

# **BREAKFAST**

*(all offerings are served buffet style; minimum 10 people)*

## **FRESH CONTINENTAL BEGINNINGS**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
Cereals with Dry Fruits, Nuts and Condiments  
Selection of Whole Orchard Fruits  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

Replace cereals with yogurts for \$0.75

## **TOP OF THE MORNING BREAKFAST**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
and Bagels  
Cereals with Dry Fruits, Nuts and Condiments  
Sliced Fresh Fruit and Berries & Cottage Cheese  
Chef's Mueslis (granola with special blend of  
spices, fruits and yogurt)  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

## **MORE THAN BREAKFAST**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
Marinated Fruit Salad in Pineapple Syrup  
Scrambled Eggs with Swiss Cheese and Sour  
Cream  
Selection of 2 Meats: In-house Cooked Smoked  
Ham; Turkey Sausage or Crisp Bacon  
Breakfast Potato Tidbits with Caramelized  
Onions  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

## **EARLY SOUTHERN MORNING**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
Sliced Fresh Fruit and Berries & Cottage Cheese  
Stuffed French Toast with Banana and Pecan  
Compote, Acadian Maple Syrup  
Selection of 2 Meats: In-house Cooked Smoked  
Ham; Turkey Sausage or Crisp Bacon  
Breakfast Potato Tidbits with Caramelized  
Onions  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

## **BENEDICTS**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
Selection of Whole Orchard Fruits  
Traditional Poached Eggs Benedict Style finished  
with Hollandaise and Pea Meal Bacon  
Potato Fritters with Cheddar  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

## **BREAKFAST, EH!**

Butter, Preserves and Cream Cheese  
Baker's Selection of Premium Breakfast Pastries  
Traditional Maritime Seafood Cakes with Chow  
Chow  
Scrambled Eggs with Chives  
Fried Bologna  
Fried Shredded Potatoes  
Orange, Apple and Cranberry Juices  
Coffee, Decaf and Tea

## **SIMPLE ADDITIONS**

Bagels with Cream Cheese  
Individual Fruit Yogurts  
Vanilla or Whole Wheat Waffles with Acadian Maple Syrup  
Buttermilk Pancakes with Acadian Maple Syrup  
Hot Oatmeal Bar  
Smoothie and Fresh Juice Station  
Chef's attended Omelet Station

All prices quoted are per person unless otherwise noted and are subject to 15% gratuity & 13% HST

# ***PLATED BREAKFAST***

**All the following meals include:  
Baker's Selection of Premium Breakfast Pastries  
Orange, Apple or Cranberry Juice  
Butter and Preserves  
to be set on each table**

## **ESSENTIAL**

Baked Cracked Eggs with Season Tomato and Avocado Mash  
Potato Fritters  
Selection of 2 Meats: In-house Smoked Ham; Farmers Sausage or Crisp Bacon  
Coffee, Decaf and Tea

## **CASUAL BREAKFAST**

Monte Cristo Brioche Sandwich with Black Currant Jelly  
Panko Crusted Tomatoes with Herbs  
Breakfast Potato Tidbits  
Sliced Fruit Selection with Yogurt Sauce  
Coffee, Decaf and Tea

## **METROPOLITAN**

Vegetable and Egg Tartlet with Ricotta and Chives  
Apple Sausage and Smoked Bacon  
O'Brien's Style Potato  
Coffee, Decaf and Tea

# ***NUTRITION BREAK***

## **BEVERAGES**

Fresh Coffee (regular and decaffeinated) and Tea (regular and herbal)  
Chilled Soft Drinks (can)  
Bottled Water (can)  
Assorted Fruit Juices (can)  
Hot Chocolate  
Perrier or Flavoured Sparkling Water (bottled)  
San Pelligrino  
Assorted Fruit Juices (pitcher)  
Iced Tea (pitcher)  
Milk – White or Chocolate (pitcher)

