

## ~ CATERING MENU ~

### *General Catering Information*

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Membertou Trade & Convention Centre Catering provides complete catering services for all your catering needs. The following pages offer menu suggestions to satisfy any event, from the smallest of meetings and informal gatherings, to full service banquets. Our professional team will provide quality service from the first contact when we will assist with experienced advice and continues through each stage of your event until we present to you a truly “memorable” event. Please know that these well-chosen menu suggestions are just a few popular suggestions and should you wish, we can design a menu specifically for your event and budget.

#### **Plan Ahead**

Please provide us with as much notice as possible. We suggest a minimum of one month to book a banquet and for smaller functions, we appreciate bookings a week in advance. Late orders will be accommodated as close to the requested time as possible. Advance orders will receive priority.

MTCC is pleased to offer alternate meals for those guests with special dietary requirements.

Requests must be made 72 hours in advance.

#### **Menu Selections and Pricing**

The Membertou Trade and Convention Center’s experienced staff will assist you in creating your own menu should the attached selections not suit your particular needs. Your menu choices are required at least four weeks prior to your function.

#### **Guaranteed Numbers**

Confirmation and guaranteed number of persons are required by noon, seventy two (72) hours or three (3) business days prior to the function date. When no guarantee is given, the estimated number of people at the time of booking is taken as a guarantee for billing. The MTCC will provide seating for 5% over the guaranteed number.

#### **Taxes and Gratuities**

Please note that all events will be subject to 13% tax and 15% gratuity. All liquor prices include tax. Please know that any gratuities will be given directly to the staff that serviced your function.

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### **Deposits and Payment Schedule**

Unless you have made previous billing arrangements, a deposit of 50% of the total amount of your event will be required 14 days business days prior. The balance is due on the day of your function or before. The client is responsible for any damages or loss of any equipment left in the facilities prior to, during, or following a catered service. All cheques may be made payable to the Membertou Trade and convention Center or by certified cheque, credit card or cash. Credit card # is to be left on file for outstanding balance.

### **Banquet Menu Functions and Cancellations**

Menu prices shall be confirmed 6 months prior to the function. If the group reduces but does not cancel its confirmed banquet meal function, the group agrees to pay the MTCC, as liquidation damages, and not as penalty, an amount based on the following provisions: 1) The group may reduce the confirmed banquet attendance by 10% without charge within 4 business days. 2) If confirmed banquet attendance reduces more than 10% within 4 business days prior to the event, a charge equal to the estimated meal function, based on the original attendance, will be applied.

### **Dietary Constraints and Food Allergies**

The Membertou Trade and Convention Center is pleased to offer alternate meals for those with special dietary constraints. Special requests must be made within 4 business days prior to your event. In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food.

### **Bar Service**

MTCC does not permit any outside beverages to be brought into our room. Bar services and entertainment will stop at 1:00 a.m. Membertou Trade and Convention Center Catering Services do not support the new "Bring Your Own Wine" program unveiled in Nova Scotia. If less than \$300.00 worth of liquor is consumed per bar, the cost of the bar and labor will be charged, totaling \$120.00



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*Refreshments*

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**Freshly Brewed Star Bucks Coffee**

Regular and Decaffeinated

\$1.75 per cup

**Star Bucks Herbal and Specialty Teas**

\$2.50 per cup

**Assorted Soft Drinks (591ml)**

Diet and Regular

\$2.25 each

**Bottled Fruit Juices (473ml)**

\$2.25 each

**Natural Spring Water (355ml)**

\$1.75 each

**Perrier (200ml)**

\$2.50 each

**Chilled Milk (250ml)**

Chocolate, Skim & 2%

\$2.25

**Hot Chocolate**

\$1.75 per cup

**Beverage by the Pitcher**

Milk, Pop & Juice

\$9.95 per pitcher

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## *Break Enhancements*

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### **Assorted Muffins**

\$1.75

### **Fresh Whole Apples, Oranges, Pears and Bananas**

\$1.95

### **Assorted Bagels and Cream Cheese**

\$2.50

### **Assorted Gourmet Cookies**

Chocolate Chip, White Chocolate Macadamia Nut, Old Fashioned  
Oatmeal & Double Chocolate

