

Wedding Reception Hot Hors D' Oeuvres

tuscany seasoned angus beef tenderloin with onion
marmalade and garlic crostini
24 per dozen

apple and peach wood smoked salmon on rye bread with
horseradish mousse and capers
25 per dozen

herbed goat cheese and green olive tapenade on garlic
crostini
20 per dozen

marinated scallops with sweet chili sauce and crème fraiche
in crispy pastry
25 per dozen

french brie and watermelon mini skewers with fresh chopped
chives
20 per dozen

basil marinated bocconcini and cherry tomato mini skewers
23 per dozen

seafood and lobster bruschetta
25 per dozen

skewered figs prosciutto
27 per dozen

mini smoked salmon tartare and pickled shallots
26 per dozen

crusty baguette with roasted vegetables and provolone
cheese
24 per dozen

barbequed chicken with chili hoisin sauce miniature wrap
23 per dozen

tomato tortilla roasted turkey and lettuce roulade with ancho
aioli
22 per dozen

sweet chili garlic chilled shrimps skewers and cilantro
coconut
26 per dozen

lime and peppercorn seared chilled scallops and mango
27 per dozen

scallop ceviche on english cucumber with danish cream
27 per dozen

Wedding Reception

Hot Hors D' Oeuvres

curried chicken lumpia with mango salsa and sweet and sour sauce
20 per dozen

vegetable samosas in crispy pastry with mango and cilantro relish
26 per dozen

mini atlantic snow crab cakes with green chow
25 per dozen

malpeque oysters-raw or rockefeller style with pernod, asiago cheese, herbs and shallots
33 per dozen

bacon wrapped digby scallops with zesty cocktail sauce
25 per dozen

grilled new zealand lamb chops with herbs, garlic and veal glaze
34 per dozen

atlantic crab and brie with leek and dill in phyllo bundles
25 per dozen

lentil and cumin battered jumbo shrimp skewer with mint, tomato and yogurt chutney
32 per dozen

chicken satay with thai peanut sauce
25 per dozen

vegetarian spring rolls with sweet and sour sauce
23 per dozen

coconut shrimp sweet chili sauce
29 per dozen

mini lamb burger, mini brioche buns, mint and garlic aioli
29 per dozen

mini vegetarian ratatouille tart
23 per dozen

chipotle sausage cocktail
20 per dozen

vegetable spring rolls with chili garlic sauce
20 per dozen

steamed pot stickers with ginger sauce
25 per dozen

mini beef wellington with mushroom duxelle
25 per dozen

Wedding Reception Station

reception platters

small platter serves up to 14 people
medium platter serves 15-24 people
large platter serves 26-40 people

international cheese display

variety of fine, domestic and imported cheeses, garnished with fruit, french bread and crackers
small 95
medium 165
large 275

fresh vegetable crudité's

variety of garden vegetables displayed with dipping sauces
small 80
medium 135
large 200

grilled vegetable platter

variety of grilled vegetable displayed with dips and vinaigrette
small 80
medium 135
large 200

sliced local and tropical fruit display

with yogurt dip or chocolate sauce
small 65
medium 105
large 175

pita platter

Grilled pita triangle, hummus, spinach dip, tzatziki, serrano salsa
small 65
medium 105
large 175

tuscan platter

char grilled marinated vegetables, antipasto salad, fresh ricotta cheese with tangerine honey, roasted garlic and olive dip with crusty bread
small 80
medium 135
large 200

hot smoked seafood platter

smoked peppered salmon, mackerel, kippers, maple salmon and trout
300 (serves approximately 30)

raw bar

peel and eat shrimps, oyster on a half shell with capers, onion cocktail sauce, mignonette
300 (120 shrimp, 30 oysters and 5 lb. mussels)
Serves approximately 30 people

