



D I N N E R

HALIFAX
CONVENTION
CENTRE

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 & Dulce 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 *The Pork Shop* 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**

NS LOCAL
Suppliers

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

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 *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 ^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 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

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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 *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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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 *The Pork Shop* Pork Loin with *James Roue* 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*

NS LOCAL
Suppliers

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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