\$1.25 / each piece

### **Assorted Squares**

\$1.60 / each piece

### **Assorted Danish Pastry**

Lemon, Blueberry & Cherry

\$1.50 / each piece

### **Assorted Croissants**

Chocolate, Almond, Cheese & Butter

\$2.00 / each piece

### **Apple and Raspberry Strudel**

\$1.25 / each piece

### **Italian Biscotti**

\$2.00 / each piece

### **Cinnamon Crunchies**

\$1.75 / each piece

### **Fresh Fruit Kabobs**

Honeydew, Cantaloupe, Strawberry and Pineapple

\$2.95 / each piece

Prices quoted are subject to 13% tax and 15% gratuity, and may change without notice.

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### *Break Enhancements Continued...*

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**Individual Yogurt**

100g - \$2.00 per piece

**Whole Strawberries (bowl – 2 per person)**

\$18.00 per bowl

**Chocolate Dipped Strawberries**

\$1.25 / each piece

**Fruit Cup**

\$2.50

Add Granola and Yogurt \$3.00

**Assorted Bakery Basket**

Muffins, Strudel and Cinnamon Crunchies

\$46.00 serves 10

\$85.00 serves 20

**Fresh Baked Double Chocolate Fudge Brownies**

\$2.50 / each piece

**Individual Bags of:**

75g Potato Chips \$2.00/bag

50g Sunflower Seeds \$2.00/bag

28g Roasted Cashews \$2.00/bag

70g Honey Roasted Peanuts \$2.00/bag

**Assorted Chocolate Bars**

\$1.50 each

**Individual Energy Bars**

\$3.50 each

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## *Break Menus*

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### **Morning Refreshment Break**

Fruit Juices, Water, Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$5.75 per person

### **Add a Breakfast Stackers to any Break: \$3.50**

Crispy Bacon or Sausage, Egg and Cheese on an English Muffin  
Scrambled Egg and Bacon Burrito with Salsa  
BLT Bagel with Mayonnaise

### **Breakfast Break**

Assorted Juices  
Low Fat Muffins  
Individual Yogurts  
Fresh Sliced Melon  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$9.00 per person

### **Coffee Break**

Fresh Donuts  
Coffee Cake and Biscotti  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$9.50 per person

### **Fresh Fruit**

Fresh Fruit Skewers  
Chocolate Fondue Sauce  
Fresh Fruit Tarts  
Lemon Cranberry Bread, Banana Bread and Date & Nut Loaf  
Whipped Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

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# ~ CATERING MENU ~

## *Break Menus Continued...*

### **Afternoon Refreshment Break**

Assorted Soft Drinks, Water, Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$5.75 per person

### **Sports Theme**

Jumbo Warm Pretzels with Mustard  
Potato Chips, Popcorn and Corn Chips  
Plain M&M's, Ju Jubes  
Draft of Root Beer  
Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

### **Aboriginal Theme**

Array of Fresh Fruit  
Lime Dip  
Warm Bannock  
Molasses Butter  
Trail Mix  
Fruit Juices and Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

### **Afternoon Tea**

Warm English Raisin Scones  
Tea Sandwiches  
(Chopped Chicken Chutney, Cucumber Mint and Egg Salad)  
Assorted Sweets  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

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## *Plated Breakfast*

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### **Great Canadian**

Glass of Orange or Apple Juice  
Basket of Mini Croissants, Mini Danish, Muffins, Preserves and Butter  
Scrambled Egg  
Crispy Bacon or Sausage  
Baked Tomato Au Gratin  
Golden Potato Hash Browns  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$13.00 per person

### **Pancake Breakfast**

Glass of Orange or Apple Juice  
Basket of Mini Croissants, Mini Danish, Muffins, Preserves and Butter  
Fluffy Pancakes or Belgian Waffles  
Sliced Berries  
Crispy Bacon or Sausage  
Maple Syrup and Strawberry Sauce  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$13.00 per person

### **Membertou Special**

Glass of Orange or Apple Juice  
Basket of Lu'sknikn and Molasses  
Crab Cakes with Poached Eggs  
Red Pepper Hollandaise Sauce  
Baked Tomato Au Gratin  
Sliced Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