tower of jumbo shrimp

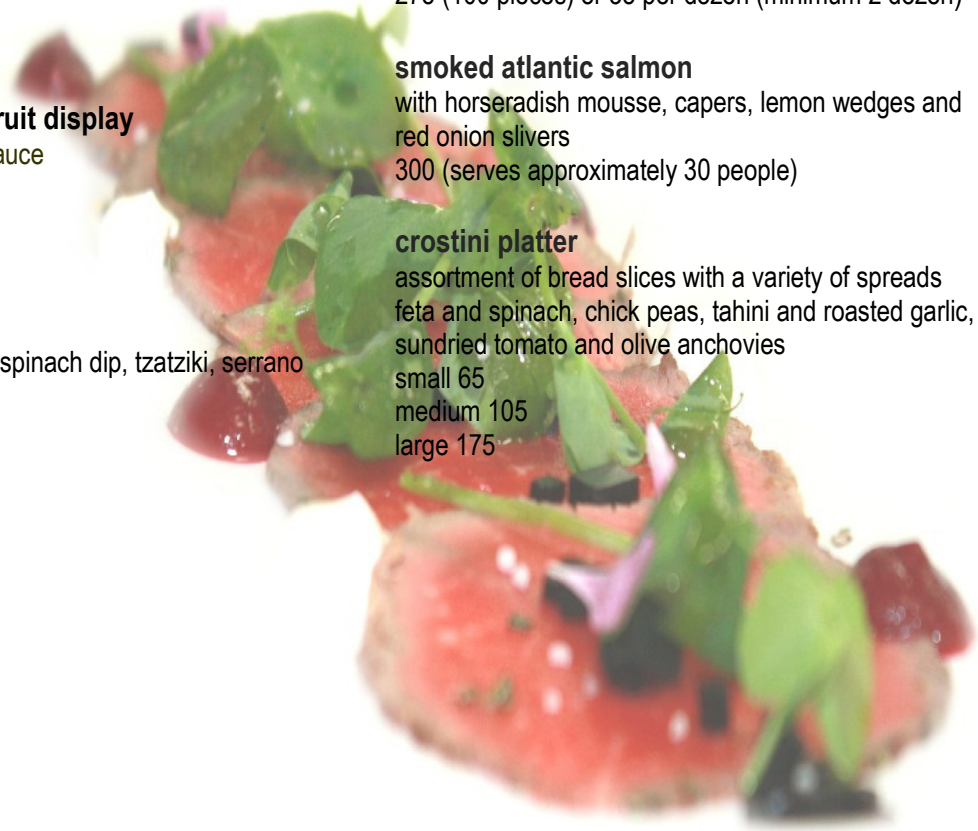
with cocktail sauce and lemon wedges
275 (100 pieces) or 35 per dozen (minimum 2 dozen)

smoked atlantic salmon

with horseradish mousse, capers, lemon wedges and red onion slivers
300 (serves approximately 30 people)

crostini platter

assortment of bread slices with a variety of spreads feta and spinach, chick peas, tahini and roasted garlic, sundried tomato and olive anchovies
small 65
medium 105
large 175



Wedding Reception Station

sweet table presentation

selection of creamy new york style cheesecakes with berry compotes, decadent chocolate gateau with white and dark chocolate shavings, black forest cake with wild cherries, carrot cake with cream cheese frosting, blueberry bundt cake deep dish apple pie with cinnamon, coconut cream pie with chocolate graham cracker crust, key lime pie with fresh whipped cream, white and dark chocolate mousse in Belgian chocolate cups, chef's selection of brownies, tarts and squares

16 per person

strawberry fields

chocolate dipped strawberries

25 per dozen

elegant treats

deluxe petit fours, french pastries

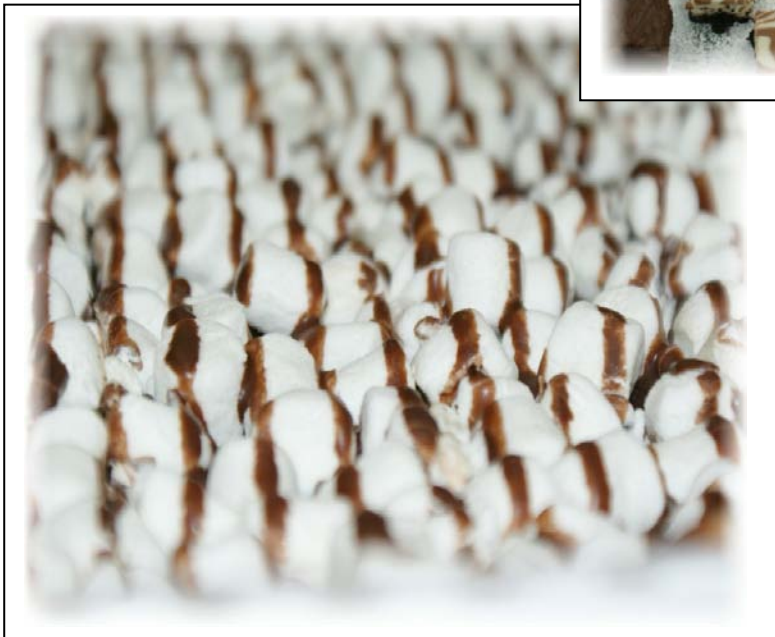
brownies and mini fruit tarts

30 per dozen (minimum 4 dozen)

