

MENUS

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 100+ 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.



BEVERAGES

HALIFAX CONVENTION CENTRE



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.

PICTURED: *JAVA BLEND BARISTA CART*

ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER UNLESS OTHERWISE NOTED.
PRICES ARE SUBJECT TO CHANGE AND APPLICABLE BETWEEN JANUARY 1 - DECEMBER 31, 2026.

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!

$11 per beverage, minimum 150 drinks - includes two baristas

Contact your Event Manager for further details.

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.

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



BREAKFAST

HALIFAX CONVENTION CENTRE

PLATED BREAKFAST



Standard Inclusions

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

The Nova Scotian | $36 GF

- Scrambled *Nova* Eggs with Cheddar Cheese & Blistered Cherry Tomatoes
- *The Pork Shop* Breakfast Sausage
- Smoked Back Bacon
- Roasted Mini Potatoes
- House-made Baked Beans

Breakfast Bowl | $37 GF

- Poached *Nova* Egg
- *The Pork Shop* Chicken & Apple Sausage Crumble
- Caramelized Rosemary Roasted Butternut Squash & Quinoa
- House-made Pickled Red Onion
- Kale Pesto Hollandaise

Heart Smart Breakfast | $30 GF/V

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

Overnight Oat & Chia Seed Bowl | $35 GF/VF

- *Terra Beata* Cranberry, *Oxford Wild Blueberries*, Apricot, & Cinnamon
- *Acadian Maple* Syrup
- Fresh Fruit, Berries, & Roasted Coconut Sprinkle Topping

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

NS LOCAL 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 | $27

- Assorted Juices
- 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

NS LOCAL Suppliers

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***

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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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ENHANCE YOUR BREAKFAST BUFFET WITH THESE ADD-ONS:

Omelet Action Station

(min 50) **$14**

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** V
- *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** GF/VF/N
- Breads & Spreads Station with Sliced White & Whole Wheat Breads & Butter with Fruit Preserves | **$4.5**
- Buttermilk Pancakes with Nova Scotia Berry Coulis and Maple Syrup | **$8** V

Eggs

- Eggs Benedict with *The Pork Shop* Back Bacon & Resiling Hollandaise on an English Muffin | **$15**
- Mini Omelet with Caramelized Onion & Swiss Cheese | **$10**
- Hard-boiled *Nova* Egg | **$3**

Proteins | $7 PER

- Pork & Beef Sausages GF
- *The Pork Shop* Pork Sausages GF
- *The Pork Shop* Chicken Sausages
- *The Pork Shop* Back Bacon GF
- Glazed Brown Sugar Ham GF
- Smoked Bacon GF
- Beef Bacon GF

Fruit

- Sliced Fruit & Berry Display | **$11** GF/VF
- Granola Berry Parfait | **$8** V

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BREAKTIME

HALIFAX
CONVENTION
CENTRE



NS LOCAL Suppliers

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*

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BREAKTIME

Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Assorted Teas

Picnic in the Park | $19

- A selection of Cheeses from *That Dutchman* and *Foxhill Farms*, 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 Loaf Collection | $17 V

- *Crosby's* Molasses Gingerbread
- Annapolis Valley Apple Streusel
- *Oxford Wild Blueberry* & Lemon
- 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
- *Annapolis Valley* 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 *Sky Glen Creamery* Yogurt Dip GF/V

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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***

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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*

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BUILD YOUR OWN BREAK

Pastries | $6 per piece V
Choose 1:
- Danishes
- Croissants
- Flakey Turnovers VF
  - Blueberry
  - Apple
  - Cherry

From The Bakery | $6 per piece V
Choose 1:
- Tea Biscuits & Scones
- Cinnamon Rolls
- Mini Muffins *(2 per)*
- Muffins

Cookie Creation | $3.5 per 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)* **| $6** GF/N
Choose 2 flavours:
- *Annapolis Valley* Apple Pie
- Oatmeal, *Terra Beata* Cranberry, & Dark Chocolate
- Wild Blueberry Lavender

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

***Vermeulen Farms* 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)

***Annapolis Fine Cheeses* 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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LUNCH

HALIFAX CONVENTION CENTRE

PLATED LUNCH



NS LOCAL Suppliers

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***

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Standard Inclusions:

