



# M E N U S

HALIFAX  
CONVENTION  
CENTRE

*Experience a world of **flavour**, infused with the tastes of Nova Scotia.*





## OUR LOCAL FLAVOURS

Experience the flavours of Nova Scotia, from Cape Breton to the South Shore and beyond, all within our Centre! Our Local Flavours Program collaborates with over 70 local suppliers to source the freshest ingredients for our kitchen. We are committed to showcasing local producers, which not only helps to support our local industry but also ensures that your guests are getting high-quality, fresh ingredients. Our menu items are carefully crafted to showcase the best of Nova Scotia's food scene, from traditional dishes to modern twists on classic recipes. You can feel good about your meal knowing that it was made with care using ingredients sourced from Nova Scotia's best culinary producers.

## OUR FOOD PHILOSOPHY

Our culinary team at the Halifax Convention Centre is dedicated to providing an exceptional dining experience for our guests. We believe that food is not just fuel, but an experience that brings people together. We are proud to showcase the best of Nova Scotia's culinary offerings and are excited to share our love of food with you. We look forward to welcoming you to our table!

## OUR TEAM

Combining Nova Scotian ingredients with international flair Executive Chef Christophe Luzeux (CCC) leads our team of culinary experts. Our team draws inspiration from all corners of our province, incorporating the abundance of local ingredients available in Nova Scotia to craft mouth-watering dishes. Chef Luzeux and his team of culinary artists have created a menu that'll take you on a food journey you won't forget.





B E V E R A G E S

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# BEVERAGES

## What's Hot

**\$6 per 9oz**

*Served with Coffee Cream, 2% Milk & Oat Milk*

- *Java Blend Coffee Roasters* Premium Roast Coffee
- Assorted Teas

## What's Cold

**\$90 per 8L** GF/VF

- Fruit Punch
- Lemon Iced Tea
- Lemonade
  - Traditional Lemon
  - Strawberry
  - *Seafoam Lavender* Honey
  - Blueberry Ginger
- Infused Water
  - Lemon-*Seafoam Lavender*
  - Citrus-Mint
  - Pineapple-Ginger
  - Watermelon-Basil
- Iced Coffee | **\$6 per 9oz**

## Bottled Beverages

**\$5** (Billed on consumption)

- Water
- Sparkling Water
- Flavoured Sparkling Waters
- Juices
- Soft Drinks

## ✦ Enhance your event with a Java Blend Barista Cart and treat your guests to specialty coffees, made to order!

\$1,500 for up to 150 guests - includes two baristas

*For additional guests, contact your Event Manager*

**Selection of:** Espresso, Americano, Macchiato, Cortado, Flat White, Latte, Cappuccino, Tea, Tea Latte, Chai Latte, Mocha, Hot Chocolate, Hot Apple Cider (Iced beverages available upon request).

*Based on a 6 hour service, \$150 for each additional hour.*

**NS** LOCAL  
Suppliers

### JAVA BLEND COFFEE:

*This small, locally owned roaster is building community and making early event starts that much brighter, one delicious cup at a time.*

ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian





B R E A K F A S T

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# PLATED BREAKFAST



## Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Orange Pekoe Tea

## The Nova Scotian | \$34 <sup>GF</sup>

- Scrambled Eggs with Cheddar Cheese topped with Blistered Cherry Tomatoes
- *Meadowbrook Meats* Breakfast Sausage
- Smoked Back Bacon
- Home Fries
- Baked Beans

## Breakfast Bowl | \$35 <sup>GF</sup>

- Poached Egg
- *The Pork Shop* Chicken & Apple Sausage Crumble
- Caramelized Rosemary Roasted Butternut Squash & Quinoa
- Kale Pesto Hollandaise

## Heart Smart Breakfast | \$27 <sup>GF/VF</sup>

- Spinach & Herb Egg White Frittata
- Warm Ratatouille with Basil Oil
- Caramelized Sweet Potatoes

## Overnight Oat Bowl | \$34 <sup>GF/VF</sup>

- *Terra Beata* Cranberry, *Oxford Wild Blueberries*, & Apricot Overnight Oats topped with:
  - Cinnamon
  - Fruit & Berries
  - Roasted Coconut

+ Add a basket of 10 assorted breakfast pastries to any breakfast | \$60

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Suppliers

### THE PORK SHOP:

With over two decades offering the finest pork products, you could say these folks have certainly earned the blue ribbon. They supply over 70 products, including the chicken sausage they create just for us.

PICTURED: THE NOVA SCOTIAN

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# BREAKFAST BUFFETS

## Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Assorted Teas

## The Continental | \$25

- Assorted Juices & *Farmers Dairy* Milk
- Baked Goods including (1 per person):
  - Sweet & Savory Muffins
  - Turnovers *VG*
  - Mini Loaves
  - Sweet & Savory Scones
  - Roasted Pepper Cornbread *V*
- Yogurt
- Sliced Seasonal Fruit & Berries *GF/VF*

## Get Up & Go | \$37

Choose one:

- Breakfast Sandwich with Bacon, Egg & *That Dutchman's Cheese* Gouda Cheese
- Breakfast Sandwich with Spinach & Grilled Vegetables, Egg, & Herb Havarti Cheese *V*

Served with:

- *Acadian Maple* Blueberry Granola Bars *GF/VF*
- Mini Muffins *V*
- Fruit Kabob *GF/VF*

## Healthy Home Run | \$36

Choose one:

- Spinach Egg White Frittatas with Olive & Sundried Tomato
- Scrambled Eggs with Chives & Aged Cheddar Cheese with Blistered Cherry Tomatoes

Served with:

- Juices
- *Oxford Wild Blueberry* & Banana Smoothie *GF/V*
- Yogurt
- Sliced Seasonal Fruit & Berries *GF/VF*
- *The Pork Shop* Chicken Sausages
- Roasted Mini Potatoes



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### OXFORD WILD BLUEBERRIES:

Our provincial berry may be small, but it packs big flavour! Over 65 million pounds of wild blueberries are produced annually in Nova Scotia, and once you've tasted them, you'll understand the hype!

PICTURED: BLUEBERRY MINI LOAVES

ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

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# ENHANCE YOUR BREAKFAST BUFFET WITH THESE ADD-ONS:

## Omelet Action Station

(min 50) \$13

Looking to wow your guests? Add an omelet action station to your buffet and let a member of our culinary team craft your omelet to order.