## ~ CATERING MENU ~

### *Breakfast Buffet*

*Minimum 30 people for Hot Buffet. Please add \$2.50 per person for orders under 30 people.*

#### **The Continental**

Assorted Fruit Juices  
Freshly Baked Croissants, Muffins and Danish  
Preserves and Whipped Butter  
Seasonal Sliced Fruit or Fruit Salad  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$9.95 per person

#### **Healthy Choice**

Assorted Fruit Juices  
Assorted Fruit Yogurts, Dried Fruit and Granola  
Freshly Baked Muffins and Breakfast Bagels  
Preserves and Whipped Butter  
Seasonal Sliced Fruit or Fruit Salad  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$12.00 per person

#### **Executive Continental**

Assorted Fruit Juices  
Freshly Baked Chocolate Croissants, Muffins and Apple Strudel  
Freshly Fruit Kebobs  
Assorted Bagels with a Cream Cheese Variety  
Assorted Fruit Yogurts, Dried Fruit and Granola  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$14.00 per person

## ~ CATERING MENU ~

### *Buffet Breakfast Continued...*

#### **Mi'kmaq Breakfast Buffet**

(Minimum 30 People)

Assorted Fruit Juices

Freshly Baked Lu'sknikn with Molasses

A Flour Tortilla Baked with chopped Bacon, Sweet Onions,  
Scrambled Eggs, Cheddar, Salsa, Scallions and Chives

Elk Sausage and Maple Pepper Bacon

Seared Rosti Potato Cakes

Lemon-Ricotta Hotcakes

Freshly Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$19.95 per person

#### **Tupsi Market**

Assorted Fruit Juices

Freshly Baked Croissants, Muffins and Fruit Danish

Scrambled Farm Fresh Eggs with Chives

Crispy Bacon or Sausage

Country-Style Home-Fries

Freshly Sliced Fruit or Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$14.00 per person (Minimum 30 people)

#### **The Great Canadian Breakfast Buffet**

Assorted Fruit Juices

Freshly Sliced Fruit Tray

Assorted Bagels with Cream Cheese Variety

Freshly Baked Croissants, Muffins and Danish

Traditional Eggs Benedict

Pancakes with Canadian Maple Syrup

Carved Maple Glazed Virginia Ham

Cape Breton Fish Cakes with Baked Beans

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$24.00 per person (Minimum 30 Guests)



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***Breakfast Add-ons***

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*Chef Attendant Stations - \$50 for Uniformed Chef and \$2.00 per person*

**Waffle Station**

Canadian Maple Syrup, Seasonal Fruit Compote, Whipped Cream and Creamed Butter

**Omelette Station**

Ham, Cheese, Tomato, Onion, Mushrooms and Peppers

**Crêpes Station**

Blueberry, Chocolate, Maple Syrup and Fruit Fillings

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### *Sandwich Luncheon Buffet*

#### **Soup & Sandwich**

Chef's Soup du Jour

Traditional Cocktail Sandwiches Includes:

(Roast Beef, Egg Salad, Tuna Salad, Ham & Cheese, Grilled Vegetable and Chicken Salad)

Fresh Crudités and Honey Dijon Dip

Assorted Pastries and Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$11.95 per person

*Add the following to your Soup & Sandwich Menu or It's a Wrap Menu:*

*Penne Pasta Salad with Sundried Tomatoes and Feta Cheese*

*Creamy Coleslaw, and Potato Chips \$3.00 per person*

#### **Build Your Own Sandwich Deli Luncheon Buffet**

Chef's Soup du Jour

Penne Pasta Salad with Sundried Tomatoes and Feta Cheese

Creamy Coleslaw

Build your own Sandwiches with:

Platters of Smoked Turkey, Black Forrest Ham, Roast Beef, Cheddar and Swiss Cheese,