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

Soups | $10

- Smokey Tomato & Sweet Fennel GF/VF
- Spiced Butternut Squash & *Annapolis Valley* Cider GF/VF
- Creole Vegan Corn Chowder GF/VF
- Herbed *Eden Valley* Chicken & Wild Rice GF
- Mediterranean Vegetable & Quinoa GF/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 *North Shore* Salmon Fillet | $27** GF
  Edamame & Lemon Butter Sauce
  Blistered Cherry Tomatoes
  Roasted Cauliflower Wild Rice
  Seasonal Vegetables
- **Herb & Garlic Crusted *Maritime Beef* Striploin | $30**
  Slow Roasted with a Confit Onions Demi
  Leek & Bacon Potato Cake
  Seasonal Vegetables
- ***Acadiana* Tofu Piccata | $26** GF/VF/V
  Roasted Carrot Mousseline
  Seasonal Vegetables

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PLATED LUNCH

The Sweetest Things | $11

- Sour Cream Cheesecake with *Jost Tidal Bay* 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***

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PICTURED: *VALLEY CORN SALAD, BUTTER CHICKEN & CHOCOLATE BAVAROIS*

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A QUICK BITE

Lunch on the Run | $44

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

Entrées

- Ancho Braised *The Pork Shop* Pork Shoulder with Rice & Black Beans GF
- *Eden Valley* Butter Chicken Thigh with Basmati & Dal Rice served with Grilled Naan Breadbasket
- *North Shore* Seared Salmon with Kimchi Rice & Bibimbap Sauce GF
- Falafel, Sweet Potato & Roasted Cauliflower on Brown Rice with a Tahini Drizzle VF
- Braised *Maritime 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 Bavarois with Hidden Caramel V

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A QUICK BITE



A Moment of Zen | $40

- Plated lunch consisting of a 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 GF
- Marinated *Eden Valley* Chicken GF
- Braised Pulled *Maritime Beef* GF
- Poached *Sustainable Blue* Salmon GF
- *Louisbourg Seafoods* Cold Water Shrimp GF

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 Bavarois with Hidden Caramel

NS LOCAL Suppliers

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***

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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: ***BAGGED LUNCH TO GO***

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A QUICK BITE

Bagged Lunch To Go | $39

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, Marinated *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

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

Assorted Cold Beverages

- *Goodmore & Solas* Kombucha
- Juices
- *Chill Street* Sodas
- Bubly

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LUNCH BUFFETS



PICTURED: *SANDWICH BUFFET*

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Standard Inclusions

- *Java Blend Coffee Roasters* Coffee & Assorted Teas
- 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 GF/VF
- Quinoa Salad with Preserved Lemon Oregano Vinaigrette GFVF
- Herb & Black Garlic Marinated Five Bean Salad with *Riverview Herbs* Pea Shoots GF/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/VF/V

Sandwich Buffet | $39

Choice of 4 sandwich flavours. Based on 2 pieces per person (GF options available).

- Shaved Pork Shop Pork with Roasted Garlic Aioli & Spiced Apple Butter
- Reuben on Rye with Brother's Smoked Meat, Swiss Cheese, Sauerkraut, Reuben Sauce
- Vegan Barbeque Jackfruit Bahn Mi on Baguette with Roasted Pulled Jackfruit, BBQ Sauce, Cilantro, Cucumber, Carrot/ Daikon Pickled, Pea Shoot VF
- Grilled Chicken Caesar with Double Smoked Bacon, Parmesan, & Caper Aioli
- Roasted Chicken Cajun Wrap with Eden Valley Chicken, Cajun Spice, Paprika Mayo, Red Onions, Tomatoes, Smoked Cheddar
- Roasted Turkey Sandwich on White Baguette with Cranberry Chutney, Brie, Roasted Green Asparagus, Arugula
- Slow-Roasted Maritime Beef with a Sweet & Sour Carrot & Daikon Slaw
- Falafel and Tabouleh Wrap with Crisp Veggies & Tahini Drizzle VF
- Spinach Wrap with Tomatoes, Grilled Artichokes, Roasted Pepper & Basil Spread VF

Hot Entrée of the Day Buffet | $40

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

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

Additional Hot Entrée $7 per

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LUNCH BUFFETS



PICTURED: *BUILD YOUR OWN TACO BUFFET*

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Pizza Buffet | $43

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 | $42

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 GF
- Drunken Chicken GF
- *AshMeg Seafoods* Blackened Fish GF
- Tex Mex Vegan GF

Additional proteins $6 per
Guacamole $2 per

East Coast Buffet | $44

Served with our Chef's Selection of Rice or Potato, & Seasonal Vegetables

Choose one:

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

Additional selections $7 per

Sliders with Kettle Chips Buffet | $42

Based on 2 sliders 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

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



RECEPTION

HALIFAX CONVENTION CENTRE

NOVA SCOTIA SIP & SAVOUR STATIONS

NS LOCAL Suppliers



NS LOCAL Suppliers

JOST:
Jost Vineyards creates wines for all occasions and every palate—from the connoisseur to the newest wine taster. They're strutting their stuff, proving that Nova Scotia is the sparkling gem in the wine world.