## Grains

- *East Coast Bakery* Bagels with Cream Cheese | \$6 <sup>v</sup>
- *East Coast Bakery* Bagels with Cream Cheese & *Comeau Seafood* Cold Smoked Salmon | \$12.5
- Assorted Cereals | \$4.5
- Hot Oatmeal with Dried Fruit & Toasted Almonds | \$8 <sup>GF/VF/N</sup>
- Breads & Spreads Station with Sliced White & Whole Wheat Breads & Butter with Fruit Preserves | \$4.5

## Eggs

- Eggs Benedict with Back Bacon & Riesling Hollandaise on English Muffins | \$13
- Mini Omelet with Caramelized Onion & Swiss Cheese | \$10
- Hard-boiled Egg | \$3

## Proteins | \$7 PER

- Pork & Beef Sausages <sup>GF</sup>
- *Meadowbrook Meats* Pork Sausages <sup>GF</sup>
- *The Pork Shop* Chicken Sausages
- *Meadowbrook Meats* Back Bacon <sup>GF</sup>
- Glazed Brown Sugar Ham <sup>GF</sup>
- Smoked Bacon <sup>GF</sup>
- Beef Bacon <sup>GF</sup>

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### EGG FARMERS OF NOVA SCOTIA:

A non-profit organization representing the province's 25 registered egg farmers, they provide the highest quality eggs to Nova Scotians, so we can start our mornings—and cakes, and hollandaise sauces, and croissants—right.

PICTURED: OMELET ACTION STATION

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B R E A K T I M E

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# BREAKTIME

## Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Assorted Teas

(All selections based on a total of 2 per person)

## Picnic in the Park | \$19

- Canadian Cheeses, Grapes, & Berries
- Crisp Crudité & Beetroot Hummus **VF**
- Citrus Tarts & Chocolate Brownies **V**

## Healthy Break | \$19

- Root Vegetable Chips with Artichoke Dip **GF/V**
- Almond Quinoa Berry Bar **GF/VF**
- Apricot Zinger Energy Balls **GF/N/VF**

## The Road-Trippler | \$17 **V**

- *Crosby's* Molasses Gingerbread
- Annapolis Valley Apple Streusel
- *Oxford Wild Blueberry* & Lemon Loaf
- Highland Field Rhubarb & Yogurt

## The Chocoholic | \$20 **V**

- Triple Chocolate Brownies
- Dark Chocolate Dipped Mini Oatcakes
- Chocolate Eclairs
- Chocolate Almond Bark **GF/N**
- Chocolate Pot de Cremes **GF**
- Assorted Pralines **N**

## Donuts, Beignets, & Churros - Oh My! | \$19 **V**

- Sugared Donut Holes
- Raspberry Berliners
- Apple Fritters
- Cinnamon Churros
- Powdered Sugar Beignet
- Sliced Fruit Display

## Sweet & Salty | \$19 **V**

- Popcorn with Shaker Seasonings
- Brownies
- Kettle Chips with Roasted Onion Dip & Ketchup

## Time For a Quick Dip | \$18

- Tortilla Chips, Soft Pretzel Bites & Veggies **V**
- Salsa, Artichoke Dip, Honey Mustard Aioli **GF**
- Fruit Spears with Yogurt Dip **GF/V**

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### THAT DUTCHMAN'S CHEESE:

Nova Scotia's original artisan cheesemakers, Willem and Maja, have been following time-honoured practices to handcraft their award-winning cheeses since 1980. Once you taste it, you'll realize why we had to include their cheese on our menu.

PICTURED: PICNIC IN THE PARK  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.



# BREAKTIME

## The Halifax High Tea | \$28

(Min 50)

- Finger Sandwiches on *24 Carrot Bakery* Breads
- Scones with Preserves & Clotted Cream *v*
- Chocolate Dipped Coconut Congolais *GF/VF*
- Strawberry & Blueberry Opera Torte *v*
- Fruit Tartlets with Lemon
- Served with *Java Blend Coffee Roasters* Coffee & Orange Pekoe Tea



PICTURED: THE HALIFAX HIGH TEA  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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GF | Dairy-Friendly GF | Gluten-Free N | Nuts VF | Vegan-Friendly V | Vegetarian



# BUILD YOUR OWN BREAK

## Pastries | \$6 per piece v

- Danish pastries
- Croissants
  - Butter
  - Old cheddar
  - Lemon curd
  - Chocolate
- Cinnamon Rolls
- Tea Biscuits & Scones
- Mini Muffins (2 per person)
- Muffins
- Flakey Turnovers VF
  - Blueberry
  - Apple
  - Cherry

## Cookie Creation (2 per person) | \$5 v

A selection of our Chefs seasonal flavours, example:

- Chocolate Chunk
- Double Chocolate
- Ginger Sparkles
- Oatmeal Apple
- Pumpkin
- Raspberry Jelly Roll
- Raspberry White Chocolate
- Cinnamon Roll

## Energy Balls (2 per person) | \$6 GF/N

Choose 2 flavours:

- Oatmeal, *Terra Beata* Cranberry, & Dark Chocolate
- Carrot & Raisin
- Apple Pie

## Java Blend Coffee Roasters Premium Roast Coffee and Assorted Teas | \$6

## Field Berry Smoothie | \$9 v

## Seasonal Whole Fruit | \$3.25 DF/GF/VG

## Diced Fruit Salad with Berries | \$8 v

## Sliced Fruit Garnished with Berries | \$11 GF/VF

## Fruit Kabob | \$12 VF

## Individual Yogurts | \$5

## Crisp Crudité with Assorted Dips | \$9 GF/V

## Kettle Chips with Aioli & Light Curry Mayo | \$9.5 v

## Popcorn with Shaker Seasonings | \$6.5 GF/V

## Pretzel Bites with Sweet or Savory Dips | \$9.5 v

## Premium Ice Cream Bars | \$10 v (Minimum order 24 per flavour)

## Cheese Display with Chutneys, Spiced Nuts & Baguettine Toast | \$15 GF/N/V

## Chef's Choice Sweet Petites | \$7 v

## Almond Quinoa Berry Energy Bar | \$5.75 GF/N/VF

## Traditional Pictou County Oatcakes | \$5 VF

## Chocolate Dipped Oatcakes | \$6 v

## Fruit & Seed Granola Bars | \$5.75 GF/VF

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### TERRA BEATA CRANBERRY FARM:

*Terra Beata Cranberry Farm is located on Heckmans Island, near Lunenburg. It started off as a tiny peat bog, but now it's grown into a sprawling 12-acre farm. What's even cooler is that Terra Beata doesn't use any additives or preservatives in their products.*

PICTURED: FRUIT KABOB, FIELD BERRY SMOOTHIE, MUFFINS  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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LUNCH

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# PLATED LUNCH



## Standard Inclusions:

- *Stonehearth Bakery* Rolls & Creamery Butter
- *Java Blend Coffee Roasters* Coffee & Orange Pekoe Tea