Chicken Salad, Grilled Vegetables, Sliced Tomatoes, Onions and Leaf Lettuce

Variety of Rolls, Rye Bread, Wraps and Seven Grain Bread

Mayonnaise, Mustards and Kosher Dill Pickles

Assorted Squares

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$14.95 per person

## ~ CATERING MENU ~

### *Sandwich Luncheon Buffet Continued...*

#### **Cantina Sandwich Luncheon**

Black Bean and Chicken Soup  
 Baby Corn and Pepper Salad  
 Tossed Greens and Avocado with Assorted Dressings  
 Assortment of Warm Tortilla Wraps; Grilled Mexican Steak Fajitas  
 Pulled Chicken and Monterey Jack Cheese  
 Cold Tortilla roll-up includes;  
 (Roast Beef, Egg Salad, Tuna Salad, Ham & Cheese, Grilled Vegetable and Chicken Salad)  
 Assorted Pastries  
 Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 \$16.95 per person

#### **Mediterranean Sandwich Feast**

Roasted Pepper and Tomato Soup  
 Minted Tabbouleh Salad  
 Baby Greens with Crumbled Feta, Roma Tomatoes and Assorted Dressings  
 Basket of Pita Bread with Tzatziki and Hummus  
 Cold Assorted Meats;  
 (Roast Beef, Smoked Turkey, Salami Shaved Kielbasa)  
 Pork and Chicken Souvlaki  
 Rice Pilaf with Greens and Pine Nuts  
 Assorted Squares  
 Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 \$16.95 per person

#### **It's a Wrap**

Chef's Soup du Jour  
 Assortment of Wrap Flavors with a Variety Of fillings to include:  
 (Roast Beef, Egg Salad, Tuna Salad, Ham & Cheese, Grilled Vegetable and Chicken Salad)  
 Fresh Crudités and Honey Dijon Dip  
 Assorted Squares  
 Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
 \$12.95 per person

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### *Plated Luncheon Menus*

*Minimum 30 people; please \$2.50 per person for orders under 30 people.*

#### **Entrees**

##### **Tuscan Turkey Tenderloin & Penne**

Boneless, skinless Turkey Tenderloin served with Romanesca Sauce on Penne Noodles

##### **Baked Haddock**

With White Wine & Tomato Provencal served on Rice Pilaf

##### **Beef Stroganoff**

A French Classic made with Beef Tenderloin, Mushrooms and Wine Sauce served with Rice or Egg Noodles

##### **Baked Atlantic Salmon**

With Sambucca Buerre Blanc and Rice Pilaf

##### **Chicken and Mushroom Crepe**

Served Au Gratin style with Mornay Sauce, Rice and mixed Vegetables

##### **Seafood Vol Au Vent**

Shrimp, Scallops, Haddock and Salmon in a Dill Cream Sauce in a Puff Pastry Cup

Your entrée is accompanied by Fresh Garden Vegetables.

#### **Desserts**

Triple Berry Pedestal

Triple Chocolate Mousse with Raspberry Coulis

Chocolate and Fruit Parfait

Apple Crisp with Caramel Sauce

*\$15.95 per person (Includes, Rolls & Butter, Entrée, Dessert, Tea and Coffee)*

*Add \$3.95 per person if an appetizer salad is requested*

## ~ CATERING MENU ~

### *Boxed Lunch Menu*

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*Choice of one sandwich, two sides and one dessert*

#### **Sandwiches**

Black Forrest Ham & Swiss cheese on a Buttered Croissant  
Roast Beef and Cheddar with Sliced Red Onion, Tomato on a Kaiser  
Turkey Breast with Mayonnaise & Romaine on Seven Grain  
Grilled Vegetables with Pesto Mayo on Focaccia  
Chopped Chicken Chutney Salad on Marbled Rye Bread

#### **Sides**

Rotini Salad with Bell Peppers  
Crisp Carrots and Celery with Dip  
Cherry Tomatoes and Hot House Cucumber Slices  
Whole Orange, Apple or Banana  
Bag of Plain Potato Chips  
Bag of Mixed Nuts

#### **Dessert**

Home Baked Brownies  
Chocolate Chip or Oatmeal Raisin Cookies

\$12.00 per person

*Please give 24 hours notice to ensure guest satisfaction. Our Catering Manager will be pleased to customize a menu to suit your needs.*

