

Lunch

Refuel with us and take a breather.

We're just steps from one of Halifax's favourite traditions – our noon cannon, fired in tribute to our city's history as a naval and military stronghold. So every fresh, delicious lunch you host with us starts with a bang.

Our plated lunches are for 25 guests or more, and served with fresh rolls and butter, and fresh brewed Starbucks coffee and tea/herbal tea. Just choose a soup or salad, entrée, and dessert!

SOUPS / \$8

Roasted Vegetable and White Flageolet Soup with Double Smoked Bacon Lardons GF DF

Butternut Squash and Apple Soup V GF

Leek and Corn Chowder V GF

Creamy Woodland Garlic and Mushroom Soup V GF

Spiced Lentil and Ginger Soup VG GF

SALADS / \$9

Trio of Endive topped with Heirloom Root Vegetables and Roasted Sweet Pepper Vinaigrette VG GF

Baby Kale and Romaine Heart Salad Topped with Pecorino Cheese and Local Double Smoked Bacon bits served with a Caper Berry and Garlic Vinaigrette

Spinach Salad with Carrot and Apple Slaw topped with Blacked Chicken Sliver, Yogurt Lime Dressing GF

Red and white Quinoa Salad with local Apples, pickled Baby Carrots, Grape Tomatoes topped with fresh Green House Pea Shoots and a Cinnamon Apple Cider Vinaigrette

The Main Event

All dishes are served with a fresh, seasonal bouquetière of vegetables.

BRAISED CHICKEN THIGH / \$22

Over Penne Pasta, Creamy Basil Pesto, Pine Nuts and Parmesan Cheese

ROASTED PORK LOIN / \$22 GF

Butter Spiced Apple Sauce
Sweet Potato and Parsnip Mousseline

GRILLED CHICKEN BREAST / \$23 GF DF

White Wine and Dijon Mustard Sauce
Rice Creole

POACHED SALMON FILLET / \$23 GF

Lemon and Caper Butter Sauce
Jasmin Rice

SLOW ROASTED BEEF STRIPLOIN STEAK / \$24 GF DF

Bourbon Veal Demi
Garlic and Herb Potatoes

THE SWEETEST THINGS / \$9**Acadian Maple "Tarte au Sucre"** V SD

White Chocolate Cranberry Bark
Cranberry Coulis

Sour Cream Cheesecake V

Local Lunenburg County Winery Rhubarb Compote
Strawberry Cream

Dark Chocolate Mousse Diamond with Candied Pear Centre on Gingerbread V

Orange and Vanilla Bean Syrup

Wild Oxford Blueberry Tartlette with Maple Granola Crumble V

Maple Crème Anglaise

Dark Chocolate Avacado Mousse VG GF SD

Caramelized Pepitas
Nova Scotia Berry Compote

○ Simple is better, right? We've done the planning for you, and have already taken into consideration some of the dietary requirements of your delegates.

The Rush Hour / \$37

For a quick lunch option, we can serve salad and the hot entrée together, along with a pre-set dessert. Just choose one of each option. All served with Rolls and Butter and Fresh Brewed Starbucks Coffee and Tea/Herbal Tea.

Salad Options

Roasted Sweet Potatoes with Quinoa, Dried Cranberries, topped with Fresh Shaved Parmesan GF

Local Garden Salad with Chives and Dijonaise Dressing VG GF

Lentils and Squash Salad with Pickled Red Onions and Shallot Vinaigrette VG GF

Spinach and Citrus Salad with Poppy Seed Dressing VG GF

Corn and Wild Rice Salad with Roasted Shallot Dressing VG GF

Hot Entrée Options

Garlic Lemon Grass Chicken Thigh with Rice Noodles and Bok Choy and Peppers GF DF

Seared Salmon with Kimchi Rice and Bibimbap Sauce GF DF

Vegan Soba Noodles with Grilled Tofu and Spicy Ginger Soy VG

Braised Maritime Beef Bourguignon served with Sweet Potatoes GF DF

Shepherd's Pie with Roasted Garlic Ciboulette Mousseline GF

Dessert Options

Fresh Fruit Salad with Lemon Curd Shortbread V

Sweet Petites Platter - per table V

Passionfruit Cold Set Cheesecake, Milk Chocolate Feuilletine Crunch, Dark Chocolate Ganache V

White and Dark Chocolate Bavaois with Berry Jelly VG GF



○ *All our dishes are handcrafted and carefully plated by our expert culinary team, and served to perfection by our dedicated wait staff.*

Brown Bagging It / \$38

Our bagged lunch options come fully-loaded with compostable wood cutlery and napkins plus all the variety you need! Choose one salad, one sandwich, one fresh fruit, one dessert and a cold beverage.