chocolate fountain, white or dark chocolate

with fresh seasonal fruit and berry skewers

450 (serves 50 people)



all food & beverage is subject to 15% service charge and 15% hst

Wedding Reception Station

each station is showcased by a uniformed Culinarian and a 75 fee (maximum 2 hours) is applicable per Culinarian (25 an hour after 2 hours)

carvery stations

all stations include dollar rolls and condiments

roasted beef

slow roasted sirloin of beef with horseradish jus
325 (serves approximately 45 people)

ham

maple smoked bone in cured ham with a
grilled pineapple sauce
225 (serves approximately 45 people)

pork loin

dijon mustard-herb crusted pork tenderloin
apple chutney and natural juices
250 (serves approximately 30 people)

italian pasta station

fusilli pasta, papadelle pasta and penne pasta
chicken, beef & pork slivers
assorted julienne vegetables
with zesty tomato sauce and basil cream sauce
14 per person

maritime seafood sauté station

scallops, tiger shrimp and mussels
garlic, ginger with reduced white wine cream
assorted julienne seasonal vegetables
19 per person

asian stir fry station

gingered chicken, peppercorn beef & teriyaki pork
chinese style vegetables and fried rice
17 per person

chinese dim sum and satay station

premium selection of beef, chicken
and pork dim sum in steam baskets
spicy pork and vegetable spring rolls
served with soy and plum sauce
chicken, beef and salmon skewers
with spicy peanut sauce
(based on 6 pieces per person)
17 per person

mini burger station

mini brioche bun, burgers and all the fixings
9 (based on 2 per person)

mini chilidog station

mini hotdog on a bun filled with chili and cheese
9 (based on 2 per person)

nacho bar

corn tortillas, jalapeno, tomato, onion, peppers and cheese
sauce
150 (serves approximately 30 people)

mashed potato martini

plain yukon gold, garlic herb and sweet potato mashed with
gravy, cheese curd, steamed broccoli, bacon bits, chives and
crème fraiche
200 (serves approximately 30 people)

poutine station

sweet potato fries, home cut potato wedges regular fries,
gravy and cheese curd, sage dressing, chives and sour
cream
200 (serves approximately 30 people)

perogie station

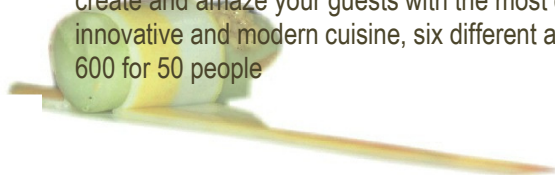
Cheese and potato perogie, Cajun spice, tomato, onions,
chives, crème fraiche, bacon, jalapeno, green onion
150 (serves approximately 30 people)

dessert station

choice of the following dessert presentations:
banana foster flambé, cherries jubilee,
or crepes suzette served with
french vanilla ice cream
13 per person

molecular gastronomy station

an interactive science and gastronomy combined, from liquid
nitrogen, powdered peanut butter, hot ice cream, fruit caviar
and more. Our Executive Chef will customize your menu,
create and amaze your guests with the most creative,
innovative and modern cuisine, six different amuse bouche
600 for 50 people



all food & beverage is subject to 15% service charge and 15% hst

Plated Collection

choose minimum of three courses. five courses and over are limited to 100 people

starters

soups

santa fe tortilla soup 4

garden vegetable soup 4

atlantic seafood chowder 6

thai coconut chicken soup 5

forest mushroom bisque 5

roasted garlic and tomato potage 5

white bean and bacon cappuccino 6

caribbean spicy tomato chowder 6



salads

assorted baby greens with seared grape tomato, sprouts
fresh cucumber, carrot swirls, raspberry vinaigrette 6

arugula, spinach, chopped radicchio, fresh basil
fontina cheese, crisp pancetta, toasted pine nuts, and
sundried tomato dressing 7