## ~ CATERING MENU ~

### *Signature Dinner Buffet Selections*

*Minimum 50 people. Please add \$2.50 per person for orders under 50 people.*

#### **Deli Bar and Garden Salads**

Freshly Baked Rolls and Butter  
 Pasta Salad with Sun Dried Tomato and Feta Cheese  
 Fresh Baby Greens with Assorted Dressings  
 Tomato and Red Onion Salad  
 Greek Vegetable Salad  
 Picnic Potato Salad  
 Assorted Deli Meat Platter  
 Canadian Cheese and Grapes  
 Steamed Island Mussels

#### **Buffet Entrées Options**

*(Add any selection to the Cold Buffet)*

#### **Fresh and Snappy Selection**

Roasted Chicken with Stewed Tomatoes, Braised Onions and Chopped Sweet Basil  
 Seafood Paella with Saffron Rice, Mussels, Clams, Sausage and Shrimp  
 Carved Chili Crusted Top Sirloin with Red Wine Shallot Jus  
 Roasted or Mashed Potatoes and Vegetable Medley  
 \$34.00

#### **Heritage Selection**

Baked Fillet of Haddock with Roasted Red Pepper Purée and Pan Seared Leeks & Fennel  
 Herb Crusted Breast of Chicken with Rosemary Jus  
 Rigatoni Pasta with Tomato and Basil  
 Roasted or Mashed Potatoes and Vegetable Medley  
 \$34.00



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*Signature Dinner Buffet Selections Cont...*

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**Dakota Selection**

Seafood Bubbly Bake with Sherry Cream Sauce  
Moose Meat Pie with Thyme and Puff Pastry  
Baked Rigatoni with Herbs and Sausage  
Roasted, White & Wild Rice or Mashed Potatoes and Vegetable Medley  
\$36.00

**Traditional**

*Option One*

Carved Roasted Turkey  
Country Gravy and Cranberry Sauce  
Savoury Stuffing  
Roasted or Mashed Potatoes and PEI Vegetable Medley  
\$24.95

*Option Two*

Carved Roast Beef  
Country Gravy  
Roasted or Mashed Potatoes and PEI Vegetable Medley  
\$24.95

**Dessert**

Selection to include:  
Berry Burst Cake, Cheesecake Fantasy, Mango Smoothie, Chocolate Torte  
Chocolate Mousse Parfaits and Cherry Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## ~ CATERING MENU ~

### *Plated Dinner Menus*

*Minimum 30 people. Please add \$2.50 per person for orders under 30 people.*

#### **Selection One**

Fresh Baby Greens in a Carrot & Cucumber Ribbon with Honey Dijon Dressing  
Chicken Maison Bleu. A stuffed Breast of Chicken with Fresh Herbs, Caramelized Onions, Tomato & wrapped in Prosciutto. Served with a Red Wine Shallot Reduction  
Roasted Potatoes, Batonnet of Vegetables  
Double Chocolate Cheesecake  
\$26.95

#### **Selection Two**

Spinach and Mandarin Salad Citrus Honey Poppyseed Dressing  
Atlantic Salmon with Orange Marmalade Glaze and Chopped Dill Butter Sauce  
White and Wild Rice, Vegetable Batonnet  
Triple Chocolate Mousse with Raspberry Coulis  
\$26.95

#### **Selection Three**

Seafood Chowder  
Grilled Alberta Beef Tenderloin with Cabernet Sauvignon Jus  
Garlic Mashed Potatoes, Vegetable Ratatouille and Glazed Acorn Squash  
Teardrop Mango Smoothie  
\$34.95

#### **Selection Four**

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing  
Tuscan Turkey Tenderloin served with Romanesca Sauce  
Roasted Potatoes, Farmers Beans and Carrots  
Apple or Cherry Pie with Whipped Cream  
\$24.95



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*Plated Dinner Menus Continued...*

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**Selection Five**

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing  
Traditional Roasted Turkey Dinner  
Mashed Potatoes, Farmers Beans and Carrots, Savoury Stuffing  
Country Gravy and Cranberry Sauce  
Apple or Cherry Pie with Whipped Cream  
\$22.95