PICTURED: *SEACUTERIE BOARD*

ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER UNLESS OTHERWISE NOTED.
PRICES ARE SUBJECT TO CHANGE AND APPLICABLE BETWEEN JANUARY 1 - DECEMBER 31, 2026.

Looking to add a touch of Nova Scotian charm to your reception? Welcome to our Nova Scotia Sip & Savour Stations. We've carefully selected our favorite local dishes, each paired with a delightful wine, beer, or cider, all served by passionate experts from the top beverage producers in our province. See just how magical it is when you bring the best of the best together!

Each station includes a 3oz glass of a Nova Scotian wine, beer or cider.

Digby Scallop Flambé Station | $25 PER GF

- Our world-famous Digby Scallops Flambéd with *James Roué* Dark Rum & Riverview Herb Butter
- This station includes a personal chef

Seacuterie Board | $29 PER

- *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

The Butcher Block | $29 PER

- Braised *Eden Valley* Chicken Slider
- *Riverview Herb* Microgreen Salad GF/VF
- Charcuterie Board featuring products from *Ratinaud* with Mustards and Preserves

Oxford Wild Blueberry Grunt | $17 PER V

- Stewed *Oxford Wild Blueberries* with *Dover Mills* Flour Dumplings served with Whipped Cream
- This station includes a personal chef

Valley Apples Flambé | $17 PER GF/V

- Annapolis Valley Caramelized Honey Crisp Apples flambéed with *James Roué* Dark Rum
- Served over House-Made Black Ash Goat Cheese Ice Cream
- This station includes a personal chef

Halifax Mini Donair Display | $20 PER

- The Iconic *Tony's* Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita Bread with Onion, Tomato & Donair Sauce.

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



PICTURED: ***DEVILLED LOBSTER ON BRIOCHE TOAST***

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PASSED HORS D'OEUVRES

What's Cold | $45 per dozen

(Min 3 dozen per flavour)

- Orange & Cranberry Brie Crostini V
- Hot Smoked Salmon & *Acadian Maple* Roasted Beetroot Sesame Cube GF
- Boursin & Charred Tomato on Whole Wheat Toast V
- Couscous & Lamb Merguez, Mild Roasted Red Pepper Aioli
- 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 Free Range Egg GF
- Asparagus & Smoked Squash Crostini VF/V
- Apple Onion Marmalade on Buttermilk Blinis V
- Prosciutto & Boursin Cheese on Grilled Baguettine
- Devilled Lobster on Brioche Toast
- Cajun Shrimp with Mango Salsa GF

What's Hot | $45 per dozen

(Min 3 dozen per flavour)

- 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 GF/VF
- Mini Croque Monsieur, Cured Rosemary Ham with Gruyere Cheese
- Corn Fritters with Blue Cheese Dip V

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



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.

PICTURED: ***DIGBY SCALLOPS FLAMBÉ STATION***

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ACTION STATIONS

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

Carved Maritime Beef Sirloin | $19

- Serviced with Lettuce, Tomatoes, Onion, and Assorted Condiments on an Onion Kaiser

Nova Scotian Lamb Spit Roast | $32 GF

(Min 100)

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

Flambé Station | $20 GF

(4 per person)

Choose one:

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

We Dream in Desserts | $20 V

- *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

Farm Fresh | $23

(Min 100)

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

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



NS LOCAL Suppliers

LOUISBOURG SEAFOODS:
Louisbourg Seafoods, a family-run business, draws on generations of fishing heritage to provide high-quality seafood to our guests. Committed to community, they support youth programs and local partnerships, reinforcing strong family and community values.

PICTURED: ***POUTINE WITH NOVA SCOTIA LOBSTER & EMMENTAL***

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DISPLAY STATIONS

The Butcher Block | $25

(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 | $28

(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

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 | $19

(Min 50)

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

North Shore Hot Smoked Salmon | $16

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

Poutine | $17

(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 | $17

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

Paninis | $18

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

Maritime Curried Blue Mussels | $10 GF

- Cooked in Curry & Coconut Milk



NS LOCAL Suppliers

AKOMA:
Akoma, meaning "heart" in Ghanaian culture, embodies love and compassion. This hydroponic farm grows high-quality edible flowers and basil, with all proceeds benefiting the Cumming Community Garden, using pesticide-free, lovingly nurtured methods.