valley greens
radicchio, chicory, red leaf, watercress, butter lettuce
goat cheese, sun-dried cranberries, tomato crisp
gourmet herb vinaigrette 7

spinach salad
baby spinach leaves, shredded iceberg lettuce
chopped egg, bacon, orange segments
mandarin orange vinaigrette 7

pesto-marinated bocconcini and roma tomato tower 7

micro green salad balsamic vinaigrette 7



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Plated Collection

appetizers

crab and shrimp cake warm fennel and celery salad with chipotle aioli 8

smoked salmon and chardonnay fennel slaw lemon tarragon vinaigrette 8

grilled root vegetable and asiago polenta cake wild mushroom sauté, smoked tomato coulis 7

cream wild mushroom sautéed, ring tuille and seared portobello with smoked tomato coulis 6

barbeque star anise and maple-glazed duck breast 9

celeriac, artichokes, and chive salad orange-soy drizzle, micro greens 6

chilled black and tan sesame-seared Atlantic salmon fillet 8

local baby greens, roasted figs and orange citrus vinaigrette 6



choose a palate cleansing sorbet 4

lemon and tarragon

rosemary grape

champagne pomegranate

cucumber mint

granadilla and mango ice

lemon vodka

rose water

raspberry

mango

watermelon

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Plated Collection

entrées

all entrées are accompanied by seasonal vegetables

lemon myrtle breast of chicken filled with wild mushrooms
and asiago cheese, natural pan jus roasted shallot potato pavé 21

sea salt, honey, and grain mustard crusted salmon
shredded potato cake with onion and sweet corn 20

walnut ginger-crusted halibut fillet
jasmine wild rice cake with shiitake mushrooms pernod cream reduction 26

filet of beef and medallion of salmon
sun-dried tomato pesto, fennel potatoes, balsamic demi-glaze 35

roast lamb rack with blue potato and smoked corn pavé
sauce paloise 36

grilled beef filet mignon with blue cheese gratin
caramelized parsnip mash, merlot demi-glaze 34

prime rib of beef with roast red bliss potatoes
natural pan jus 28

baked tilapia fillet crusted with tomato caper jam
pernod cream and sweet potato dauphinoise 20

whole roasted pork loin with herbed gnocchi
pine nut spinach and sage sauté, merlot veal reduction 25

breast of supreme chicken with sun-dried tomato and
black olive tapenade, brie, and chive risotto 23

roast supreme chicken jus, oregano essence with
sweet and yukon gold pave 23

duo of herb chicken and salmon
pinwheel of pancetta russet potatoes
chardonnay cream reduction 32

roast breast of chicken with spicy sugarcane skewered prawns
tarragon-infused chicken jus, yukon gold pomme purée 35

grilled double pork rack chop
annapolis valley apple chutney mashed potato with thyme and onion, calvados jus 28



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Plated Collection

finalé (dessert)

mango and passion fruit mousse in a chocolate cup
raspberry cream 7

black bing cherry cheesecake
chocolate cherry mousse and mango coulis 8

chocolate banana torte
raspberry coulis and salted caramel 7

white chocolate blueberry cheesecake
vanilla bean coulis wild berry compote 6

lavender vanilla panna cotta
cherryconfi and crème anglaise 6

house made tiramisu
coffee anglaise 5

warm mint and cinnamon savarin cake, lemon curd
and seasonal berries 6

dark chocolate fondant with vanilla foam and peanut brittle crumbs 6

seasonal berry and fruit flan
lemon custard and fruit coulis 5

merlot poached pear stuffed vanilla mascarpone and white
chocolate panna cotta 7

triple chocolate mousse timbale with caramel and raspberry sauce 6

chocolate macadamia nut cake with warm ganache and marinated
nova scotian berries vanilla ice cream 11

italian mascarpone encased in brandy snap cannoli with dry berries
and mango coulis 11

milk chocolate passion fruit tart, macadamia nut cake with rich ganache, mini brandy snap
basket filled nova scotian blueberries glazed with ice wine sabayon 12

vanilla cream brulee tart, almond apricot cake with raspberry,
mini chocolate banana torte 10



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Buffet

all dinner buffets include coffee & tea
(minimum 25 people)

one hot entree: 31 per person

two hot entrees: 35 per person

assorted rolls with butter

soup selection (please select one)

- chef's soup of the day
- signature seafood chowder
- harvest bisque
- cinnamon butternut squash

salad selection (please select two)