## Soups | \$9.5

- Smokey Tomato & Sweet Fennel **VF**
- Spiced Butternut Squash & *Annapolis Valley* Cider **VF**
- Creole Vegan Corn Chowder **VF**
- Herbed *Eden Valley* Chicken & Wild Rice
- Mediterranean Vegetable & Quinoa **VF**

## Salads | \$11

- Arugula Salad with Grapes, Goat Cheese, Blistered Cherry Tomatoes, served with Rosemary Olive Oil & Red Wine Reduction Vinaigrette **GF/V**
- Sweet Potato & Spinach Salad with Pomegranate Seeds, & Toasted Almonds served with Creamy Honey Yogurt Dressing **GF/N/V**
- Kale & Radicchio Salad topped with Pecorino Cheese, Smoked Bacon Bits, & Brioche Crouton served with Caper Berry & Garlic Vinaigrette **GF**
- Root Vegetable & Charred Corn Succotash Salad with Black Garlic & Herb Dressing **DF/GF/VF**
- Celery Root & Squash Salad with Fresh Greens, and Seared Grape Tomatoes served with Caramelized Shallots Dressing **DF/GF/VF**

## The Main Event

- **Braised *Eden Valley* Chicken Thigh | \$27 **N****  
Served over Penne with Puttanesca Sauce, Toasted Pine Nuts & Parmesan Cheese
- **Roasted Pork Loin | \$27 **GF****  
Pork Loin Stuffed with Apple, Apricot and Sage Quinoa, Honey Thyme Jus  
Potato Mousseline  
Seasonal Vegetables
- **Marinated & Seared Chicken Breast | \$28 **GF****  
Roasted Garlic & Chunky Tomato Sauce  
Provençale Potatoes  
Seasonal Vegetables
- **Grilled *Sustainable Blue* Salmon Fillet | \$27 **GF****  
Edamame & Lemon Butter Sauce  
Blistered Cherry Tomatoes  
Roasted Cauliflower Wild Rice  
Seasonal Vegetables
- **Herb & Garlic Crusted Beef Striploin | \$28**  
Slow Roasted with a Confit Onions Demi  
Leek & Bacon Potato Cake  
Seasonal Vegetables
- **Tofu Piccata | \$26 **V****  
Roasted Carrot Mousseline  
Seasonal Vegetables

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### EDEN VALLEY CHICKEN:

*Eden Valley producers supply the best quality poultry from their family farms, straight from Nova Scotia's Annapolis Valley to our kitchen.*

PICTURED: BRAISED EDEN VALLEY CHICKEN THIGH  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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# PLATED LUNCH

## The Sweetest Things | \$11

- Sour Cream Cheesecake with *Lunenburg County Winery* Rhubarb Compote & Strawberry Cream *V*
- *Acadian Maple* Tarte au Sucre with Cranberry Orange Coulis, Vanilla Chantilly *V*
- Cinnamon Milk Chocolate Pot de Crème with Smoked Pineapple Compote & Vanilla Bean Shortbread *V*
- Strawberry Mousse & Pistachio Dacquoise with Pomegranate White Chocolate Ganache & Strawberry Lemon Coulis *N/V*
- Dark Chocolate Sour Cream Torte with Milk Chocolate Ginger Chantilly & Mango Coulis *V*
- Dark Chocolate Avocado Mousse with Caramelized Pepitas & Berry Compote *GF/VF*

PICTURED: SOUR CREAM CHEESECAKE  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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# A QUICK BITE

## Lunch on the Run | \$42

*Salad & Entrée served together; Dessert is pre-set.*

*Choose one from each category:*

### Salads

- Cannellini Bean, Tomato & Olive Bruschetta Salad topped with Feta Cheese Crumble **V**
- Medley of Greens and Candied Butternut Squash topped with Balsamic Strawberry Vinaigrette **DF/GF/VF**
- Chimichurri Fingerling Potato & Chickpea Salad **GF/VF**
- Greek Quinoa Salad with *Riverview Herb* Oregano served with Charred Lemon Vinaigrette **DF/GF/VF**
- Valley Corn, Edamame & Grape Tomato Salad served with Creamy Chipotle Dressing **GF/V**

### Entrees

- Ancho Braised *The Pork Shop* Pork Shoulder with Rice & Black Beans
- *Eden Valley* Butter Chicken Thigh with Basmati & Dal Rice served with Grilled Naan Breadbasket
- *Sustainable Blue* Seared Salmon with Kimchi Rice & Bibimbap Sauce
- Falafel, Sweet Potato & Roasted Cauliflower on Brown Rice with a Tahini Drizzle **VF**
- Maritime Braised Beef Mac & Cheese

### Dessert

- Sweet Petites Platter **V**
- Coconut Tapioca Pudding with Mango Pâte de Fruit **GF/VF**
- Star Anise Infused Fruit Salad with Lychee Syrup **GF/VF**
- Orange Pekoe Panna Cotta with Lemon Jelly & Sugared Blueberry Scone Finger
- White & Dark Chocolate Bavaois with Hidden Caramel **V**



# A QUICK BITE



## A Moment of Zen | \$40

- Buddha Bowl with Brown Rice & Lentils, Kale, Pickled Onion, Carrot, Red Cabbage, Sweet Potatoes, Tomatoes, Peppers, Crunchy Chickpeas, Marinated *Acadiana* Tofu *DF/GF/VF*

### Dressing

*Choose one:*

- Lemon Tahini *GF/VF*
- Roasted Sesame Miso *VF*
- Spicy Yogurt Sauce *GF/V*
- Cilantro Lime Vinaigrette *GF/VF*

### Cheese Adds On | \$2 per

- Feta Cheese
- Cheddar Cheese
- Vegan Cheese

### Protein Add On | \$2 per

- Hard-boiled Egg
- Marinated *Eden Valley* Chicken
- Braised Pulled *Maritime Beef*
- Poached *Sustainable Blue* Salmon
- *Louisbourg Seafoods* Cold Water Shrimp

### Pre-set Dessert

*Choose one:*

- Coconut Tapioca Pudding with Mango Patê de Fruit *GF/VF*
- Star Anise Infused Fruit Salad with Lychee Syrup *GF/VF*
- Sweet Petites Platter *V*
- Orange Pekoe Panna Cotta with Lemon Jelly & Sugared Blueberry Scone Finger
- White & Dark Chocolate Bavaois with Hidden Caramel *V*

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### ACADIANA SOY PRODUCTS:

*Acadiana Soy makes some amazing plant-based foods that are all-natural and certified organic. One of their specialties is artisan-style tofu, made fresh in small batches using traditional techniques. Rich and creamy in texture, the flavor is out of this world.*

PICTURED: BUDDHA BOWL  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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*DF* | Dairy-Friendly *GF* | Gluten-Friendly *N* | Nuts *VF* | Vegan-Friendly *V* | Vegetarian



