

receptions

All items labeled GF do not contain gluten, but may have fryer cross contamination. Depending on the severity of your intolerance, this may cause irritation. If you are celiac let us know and we will advise your selection.

3 dozen minimum per selection | all prices per dozen

HOT

Fish & Chips, Tempura Battered, Malt Aioli (DF).....	\$36
Cauliflower Pakoras, Tamarind Sauce (GF, DF, V).....	\$32
Tempura Shrimp, Sweet Soy, Cilantro (DF)	\$38
BBQ Pulled Pork on House Made Bun	\$34
Vegetable Spring Roll, Thai Dipping Sauce (DF).....	\$35
Digby Scallops Wrapped in Smoked Bacon (DF).....	\$46
Karaage Chicken Bites, Mirin Soy Glaze	\$36
Mushroom Ragout, Cambazola, Sourdough Crostini (GFO, V)	\$32
Curried Coconut Shrimp, Spicy Mango Sauce (DF).....	\$38
Falafel, Pickled Beet, Labneh, Tahini, Mint (DFO/V)	\$32
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF, DF)	\$34
Buttermilk Chicken Slider, Ranch, Smoked Bacon	\$38
Mushroom Arancini, Herbed Mozzarella (Risotto Balls) (V)	\$34
Vietnamese Pork and Beef Meatball, Gingered Soy, Cilantro (DF)	\$32
Sirloin Beef Slider, Cheddar, Chipolté Aioli on House Made Brioche Bun	\$40
Seared Scallop, Ginger Aioli, Pickled Radish, Nori Shards (GF, DF)	\$46
Herb & Garlic Chicken Skewer, Green Goddess Sauce (GF)	\$36
Crispy Fish Taquito, Cilantro Cream, Picked Red Onion, Guacamole (DF)	\$36
Fries and Ketchup (Served in Individual Cones) (GF, DF, V)	\$30
Fries, Truffle Aioli, Shaved Grana Padano (Served in Individual Cones) (GF, DFO, V)	\$32
Braised Short Rib, Pomme Purée, Red Wine Jus (GF)	\$40
Tōgarashi Pork, Almond Apple Slaw, Pickled Ginger and Tamari (GF, DF)	\$36

All prices based on a per person or consumption basis where applicable. All prices subject to a 15% tax and 18% gratuity. Subject to change.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | O - Option

COLD

Local Beets, Seed Cracker, Whipped Herb Goat Cheese, Smoked Almonds (GF, V)	\$32
N.S. Lobster Roll, Lemon Aioli, House Made Brioche Hoagie Roll	\$46
Poached Shrimp, Classic Horseradish Cocktail Sauce (GF, DF)	\$38
Melon, Prosciutto, Bocconcini Skewers (Seasonal May-Sept) (GF, VO)	\$32
Beef Tenderloin, Potato Rosti, Gremolata (GF)	\$42
Flaxseed Cracker, Cherry Tomato, Whipped Herb & Garlic Boursin (V)	\$32
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF, DF)	Market Price
Buddha Bowl, Quinoa, Brussel Sprouts, Feta, Maple Pumpkin Seeds and Spiced Chickpea	\$34
Albacore Tuna Poke, Avocado Purée, Toasted Sesame, Wakame on a Ceramic Spoon (GF)	\$42
N.S. Smoked Salmon, Chive Crème Fraîche on Rosti Potato (GF).....	\$38
Chipolté Chicken Taco, Pico de Gallo, Guacamole (GF, DF)	\$36
Vegan Buffalo Cauliflower Taco, Black Bean, Guacamole, Pickled Red Onion (DF).....	\$36

COCKTAIL SANDWICHES

Egg Salad	
Chicken Salad	
Smoked Salmon with Herb Cream Cheese	
Whipped Boursin, Shaved Cucumber and Sea Salt	\$80 per tray (48 pieces)

PLATTERS

Seasonal Market Vegetables with Choice of Red Pepper Feta Dip or Lemon Herb Hummus	\$6 per person
Cheese and Fruit with Imported & Domestic Cheese, House Made Preserves, Nuts, Assorted Crackers..	\$8 per person
Charcuterie and Cheese with Artisanal Cured Meats, Olives, Mustard, Domestic and Imported Cheese, Pickled Vegetables, Assorted Crackers	\$10 per person
Mezze with Lemon Herb Hummus, Muhammara, Kalamata Olives, Marinated Feta, Stuffed Grape Leaves, Marinated Artichokes, Pita Chips.....	\$8 per person
Nova Scotia Smoked Salmon with Pickled Red Onion, Dill Cream Cheese, Sliced Sourdough	\$9.50 per person
Salsa & Chips with House Made Pico de Gallo, Guacamole, Jalapeño Crema, Fresh Fried Corn Tortilla Chips.....	\$5 per person
Steamed Local Mussels Steamed with Keith's India Pale Ale.....	\$60 per 5 pounds
Hot Smoked Salmon, Maple Syrup Cured and Smoked In House with Sliced Sourdough Baguette, Herb Cream Cheese, Picked Red Onion.....	\$90 each
Whole French Brie with Brandied Pear Compote, Sliced Sourdough.....	\$90 each

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LATE NIGHT OPTIONS

Mini Grilled Cheese with Jalapeño Havarti and Carmalized Onion.....	\$30 per dozen
Add Smoked Bacon \$32 per dozen	
Poutine, Individual Frites with Quebec Cheese Curds and Chicken Gravy.....	\$4 each
Mini Cheeseburgers with Chipolté Aioli and Cheddar Cheese	\$40 per dozen
Cones of Truffle Potato Fries with Grana Padano	\$32 per dozen
Cones of Salted Potato Fries with Ketchup.....	\$30 per dozen
Donair Poutine	\$4.50 each
Nachos with Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole.....	\$100 per tray (25 persons)
Fresh Fried Yellow Corn Chips with Pico de Gallo, Guacamole, and Jalapeño Crema	\$75 per tray
White Cheddar and Parmesan Mac & Cheese with Buttered Crumbs	\$100 per tray
Onion Rings with Spicy Ketchup	\$75 per tray
House Made “Cracker Jack” (Caramel Corn, Peanuts).....	\$3.50 each (minimum 2 dozen)
Cinnamon Sugar Churros, Dulce De Leche	\$3.50 each (minimum 2 dozen)

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