- curried cous-cous salad
- chick pea, lemon and coriander salad
- greek salad
- rotini pasta and feta salad
- traditional caesar salad with condiments
- tomato & mozzarella salad with basil infused olive oil
- coleslaw salad
- potato and egg salad
- creamy caesar pasta salad
- four bean salad
- green salad

starch side dish selection (please select one)

- yukon gold mashed potatoes
- buttery onion mashed potatoes
- oven roasted rosemary potatoes
- basmati pilaf rice
- lyonnaise potatoes

vegetable side dish selection (please select one)

- vegetable ratatouille
- maple glazed root vegetables
- seasonal gathering of vegetables

entrée selection (please select one or two)

- roast garlic rubbed sliced roast beef with madagascar peppercorn jus
- tandoori chicken with fresh cilantro and butter cream sauce
- nova scotia fisherman's pie topped with golden puff pastry
- house made meat lasagna with three cheese topping
- pan seared atlantic salmon with citrus reduction sauce
- haddock provençal style with roasted garlic tomato chunks
- rum and maple glazed atlantic salmon finished with raisin and tomato compote
- herb marinated chicken breast with wild mushroom ragout
- spinach and goat cheese stuffed chicken breast with a port wine reduction
- apricot and rosemary stuffed pork loin, shiitake mushroom port jus
- oven roasted tom turkey with sage, cranberry stuffing and pan gravy
- chipotle rubbed seared chicken breast with chimichurri

finales (please select one)

- chef's buffet selection of delectable squares, rich brownies, assorted tempting cakes and pies, mousses and fresh seasonal fruit
- individual tiramisu cake, vanilla and chocolate mousse
assorted melon platter with mint syrup
- assorted crème brulee, and white chocolate drizzled biscotti
- chocolate fountain with fresh cut melon, pineapple, seasonal berries and marshmallow (minimum of 50 people)

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all inclusive wedding menu

pick two hot and two cold canapés

Cold Canapés

french brie and watermelon mini skewers with fresh
Chopped chives

basil marinated bocconcini and cherry tomato mini skewers

tuscany seasoned angus beef tenderloin with onion
marmalade and garlic crostini

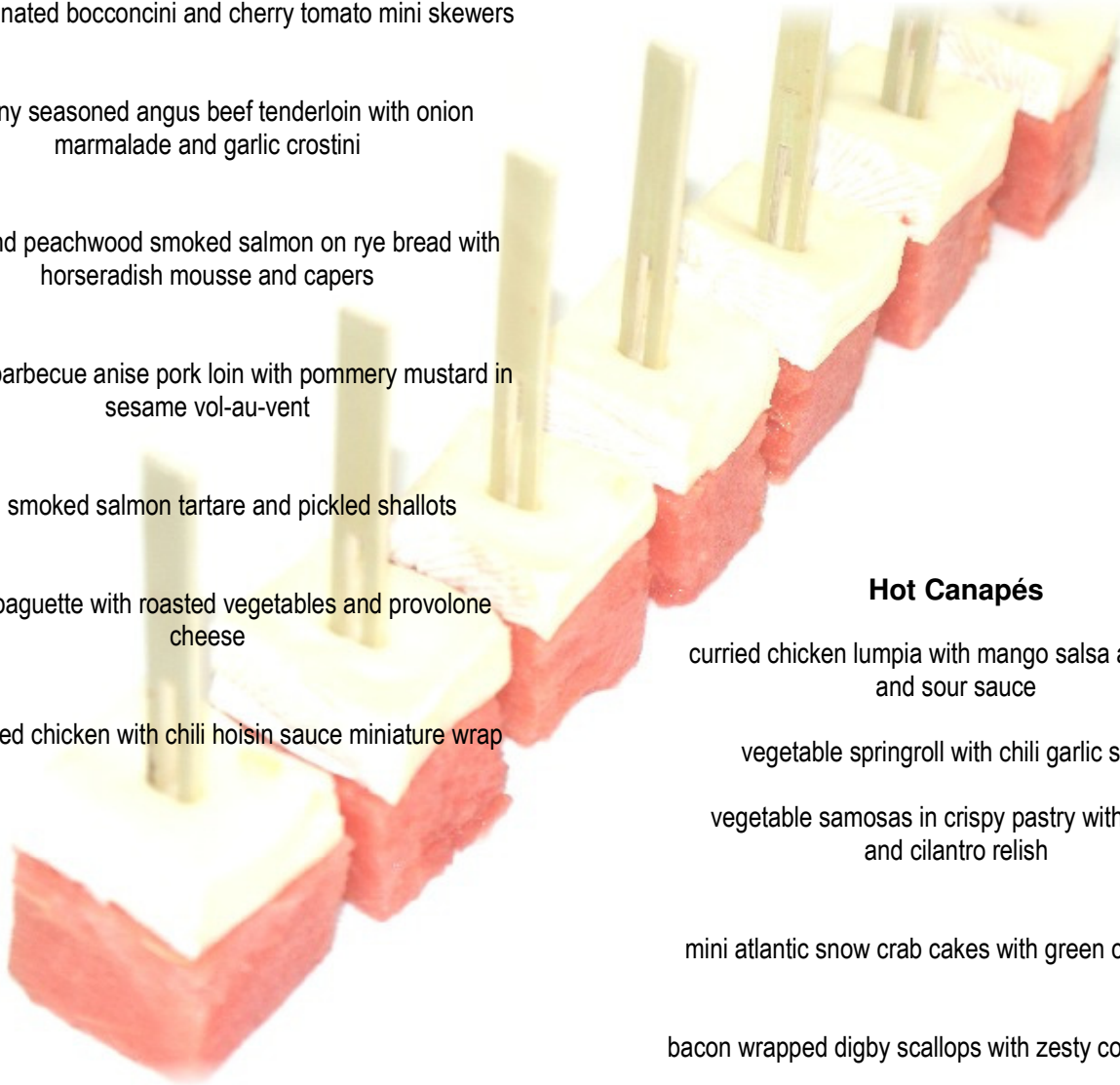
apple and peachwood smoked salmon on rye bread with
horseradish mousse and capers