**Selection Six**

Mixed Romaine and Iceberg Salad with Honey Dijon Dressing  
Roast Beef Dinner with Country Gravy  
Roasted Potatoes, Farmers Beans and Carrots  
Apple or Cherry Pie with Whipped Cream  
\$22.95

*Add our Signature Ribbon Salad to any selection for \$2.50 per person  
Add any dessert from selection 1, 2, 3 to 4, 5, or 6 for \$2.50 per person  
Additional Gravy in a Sauce Boat add \$2.00 per boat*



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*Hors D' Oeuvres*

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**Cold Hors D' Oeuvres**

Tomato and Basil Bruschetta on a Crostini  
Strawberries filled with Pepper and Lemon Cheese  
Proscuitto Ham with a Trio of Melon Balls  
Lobster Crêpe with Red Onion Marmalade  
Tiger Shrimp Martini served in a Martini Glass  
Smoked Salmon and Dill Cream Cheese on Pumpernickel  
BBQ Spiced Chicken with Tomato Relish in a Ragout Cup  
Crab and Cherry Tomato  
Chocolate Dipped Strawberries  
\$23 per dozen

**Hot Hors D' Oeuvres**

Spanikopita  
Curried Beef in Puff Pastry  
Onion, Cheese and Bacon Tart  
Sweet and Sour Sauce Thai Meatballs  
Tamarind Glazed Chicken Satays  
Mexican Chicken Quesadillas  
Phyllo-Wrapped Brie with Blueberry Chutney  
Mini Kobe Beef Sizzler Burger  
Bacon Wrapped Scallops  
Italian Sausage Puffs  
Mini Spring Rolls  
\$23 per dozen

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### *Reception Ideas*

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#### **An Array of Domestic and International Cheese**

Seasonal Fruits, Baguettes and Fancy Crackers  
Small \$60.00 Large \$140.00

#### **Market Fresh Crudités**

With Curried Honey Dip and Vegetable Chips  
Small \$40.00 Large \$70.00

#### **Freshly Sliced Fruit**

Served with Kiwi Yogurt Dip  
Small \$60.00 Large \$140.00

#### **Atlantic Smoked Salmon Platter**

Capers, Cream Cheese, Red Onions and Dill Crostini  
\$75.00 (Serves 15)

#### **Oyster Shooter Bar with Tequila**

\$28.00 per dozen

#### **A Display of Jumbo Shrimp**

\$20.00 per dozen

*All Seafood is served on ice with Fresh Lemons, Cocktail Sauces, Tabasco and Worcestershire Sauce. May we suggest a Custom Ice carving to present to your guests for an additional - \$350.00 and up depending on details*

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### *Reception Ideas Continued...*

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#### **Sandwiches**

Traditional ¼ cut Sandwiches with a variety of fillings; Egg Salad, Roast Beef, Smoked Chicken, Tuna Salad, Chicken Salad, Ham and Swiss and Balsamic Roasted Vegetables.

*(24 pieces) \$26.00*

*(48 pieces) \$50.00*

*(68 pieces) \$70.00*

#### **Artichoke and Spinach Dip**

Served with Navajo Fry Bread

\$18.00 (Crock Serves Approximately 6 - 10)

#### **Italian Antipasto**

Assortment of Cured Meats, Grilled Vegetables, Olives, Marinated Peppers, Imported Cheese and Italian Bread Sticks

\$10.00 per Person

#### **Slab Cake**

Marbled Chocolate and Vanilla Cake with Chocolate Frosting

\$85.00

#### **Nacho Chips and Salsa**

\$25.00 (Serves 20)

#### **Bowl of Mixed Nuts**

\$20.00 (Serves 20)

#### **Bowl of Pretzels**

\$18.00 (Serves 20)

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## *Reception Stations*

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### **Carving Stations**

Slow Roasted Hip of Beef served with Jus, Calabrese Rolls, Flavored  
Mushrooms and Horseradish  
\$475.00 (Serves 100)

Chili Crusted Striploin of Beef, Served with Béarnaise Sauce  
\$250.00 (Serves 25)

Roast Sirloin of Beef, Served with Horseradish,  
Freshly Baked Crusty Buns and Caramelized Onions  
\$175.00 (Serves 30)