Salads

Penne Pasta Salad with Sundried Tomatoes and Roasted Olives **V**

Wild Rice and Grilled Vegetable Salad of Tomato, Yellow Zucchini, Shallots and Carrots **VG GF**

Spinach and Mango Citrus Salad with Candied Pecans, Strawberries, Blueberries and Thin Sliced Red Onion, served with Lime Cilantro Dressing **VG GF**

Sweet Potato Salad Marinated in a Maple Dressing, Hard-Boiled Egg and Toasted Pumpkin Seeds **V GF**

Sandwiches *(Gluten-free options available, just ask your Event Manager.)*

Spiced Salami and Provolone on Sour Dough Bun

Roasted Peppered Pork Loin, Caramelized Onion, Sweet Mustard and Havarti on an Multi Grain Kaiser

Beefsteak Tomato and Bocconcini Cheese and Sweet Basil Mayonnaise on a Whole Grain Artisan Bread

Rosemary Garlic Shaved Beef with local Dutchman's Gouda and Apricot Mayonnaise on Baguette

House-smoked Turkey with Cranberry Spread on a Sweet Onion Roll

Fresh Fruit

Apple or Banana

Dessert

Quinoa, Cranberry, Almond and Pumpkin Seed Energy Bar **GF VG SD**

Cinnamon Swirl Cookie **V**

Dark Chocolate Chickpea Brownie **GF VG**

Rice Krispy Square **V**

Cold Beverages

Dole Cold Fruit Juices 341 ml

Pepsi Soft Drinks 341 ml

Bubly Sparkling Water 341 ml

Work it Out Buffets

Create your buffet by making one selection from each option.

Every lunch will feature:

Fresh Baked Rolls with Butter

Fresh Brewed Starbucks Coffee and Tea/Herbal Teas

Soup

Daily fresh made Vegan Soup to complement your lunch choice.

Salad Options

(Choice of one from below. Additional selection add \$2 per person.)

Caesar Salad with Sundried Cranberries, House-made Dressing and Fresh Shaved Parmesan Cheese

Spinach Salad with Mandarin and Toasted Almond, Orange Poppy Seed Vinaigrette VG GF

Roasted Corn and Black Bean Succotash Salad VG GF

Garden Green with Duet of Dressing V GF

Crudité Display with our Daily Dips creation V GF

Entrée Buffet Options

SANDWICH BUFFET / \$29

(Choice of 4 fillings. Based on 2 pieces per person. Gluten-free options available, just ask your Event Manager.)

Egg Salad with Smoked Bacon

Italian Dry Cured Meats with Mozzarella

House Cured Beef Brisket with a Sweet and Sour Carrot and Daikon Slaw

Sliced Egg with Black Beans and Avocado

Grilled Chicken Muffuletta with Roasted Grape Tomatoes

Grilled Vegetables with Lentils and a Brown Rice Hummus Spread

Black Forest Ham and Gruyere Cheese

Smoked Turkey with Orange and Cranberry Spread

Nova Scotian Seafood with a Dill and Citrus Mayonnaise

HOT ENTRÉE OF THE DAY BUFFET / \$32

Our chef's daily creation, choose between:

Chicken, Beef, Pork or Fish served with Chef's choice of Potato or Rice and Vegetables

+ Add a second hot entrée for an extra \$3 per person.

HOUSE MADE PIZZA BUFFET / \$36

(Choice of 2 of the following flavours. Additional flavours add \$6 per person.)

6 inch Pizza topped with Arugula:

Roasted Carrot, Honey, Cauliflower, Goat Cheese, Pesto V

Curried Chicken, Sweet Pepper Paneer and Coriander Oil

Mushroom Red Onions Fontina Cheese and Rosemary V

Barbecued Pork with Mozzarella

Traditional Pepperoni and Cheese

Grilled Vegetable and Feta V

BUILD YOUR OWN TACOS BUFFET / \$35

(Based on 2 tacos per person.)

Soft Flour Tacos served with Salsa Pico de Gallo, Sour Cream, Refried Beans, Cilantro, Guacamole, Jalapeño, Shredded Cheese and Lime.

Mexican Shredded Beef

Shaved Chicken

All served with Mexican Rice **GF** **V** **DF**

EAST COAST FLAVOUR BUFFET / \$39

(Choice of two of your favourite hot entrée options. Additional selection \$5 per person.)

Poached Haddock with Berry Caper Sauce **GF** **DF**

Braised Boneless Chicken Thigh with Mushroom and Shallot Sauce **GF** **DF**

Atlantic Beef Bourguignon with Pearl Onions and Bacon **GF** **DF**

Slow Baked Pork Roast with Molasses and Orange Glaze **GF** **DF**

Corned Beef with Boiled Cabbage and Vegetables **GF** **DF**

All served with our Chef's selection of Starch and Fresh Bouquetierre of Vegetables

SLIDERS WITH KETTLE CHIPS BUFFET / \$34

(Based on 2 sliders per person. Choice of 2 selections. Additional selection \$4 per person.)

Donair

Chicken and Havarti

Braised Pork and Monterey Jack

Vegetarian with Goat Cheese and Pesto **V**

Dessert Options

(Choice of 1 selection from the following items.)

Assorted Fresh Baked Cookies & Fruit Salad **V**

Nova Scotia Fruit Pies with Sugar Crust & Fruit Salad **VG**

House Made Sweet Petit Selection **V**

Whoopie Pies: Dark Chocolate Marshmallow, Red Velvet with Cream Cheese, Lemon with Citrus Cream **V**



O Did you know that the Donair is Halifax's official food? Find out what all the hype is about.