# A QUICK BITE

## Bagged Lunch To Go | \$40

*Includes Compostable Wood Cutlery & Napkins.*

*Choose one item from each category:*

### Salads

- Mediterranean Salad with Cucumber, Red Onion, Sweet Peppers, Cherry Tomato topped with Feta Cheese in Oregano Garlic Vinaigrette **GF/VF**
- Orzo Pasta Salad with Sundried Tomatoes & Roasted Olives **V**
- Fingerling Potato Salad, Egg, and *That Dutchman's Cheese* Gouda with an Artichoke & Kale Sour Cream Dressing **GF**
- Curried Cauliflower & Sweet Potato Salad with Raisins & Cilantro **GF/VF**

### Sandwiches

Served on Fresh Rustic Baked Bread or Wrap

*(GF options available)*

- Grilled Buttermilk *Riverview Herb* & *Eden Valley* Chicken Wrap with a Mango Raisin Chutney Spread
- Italian Cold Cuts with Provolone
- Falafel Wrap with Crisp Veggies & Tahini Drizzle **VF**
- Shaved Roast Beef with Smoked Applewood Cheddar & Chipotle Aioli
- Smoked Turkey with a Medjool Date and Summer Savory Mustard on Ciabatta

### Fresh Fruit

- Apple
- Banana

### Dessert

- Quinoa, *Terra Beata* Cranberry, Almond & Pumpkin Seed Energy Bar **GF/N/VF**
- Ginger Sparkle & Dried *Terra Beata* Cranberry Cookie **V**
- Flourless Chocolate Cake with Chocolate Chunks **GF/V**
- Rice Krispy Square **GF/V**

### Cold Beverages

- Juices
- Soft Drinks
- Flavoured Sparkling Water

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#### RIVERVIEW HERBS:

*A year-round, family-run greenhouse specializing in fresh-cut culinary herbs and over 150 varieties of plants. Riverview Herbs helps our team enhance our dishes with a uniquely Nova Scotian flavour.*

PICTURED: MEDITERRANEAN SALAD

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# LUNCH BUFFETS



## Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Assorted Teas
- *Stonehearth Bakery* Rolls with Butter
- Chef's Daily Vegan Soup

## Salad

### Choose one:

- Caesar Salad with Sundried *Terra Beata* Cranberries, Zesty Ceaser Dressing, & Fresh Shaved Parmesan Cheese **V**
- Spinach Salad with Watermelon & *Acadian Maple* Balsamic Vinaigrette **VF**
- Quinoa Salad with Preserved Lemon Oregano Vinaigrette **VF**
- Herb & Black Garlic Marinated Five Bean Salad with *Riverview Herbs* Pea Shoots **VF**
- Maitland Green Salad, Pickled Red Onion, Roasted Sweet Potatoes with Dijonnaise Vinaigrette **GF/V**
- Crudité Display with our Daily Dip Creation **GF/V**

## Dessert

### Choose one:

- Assorted Cookies & Fruit Salad **V**
- Fruit Pies with Sugar Crust & Fruit Salad **VG**
- Sweet Petite **V**
- Whoopie Pies: **V**
  - Dark Chocolate Marshmallow
  - Carrot Cake with Cream Cheese
  - Banana Bread with Brown Butter Marshmallow
- Warm Seasonal Fruit Crisp with Chantilly Cream **GF/V**

## Sandwich Buffet | \$35

Choice of 4 sandwiches, based on 2 per person (GF options available).

- Egg Salad with Roasted Sweet Pepper Harissa Mayonnaise **V**
- Shaved Roast *Meadowbrook Meats* Pork with Blue Cheese Aioli & Spiced Apple Butter
- *Sustainable Blue* Salmon & *Louisbourg Seafood* Cold Shrimp with Dill & Lemon
- Lemon Grass Beef Banh Mi
- Porchetta Loin, Basil & Sundried Tomato on Arugula with Roasted Garlic Spread
- Grilled Chicken Caesar with Double Smoked Bacon, Parmesan, & Caper Aioli
- Smoked Turkey, Triple Brie, Fig, & Apple Jam
- House-Cured Beef Brisket with a Sweet & Sour Carrot & Daikon Slaw
- Grilled Vegetables with Lentils & a Brown Rice Hummus Spread **VF**
- Spinach Wrap with Tomatoes, Grilled Artichokes, Roasted Pepper & Basil Spread **VF**

## Hot Entrée of the Day Buffet | \$37

Our chef's daily creation from our freshest seasonal ingredients. Your choice of *Eden Valley* Chicken, *Maritime Beef*, *Meadowbrook Meats* Pork, or Fish. Includes:

- Chef's Choice Potato or Rice
- Seasonal Vegetables **GF**

⊕ Additional Hot Entrée \$7 per

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### STONE HEARTH BAKERY:

For over 40 years, Stone Hearth Bakery has provided Halifax with delicious, locally baked goods. They also provide learning, training, and employment pathways for those facing challenges to finding sustainable and meaningful work. Doing good tastes great, and we love working with this team.

PICTURED: SANDWICH BUFFET  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
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# LUNCH BUFFETS

## Pizza Buffet | \$40

Choose two:

- Roasted Carrot, Honey, Cauliflower, Goat Cheese, & Pesto **V**
- Spicy **Eden Valley** Chicken, Sweet Peppers, & Three-Cheese
- **The Pork Shop** Double-Smoked Bacon, Pepperoni, Mushroom, & Mozzarella
- Barbecued Pork & Mozzarella
- Traditional Pepperoni & Cheese
- Grilled Vegetable & Feta **V**

+ Additional flavours \$6 per

## Build Your Own Taco Buffet | \$39

Based on 2 tacos per person

Soft Flour Tacos, Salsa Pico de Gallo, Sour Cream, Refried Beans, Cilantro, Jalapeño, Shredded Cheese, Diced Tomato, Shredded Lettuce & Lime Served with Mexican Rice

GF/V

Choose two proteins:

- Tijuana Ground Beef
- Drunken Chicken
- **AshMeg Seafoods** Blackened Fish
- Tex Mex Vegan

+ Additional proteins \$6 per

+ Guacamole \$2 per

## East Coast Buffet | \$42

Served with our Chef's Selection of Starch & Vegetables

Choose one:

- Cioppino Haddock & Baby Scallop in a Tomato Broth
- **Acadian Maple** & **Ironworks Rum** BBQ Boneless **Eden Valley** Chicken Thighs
- Beef Bourguignon with Mushrooms & Red Onions
- Slow Baked **Acadian Maple** Pork Roast with **Meadowbrook Meats** Bacon & Rosemary Jus
- Traditional Corned Beef with Boiled Cabbage & Vegetables **GF**
- Mushroom & Spinach Lasagna **VF**

+ Additional selections \$7 per

## Sliders with Kettle Chips Buffet | \$38

Based on 2 per person

Choose two:

- **Tony's** Haligonian Donair with Spicy Donair Meat, Onion, Tomato, & Donair Sauce
- Jerk Style Chicken with Pineapple Chutney
- Hot Smoked Salmon with Citrus Cream Cheese
- Beyond Meat "Meatball" Marinara **VF**
- Grilled Vegetables with Goat Cheese & Pesto **V**

+ Additional selections \$6 per





R E C E P T I O N

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# NOVA SCOTIA STATIONS

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Want to add some Nova Scotian flair to your reception? Look no further than our Nova Scotia Stations! Our team has handpicked the tastiest treats from our local suppliers to give your guests a true taste of our province. Learn the stories behind these delicious offerings and indulge in the incredible dishes created by our culinary team. To make things even easier, we'll provide QR codes so your guests can easily find and support these amazing Nova Scotian producers!

