CATERING MENU

Dalhousie University Agricultural Campus
September 2017
OVERVIEW

We consider it an honor and privilege to serve both you and your guests. We take pride in making your event a complete success.

POLICIES

Ordering Lead Time
Please place your order at least two working days prior to your event. We suggest a minimum of six weeks to book a banquet or reception. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure fresh ingredients and adequate staff is available. Advance orders will receive priority.

Menu Selection
Our team is prepared to assist you with all of your event needs. Should you require a custom menu, please contact us to discuss details. We are pleased to offer seasonal produce and products. Please allow three weeks’ notice to properly make this happen for you. Custom menus will be priced accordingly depending on product availability and labor demands.

Chartwells (Compass Group Canada) Quality Assurance Policy
Safety is our first concern. Our company policy is to ensure safe food handling at all events. Therefore, food remaining after your event cannot be packaged or boxed for carry over or take home purposes. Please contact us for further details.

Catering Hours
Catering is available 7:30am to 5:00pm daily. A delivery charge of $15.00 will be applied to all orders delivered under $25.00 net sales on the Dalhousie University Agricultural Campus. There will be a $25.00 delivery charge for all off campus orders. All catering delivered after 5:00pm, under $150.00 net sales, will be subject to a $45.00 delivery fee.

Pricing
China, cutlery, table linens, and white linen napkins are included with complete plated & buffet dinner services. If you require additional linens on your tables they are available for $7.95 per tablecloth. Colored linen napkins are available for $0.90 per napkin. All refreshment breaks and luncheon deliveries will be on disposable service. China service is available at an additional cost of $1.25 per person. If you require additional service personnel the cost will be $20.00 per hour (minimum of 4 hours) per server. All prices quoted are based per person. All canned and bottled beverages will have a $0.10 deposit added per container.
Guaranteed Numbers
Confirmation and guarantee of numbers will be required five business days prior to your event. We will be prepared, in most cases, for 5% above the guaranteed number. You will be financially responsible for your guaranteed number or the actual number of meals served, whichever is greater.

Payment, Taxes & Gratuities
Unless you have made previous billing arrangements, a non-refundable deposit of 50% is required to confirm your function. The remaining payment will be required when the guaranteed numbers are given. The client is responsible for any damages or loss of any equipment left in the facilities prior to, during and following a catered service. Catering prices are in effect until August 31, 2018. Prices do not include applicable taxes. All gratuities are left to the discretion of the client. Please know that any gratuities will be given directly to the staff who serviced your function.

Security
For dances and receptions where bar services are required, there will be an $25.60 per hour (minimum 3 hours) charge for security personnel. We are happy to discuss your estimated billing costs for your event.

Room Rental
Facility costs are as follows: Riverview room $111.65 for a full day or $60.90 for a half day; Jenkins Dining Room $269.00; and Jenkins Lounge $76.15 for full day or $50.75 for half day. An LCD projector is available for rental at an additional cost of $30.00 per day. These prices are in effect until December 31, 2017. Subject to change for 2018.

Cancellations
Cancellations must be received at least one week prior to a complete service event. Cancellations after this time may be subject to a charge of up to 100% of the estimated price of the catering. For refreshment breaks and cold luncheons we need a minimum of 48 hours of notice to avoid any charges. Cancellations due to extreme winter weather conditions may be made two days prior to the event for receptions, luncheons and banquets and 24 hours prior for refreshment breaks; after this cut off time the function will be subject to a charged up to 100% of the cost of the event.

Equipment
Missing equipment from the catering site, not available for us at the time of clean up, will result in replacement costs added to your function bill. Items taken to a new location that require pick up will be charged at $15.00 pickup fee.