## **SNACKS**

Assorted Muffins  
Mini Tea Biscuits  
Whole Fruit  
Assorted Jumbo Cookies  
Cereal Bars and Granola Bars  
Pain de Chocolat  
Florentines  
Cinnamon Rolls  
Chocolate Brownies  
Bagels with a Selection of Flavoured Cream Cheese  
Board of Sweet Snacks (pastries, tarts & squares)  
Assorted Flavoured Yogurts  
Assorted Fruit Turnover and Danish  
Hot Buttered Pretzel Sticks  
Baked Sweet Loaves  
Fruit Skewers with Yogurt Dressing  
Crisp Vegetable Tray served with an Herb Dip  
Selection of Cheeses served with Biscuits  
Basket of Pretzels  
Basket of Mixed Nuts  
Homemade Potato Chips with Sour Cream Dip

# THEMED BREAKS

**Have a meeting to remember with one of our specialty breaks. At the Holiday Inn Harbourview, we strive to make your meeting or conference a huge success, therefore, we have developed the following menu options as just one way we can help you plan a memorable event.**

**(minimum 25 people)**

## **ORGANIC**

Jean Marc's Organic Breads  
Homemade Jams and Compotes  
Homemade Granola and Yogurt Bars  
Organic Dry Fruit and Nut Selection  
Flavoured Waters; Coffee and Tea

## **A COLD DAY IN DARTMOUTH**

Warm Chocolate Soup  
Hot S'mores  
Warm Maple Dumplings with Fresh Cream  
Flavoured San Pellegrino Waters  
Coffee and Tea

## **A HOT DAY IN DARTMOUTH**

Lemon Ice Tea Sorbet  
Florentines  
Mocha Ice Coffee  
Louisiana Cajun Nut Mix  
Selection of Juices

## **KID'S CORNER (for the kid in you)**

Homemade Reese Peanut Butter Balls; Almond Candy Popcorn & Mini Candy Apples  
Freshly Baked Pretzel Sticks  
Flavoured San Pellegrino Waters

## **THE CONNOISSEUR**

Selection of Thin Crisp Breads, Basil and Artisan Baguette  
An Adventure of Flavours recognizing some of Canada's Award Winning Cheeses  
Apple and Fig Spread  
Sliced Fruit and Seasonal Berries  
Coffee and Tea

## **AFTERNOON DIP**

Hummus; Tomato Bruschetta with Romano;  
Warm Artichoke and Spinach; Spicy Black Bean and Chorizo  
Selection of Crackers and International Breads  
Flavoured San Pellegrino Waters

# ***WORKING LUNCHESES***

*(all working lunches to be served buffet style)*

## **SANDWICH BOARD**

Selection of Soup from our Chef's Kettle

Choice of one Salad: Tossed Caesar; Fresh Mesclun Greens with Condiments & Complimentary Dressing; Baby Spinach Salad with Poppyseed Dressing or Grilled Vegetable Salad

Selection of Freshly Baked Breads with: Chicken & Mandarin Salad; Tuna & Dill Salad; Black Forest Ham & Swiss; Hummus & Tabouille; Roasted Turkey & Sundried Tomato Mayo; Roast Beef

Assortment of Gourmet Cookies

Coffee, Tea and Decaf

## **YELLOW SUBMARINE**

Selection of Soup from our Chef's Kettle

Baby Spinach Salad with Balsamic Poppyseed Dressing

Grilled Vegetable Salad with Roasted Red Pepper Dressing

White, Whole Wheat, Cheddar & Herb Submarine Sandwiches with your choice of two of the following:

Meat Extravaganza; Smoked Chicken & Cheddar with Caramelized Onions; BBQ Beef Brisket or Portabella, Asiago & Roasted Vegetable Layers

Selection of French Pastries; Fruit Skewers with Yogurt Dip

Coffee, Tea and Decaf

## **WORLD TOUR, PART 1**

Selection of Soup from our Chef's Kettle

Orzo Pasta Salad with Sun-dried Tomato Dressing

Homemade Yukon Gold Chips

A Selection of Hot Sandwiches from Around the World, including: Cuban Chicken Sandwich; Pulled BBQ Pork Buns; Portabella & Provolone Melted Wrap; Grilled Cheese with Ham