Simply choose from the following stations and allow our team to take care of the rest!

## Savoury Station | \$15 PER

Choose one:

- *The Pork Shop* Smoked Ham & *That Dutchman's Cheese* Gouda Panini
- The iconic *Tony's* Halifax Donair, Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita Bread with Onions, Tomato, & Donair Sauce
- Nova Scotia Cheese Display featuring an assortment of Nova Scotia Cheese, Nova Scotia Honey, Spiced Nuts, Nut Biscotti Crackers, and house-made Marmalade *N/V*

## Seafood Station | \$18 PER

Choose one:

- Local *Acadian* Salmon Display featuring Cold & Hot Smoked Salmon, Gravlox & Tartar, served with Caper Aioli & Crisp Toast Points
- Flamed *Digby* Scallops with *JD Shore* Rum *GF*
- Nova Scotia Oyster Display featuring Oysters from local Farms *DF/GF*

## Sweet Station | \$12 PER

Choose one:

- *Oxford Wild Blueberry* Grunt with *Farmers Dairy* Whipped Cream *V*
- *Annapolis Valley* Apple Mini Tatin with *Farmers Dairy* Crème Anglaise *V*

## Three Cheers Station

| \$15 PER

Choose one:

- Wine station featuring three, three-ounce samples of three wines from a Nova Scotian Winery
- Beer station featuring three, three-ounce samples of three craft beers from a Nova Scotian Brewery
- Cider station featuring three, three-ounce samples of three ciders from a Nova Scotian Cidery

### NOVA SCOTIA OYSTER FARMERS:

Did you know that Nova Scotia has two different types of oysters? The ones from the northern coast are super mild and clean tasting. But if you head over to Cape Breton Island, you'll find oysters that taste more like the ocean - they're saltier and less subtle in flavor.

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# PASSED HORS D'OEUVRES

## What's Cold | \$41 per dozen

(Min 3 dozen per flavour)

- Orange & Cranberry Brie Crostini *v*
- Hot Smoked Salmon & *Acadian Maple* Roasted Beetroot Sesame Cube
- Boursin & Charred Tomato Profiterole
- Maple-Cured Chicken Breast with Mango Chutney
- Smoked Free-Range *Oulton Farms* Chicken & Shallot Marmalade Crostini
- Tomato & *Fox Hill Cheese House* Quark Crostini with Basil Pesto *v*
- Shaved Beef with Blue Cheese on Mini Red Potato *GF*
- *Sustainable Blue* Salmon Gravlax with Quail Egg *GF*
- Asparagus & Smoked Squash Crostini *v*
- Apple Onion Marmalade on Buttermilk Blinis *v*
- Prosciutto & Boursin Cheese on Grilled Baguettine
- Devilled Lobster on Brioche Toast
- Cajun Shrimp with Mango Salsa

## What's Hot | \$41 per dozen

(Min 3 dozen per flavour)

- Blood Orange BBQ Glazed Pork Belly with Pickled Shallot on Grilled Polenta
- Turkish-Spiced Lamb Meatballs with a Pomegranate Yogurt Dip
- *Louisbourg Seafoods* Crab & Roasted Corn Cake with Artichoke Kale Dip
- *Java Blend Coffee Roasters* Coffee-Rubbed Beef Brochette
- Twice-Baked Nugget Potato stuffed with Smoked Cheddar & Scallions *v*
- Seared *Digby* Scallops, Bacon-Wrapped with Maple Gastrique *GF*
- Pork & Shrimp Spring Rolls with Chili Cilantro Dipping Sauce
- Mini Beef & Sherry Puffs
- Spring Rolls *v*
- Open-Faced *Eden Valley* Chicken Shawarma Pita with Garlic Dip
- Garlic Butter Gochujang Shrimp
- Chicken Cilantro with Salsa Picante *GF*
- Chinese Five-Spice Pork Belly Bites *GF*
- Tempura Cauliflower with Szechuan Sauce *VF*
- Mini Croque Monsieur, Cured Rosemary Ham with Gruyere Cheese
- Corn Fritters with Blue Cheese Dip *v*

PICTURED: DEVILLED LOBSTER ON BRIOCHE TOAST  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian



# ACTION STATIONS

*Each station comes with your own personal chef! (Min 50)*

## Carved Beef Sirloin | \$16

- With assorted condiments & served on an Onion Mini Kaiser

## Nova Scotian Lamb Spit Roast | \$32 <sup>GF</sup>

*(Min 100)*

- Marinated & Roasted Boneless Lamb Leg Carved, served with Raisin Couscous & Braised Harissa Root Vegetables

## Flambé Stations | \$20 <sup>GF</sup>

*(4 per person)*

*Choose one:*

- *Digby* Scallops served with *JD Shore* Rum & *Riverview Herb* Butter
- White Tiger Shrimp served with *Coldstream* Vodka & *Riverview Herb* Butter

## We Dream in Desserts | \$20 <sup>V</sup>

- *Oxford Wild Blueberry* Grunt & Whipped Cream Station with our Pastry Chef
- Mini Field Strawberry Shortcakes
- Display of Sweet Petites and Dessert Shooters
- Chocolate Dipped Strawberry Trees: Belgian White, Milk & Dark Chocolate

### DIGBY SCALLOPS:

*Digby, Nova Scotia is famous for its mouth-watering scallops. Their secret? The cold and deep waters of the Bay of Fundy. With the highest tides in the world, the water is constantly in movement, bringing in fresh food for the scallops, creating the delicious flavours they are famous for.*

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PICTURED: DIGBY SCALLOPS FLAMBÉ STATION  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian



# DISPLAY STATIONS

## The Butcher Block | \$24

(Min 100)

- Braised *Eden Valley* Chicken Thigh Slider with Mozzarella Cheese on Herb Rolls
- Charcuterie Board with Preserves & Mustard
- *Riverview Herb* Micro Green, Beet & Radish Salad with Apple Vinaigrette *GF/VF*