CONTACT
Julie Fowler
Food Service Director
julie.fowler@compass-canada.com
902-897-1952 (office)

Cheryl Long
Assistant Food Service Director
cheryl.long@compass-canada.com
902-897-1952 (office)

How to Order
Visit our website at dineoncampus.ca/ac to download our fax order form.
# BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>fair trade coffee</td>
<td>$1.69 ea</td>
</tr>
<tr>
<td>fair trade decaf coffee</td>
<td>$1.69 ea</td>
</tr>
<tr>
<td>black and fair trade herbal teas</td>
<td>$1.69 ea</td>
</tr>
<tr>
<td>hot chocolate</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>lemonade &amp; fruit punch</td>
<td>$1.30 ea</td>
</tr>
<tr>
<td>soft drinks (355ml)</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>milk (250ml) chocolate, 2% or skim</td>
<td>$1.55 ea</td>
</tr>
<tr>
<td>cans of juice</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>bottled water 500ml</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>warm apple cider</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>terra beata juice</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>pitchers of filtered water</td>
<td>$2.99 ea</td>
</tr>
</tbody>
</table>
PLATTERS

Regular trays serve approximately 10 to 15 guests and large trays serve approximately 20-25 guests.

<table>
<thead>
<tr>
<th>Platter</th>
<th>Small Price</th>
<th>Large Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fresh Fruit Platter</td>
<td>$31.75</td>
<td>$49.99</td>
</tr>
<tr>
<td>Assortment of seasonal fruit served with yogurt dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Market Fresh Veggie Platter</td>
<td>$28.75</td>
<td>$42.99</td>
</tr>
<tr>
<td>Fresh garden vegetables served with tangy dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese &amp; Cracker Platter</td>
<td>$48.75</td>
<td>$62.99</td>
</tr>
<tr>
<td>Selection of Swiss, cheddar and marble cheese served with crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mexican Fiesta Grande Platter</td>
<td>$48.75</td>
<td>$62.99</td>
</tr>
<tr>
<td>Layers of all your favorites including salsa &amp; sour cream served with corn chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Fruit &amp; Cheese Platter</td>
<td>$42.99</td>
<td>$59.99</td>
</tr>
<tr>
<td>Selection of cheese served with seasonally selected fresh fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dips from Around the World (minimum 15 order)</td>
<td>$5.99 ea</td>
<td></td>
</tr>
<tr>
<td>Choice of three dips: hummus, tzatziki, guacamole, roasted red pepper cream cheese dip or bruschetta served with assorted flat breads and pita chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Basket of Assorted Chip Snacks</td>
<td>$3.99 ea</td>
<td></td>
</tr>
</tbody>
</table>
**SWEETS & TREATS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>gourmet muffins</td>
<td>$1.49 ea</td>
</tr>
<tr>
<td>individual yogurt cups</td>
<td>$1.89 ea</td>
</tr>
<tr>
<td>cinnamon buns</td>
<td>$1.75 ea</td>
</tr>
<tr>
<td>warm cinnamon buns</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>gourmet cookies</td>
<td>$0.99 ea</td>
</tr>
<tr>
<td>whole fresh fruit</td>
<td>$1.10 ea</td>
</tr>
<tr>
<td>banana loaf (minimum order of 12 order)</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>butter croissants</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>dessert squares (2 per guest)</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>breakfast parfait</td>
<td>$2.99 ea</td>
</tr>
<tr>
<td>fresh fruit cup</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>fruit sticks</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>mini muffins (minimum order of 12)</td>
<td>$0.99 ea</td>
</tr>
<tr>
<td>rice krispie squares</td>
<td>$1.45 ea</td>
</tr>
<tr>
<td>fruit filled danish</td>
<td>$1.75 ea</td>
</tr>
<tr>
<td>assorted tea biscuits</td>
<td>$1.55 ea</td>
</tr>
<tr>
<td>creamy butter tarts</td>
<td>$1.69 ea</td>
</tr>
<tr>
<td>chocolate brownies</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>jumbo chocolate chip cookies</td>
<td>$2.29 ea</td>
</tr>
<tr>
<td>fruit turnovers</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>homemade granola bars</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>homemade old fashioned oatcakes</td>
<td>$1.25 ea</td>
</tr>
<tr>
<td>homemade breakfast cookies</td>
<td>$1.25 ea</td>
</tr>
<tr>
<td>blueberry coffee cake (serves 14 guests)</td>
<td>$24.95 ea</td>
</tr>
<tr>
<td>coffee caramel swirl coffee cake (serves 14 guests)</td>
<td>$24.95 ea</td>
</tr>
</tbody>
</table>
PIES & CAKES