Sliced Fresh Fruits with Yogurt Dip; Flavoured Mousse

Coffee, Tea and Decaf

## **RENAISSANCE**

Selection of Soup from our Chef's Kettle

Mesclun Salad with Cucumber, Roasted Red Pepper and Raspberry Vinaigrette

Orzo Pasta Salad with Sun-dried Tomato Dressing

Selection of Baguettes, French, Marble Rye and Herb Breads with:

Baby Shrimp, Dill and Lemon Mayo; Cold Smoked Salmon with Cucumber Salsa and Capers Mustard

Aioli; Pulled Pork with Apple BBQ Sauce and Cheddar; Curry Chicken with Tzatziki Drizzle; Smoked Beef Brisket with Ancho Maple and Caramelized Onions; Grilled Portabella and Roasted Vegetable

Tapenade with Goat Cheese

Selection of French Pastries; Fruit Skewers with Yogurt Dip

Coffee, Tea and Decaf

# ***WORKING LUNCHESES***

*(all working lunches to be hot and served buffet style)*

## **SIMPLY ITALIAN**

Garlic Focaccia Toasted Points  
Baby Spinach Salad with Balsamic Poppyseed Dressing  
Grilled Vegetable Salad with Roasted Red Pepper Vinaigrette  
Maple Smoked Curry Chicken Fusilli Pasta  
Spinach and Ricotta Cannelloni in Béchamel and Roasted Tomato Chutney  
A Combination of Flavoured Brulees (Chocolate, Amaretto and Lemon)  
Mini Biscotti and Tiramisu Mousse; Coffee, Tea and Decaf

## **CHICAGO**

Garlic Focaccia Points with Marinara Sauce  
Tossed Caesar Salad with Traditional Condiments  
Orzo Pasta Salad with Sun-dried Tomato Dressing  
Thin or Deep Dish Pies with your choice of three types: Roasted Vegetable and Feta; Deli Pizza; Roasted Chicken and Herb with Béchamel Sauce; Trio of Cheese; Pepperoni Delight  
A Selection of Flavoured Mousse; Fruit Skewers with Yogurt Dip; French Pastries; Coffee, Tea and Decaf

## **EAST**

Mesclun Green Salad with Sesame Honey Vinaigrette, Mandarins and Candied Cashews  
Vegetable Ginger Salad with Chinese Noodles  
Vegetable Spring Rolls with Spicy Plum Sauce  
Chinese BBQ Pork Loin with Honey Sauce  
Steamed Thai Rice and Lemon Grass Scented Vegetables  
Mango Mousse Cake with Mango Gellee; Warm Pineapple Crisp with Fresh Cream  
Fresh Fruit Skewers with Yogurt Dip; Coffee, Tea and Decaf

## **CANADIAN BISTRO**

Baby Spinach Salad with Balsamic Poppyseed Dressing  
Grilled Vegetable Salad with Roasted Red Pepper Vinaigrette  
Orzo Pasta Salad with Sun-dried Tomato Dressing  
Choice of One Entrée: Chicken and Wild Mushroom Crepes with Basil Béchamel; Cornmeal Crusted Haddock with Roasted Red Pepper and Corn Salsa; Braised Sirloin with Rosemary Jus and Hunter Ragout; Grilled Vegetable Lasagna with Ricotta and Spinach Béchamel  
Tomato and Herb Scented Rice or Roasted Herb Potatoes; Seasonal Vegetables  
A selection of Flavoured Mousse; Fruit Skewers with Yogurt Dip and French Pastries  
Rolls & Butter; Coffee, Tea and Decaf  
Add second entrée for \$3.95 per person

## **WORLD TOUR – PART 2**

Mulligatawny Soup  
Garden Green Salad with Mandarins, Roasted Pinenuts and Poppyseed Dressing  
Tossed Caesar Salad with Traditional Condiments  
Your Choice of two of the following entrees: Chicken Saltimbonda (wrapped in Prosciutto and Provolone with Red Wine Tomato Jus); Tandoori Salmon with Mango Lime Relish; Pork Schnitzel with Wild Mushroom Cream or Grilled Cajun Flank Steak with Rosemary BBQ Sauce  
Jamaican Style Rice and Beans or Roasted Herb Potatoes; Seasonal Vegetable with Tarragon Butter  
Selection of French Pastries, Mousse and Fresh Fruit Skewer with Yogurt Dip  
Rolls & Butter; Coffee, Tea and Decaf

