

Reception

Taste Nova Scotia at its best.

Nova Scotia Action Stations

Make the reception the main event of your evening, and embrace everything our corner of the world has to offer - local produce, stunning seafood, and hand-raised meat. This is a reception your guests will remember as they mix and mingle the night away.

THE BUTCHER BLOCK / \$21

(Minimum 100 guests)

Mini Oulton Farm Pulled Pork and Nova Scotian Panini Bun
Charcuterie Board with Preserves and House-made Mustard
Riverview Herb Micro Green, Beet and Radish Salad with Apple Vinaigrette VG GF

FARM FRESH / \$20

(Minimum 100 guests)

Braised Root Vegetable with Savoury Waffle and Valley Egg Mouseline V
Regional and Canadian Cheese Display with local Honey, House-made Marmalade and Artisan Breads V

NOVA SCOTIAN LAMB SPIT ROAST / \$28

(Minimum 200 guests)

Marinated and Roasted Whole Lamb, Carved and Served with Squash and Onion Polenta
Garlic Jus and Rosemary Oil GF

POUTINE / \$14

(Minimum 50 guests)

Fresh Sea Salted French Fries with Truffle Oil, topped with choice of two of the following:

Original Beef Gravy and Cheese Curds
Spiced Chicken and Cajun Cheddar GF
Vegetarian Mushroom Sauce and Gouda V
Pulled Pork with Barbeque Sauce and Monterey Jack

FISH AND CHIPS / \$16

(Minimum 50 guests)

Fresh Haddock with Local Craft Beer Batter
Served with Sea Salted Fries

WE DREAM IN DESSERTS / \$18

(Minimum 50 guests)

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

- Our chefs have hand-picked locally made ingredients to infuse in our menu.



Passed Hors D'Oeuvres / \$37 per dozen

Little bites make big impressions.

(Minimum order of 3 dozen per item)

WHAT'S COLD

Cold Pressed Watermelon with Port Reduction and Cracked Pepper ^{VG} ^{GF}
 Smoked Free-Range local Oulton Chicken and Shallot Marmalade Crostini
 Tomato and local Fox Hill Quark Crostini with Basil Pesto ^V
 Shaved Beef with local Urban Blue Cheese on Mini Red Potato ^{GF}
 Salmon Gravlax with Quail Egg ^{GF}
 Tuna and Avocado Sushi ^{GF}
 Asparagus and Squash Crostini ^V
 Apple Onion Marmalade on Buttermilk Blinis ^V
 Cured Ham topped with Fig Compote and Toasted Almonds on Baguettine
 Prosciutto and Boursin Cheese on Grilled Baguettine
 Cajun Shrimp with Mango Salsa

WHAT'S HOT

Seared Nova Scotian Digby Scallops, Bacon Wrapped with Maple Gastrique ^{GF} ^{DF}
 Pork and Shrimp Spring Rolls with Chili Cilantro Dipping Sauce ^{GF}
 Mini Beef and Sherry Puffs
 Vegetarian Spring Rolls ^V
 Open Face Chicken Shawarma Pita with Garlic Dip ^{GF}
 Miso Bourbon Bacon Wrapped Salmon ^{GF} ^{DF}
 Chicken Cilantro with Salsa Picante ^{GF} ^{DF}
 Mini Vegetarian Pakora with Pineapple Chutney ^{GF} ^{VG}
 Mini Samosa with Coriander Dip ^V
 Pork Dumpling with Lemongrass
 Chinese Five Spice Pork Belly Bites ^{GF} ^{DF}
 Tempura Cauliflower with Grainy Mustard ^V
 Mini Cuban Sandwich
 Chimichurri Pork Pops ^{GF}
 Corn Fritters with Urban Blue Cheese Dip ^V
 Mini Acadian Rappie Pie with Chicken ^{GF} ^{DF}

○ When it's time to roll out the red carpet, only the best will do. Our stunning collection of hot and cold hors d'oeuvres are always tasteful, and served by our talented team. Choose your favourites and watch a great event unfold.

Action Stations

Select one of our stations and we'll showcase the best we have to offer, in cuisine, staff and service. Each station comes with your own personal chef!