fresh baked fruit pie $11.99 ea
choose from apple, cherry and blueberry
Serves 6 guests

carrot cake $26.99 ea
homemade carrot cake with cream cheese icing
Serves 14 guest

cheesecake $28.99 ea
creamy homemade cheesecake with your choice of two toppings
choose from chocolate sauce, strawberry, cherry, or blueberry
Serves 14 guests

celebration cake
vanilla cake with your choice of icing color and a custom message
small | serves up to 20 guests $25.70
regular | serves up to 40 guests $36.00
large | serves up to 75 guests $64.99
BREAKFAST

Continental
assorted breakfast pastries
fresh fruit & dip platter
yogurt cups
butter & jam
freshly brewed coffee & tea
pitcher of chilled juice
$8.79 per person

Bagelicious
selection of bagels
cream cheese, jam & butter
fresh fruit cocktail
freshly brewed coffee & tea.
$6.79 per person

Aggie Breakfast (minimum order of 10)
scrambled eggs
crispy bacon
breakfast sausage
hash brown potatoes
mini muffins with butter
fresh fruit cocktail
freshly brewed coffee & tea
pitcher of chilled juice.
$11.99 per person
…add! Pancakes or French Toast with Syrup for $1.55 per person

Boxed Breakfast
whole fruit selection
yogurt
muffin served with butter
chilled can of juice
$5.89 per person
SOUP & SANDWICH

Gourmet Sandwiches
- black forest ham, cheddar cheese with mixed greens, tomato and Dijon on a ciabatta
- roast beef, roasted red peppers, cheddar cheese, mixed greens, tomato with horseradish aioli on a focaccia bun
- turkey, spring mix, cranberry peppercorn spread on a demi baguette
- curried chickpea salad, baby spinach, hummus served on a whole wheat hoagie roll
$6.89 ea

Deli Style Sandwiches & Wraps
- turkey and Swiss, mixed greens, tomato and honey mayonnaise
- roast beef, cheddar, mixed greens, tomato and grainy mustard
- ham and cheddar, mixed greens, tomato and honey mustard
- roasted vegetable medley, baby spinach, herb & garlic cream cheese
$5.99 ea

Classic Tea Style Sandwiches
- mixture of roast beef, ham, turkey, tuna, egg salad, vegetarian
- served on white and whole wheat bread
$3.59 ea

Make it a meal
add a delicious homemade soup to your sandwich or wrap
minimum order of 8

<table>
<thead>
<tr>
<th>Soup Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>soup of the day</td>
<td>$2.99 ea</td>
</tr>
<tr>
<td>special soup selection</td>
<td>$3.69 ea</td>
</tr>
<tr>
<td>butternut squash soup</td>
<td>$3.99 ea</td>
</tr>
<tr>
<td>red pepper tomato soup</td>
<td>$3.99 ea</td>
</tr>
<tr>
<td>chef victor's beef chili</td>
<td>$3.99 ea</td>
</tr>
<tr>
<td>seafood chowder</td>
<td>$4.99 ea</td>
</tr>
</tbody>
</table>

...add a fresh baked rolls with butter for only $0.99 ea

Individual Boxes

classic lunch
tea style sandwich (choose from options above), cookie, whole fruit & juice
$7.19 ea