# ***RECEPTION***

## **COLD BITES**

Crostini of Roasted Red Pepper and Tomato Basil Salsa with Olive Pesto  
Smoked Curry Chicken on Grilled Pita with Feta Crumble  
Prosciutto wrapped on Marinated Boccancinni and Pesto  
California Roll with Ginger, Wasabi and Fried Tempura  
Pulled BBQ Beef on Mini Bun with Garlic Aioli  
Cucumber wrapped Smoked Salmon on Rye with Dill and Caper  
Stuffed Mushroom Caps with Crab and Mascarpone  
Sesame Crusted Prawn with Thai Chiraza Glaze  
Oyster Shooter with Cucumber Water  
Ceviche of Scallop on a Spoon

The above are priced by the dozen with a minimum order of 1 dozen each

## **HOT BITES**

Spankopita Purses  
Sundried Tomato and Feta Spindles  
Vegetable Samosas with Mango Salsa  
Thai Vegetable Spring Roll with Spicy Pineapple Sauce  
Chicken Wings in BBQ Sauce  
Sesame Seed Crusted Chicken Strips with Sweet Plum Sauce  
Pork Taquitos with Monterey Jack and Salsa  
Mini Burger Sliders with Smoked Cheddar  
Smoked Salmon Wellington with Caper Mayonnaise  
Mini Beef Wellington with a Portabella Mushroom Duxelle  
Homemade Alabama Style Crab Cakes with Old Bay Mayonnaise  
Coconut Shrimp with Curry Aioli  
Bacon Wrapped Digby Scallops with Traditional Red Sauce  
Lamb Lollipops with Mustard Maple Sauce  
Lobster and Wild Mushroom Quiche

The above are priced by the dozen with a minimum order of 1 dozen each

## **SPECIALTY PLATTERS**

(each platter serves 50 people)

Assorted Cocktail Sandwiches on a Selection of Breads & Toppings  
Mini Wraps with a Selection of Toppings  
Garden Vegetable Crudites with Garlic Herb Dip  
Selection of Sliced Fruit, Berries and Yogurt Sauce  
Cheeseboard, Domestic & International, served with Trio of Crackers, Fruit and Garnish

# ***RECEPTION PLATTERS***

## **IN THE SHELL**

Fresh Oysters served on the Half Shell  
Mignonette Sauce; Fresh Lemon and a Selection of Hot Sauces

## **STUDY OF A DELI SHOP (serves 50)**

Selection of Deli Meats, including Smoked Ham, Pastrami, Montreal Smoked Meat,  
Roast Beef, Salami and Smoked Mini Sausage  
Selection of Condiments and Breads

## **HARBOURVIEW (serves 50)**

Selection of Smoked, Pickled and Marinated Fish  
Marinated Mussels, Smoked Salmon, Smoked Mackerel, Salomon Gundy,  
Cajun Baby Shrimp Salad and Smoked Scallops  
Fresh Lemon and Lime

## **PUB CRAWL (serves 50)**

Selection of Garden Vegetables with Ranch Dip or Blue Cheese Sauce  
Nachos Grande served with Guacamole, Fresh Salsa and Sour Cream  
Chicken Mini Tender with a Selection of Two Sauces (BBQ, Hot, Mild or Honey Garlic)

## **MONTEREY (serves 50)**

A Tour of Dips with a Mexican Flair: Warm Chipotle Black Bean; Queso Fundido  
Pico del Gallo; Chive Sour Cream; Hot Sauce  
Cajun Tortillas; Pita Points and Rye Bread Cubes

## **CHEF ATTENDED VISUAL STATION (serves 100)**

Selection of 3 types of Noodles with Marinara Sauce, Basil Cream or Whispher Vegetables  
Grilled Chicken  
Marinated Beef  
Thai Pork  
Garlic Shrimp  
Digby Scallops