BEEF SIRLOIN / \$840 ^{DF}

(Serves 60)

With Onion Marmalade and Assorted Condiments on a Sea Salted Bun

CEDAR PLANK SALMON / \$550 ^{DF}

(Serves 50)

On a Soft Bun with Dill and Lemon Sauce

NOVA SCOTIAN GYRO / \$14 ^{DF}

Served on Mini Pita Bread with Tzatziki Sauce and Baba Ghanoush

Choose one of the following: Lamb, Chicken or Beef

PASTA PERFECTION / \$14

(Minimum 80 guests)

Choose one: Penne, Farfalle or Fusilli

Includes three sauces: Carbonara, Primavera, Bolognaise

Served with Fresh Grated Parmesan and Fresh Cracked Pepper

PANINIS / \$15

(Minimum of 80 Paninis)

Made on Fresh Baked Bread and Freshly Pressed (gluten-free bread available)

Choose two flavours:

Chicken with Smoked Gouda

Braised Beef with Havarti

Portobello and Spinach with Mozzarella ^V

Ham and Emmental

Flambé Station

NOVA SCOTIAN DIGBY SCALLOPS (4 PER GUEST) / \$18 ^{GF}

Served with local Iron Works Rum and Herb Butter

WHITE TIGER SHRIMP (4 PER GUEST) / \$18 ^{GF}

Served with Local Iron Works Rum and Herb Butter

Display Stations

Enhance your reception with one of our delectable displays!

THE ICONIC HALIFAX DONAIR / \$12

Spicy Donair Meat rolled in Pita Bread with Onions and Tomato and House-made Donair Sauce

MARITIME BLUE MUSSELS MARINIÈRE / \$8 ^{GF}

With Warm Garlic Butter and Lemon

LOCAL ACADIAN SMOKED SEAFOOD DISPLAY / \$14

(Minimum 20 guests)

Cold and Hot Smoked, Gravlax served with Caper Aioli and Crisp Toast Points

CHARCUTERIE BOARD / \$18

(Minimum 50 guests)

House-made Pork Rilette, Mild Chorizo, Country Style Pâté, Salami, Liver Mousse served with French Cornichon, Pickled Beets, House-made Mustard, Grilled Baguette and Artisan Bread

SUSHI / \$18 ^{GF}

(Minimum 60 guests)

Assortment of House-made Japanese Maki and Nigiri Sushi (Raw) and South Korean Kimbab (Cooked) - 4 pieces per guest, served with Pickled Ginger, Wasabi, and gluten-free Soy Sauce, Asian Seaweed Salad

ASIAN STEAMED DUMPLINGS AND POT STICKERS / \$12

(Minimum 20 guests)

Chicken, Pork and Vegetable with Soy Ginger Dipping Sauce
(5 pieces per guest)

BASKET OF SPICED CORN CHIPS / \$9 ^V

With House-made Salsa, Guacamole, Warm Black Bean Dip and Sour Cream

MARITIME OYSTER DISPLAY / \$12 ^{GF}

(An assortment of oysters from 3 different maritime locations.)

Served with Shallot Red Wine Mignonette, Fresh Lemon, Hot Sauce, Fresh Shaved Horseradish

WORLD ASSORTED CHEESE DISPLAY / \$10 ^V

With Grapes and Assorted Crackers

REGIONAL AND CANADIAN CHEESE DISPLAY / \$13 ^V

With local Honey, House-made Marmalade, Honeyed and Spiced Nuts, Nut Biscotti Crackers

CHEESE RACLETTE / \$14 ^{GF}

Melted Raclette Cheese served with Boiled Garlic and Parsley Buttered Baby Potatoes, Assortment of Cured Meats, Frisée Salad with Dijonaise Sauce and Cornichons and Pickled Vegetables

CRUDITÉ WITH DIPS / \$8 ^V ^{GF}

Assorted Dips and Hummus

ANTIPASTI DISPLAY / \$18

(Minimum 50 guests)

Asparagus and Parmesan Cheese, Marinated Louisburg Cold Water Shrimp with Artichokes, Caprese Salad, Cold Cut and Cheese Display
Marinated Olives, Crackers and Crostini



Choose from an assortment of oysters from 3 different maritime locations.

Wow! Reception Displays

SWEET OR SAVOURY SPOON OPTIONS

Full Spoon Wall – 206 spoons / \$650
 Five-layer Pyramid – 185 spoons / \$585
 Five-layer Half-Pyramid – 90 spoons / \$285
 Spoons can also be served / \$38 Dozen

Savoury Options for Display

Chicken Ballantine stuffed with Apricots over Sage Apple Chutney ^{GF}
 Salmon Gravlax with Asparagus topped with Candied Citrus Zest ^{GF}
 Pico de Gallo, White Balsamic and local Pea Shoot ^{VE GF}
 Glazed Peach with Goat Cheese, Basil and infused Honey ^{GF}

Our culinary team can also create custom creations to please your guests palate.

Sweet Options for Display

Cheesecakes
 Fruit Curds
 Pâte de Fruit
 Crème Brûlée
 Chocolate Pâte...to name a few

○ Want to wow your guests with something extra special? Our creative, inventive culinary masters love a challenge, and are always up for creating a self-serve display of delicacies you won't soon forget. Here's just a taste of what we can do.

