Summer BBQ Buffet

*Make everyday a Summer day and enjoy our summer BBQ buffet!
Minimum 25 guests*

Salads

Potato Salad with Grainy Mustard Dressing
Creamy Coleslaw
Macaroni Salad with Grilled Vegetables
Cucumber Salad with Rice Wine Vinegar and Honey

Entrées *(choose 2)*

Baby Back Ribs with Smoky BBQ Sauce
Atlantic Salmon with Jack Daniels Glaze
Atlantic Choice Beef Striploin with Sautéed Mushrooms and Onions
Crispy Skinned BBQ Chicken Legs

Side Dishes

Corn on the Cob
Baked Potatoes

Desserts

Mini Strawberry Shortcakes
Individual Ice Cream Bars

37.00

***Invite our Chef to grill for you!**
Add an additional \$75 for attending Chef*



Lobster Dinners

Maritime Lobster Boil – Plated

Lobster – it’s what we are known for!

Acadian Seafood Chowder **48.00**
1¼ pound Nova Scotia Lobster
Baby Potatoes
Corn on the Cob
Drawn Butter
Warm Apple Tart with Vanilla Bean Anglaise

Wine Pairing: Chardonnay, Gallo, Sonoma County, California

Land and Sea “Surf and Turf” – Plated

Wild Mushroom Bisque **58.00**
Grilled 6 oz Filet Mignon
Lobster Claw
Half Lobster Tail
Roasted Fingerling Potatoes
Cabernet Wine Sauce
Herb Garlic Butter
Vanilla Bean Cheesecake with Seasonal Fruit Compote

Wine Pairing: Chardonnay, Jindalee



Plated Dinners

3-6 Course Plated Dinners

Includes Rustic Breads, Butter and White Bean Spread, Freshly Brewed Regular and Decaffeinated Coffee Assorted Specialty Teas

Soups	Roasted Butternut Squash Soup with Caramelized Local Apples and Maple Cream	6.50
	Acadian Seafood Chowder (our specialty)	7.50
	Wild Mushroom Bisque with Puff Pastry Garnish	6.50
	Tom Yum Soup (Thai Hot and Sour Soup)	5.50
	Chorizo Stone Soup with Chorizo Sausage and Beans in Smokey Tomato Broth	6.00
	Chilled Garden Vegetable Gazpacho	5.50
	Appetizers	Mezza Luna Pasta with Feta, Spinach and a Rosé Sauce
Smoked Duck Breast over Baby Greens with Currant and Port Chutney		8.00
Roasted Garlic Shrimp Risotto with Chives and Crispy Leeks		8.50
Pan Seared Crispy Digby Scallops with an Apple Butter Sauce and Diced Local Apples		8.50
St. Mary's Smoked Salmon with Brioche Toasted Points, Butter Lettuce, Cream Cheese, Capers and Red Onions		8.50
Tempura Shrimp with Citrus Soy Sauce		9.00
Porter Braised Beef Short Ribs on Celeriac and White Chocolate Purée		8.00
Salads	Mixed Field Green Salad with Baby Tomatoes, Dried Cranberries, Goat Cheese, Cucumbers and Herb Vinaigrette	6.00
	Seasonal Greens with Oven Dried Tomatoes, Strawberry Champagne Vinaigrette and Parmesan Crisps	6.50
	Baby Spinach Salad with Roasted Pears and Sherry Vinaigrette topped with Stilton	7.00
	Organic Field Greens with Warm Brie Croutons, Baby Tomatoes and Champagne Vinaigrette	6.50
	Vine Ripened Tomato Salad with Fresh Bocconcini, Baby Greens and Aged Balsamic	7.50
	Apple and Celery Root Salad with Fresh Herbs and Toasted Walnuts	6.50
	Riverview Micro Greens with Arugula, Mandarin Orange Vinaigrette and Lychee Nuts	7.00

Page 1 of 3



Plated Dinners

Sorbets and Granite

Icewine Granite with Pomegranate and Lemongrass	3.00
Strawberry Black Pepper Sorbet	
Fall Pear and Cardamom Sorbet	
Lime Sorbet scented with Fresh Thyme	
Champagne Sorbet	
or Select an Individual Fruit Filled Specialty Sorbet:	
Pineapple, Lemon, Apple or Coconut	5.00

Entrées

Grain Fed Roasted Chicken Breasts Marinated with Lemon, Garlic and Fresh Herbs, Herbed Potatoes, Seasonal Vegetables and Natural Jus	25.00
Fontina and Prosciutto filled Chicken Breast with Herb Risotto and Chicken Jus	26.00
Maple Balsamic Salmon with Celeriac Mashed Potatoes and Seasonal Vegetables	25.00
Pan Seared Digby Sea Scallops with Herb Risotto, Seasonal Vegetables and Citrus Chive Sauce	27.00
Sea Crusted Halibut Loin with Vanilla Saffron Sauce and Basmati Rice	27.00
Bacon & Blue Cheese Wrapped Pork Tenderloin with Oxford Wild Blueberry Demi Jus, Three Potato Pave and Chef's Selection of Seasonal Vegetables	26.00
Greek Yogurt Crusted Rack of Lamb with Sweet Potato Purée, Red Wine Jus and Roasted Seasonal Vegetables	29.00
Red Wine Braised Short Rib with Double Roasted Barley Risotto and Caramelized Maple Glazed Parsnips	28.00
“Wellington Nouveau” Beef Tenderloin in Puff Pastry, Buttermilk Mashed Red Potatoes and topped with Périgord Sauce	34.00
Grilled Filet Mignon with Roasted Garlic Mashed Potatoes, Frizzled Onions, Morel Mushrooms and Cabernet Sauce served with Seasonal Vegetables	32.00
Grilled Striploin Steak with Roasted Potatoes, Sautéed Mushrooms, and Cabernet Sauce	29.00
Pan Seared Arctic Char on White Chocolate and Celeriac Purée with Braised Endive	29.00
Roast Garlic and Dijon Crusted Prime Rib with Roasted Plum Tomatoes, au Jus and Yorkshire Pudding	29.00
Oven Roasted Veal Chop with Truffle Scented Risotto, Roasted Beets and Wild Mushroom and Shallot Ragout	33.00

Page 2 of 3



Plated Dinners

Dessert

Warm Chocolate Marscapone with Vanilla Bean Ice Cream and Grand Marnier Sauce	8.00
Hazelnut Crème Brûlée with Hazelnut Brittle	6.00
Baked Alaska with Frozen Raspberry Sorbet with Chocolate Cake	8.00
Warm Maple Pecan Bread Pudding with Blueberry Compote	6.00
Chocolate S'more Cheesecake with House Made Marshmallow and Bark	9.00
Coffee and Toasted Almond Semifredo	7.00
Fresh Fruit Trifle with Raspberry Coulis	6.50
Opera Cake with Chocolate Butter Icing	8.50
Dark Chocolate Orange Mousse with Caramel Sauce and Sponge Toffee	7.50
Lemon Raspberry Cheesecake with Raspberry Coulis and Vanilla Wafer	8.00

Page 3 of 3



Bar and Beverages

Wine	Domestic Wine by the Glass	5.00 5 oz
	Imported Wine by the Glass	5.50 5 oz
Liquor	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
Beer	Domestic Beer	5.00 bottle
	Imported Beer	6.00 bottle
Non-Alcoholic Beverages	Soft Drinks	3.00 glass
	Juices	3.55 glass
	Spring Water	2.75 bottle
	Mineral Water	2.75 bottle