## **CHEF ATTENDED CARVED STATION (serves 100)**

Grilled Vegetable Strudel, Goat Cheese and Roasted Red Pepper Couli  
Herbed Crusted Sirloin of Beef with Madagascar Jus  
Roasted Turkey with Cranberry Mayonnaise and Home Style Gravy  
Roasted Pork Loin with Pommery Honey Glaze  
Salmon Wellington with Dill Lemon Sauce

## **BANANA FOSTER (Chef Attended) (serves 50)**

Southern Style Banana Foster with French Vanilla Ice Cream and Chocolate Shavings

# ***PLATED MEALS***

*(minimum 3 courses – your choice of 1 beginning, 1 middle and 1 ending)*

## **HOT BEGINNINGS**

Roasted Portabella and Brie Cream finished with Chives

Maple Butternut Squash Puree with Parmesan

Tomato Avocado Soup with Coriander Lime Drizzle

Curry Chicken and Roasted Vegetable Broth with Roasted Barley

Atlantic Seafood Chowder

## **COLD BEGINNINGS**

Caesar Salad with Crisp Bacon, Garlic Herbed Croutons and Parmesan Shreds

Leaf of Baby Spinach with Roasted Red Peppers, Candied Walnuts, Red Onions, Mandarins and Honey Sesame Dressing

Tomato and Goat Cheese Salad, Mesclun Greens, Balsamic Dressing and Pinenuts

Traditional Garden Salad with Cucumbers, Carrots, Red Onion and Buttermilk Shallot Dressing

Romaine Leaf, Toasted Pita Points, Marinated Peppers, Plum Tomato and Herb Feta Emulsion

## **MIDDLES**

Warm Vegetable and Goat Cheese Strudel with Asparagus finished with Lime

Red Pepper Puree

Grilled Breast of Chicken Marinated in Thyme with Roasted Garlic Demi Glaze

Roasted Turkey with Homemade Pan Gravy and Cranberry Apricot Dressing

Maple Ginger Roasted Atlantic Salmon with a Pineapple Cilantro Salsa

Roasted Loin of Pork stuffed with Spinach, Parmesan and Sourdough served with Honey Pommery Sauce

Breast of Chicken stuffed with Feta and Spinach wrapped in Herbed Phyllo

Grilled Striploin of Beef with Madagascar Red Wine Jus or Bourbon BBQ Sauce

Pan Seared Halibut with Santa Fe Pesto and Sundried Tomato & Chive Relish

Filet of Beef with Foccaccia Asiago Crust with Ragout of Wild Mushrooms

# ***PLATED MEALS***

*(minimum 3 courses – your choice of 1 beginning, 1 middle and 1 ending)*

## **DUO'S**

Maple Mustard Glazed Pork with Maple Mustard Sauce  
Grilled Chicken Breast with Beaujolais Demi Glaze

Chicken Wrapped in Phyllo with Basil Cream  
Garlic Basted Shrimp and Caramelized Pineapple Relish

Striploin of Beef (roasted or grilled) with Madagascar Beef Jus  
Atlantic Salmon with Roasted Tomato and Dill Butter

## **SELECTION OF STARCHES AND VEGETABLES**

Butter Poached Potato  
Garlic Smashed Potatoes  
Parmesan Risotto  
Thai Rice Timbale  
Roasted Rosemary Potato  
Potato Pave (add \$1.00)  
Roasted Root Vegetable with Brown Sugar and Apple Glaze  
Seasonal Medley of Vegetable  
Grilled Vegetables in Balsamic  
Butter Poached Asparagus