Carved Cedar Planked Salmon with Traditional Mi'kmaw Flavors  
Served with Lemon Caper Buerre Blanc  
\$195.00 per side (One side serves 15 people)

### **Chocolate Fountain Station**

Served with Fresh Fruit, Rolled Cookies, Marshmallows and Belgian Chocolate  
\$400.00 (Serves 100 people)

### **Mini Chocolate Fountain**

\$5.00 per person

### **Pasta Station**

(Choose Two Pastas and Two Sauces)

Pastas: Rigatoni, Penne, Gnocchi

Sauces: Roasted Red Pepper, Tomato and Fresh Basil, Garlic and Cream

\$7.95 per person



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*Reception Stations Continued...*

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**Dim Sum**

Assorted Satays to include:

Beef, Chicken, Lamb, Spicy Peanut Sauce, Thai Red Curry Sauce

Steamed Sui Mai and Vegetable Spring Rolls

\$9.95 per Person

**Mexican**

Chicken and Beef Fajitas with Flour Tortillas, Nacho Chips, Salsa,  
Guacamole and Sour Cream

\$9.95 per Person

**Pan of Maritime Steamed Mussels**

Served with Garlic, White Wine and Thyme

Or Acadian Creole Sauce

\$50.00 (Serves 20 – 25 people)



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***Kid's Party Selections***

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**Selection One**

*(One hamburger or two hotdogs)*

Fountain Pop: Coke, Orange and Root Beer

Hamburgers, Hot Dogs and French Fries

Mustard, Relish and Ketchup

Choose one: Chocolate Brownie, Chocolate Chip Cookies, Giggly Jello or Pudding

\$9.95 per person

**Selection Two**

*(One slice per person)*

Fountain Pop: Coke, Orange and Root Beer

Pepperoni and Cheese Pizza Slice and French Fries

Mustard, Relish and Ketchup

Choose one: Chocolate Brownie, Chocolate Chip Cookies, Giggly Jello or Pudding

\$9.95 per person

**Selection Three**

*(Five nuggets per person)*

Fountain Pop: Coke, Orange and Root Beer

Dino Chicken Nuggets and French Fries

Barbeque or Sweet and Sour Sauce

Choose one: Chocolate Brownie, Chocolate Chip Cookies, Giggly Jello or Pudding

\$9.95 per person

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### *Maritime Lobster Buffet*

*Minimum 30 people - a surcharge of 2.50 per person will apply to orders under 30  
Please add a \$250.00 service charge for cooking and cracking*

#### **Fresh Atlantic Lobster Buffet**

You can supply the lobster or leave it up to us!

Cold buffet is \$21.95 per person

#### **Cold Buffet**

Freshly baked Rolls and Butter  
Fresh Lemon Wedges, Cocktail Sauce and Drawn Butter  
Steamed Island Mussels  
Romaine and Iceberg Lettuce with three dressing choices  
Rotini with Sun dried Tomato and Feta Cheese  
Broccoli and Cheddar Salad  
Picnic Potato Salad  
Creamy Coleslaw  
Tray of Sliced Pickles

#### **Dessert**

Strawberry Shortcake with Whipped Cream

#### **Other Package Items**

Cooking and cracking of Lobster  
Maritime themed buffet with linens, lobster bibs and crackers

Prices quoted are subject to 13% tax and 15% gratuity, and may change without notice.

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### ***BBQ Buffet***

*Minimum 30 people. A surcharge of \$2.50 per person will apply for groups under 30.*

#### **Executive Barbeque**

Freshly prepared Dinner Rolls with Butter

##### **Salads**

Summer Picnic Potato Salad  
Broccoli and Cheddar Salad  
Rotini Noodles with Sun dried Tomato and Feta Cheese  
Tossed Greens with two Dressings  
Tomato and Red Onion Salad

##### **Entrée**

Grilled Atlantic Salmon with Brambleberry Sauce - \$29.95  
10oz New York Striploin - \$31.95  
Chicken Breast and Bacon Wrapped Sirloin - \$36.95

Served with Corn on the Cob and Baked Potatoes with Sour Cream & Chives

##### **Dessert**

Blueberry Maple Crisp  
Orange Blossom Torte  
Chocolate Pecan Pie

Prices quoted are subject to 13% tax and 15% gratuity, and may change without notice.