PICTURED: *CHARCUTERIE BOARD*

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DISPLAY STATIONS

Charcuterie Board | $22

- With products from *Ratinaud*, Pork Rillette, 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

Crudité Bar with Dips | $11 GF/V

- Assorted Dips & Roasted Garlic Hummus

Sushi | $22 GF

(4 pieces per person)

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

Local & International Cheese | $15 V

- Featuring an assortment of cheese, honey, spiced nuts, nut biscotti crackers and house-made marmalade.

Nova Scotia Oysters | $11 DF/GF

- Featuring Oysters from local Farms

Halifax Mini Donair | $15

- The Iconic *Tony's* Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita Bread with Onion, Tomato & Donair Sauce.

Basket of Spiced Corn Chips | $10 GF/V

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

Cheese Raclette | $16 GF

- Melted Raclette-style *That Dutchman's* Gouda Cheese Served with Baby Boiled Potatoes with Garlic & Parsley Butter, an assortment of Cured Meats, Frisée Salad with Braised Shallot Vinaigrette, Cornichons & Pickled Vegetables

Asian Steamed Dumplings & Pot Stickers | $15

(5 pieces per person)

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

Antipasti | $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

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



PICTURED: *SPOON WALL*

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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
- *Cape d'Or* 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 GF
- Sea Salt Cured *Comeau* Scallops with Fresh Citrus & Pea Shoots GF

Sweet Spoons N

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

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

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



DINNER

HALIFAX CONVENTION CENTRE



NORTH SHORE SALMON:
Our local salmon suppliers, Sustainable Blue and Cape d'Or, are not just about providing top quality fish for our guests; they're all about doing it with heart and a commitment to our planet. These folks are big on sustainable farming practices, so dig in and savor the taste of responsibly sourced goodness.

PICTURED: ***SEARED SUSTAINABLE BLUE SALMON***

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PLATED DINNER

Standard Inclusions

- *24 Carrots 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, Dulse 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
- 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 | **$56** GF
- **Harissa Pan-Seared *AshMeg Seafoods* Halibut** with Vegetable Ragu, Roasted Sweet Red Pepper Coulis, Chickpea & Onion Couscous | **$51**
- **Smoked *The Pork Shop* Pork Loin** with Cider Sage Demi & Buttermilk Potato Mash | **$45** GF
- **Grilled Chicken Breast** topped with Mushroom & Leek Fondue, Gratin Dauphinoise & Red Wine Jus | **$48** GF

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 | **$52** GF
- **Herb & Garlic Crusted *Cape d'Or* 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 GF/V
- Sachertorte Re-Imagined: Black Bean & Toasted Almond Brownie, Apricot Dark Chocolate Ganache, Apricot Chantilly & Raspberry Coulis GF/N/V
- *James Roue* Rum Baba, Mango Strawberry Soup, Lychee & Ginger Sorbet V
- Strawberry Basil Chiffon Torte, Basil Crème Brule, 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***

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

PLATED DINNER

Classic Nova Scotian Lobster Dinner | $95

(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 *Riverview Herb* 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 *Acadian Maple* Pudding Chomeur with Vanilla Bean Ice Cream V

⊕ *Additional lobster based on market price.*



NS LOCAL Suppliers

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*

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ROUSSEAU CHOCOLATIER:
Nathalie and Julien bring the rich flavors of France to Halifax, crafting artisanal chocolates by hand. Infused with local Nova Scotia ingredients, their confections embody community spirit and a passion for exceptional quality.

PICTURED: ***SWEET PETITES***

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DINNER BUFFET

| $73 *(Min 50)*

Standard Inclusions

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

Soups

Choose one:

- Nova Scotian Lobster Bisque with Crème Fraiche & Garlic Baguettine
- *Louisbourg Seafoods* Crab & Salmon Chowder with Sweet Potatoes & Dill GF
- Roasted Chicken Cream with Garlic & Pancetta GF
- *Digby* Scallop & *Louisbourg Seafoods* Shrimp in a Tomato Fennel Consommé GF
- 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 GF/N
- Infused Potato Salad with Broccoli, Grilled Peppers, & *Riverview Herb* Chive Vinaigrette GF/vF
- 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
- Dark & Stormy *The Pork Shop* Pork Loin with *James Roue* Rum & Roasted Ginger GF
- Blackened Cajun *AshMeg Seafoods* Haddock with Chunky Tomato & Olive Sauce GF
- 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

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



BAR

HALIFAX CONVENTION CENTRE



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 pariing for our local seafood. Cheers!