deli style lunch
wrap or kaiser (choose from options above), cookie, whole fruit & juice
$8.99 ea
## SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>spinach &amp; mandarin salad</td>
<td>$3.49 ea</td>
</tr>
<tr>
<td>fresh spinach with mandarin oranges, red onions, mushrooms served with poppy seed dressing</td>
<td></td>
</tr>
<tr>
<td>spinach salad supreme</td>
<td>$5.79 ea</td>
</tr>
<tr>
<td>fresh spinach with red onion, strawberries and goat cheese served with balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>mediterranean salad</td>
<td>$4.99 ea</td>
</tr>
<tr>
<td>crisp romaine, red onion, tomatoes, cucumbers, olives and feta cheese served with herbed dressings</td>
<td></td>
</tr>
<tr>
<td>classic caesar salad</td>
<td>$3.39 ea</td>
</tr>
<tr>
<td>crisp romaine lettuce, croutons, shredded parmesan cheese served with tangy Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>market fresh garden salad</td>
<td>$3.39 ea</td>
</tr>
<tr>
<td>garden greens tossed with seasonal fresh vegetables served with ranch dressing</td>
<td></td>
</tr>
<tr>
<td>home style potato salad</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>vegetable pasta salad</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>traditional creamy coleslaw</td>
<td>$1.59 ea</td>
</tr>
<tr>
<td>make it a meal!</td>
<td></td>
</tr>
<tr>
<td>...add a grilled chicken breast to any salad</td>
<td>$3.29 ea</td>
</tr>
</tbody>
</table>
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

Lasagna al Forno
classic lasagna with layers of ground beef, tomato basil sauce and mozzarella cheese
caesar salad
garlic bread
gourmet cookies (1 per guest),
coffee and tea
$13.39/ person

Chicken Mushroom Alfredo
penne noodles with sliced chicken breast in a creamy Alfredo sauce with spinach and mushrooms
caesar salad
garlic bread
sweets (2 per guest)
coffee and tea
$14.99/ person

Butter Chicken
butter chicken simmered in a curry cream sauce
steamed basmati rice
chickpea & vegetable curry
baked flat bread
garden salad
carro cake
coffee & tea
$14.99/ person

Shepherd’s Pie
seasoned ground beef and vegetables topped with creamy mashed potatoes
dinner roll & butter,
garden salad
gourmet cookie (1 per guest)
coffee and tea
$12.89/ person

Chicken Fajita Bar
slivers of spiced chicken with flour tortillas, peppers, onions
grated cheese with salsa, sour cream, guacamole
mexican rice
mixed greens salad,
chocolate brownies (1 per guest)
coffee and tea
$14.99/ person
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

Quiche Wedge
spinach, onion, bacon & swiss quiche
garden salad
dinner rolls & butter
assorted sweets (2 per guest)
coffee and tea
$13.89/person

The Classic Collection
chef’s daily soup selection
traditional style sandwiches
vegetable & dip tray
assorted sweets (1 per guest)
gourmet cookie (1 per guest)
coffee and tea
$10.99/person

The Deluxe Collection
chef’s daily soup selection
deli style sandwiches and wraps
vegetable & dip tray
assorted sweets (1 per guest)
gourmet cookies (1 per guest)
coffee and tea
$12.99/person

Taste of Thai
side oriental noodle salad
gingered beef infused with garlic soy sauce served with mushrooms
fried rice
fresh fruit salad
coffee and tea
$14.99/person

Silly Chili
meat or vegetarian chili
caesar salad
fresh baked tea biscuits roll & butter
sweets (2 per guest)
coffee and tea
$12.59/person

Bourguignonno What!
strips of beef simmered in a rich red wine sauce with braised
mushrooms & onions
garlic enriched noodles
spinach salad and mandarin salad
dinner rolls & butter
sweets (2 per guest)
coffee and tea
$15.99/person
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

**Pizza Pleaza**
pepperoni pizza and vegetarian pizza
cæsar salad, gourmet cookies (1 per person)
cans of pop and juice
2 slices per guest
$10.99

**Sweet n’ Sour This & That**
sweet n’ sour chicken, pork or meatballs
served on a bed of jasmine rice
fresh baked dinner rolls & butter
garden salad with italian dressing
sweets (2 per guest)
coffee and tea
$13.39/ person

**Herb Roasted Chicken**
seared 4oz boneless breast of chicken with fresh herbs and
mushroom ragout
savory rice pilaf
spinach & mandarin salad with poppy seed dressing
dinner rolls & butter
sweets (2 per guest)
coffee and tea
$14.99/ person

