

## 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 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 | \$28

  Slow Roasted with a Confit Onions Demi Leek & Bacon Potato Cake Seasonal Vegetables
- Acadiana Tofu Piccata | \$26 v Roasted Carrot Mousseline Seasonal Vegetables



### **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: SOUR CREAM CHEESECAKE ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE

### 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



### 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 ∨
- 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
- Eden Valley Butter Chicken Thigh with Basmati & Dal Rice served with Grilled Naan Breadbasket
- North Shore Seared Salmon with Kimchi Rice & Bibimbap Sauce
- 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





### 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 Bavarois with Hidden Caramel v



### **ACADIANA SOY PRODUCTS:**

Acadiana Soy makes some amazing plant-based foods that are allnatural 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.

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

### 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

# 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

### LUNCH BUFFETS

### 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 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 1 \$35

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

- Egg Salad with Roasted Sweet Pepper Harissa Mayonnaise v
- Shaved Roast *The Pork Shop* Pork with Roasted Garlic Aioli & Spiced Apple Butter
- North Shore 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*, *The Pork Shop* Pork, or Fish, Includes:

- · Chef's Choice Potato or Rice
- Seasonal Vegetables GF
- Additional Hot Entrée \$7 per

love working with this team.

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### LUNCH BUFFETS

### Pizza Buffet | \$40

### Choose two:

- Roasted Carrot, Honey, Cauliflower, Goat Cheese. & Pesto v
- Spicy <u>Eden Valley</u> 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 1 \$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 Rice or Potato, & Seasonal 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 *The Pork Shop* 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 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