## **ENDINGS**

White Chocolate and Blueberry Cheesecake, Fresh Fruit Salsa and Blueberry Sauce  
Warm Apple and Raisin Wellington, Chantilly Cream and Caramel  
Lemon Crème Brule, Sugar Topping, Cookie Tuille and Fresh Strawberries  
Tiramisu with layers of Lady Fingers, Espresso and Cocoa served with Wild Berry Coulis  
Orange Curd Tartlet, Caramelized Pineapple Sauce and Fresh Cream  
Opera Chocolate Hazelnut Torte with Raspberry Sauce  
Macerated Vidal Fresh Fruit and Berry Martini

all plated meals include:  
Rolls & Butter  
Coffee, Tea and Decaf

# ***WORKING DINNERS***

*(all working dinners to be served buffet style)*

## **SANDWICH BOARD**

Selection of Soup from our Chef's Kettle

Choice of one Salad: Tossed Caesar; Fresh Mesclun Greens with Condiments & Complimentary Dressing; Baby Spinach Salad with Poppyseed Dressing or Grilled Vegetable Salad

Selection of Freshly Baked Breads with: Chicken & Mandarin Salad; Tuna & Dill Salad; Black Forest Ham & Swiss; Hummus & Tabouille; Roasted Turkey & Sundried Tomato Mayo; Roast Beef

Assortment of Gourmet Cookies

Coffee, Tea and Decaf

## **YELLOW SUBMARINE**

Selection of Soup from our Chef's Kettle

Baby Spinach Salad with Balsamic Poppyseed Dressing

Grilled Vegetable Salad with Roasted Red Pepper Dressing

White, Whole Wheat, Cheddar & Herb Submarine Sandwiches with your choice of two of the following:

Meat Extravaganza; Smoked Chicken & Cheddar with Caramelized Onions; BBQ Beef Brisket or Portabella, Asiago & Roasted Vegetable Layers

Selection of French Pastries; Fruit Skewers with Yogurt Dip

Coffee, Tea and Decaf

## **WORLD TOUR, PART 1**

Selection of Soup from our Chef's Kettle

Orzo Pasta Salad with Sun-dried Tomato Dressing

Homemade Yukon Gold Chips

A Selection of Hot Sandwiches from Around the World, including: Cuban Chicken Sandwich; Pulled BBQ Pork Buns; Portabella & Provolone Melted Wrap; Grilled Cheese with Ham

Sliced Fresh Fruits with Yogurt Dip; Flavoured Mousse

Coffee, Tea and Decaf

## **RENAISSANCE**

Selection of Soup from our Chef's Kettle

Mesclun Salad with Cucumber, Roasted Red Pepper and Raspberry Vinaigrette

Orzo Pasta Salad with Sun-dried Tomato Dressing

Selection of Baguettes, French, Marble Rye and Herb Breads with:

Baby Shrimp, Dill and Lemon Mayo; Cold Smoked Salmon with Cucumber Salsa and Capers Mustard

Aioli; Pulled Pork with Apple BBQ Sauce and Cheddar; Curry Chicken with Tzatziki Drizzle; Smoked Beef Brisket with Ancho Maple and Caramelized Onions; Grilled Portabella and Roasted Vegetable

Tapenade with Goat Cheese

Selection of French Pastries; Fruit Skewers with Yogurt Dip

Coffee, Tea and Decaf

# ***WORKING DINNERS***

*(all working dinners to be hot and served buffet style)*

## **SIMPLY ITALIAN**

Garlic Focaccia Toasted Points  
Baby Spinach Salad with Balsamic Poppyseed Dressing  
Grilled Vegetable Salad with Roasted Red Pepper Vinaigrette  
Maple Smoked Curry Chicken Fusilli Pasta  
Spinach and Ricotta Cannelloni in Béchamel and Roasted Tomato Chutney  
A Combination of Flavoured Brulees (Chocolate, Amaretto and Lemon)  
Mini Biscotti and Tiramisu Mousse; Coffee, Tea and Decaf

## **CHICAGO**

Garlic Focaccia Points with Marinara Sauce  
Tossed Caesar Salad with Traditional Condiments  
Orzo Pasta Salad with Sun-dried Tomato Dressing  
Thin or Deep Dish Pies with your choice of three types: Roasted Vegetable and Feta; Deli Pizza; Roasted Chicken and Herb with Béchamel Sauce; Trio of Cheese; Pepperoni Delight  
A Selection of Flavoured Mousse; Fruit Skewers with Yogurt Dip; French Pastries; Coffee, Tea and Decaf