**Chicken O’Fillet on a Bun**
boneless 4oz breast of chicken served on a fresh baked kaiser
sliced tomatoes, lettuce, cheese, mayo, mustard
mixed green salad with ranch dressing
rice krispie squares (1 per guest)
coffee & tea
$12.99/ person

**Agricultural Combo**
deli cold plate served with three types of deli meats
home style potato salad
creamy coleslaw
cheese wedge
egg half and pickles on a bed of lettuce
dinner rolls & butter
gourmet cookies (1 per guest)
coffee and tea
$11.99/ person
PIZZA

priced per pizza (16” pie, 8 slices)
Ask us about gluten friendly pizza options

Pepperoni
loaded with pepperoni and cheese
$17.49/ pizza

Vegetarian
topped with an assortment of vegetables and cheese
$17.99/ pizza

Three Cheese
loaded with mozzarella, parmesan and cheddar
$17.49/ pizza

Hawaiian
ham, pineapple, green peppers and cheese
$17.39/ pizza

Deluxe
pepperoni, bacon, peppers, onions, mushrooms and cheese
$18.99/ pizza

Meat Lovers
pepperoni, ham, ground beef, sausage and cheese
$18.99/ pizza

Donair
donair meat, onions, tomatoes and donair sauce
$17.99/ pizza

Mediterranean Greek Pizza
green peppers, red onion, olives, mozzarella and feta cheese
$18.99/ pizza

Garlic Fingers
served with donair sauce
$17.99/ pizza

Make it a meal!
…ask us about meal bundles with your choice of salad and beverages
BARBEQUES

Minimum of 50 guests for full barbeque set up, chef attended. All barbeque services are buffet style with disposable service. Barbeque service is provided on the patio at Jenkins Hall. If you wish to host your event at a specific location please note a barbeque must be provided or opt for your barbeque catering to be delivered pre-prepared. Due to insurance we cannot lend our BBQ.

The Tailgate Grill
one hamburger & one hot dog per guest
tomatoes, onions and including traditional condiments
home style potato salad
creamy coleslaw
sliced watermelon
chilled lemonade
$10.99/ person

The Barbeque Pit
one grilled chicken breast & one oktoberfest sausage per guest
lettuce, tomatoes, onions and sauerkraut and fresh bun
garden tossed salad with ranch and italian dressing
creamy coleslaw
thick sliced watermelon
chilled lemonade
favorite traditional condiments plus honey mustard
$18.99/ person

Picnic Quarter Cut Chicken
bbq quarter cut chicken
cesar salad
home style potato salad
creamy coleslaw
fresh baked dinner rolls & butter
gourmet cookies and sliced watermelon
chilled fruit punch
$17.49/ person

Wild, Wild West
8oz striploin steak served with sautéed mushrooms & onions
spinach & mandarin salad with poppy seed dressing
creamy coleslaw
baked potatoes with butter and sour cream
fresh baked dinner rolls & butter
make your own strawberry shortcake bar with biscuits
chilled fruit punch
$23.99/ person
HORS D’OEUVRES

priced per dozen & minimum order 3 dozen per selection

Our Recommendation | Quantity Guideline
Pre-Dinner Receptions: 4 to 6 per guest
Cocktail Parties: 10 to 12 per guest

Choose your style of service. Hors d’oeuvres will be served for a two hour reception provided a minimum of 25 dozen are ordered; otherwise hors d’oeuvres will be served buffet style.