## Today's Catch | \$27

(Min 100)

- *Comeau Seafood* Smoked Salmon & House Smoked Seafood Display with Flax Seed Baguettine & Condiments
- Curried Blue Mussel Marinière *GF*
- Atlantic *Louisbourg Seafoods* Crab & Spinach Cakes with Garlic Sauce

## Farm Fresh | \$23

(Min 100)

- Braised Root Vegetable with Savoury Waffle & Valley Egg Mousseline *V*
- Canadian Cheese Display with Honey, Marmalade & Artisan Breads *V*

## Butter Poached Lobster | \$30

(Min 50)

- Morsels of Poached *AshMeg Seafoods* Lobster drawn in Vanilla Butter Sauce on top of Warm Chives Potato Mousseline *GF*

## Fish and Chips | \$18

(Min 50)

- Fresh *AshMeg Seafoods* Haddock with Local Craft Beer Batter served with Sea Salted Fries, Aioli Mayo, & Smoked Ketchup

## Poutine | \$16

(Min 50)

*Fresh Sea Salted French Fries with Truffle Oil.*

*Choose two:*

- Original Beef Gravy & Cheese Curds
- *Eden Valley* Chicken Tikka Masala with Havarti
- I Can Not Believe It's Not Beef! with Mushroom Gravy & Mozzarella *VF*
- Pulled Pork with Barbeque Sauce & Monterey Jack

✦ Upgrade to *Nova Scotia* Lobster & Emmental add \$3 per person

## Pasta Perfection | \$16

*Pasta served with:*

- Mushroom Sauce *V*
- Beef & Roasted Tomato Sauce
- Parmesan
- Cracked Pepper

✦ Upgrade to *Nova Scotia* Lobster with Garlic & Chive Cream Sauce add \$5 per person

## Hot Smoked Salmon | \$15

- With Apple Cabbage Slaw on a Soft Brioche Bun with Dill & Lemon Sauce

## Paninis | \$17

*Made on Parisian bread & freshly pressed (GF options available)*

*Choose two:*

- Marinated Grilled Chicken with *Fox Hill Cheese House* Cranberry Cheddar
- Shaved Beef with Havarti
- Grilled Vegetable with Goat Cheese
- Ham & Emmental



# DISPLAY STATIONS

## Maritime Curried Blue Mussels | \$10

- Cooked in Curry & Coconut Milk

## Charcuterie Board | \$20

- Pork Rillettes, Mild Chorizo, Country Style Pâté, Salami, Liver Mousse served with French Cornichon, Pickled Beets, Mustard, Grilled Baguette & Artisan Bread

## Seacuterie Board | \$24

- *Fisherman's Market* Cold & Hot-Smoked Local Seafood Display, *Comeau Seafood* Solomon Gundy, Pâté & Fish Rillettes, Crab Spread, Lemons, Capers, Pickled Radish, Sauces, with Crackers & Crostini
- *Tidal Bay* White Wine & Shallot Marinated Mussels

## Sushi | \$20 <sup>GF</sup>

(4 pieces per person)

- Assortment of Japanese Maki & Nigiri Sushi, served with Pickled Ginger, Wasabi, Gluten-free Soy Sauce, Asian Seaweed Salad

## Asian Steamed Dumplings & Pot Stickers | \$15

(5 pieces per person)

- Chicken, Pork, & Vegetable with Soy Ginger Dipping Sauce

## Basket of Spiced Corn Chips | \$10 <sup>V</sup>

- With Salsa, Guacamole, Corn Jalapeno Cheese Dip & Sour Cream

## Cheese Raclette | \$16 <sup>GF</sup>

- Melted Raclette Cheese Served with Baby Boiled Potatoes with Garlic & Parsley Butter, an assortment of Cured Meats, Frisée Salad with Braised Shallot Vinaigrette, Cornichons & Pickled Vegetables

## Crudité Bar with Dips | \$11 <sup>GF/V</sup>

- Assorted Dips & Roasted Garlic Hummus

## Antipasti Display | \$20

- Grilled Vegetable Salad with Citrus Dressing
- Marinated Artichokes & Kalamata Olives
- Cherry Tomato with Bocconcini & Sweet Basil Dressing
- Cold Cut & Cheese Display
- Crackers & Grissini

## Warm Savoury Donuts | \$18

(Min 50 per)

- Allow our Chefs to create something unique like our BBQ Chicken Beignets, Smoked Cheddar & Chive Churros or Baked Herb & Cream Cheese Donut



# SPECTACULAR SPOON DISPLAYS

## Spoon Options

- Full Spoon Wall - 206 spoons | \$725
- Five-layer Pyramid - 185 spoons | \$650
- Five-layer Half-Pyramid - 90 spoons | \$320
- Spoons can also be served | \$41 per dozen

## Savory Spoons

- *Eden Valley* Chicken Ballantine Stuffed with Apricots Over Sage Apple Chutney GF
- *Sustainable Blue* Salmon Gravlax with Asparagus Topped with Candied Citrus Zest GF
- Pico de Gallo, White Balsamic & Pea Shoot GF/VF
- Beef Bresaola with Braised Cipollini Onion Horseradish Cream & Dried Cherry Tomato
- Sea Salt Cured *Digby* Scallops with Fresh Citrus & Pea Shoots

## Sweet Spoons <sup>N</sup>

- Cheesecakes
- Fruit Curds
- Pâte de Fruit
- Crème Brûlée
- Chocolate Pâté

*Our culinary team will also create custom spoons for your event.*

PICTURED: SPOON WALL  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian





DINNER

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# PLATED DINNER



## Standard Inclusions

- *Stonehearth Bakery* Rolls & Creamery Butter
- *Java Blend Coffee Roasters* Coffee & Orange Pekoe Tea

## Enhanced Breadbasket | \$3.50

- **South American Breadbasket:** Jalapeño Cheddar Cornbread, Mango Lime Concha, Smoked Chipotle Sea Salt Flat Bread served with Chimichurri, White bean, & Cilantro Dip
- **Taste of Italy:** Pesto Ciabatta, Olive Focaccia, Sesame Grissini served with Sundried Tomato Tapenade, EVOO & Balsamic Reduction **N**
- **Taste of the Maritimes:** Irish Soda Bread, Anadama, Dulce Lavash served with Whipped Black Strap Molasses Butter, Blueberry Shallot Chutney
- **Harvest Theme:** Potato & Chive Rolls, Rustic Whole Wheat Cranberry & Pumpkin Seed Bread, Bacon & Sweet Pepper Corn Bread served with Rosemary Apple Butter, Roasted Carrot & Ginger Spread