## **EAST**

Mesclun Green Salad with Sesame Honey Vinaigrette, Mandarins and Candied Cashews  
Vegetable Ginger Salad with Chinese Noodles  
Vegetable Spring Rolls with Spicy Plum Sauce  
Chinese BBQ Pork Loin with Honey Sauce  
Steamed Thai Rice and Lemon Grass Scented Vegetables  
Mango Mousse Cake with Mango Gellee; Warm Pineapple Crisp with Fresh Cream  
Fresh Fruit Skewers with Yogurt Dip; Coffee, Tea and Decaf

## **CANADIAN BISTRO**

Baby Spinach Salad with Balsamic Poppyseed Dressing  
Grilled Vegetable Salad with Roasted Red Pepper Vinaigrette  
Orzo Pasta Salad with Sun-dried Tomato Dressing  
Choice of One Entrée: Chicken and Wild Mushroom Crepes with Basil Béchamel; Cornmeal Crusted Haddock with Roasted Red Pepper and Corn Salsa; Braised Sirloin with Rosemary Jus and Hunter Ragout; Grilled Vegetable Lasagna with Ricotta and Spinach Béchamel  
Tomato and Herb Scented Rice or Roasted Herb Potatoes; Seasonal Vegetables  
A selection of Flavoured Mousse; Fruit Skewers with Yogurt Dip and French Pastries  
Rolls & Butter; Coffee, Tea and Decaf  
Add second entrée for \$3.95 per person

## **WORLD TOUR – PART 2**

Mulligatawny Soup  
Garden Green Salad with Mandarins, Roasted Pinenuts and Poppyseed Dressing  
Tossed Caesar Salad with Traditional Condiments  
Your Choice of two of the following entrees: Chicken Saltimbonda (wrapped in Prosciutto and Provolone with Red Wine Tomato Jus); Tandoori Salmon with Mango Lime Relish; Pork Schnitzel with Wild Mushroom Cream or Grilled Cajun Flank Steak with Rosemary BBQ Sauce  
Jamaican Style Rice and Beans or Roasted Herb Potatoes; Seasonal Vegetable with Tarragon Butter  
Selection of French Pastries, Mousse and Fresh Fruit Skewer with Yogurt Dip  
Rolls & Butter; Coffee, Tea and Decaf

# ***DINNER BUFFET***

Selection of Breads, Rolls and Butter

## **SOUP**

Seasonally Inspired

## **COLD SELECTION**

Fresh Garden Salad with a Selection of Dressings

Traditional Caesar Salad

Potato and Bacon Salad with Pommery Dressing

Creamy Coleslaw

Mediterranean Pasta Salad with Feta Crumble

Domestic and International Cheese Display with Fresh Fruit, Crackers and Condiments

Crudite Platter with Chive Sour Cream Dip

## **HOT SELECTION (please select any two)**

Roasted Turkey with Sage Cranberry Dressing with Home-style Gravy

Stuffed Roasted Loin of Pork with Apricots and Foccaccia Stuffing, Pommery Mustard Jus

Maple Ginger Glazed Salmon with Pineapple Chutney

Roasted Sirloin of Beef with Sundried Tomato Pesto and Red Wine Jus

Braised Chicken in Roasted Red Pepper Broth, Smoked Bacon and Caramelized Onions

Cornmeal Crusted Haddock with Arrabiatta Sauce and Corn Parmesan Salsa

Grilled Vegetable Lasagna with Ricotta and Spinach Béchamel

## **SELECTION OF STARCH AND VEGETABLES**

Oven Roasted Potatoes

Garlic Whipped Potato

Herbed Wild Rice Pilaf

Seasonal Vegetables

Braised Root Vegetables with Brown Sugar and Apple Glaze

## **CHEF'S SWEET TABLE**

Selection of Cakes, Tortes, Pies and Gateaux

Warm Apple Crisp with Fresh Cream

Mini French Pastries

Fresh Fruit Salad

Coffee, Tea and Decaf