PICTURED: ***AVONDALE SKY TIDAL BAY***

BAR

WINES OF NOVA SCOTIA

White *(750ml)*

- Duck Crossing *Sauvignon Blanc* | **$47**
- Benjamin Bridge Wild Rock *White* | $**50**
- Grand Pré L'Acadie *White* | **$50**
- Lightfoot *Flora* | **$51**
- Benjamin Bridge *Tidal Bay* | **$52**
- Luckett Vineyards *Phone Box White* | **$57**
- Jost *Tidal Bay* | **$58**
- Gaspereau Vineyards *Tidal Bay* | **$60**
- 1365 Church Street Unicycle *White* | **$62**
- Avondale Sky *Tidal Bay* | **$69**
- Lost Bell *Tidal Bay* | **$72**
- Planters Ridge Unoaked *Chardonnay* | **$74**

Red *(750ml)*

- Duck Crossing *Cabernet Sauvignon* | **$47**
- Benjamin Bridge Wild Rock *Red* | **$50**
- Great Big Friggin' Red | **$51**
- Lightfoot *Fauna* | **$55**
- Luckett Vineyards *Phone Box Red* | **$56**
- Grand Pré *Nova Scotia Red* | **$57**
- Grand Pré *Reserve Castel* | **$58**
- Avondale Sky *Ferry Road* | **$60**
- Mercator Upper Ridge Marquette | **$62**
- Planter's Ridge *Quintessence Red* | **$69**
- Lost Bell *Baco Noir* | **$72**
- Blomidon *Baco Noir* | **$74**

INTERNATIONAL WINES

White *(750ml)*

- Las Moras *Pinot Grigio* - Argentina | **$58**
- Edmundo *Chardonnay* - Argentina | **$62**
- Les Jamelles *Sauvignon Blanc* – France | **$64**

Red *(750ml)*

- Las Moras *Malbec* - Argentina | **$58**
- Edmundo *Cabernet Sauvignon* - Argentina | **$62**
- Bouchard Aine *Pinot Noir* - France | **$64**

Sparkling *(750ml)*

- Benjamin Bridge *Nova 7* – Nova Scotia | **$65**
- L'Acadie Vineyards *Estate L'Acadie Joie de Vivre* – Nova Scotia | **$69**
- Ruffino *Prosecco* - Italy | **$75**
- Lightfoot & Wolfville *Brut Rosé* – Nova Scotia | **$95**

CIDER *(355ml)*

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

NON-ALCOHOLIC | $6

(355ml)

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



NS LOCAL Suppliers

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!

BAR

SPIRITS *(1oz)*

| $6.75 CASH BAR | $6.00 HOST BAR

- *Coldstream Clear* Vodka
- *Steinhart* Gin
- *Glynnevan* Whisky
- *JD Shore* White Rum
- *James Roue* Dark Rum
- Glenlivet Founder's Reserve Single Malt Scotch

HOST BAR

- Spirits (1oz) **| $6.00**
- Nova Scotia Craft Beer *(Garrison Tall Ship, Garrison Red)* **| $6.50**
- Domestic Beer *(Keith's, Bud Light)* **| $6.50**
- Import Beer *(Stella)* **| $7.50**
- House Wine (6oz) **| $7.25**
- Premium Wine (6oz) **| $8.50**
- Soft Drinks **| $4.50**
- Non-Alcoholic Products **| $5.25**
- Cider **| $6.75**
- .05% Alcohol Beer *(Libra Craft Beer)* **| $5.25**
- Coolers**
- Liqueurs**
- Premium Spirits**

CASH BAR*

- Spirits (1oz) **| $6.75**
- Nova Scotia Craft Beer **| $7.50**
- Domestic Beer **| $7.50**
- Import Beer **| $8.50**
- Nova Scotia Wine (6oz) **| $8.25**
- Premium Wine (6oz) **| $9.75**
- Soft Drinks **| $5**
- Non-Alcoholic Products **| $6**
- Cider **| $7.75**
- .05% Alcohol Beer **| $6**
- Coolers**
- Liqueurs**
- Premium Spirits**

**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.

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