## Soup | \$11

- Roasted Butternut Squash & Sage **GF/VF**
- *Fisherman's Market* Seafood Chowder **GF**
- Pulled Pork & Root Vegetables with Cannellini Beans **GF/VF**
- Roasted Parsnip, Carrot, & Spinach with Ginger Cream **GF/V**
- *Eden Valley* Chicken & Spiced Sausage, Gumbo Style **GF**
- Vegan Curried Vegetables & Ginger with Coconut Milk **GF/VF**

## Salad | \$14

- Bluenose Niçoise Salad served with Seared Ahi Tuna, Tomato, Fingerling Potato, Olives, Green Beans with Lemon & Dulse Sea Salt Vinaigrette **DF/GF**
- Roasted Yellow Beet and Arugula with Blue Cheese Crumble, Toasted Spicy-Glazed Pecan & a Red Wine *Highland Haskap* Berry Vinaigrette **GF/N/V**
- Quinoa, Roasted Artichokes, Blistered Grape Tomatoes, Toasted Pine Nuts with a Peach *Tidal Bay* Vinaigrette **DF/GF/N/VF/V**
- Mesclun Salad with Smoked *Eden Valley* Chicken, Roasted Peppers & Tomatoes, Feta, Basil, & Olive Oil Drizzle **GF**
- Peppercorn Crusted Beef Carpaccio, Micro Greens, Topped with Kalamata Olives, Parmesan Curls & Black Truffle Aioli **GF**

## Enter the Entrées

Served with seasonal vegetables.

- **Slow-Roasted Beef Tenderloin** on a Creamy Spinach & Garlic Fondue, Herb & Garlic Potatoes, Wild Mushroom Madeira Sauce | **\$52 GF**
- **Harissa Pan-Seared *AshMeg Seafoods* Halibut** with Vegetable Ragu, Roasted Sweet Red Pepper Coulis, Chickpea & Onion Couscous | **\$50**
- **Smoked *Meadowbrook Meats* Pork Loin** with Cider Sage Demi & Buttermilk Potato Mash | **\$44 GF**
- **Grilled Chicken Breast** topped with Mushroom & Leek Fondue, Gratin Dauphinoise & Red Wine Jus | **\$46 GF**

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### SUSTAINABLE BLUE SALMON:

The world's most responsible sustainable fishery uses zero antibiotics, zero hormones, and produces zero wastewater, to ensure the healthiest—and tastiest—salmon ends up on our menu.

PICTURED: SEARED SUSTAINABLE BLUE SALMON  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

**DF** | Dairy-Friendly **GF** | Gluten-Friendly **N** | Nuts **VF** | Vegan-Friendly **V** | Vegetarian



# PLATED DINNER

- **Moussaka**, Slow Roasted Garlic, Eggplant, Zucchini, & Mushrooms with sautéed Plant-Based Meat, topped with Sweet Yam Mousseline & fresh Basil Oil | **\$42** *VF*
- **Duet of Braised *Eden Valley* Chicken Thigh & Slow-Roasted Beef Tenderloin Fillet** with Rosemary Sauce, served with Caramelized Sweet Potatoes | **\$48** *GF*
- **Herb & Garlic Crusted *Sustainable Blue* Salmon** with Vanilla Butter, Poached *Digby* Scallop, Citrus Velouté, Corn Bacon & Potato Cake | **\$51** *GF*
- **Seared *Sustainable Blue* Salmon Fillet** with Anise Butter Cream, Shitake Mushroom Rice Pilaf | **\$44** *GF*

## Delectable Desserts | \$14

- Dark Chocolate Molten Cake, Star Anise Pineapple Chutney, Cardamom Cream *V*
- Sachertorte Re-Imagined: Black Bean & Toasted Almond Brownie, Apricot Dark Chocolate Ganache, Apricot Chantilly & Raspberry Coulis *GF/N/V*
- *JD Shore* Rum Baba, Mango Strawberry Soup, Lychee & Ginger Sorbet *V*
- Strawberry Basil Chiffon Torte, Basil Crème Brûlée, Strawberry Compote, Black Pepper Anglaise *V*
- Cinnamon Rice Pudding, Caramel Apple Confit, *Fox Hill Cheese House* Goat Cheese & Vanilla Bean Ice Cream, Lemon Blueberry Brioche Crouton *V*
- A Trio Inspired by Nuts Without Nuts: Pumpkin Seed & Dark Chocolate Macaron, Cocoa Nib Coconut Financier, Wow! Butter Mousse & Dark Chocolate Shooter *V*

✦ Upgrade your dessert to a buffet and allow our pastry chef to create a WOW moment! \$19 per

PICTURED: RUM BABA

ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian



# PLATED DINNER

## Classic Nova Scotian Lobster Dinner | \$89

(Min 50)

- Fresh Baked Scone with Sea Salted Churned Butter
- Our Famous Nova Scotian *Fisherman's Market* Seafood Chowder
- Trio of Farm-Fresh Salads:
  - Fingerling Potatoes with Chives
  - Artichokes & Green Beans with White Balsamic Dressing
  - Corn and Sweet Peas with Herb Garlic Vinaigrette
- A boiled 1 ¼ lb. *Nova Scotia* Lobster served with Melted Garlic Butter *GF*
- Warm Maple Pudding Chomeur with Vanilla Bean Ice Cream *V*

✦ Additional lobster based on market price.

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### NOVA SCOTIAN LOBSTER:

Barrington, Nova Scotia is known as the Lobster Capital of Canada. This beautiful town boasts some of the richest lobster fishing grounds in the world, and lobster has been a huge part of the local economy since the 1800s.

PICTURED: CLASSIC NOVA SCOTIAN LOBSTER DISPLAY  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.



# DINNER BUFFET

| \$69 (Min 50)

## Standard Inclusions

- *Stonehearth Bakery* Rolls & Creamery Butter
- *Java Blend Coffee Roasters* Coffee & Orange Pekoe Tea

## Soups

Choose one:

- Nova Scotian Lobster Bisque with Crème Fraiche & Garlic Baguette
- *Louisbourg Seafoods* Crab & Salmon Chowder with Sweet Potatoes & Dill *GF*
- Roasted Chicken Cream with Garlic & Pancetta
- *Digby* Scallop & *Louisbourg Seafoods* Shrimp in a Tomato Fennel Consommé
- Broccoli, Nova Scotia Craft Brewed IPA, & Smoked Cheddar
- Wild Mushroom & Beef with Farro

## Salads

Choose two:

- Marinated Pasta Salad with Tomato, Olives, Artichokes, & Basil top with Shaved Parmesan Cheese
- Baby Spinach with Roasted Pears, Candied Walnuts & Blue Cheese with a Sherry Pommery Vinaigrette *N*
- Infused Potato Salad with Broccoli, Grilled Peppers, & *Riverview Herb* Chive Vinaigrette *GF*
- Green Kale Salad topped with Pecorino Cheese, Dried *Terra Beata* Cranberries, Candied Walnuts, Pumpkin Seeds & Lemon Poppy Seed Vinaigrette *GF/N/V*
- Grilled Vegetable Salad with Bocconcini Cheese & Basil Dressing *GF/V*

- Fattoush Salad with Tomatoes, Pepper, Cucumber, Radishes, Romaine Lettuce, & *Fancy Lebanese Bakery* Pita Crisp with Citrus Vinaigrette *V*

## Hot Entrées

Served with a Starch and Seasonal Vegetables

Choose two:

- Wild Mushroom *Maritime Beef* Bourguignon *GF*
- Steamed *Sustainable Blue* Salmon with Smoked Tomato Sauce & Grilled Fennel
- Braised *Eden Valley* Chicken Tuscan Style, in Jus with Pesto Cherry tomatoes *GF/N*
- Dark & Stormy *Meadowbrook Meats* Pork Loin with *JD Shore* Rum & Roasted Ginger *GF*
- Blackened Cajun *AshMeg Seafoods* Haddock with Chunky Tomato & Olive Sauce
- Roasted Berbere and Lime Cauliflower Steak on Crispy Fried Chickpeas & Kale with Romesco Sauce *VF*

• Additional Hot Entrée \$9 per

## Desserts

- Sweet Petites, Cheesecakes, Pies, Tortes, Fresh Fruit Salad, assorted Sauces, & a Warm Dessert *N*



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### FANCY LEBANESE BAKERY:

The Fancy Lebanese Bakery has been a staple in Halifax's North End since 1962. The Laba family churns out almost two hundred thousand bags of pita daily, supplying major grocery stores and restaurants.

PICTURED: FATTOSH SALAD  
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER  
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian





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# BAR

## WINES OF NOVA SCOTIA

### White (750ml)

- House Wine Jost *Grand Banker White* | \$46
- Grand Pré *Nova Scotia White* | \$50
- Lost Bell *Tidal Bay* | \$51
- Planter's Ridge *L'Acadie* | \$52
- Luckett Vineyards *Phone Box White* | \$55
- Planter's Ridge *Quintessence White* | \$55
- Benjamin Bridge *Piquette Original* (Low Alcohol 5%) | \$60
- Gaspereau Vineyards *Riesling* | \$62
- Lightfoot & Wolfville *Flora* | \$64
- Jost *Tidal Bay* | \$64
- Avondale Sky *Tidal Bay* | \$69
- Blomidon Estate Winery *Tidal Bay* | \$74

### Red (750ml)

- House Wine Jost Winery *Grand Banker Red* | \$46
- Jost Winery *Great Big Friggin' Red* | \$50
- Lost Bell *Baco Noir* | \$51
- Mercator Vineyards *Upper Ridge Marquette* | \$52
- Petite Riviere *Crescent Moon* | \$55
- Planter's Ridge *Quintessence Red* | \$55
- Grand Pré *Marquette* | \$60
- Luckett Vineyards *Phone Box Red* | \$62
- Avondale Sky *Ferry Road* | \$64
- Mercator *Upper Ridge* | \$69
- Blomidon Estate Winery *Baco Noir* | \$74

## INTERNATIONAL WINES

### White (750ml)

- Las Moras *Pinot Grigio* - Argentina | \$52
- Smoky Bay *Pinot Grigio* - Australia | \$54
- Trapiche Astica *Chardona Chenin* - Argentina | \$55

### Red (750ml)

- Las Moras *Syrah* - Argentina | \$52
- Smoky Bay *Cabernet Sauvignon* - Australia | \$54
- Trapiche Astica *Malbec Cabernet* - Argentina | \$55

### Sparkling (750ml)

- L'Acadie Vineyards *Estate L'Acadie* - Nova Scotia | \$65
- Cinzano *Prosecco* - Italy | \$70
- Benjamin Bridge *Nova 7* - Nova Scotia | \$80
- Lightfoot & Wolfville *Brut* - Nova Scotia | \$90

## CIDER (355ml)

- *Annapolis Cider* - Nova Scotia | \$7.75

## NON-ALCOHOLIC | \$6 (355ml)

- *Chill Street* Moscow Mule
- *Chill Street* Blueberry Mojito
- *Bulwark Cider*
- Libra Craft Beer

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### TIDAL BAY:

Nova Scotia's signature wine is described as the taste of Nova Scotia in a glass. Cool, crisp, lively, and aromatic, it's the perfect pairing for our local seafood. Cheers!



# BAR



## SPIRITS (1oz)

| \$6.25 CASH BAR | \$5.50 HOST BAR

- *Coldstream Clear* Vodka
- *Steinhart* Gin
- *Glynnevan* Whisky
- *Nova Scotia Spirit Co.* White Rum
- *JD Shore* Dark Rum
- Glenlivet Founder's Reserve Single Malt Scotch

## HOST BAR

- Bar Shots | **\$5.50**
- Nova Scotia Craft Beer  
(*Garrison Tall Ship*, *Garrison Red*) | **\$6**
- Domestic Beer  
(*Keith's*, *Bud Light*) | **\$6**
- Import Beer (*Stella*) | **\$6.75**
- House Wine (6oz) | **\$6.75**
- Premium Wine (6oz) | **\$8.50**
- Soft Drinks | **\$4.50**
- Non-Alcoholic Products | **\$5.25**
- Cider | **\$6.75**
- .05% Alcohol Beer (*Libra Craft Beer*) | **\$3.50**
- Coolers\*\*
- Liqueurs\*\*
- Premium Shots\*\*

## CASH BAR\*

- Bar Shots | **\$6.25**
- Nova Scotia Craft Beer | **\$6.75**
- Domestic Beer | **\$6.75**
- Import Beer | **\$7.75**
- Nova Scotia Wine (6oz) | **\$7.75**
- Premium Wine (6oz) | **\$9.75**
- Soft Drinks | **\$5**
- Non-Alcoholic Products | **\$6**
- Cider | **\$7.75**
- .05% Alcohol Beer | **\$4**
- Coolers\*\*
- Liqueurs\*\*
- Premium Shots\*\*

\*Prices include tax (A fee of \$250 per bar will be applied if net sales are less than \$500 per bar.)

\*\*The following products are available on request only. Please contact your event manager to discuss specifics.

Prices are subject to change.

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### ALEXANDER KEITH'S:

You can't call it a trip to Nova Scotia without a pint of our famed Alexander Keith's beer. Crafted here since 1820, it's one of the oldest working breweries in North America, and part of our heritage. If you want a taste of Nova Scotia, we'll pour you one!