- petit crab cakes with chipotle aioli $22.99/ dozen
- bacon wrapped scallops $21.99/ dozen
- seared chicken satay with Thai peanut sauce $19.99/ dozen
- wild mushroom risotto balls with basil tomato sauce $17.99/ dozen
- duxelle mushroom & cheddar stuffed mushrooms $17.99/ dozen
- smoked salmon & lemon cream cheese pinwheel $19.99/ dozen
- caramelized onion, mushroom & gruyere tartlets $17.99/ dozen
- baby brie on crostini with local blueberry jam & fresh chives $19.99/ dozen
- pepper crusted pork tenderloin medallions with sun dried tomato pesto & applewood smoked cheddar curl $19.99/ dozen
- jumbo shrimp with seafood sauce $21.99/ dozen
- chicken wings with honey garlic, sweet chili or barbeque sauce $16.99/ dozen
- mozza sticks with garlic sour cream $14.99/ dozen
- roasted meatballs with a tangy barbeque sauce $14.99/ dozen
- mini spring rolls with Thai dipping $14.99/ dozen
- battered mushroom caps with pesto dipping sauce $14.99/ dozen
- assorted mini quiche $15.99/ dozen
- fried perogies with sour cream & chives $14.49/ dozen
- mini meat egg rolls with plum dipping $12.99/ dozen
- spanakopita bundles with spinach & feta cheese $19.99/ dozen
PLATED SERVICE BANQUETS

seasonal vegetables, fresh rolls with butter and coffee and tea service included

Appetizers ~ choose one of the following

portobello mushroom bisque with balsamic onions
oven roasted butternut squash with a hint of maple
roasted red pepper bisque garnished with fresh basil
classic caesar salad crisp romaine, garlic croutons, crispy bacon bits, shaved parmesan cheese, fresh lemon & tangy Caesar dressing
portobello mushroom salad baby greens, grilled portobello mushrooms, cherry tomatoes, provolone cheese & balsamic vinaigrette
market garden greens salad crisp lettuce and spring mix, market vegetables including grated carrots, tomatoes, celery, cucumber, radish & ranch dressing
spinach & mandarin salad crisp spinach tossed with mandarin oranges, red onions & poppy seed or balsamic dressing

Main Entrées

baked salmon brown sugar & grainy mustard glazed salmon with herb roasted potatoes & seasonal vegetables $26.99
baked haddock haddock baked with a whiskey butter sauce, wild rice pilaf & seasonal vegetables $23.99
roasted pork tenderloin bacon wrapped pork tenderloin stuffed with a spicy cornbread stuffing, Acadian maple glaze, sour cream & chive twice baked potato & seasonal vegetables $26.99
PLATED SERVICE BANQUETS

**beef tenderloin or beef rib eye**
your choice of cut, served with red wine demi glaze, layered yukon and sweet potato pavé, herb roasted mushrooms & shallots & seasonal vegetables
$29.99/ person

**roast beef au jus**
slow roasted roast beef with a horseradish & rosemary crust, oven roasted mini potatoes & seasonal vegetables
$22.69/ person

**oven roasted traditional “tom turkey”**
sage infused bread stuffing, whipped potatoes, seasonal vegetables served with pot enriched pan gravy
$22.69/ person

**stuffed chicken breast supreme**
stuffed chicken breast with spinach, sundried tomato & feta, yukon potato pave, fresh seasonal vegetables topped with red pepper coulis
$22.99/ person

**herb crusted chicken**
pan seared chicken supreme with parsley & roasted garlic, white wine cream sauce, mushroom risotto & seasonal vegetables
$22.99/ person

**vegetarian pavé**
oven roasted balsamic infused vegetables, fire roasted tomato puree, and baked with parmesan cheese
$20.99/ person

**pepper crusted pork loin**
stuffed with stirling apple bread dressing served with seasoned potato croquettes, pan gravy and seasonal fresh vegetables
$22.69/ person

**vegetable strudel**
roasted vegetables served in a puff pastry with a roasted red pepper emulsion
$20.99/ person

**baked eggplant parmesan**
eggplant topped with mediterranean roasted vegetables, feta cheese and an herb marinara sauce
$20.99/ person
PLATED SERVICE BANQUETS

**Desserts** — choose one of the following

- **rich chocolate fantasy cake**
  with walnuts, whipped cream & chocolate shavings

- **new york style cheese cake**
  with a choice of strawberry, chocolate, cherry or blueberry & whipped cream

- **vanilla bean panna cotta**
  with fresh berries, aged balsamic syrup & chocolate drizzle

- **chocolate mousse gateau**
  with fresh mango essence, tropical fruit relish & whipped cream

- **wild berry new york cheese cake**
  with wild berry compote and chantilly cream

- **annapolis valley apple raspberry cream torte**
  shortbread bottom, layers of raspberry, cream cheese, local apples & topped with sliced almonds

All meals include appetizer, entrée, dessert, fresh baked white and whole wheat dinner rolls, butter, coffee, decaffeinated coffee, tea and ice water. Minimum 30 guests; orders with less than 30 guests will have a $2.00 per person surcharge.