chinese barbecue anise pork loin with pommery mustard in
sesame vol-au-vent

mini smoked salmon tartare and pickled shallots

crusty baguette with roasted vegetables and provolone
cheese

barbequed chicken with chili hoisin sauce miniature wrap



Hot Canapés

curried chicken lumpia with mango salsa and sweet
and sour sauce

vegetable springroll with chili garlic sauce

vegetable samosas in crispy pastry with mango
and cilantro relish

mini atlantic snow crab cakes with green chow chow

bacon wrapped digby scallops with zesty cocktail sauce

mini beef wellington with mushroom duxelle

mini vegetarian ratatouille tart

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select one soup or salad course

Soup and Salads

Salad

mesclun garden herb and grilled bosc pear salad with roquefort blue cheese and spiced pecans with balsamic and olive oil dressing

baby spinach, almonds, strawberry, oyster mushroom with honey dijon mustard

vine ripened tomato, asparagus, bocconcini and mix green salad with balsamic vinaigrette

baby greens salad with fresh basil, pancetta crisp toasted pine nuts and sundried tomato dressing

artisan lettuce, seared grape tomato, fresh cucumber, shaved carrots and goat cheese with raspberry champagne



Soups

minestrone with shaved parmigiano and reggiano

roasted tomato soup with basil and garlic crostini

signature seafood chowder

harvest wild mushroom bisque

roasted butternut squash and pear soup with maple



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pick one entrée selection

Entrée

grilled double pork rack chop, ginger apple mango chutney and port wine reduction

almond crusted sole fillet shiitake mushroom and pernod cream reduction

breast of chicken filled with prosciutto, asiago and spinach with a balsamic pecan mushroom jus

tuscany seasoned striploin of beef and merlot natural juice

duet of herb marinated roasted chicken breast and thyme, garlic marinated atlantic salmon tomato butter sauce and apple reduction

duet of peppercorn sirloin and coriander and wild honey marinated boneless chicken with provolone cheese finished with bourbon sauce

traditional oven roasted turkey sage and cranberry stuffing, pan gravy

maple marinated salmon finished with lemon caper cream sauce

(portion size for protein is 6 oz. and duets is 6 oz – 3 oz of each)



pick one dessert selection

Finale

double chocolate cheesecake with rum caramel sauce and red berries

tiramisu with coffee anglaise and chocolate shavings

timbale of chocolate trio delice with nova scotian berry

white chocolate raspberry crème brûlée with pistachio biscotti

blue berry white chocolate cheesecake with rum caramel coulis and chantilly cream

vanilla panna cotta and merlot poached pear with berry compote



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