## ~ CATERING MENU ~

### *BBQ Buffet Continued...*

#### **Good Ol' Barbeque**

##### **Salads**

Summer Picnic Potato Salad  
Broccoli and Cheddar Salad  
Rotini Noodles with Sun dried Tomato and Feta Cheese  
Tossed Greens with two Dressings  
Tomato and Red Onion Salad

##### **Entrée**

Barbequed Jumbo Hot Dogs, Hot Italian Sausages, Hamburgers  
Baked Beans and Corn on the Cob  
Shredded Lettuce, Sliced Tomato, Sliced Red Onion  
Mustard, Mayonnaise, and Hot Peppers

##### **Dessert**

Blueberry Maple Crisp  
Chocolate Pecan Pie  
Berry Burst Cake  
\$24.95 per person

*Add Steamed Maritime Mussels to your buffet for an additional \$1.25*

#### **Things you need to know when going off site:**

(1.) A Uniformed Chef will be \$15.00 per hour for a minimum of 3 hrs for up to 100 people. (2.) Over 100 people will require two Chefs. (3.) Uniformed Service Staff will be 10.00 per hour, at a minimum of 3 hours, for up to 100 people. (4.) Over 100 people will require two staff. (5.) Pick up delivery of barbeque will be \$150.00 and includes all fuel needs. (6.) Garbage removal is provided in the cost. (7.) All tableware is disposable.

Prices quoted are subject to 13% tax and 15% gratuity, and may change without notice.



## ~ CATERING MENU ~

### *Bar Beverages*

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#### **Host Bar**

Suited for functions where an individual or organization is hosting or assuming the total cost of beverage served to all attendees. Host bar is exclusive of all applicable tax and gratuities.

#### **Cash Bar**

Available for non-sponsored functions where the attendees purchase individually their own refreshments. Cash bar for sales of less than \$300 per function, are subject to a set up/service charge totaling \$120.00 plus tax.

#### **Bar Setup**

Includes all domestic beer, house wine, coolers, vodka, gin, whiskey and rum. Include mixes: orange juice, clamato juice, regular and diet soft drinks. Include bartender, glasses, ice and condiments.

#### **Wine Orders**

In order that we have a sufficient supply of your preferred wine, please advise us of your wine order three weeks in advance. Custom labeling is available at no charge.



~ CATERING MENU ~

*Bar Beverages Continued...*

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**House Spirits**

Cash Bar - \$4.00 | With Host Bar - \$3.50

Rum - Bacardi White & Bacardi Dark

Gin - Beefeater & Gordon's

Vodka - Polar Ice

Whisky - Wisers

**Domestic Beers**

Cash Bar - \$4.00 | With Host Bar - \$3.50

Coors Light, Molson Canadian, Molson Export, Blue, Blue Light, Bud, Bud Light,  
Keith's, Keith's Light, Garrison Tall Ship Amber, Garrison Red

**Coolers and Cocktails**

Cash Bar - \$5.00 | With Host Bar - \$4.00

Smirnoff Ice, Mike's Hard Lemonade, Mike's Hard Cranberry, Bacardi Breezer,  
Strawberry Kiwi

**Import and Premium Brands**

Available on bar only upon request. Please ask our Sales Department for details.

**Punch**

Non-Alcoholic Punch (40 glasses - 4.5 liters) \$75.00

Vodka or Rum Laced (40 glasses - 4.5 liters) \$135.00



~ CATERING MENU ~

*Catering Wines List*

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Select from our preferred house or our premium wine list

**Preferred House Wines by the Glass**

JOST L' Acadie Chardonnay - \$4.00  
JOST Cabernet Marechal Foch - \$4.00

**By the Bottle (1 Liter)**

JOST L' Acadie Chardonnay - \$27.00  
JOST Cabernet Marechal Foch - \$27.00

**Premium Wine List**

(Availability on some brands may vary and pricing may change without notice. We require two weeks notice on premium brands for availability)