There is an additional $2.00 charge per guest for served dinners requesting more than one entrée item be served. We recommend discussing logistics of serving more than one entrée with our Food Service Manager.

Our culinary and catering experts are pleased to design a menu to accommodate your needs. All special dietary needs will be accommodated as required. Please contact us for a planning meeting.
seasonal vegetables with hot entrée selections, fresh rolls with butter, coffee and tea service is included

**Appetizers** ~ choose three of the following
- spinach & mandarin salad
- mykonos greek salad
- classic caesar salad
- market garden salad
- red bliss potato salad
- vegetables pasta salad
- traditional creamy coleslaw
- assorted pickles and relish
- fresh vegetable & dip tray

**Entrées** ~ choose one of the following
- **wild honey & cilantro crusted chicken breast** with red pepper coulis
  - $21.59/ person
- **traditional turkey** with savory stuffing, cranberry sauce & pan gravy
  - $21.59/ person
- **poached atlantic salmon** served with a lemon & dill cream sauce
  - $26.49/ person
- **traditional southern fried panko crusted chicken breast**
  - $21.59/ person
- **baked lemon pepper haddock** in a tarragon pesto cream sauce
  - $22.49/ person
- **garlic rubbed sliced roast beef au jus**
  - $21.59/ person
- **tuscan-style meat lasagna**
  - $18.99/ person
- **maple glazed ham** with caramelized pineapple compote
  - $21.59/ person
- **honey & roast garlic pork loin** with wild mushroom essence
  - $21.59/ person
- **stirling apple or cranberry stuffed pork loin** with apple sauce
  - $21.59/ person
- **nova scotia seafood newburg** with features from our own waters
  - $21.99/ person
- **selection of deli meats** including beef, ham and chicken
  - $17.99/ person
BUFFET SERVICE BANQUETS

Accompaniments ~choose one of the following to accompany the hot entrée selection from above

- whipped potatoes or garlic mashed
- garlic oven roasted potatoes
- baked potatoes with sour cream
- savory rice pilaf or wild rice pilaf
- fluffy white rice or jasmine rice
- scalloped potatoes au gratin

Dessert Table ~choose one of the following

- hot crisps selection with whipped topping
- fresh fruit cup with an assorted of sweets
- strawberry shortcake with tea biscuits
- assortment of fresh baked fruit pies
- blueberry cobbler with whipped topping
- new york style cheesecake with fruit toppings
- chef’s table including sweets, cookies, pies and cakes

The price with the corresponding entrée is the price per person for the full buffet. Minimum of 30 guests; less than 30 guests will have a $2.00 surcharge per guest.
BAR SERVICES

Cash Bar Prices

domestic beer $4.13 ea
house wine $4.13 ea
house wine by the 1L carafe $21.99 per L
standard liquor $4.13 ea
coldstream clear local rum & vodka $4.13 ea
coolers $5.87 ea
soft drinks, juices and bottled water $1.52 ea

Alcohol Service
• There is no charge for a bar set up with any receptions or banquets providing your net bar sales reach the minimum of $250.00 otherwise there will be an $90.00 charge included on the function invoice per bartender based on three hours of service.
• Bar services are included with all functions up to six hours, any additional coverage after this time frame is subject to additional bartender charges of $20.00 per hour per bartender.
• Prior to including bar services for your event you must discuss our policies with the Food Service Manager in obtaining the proper liquor license information.
• For any groups requesting liquor to be served at an event we must be notified with a minimum of three weeks in advance.
• There will be a $4.59 corkage fee added per bottle of wine purchased by the client, plus tax.
• Homemade wines are not permitted for service.