



The Prince George Hotel
HALIFAX

breakfast

CONTINENTAL BREAKFAST

Muffins, Danish and Croissants

Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and Tea \$18 per person

ADD ON

Peanut Butter Breakfast Bar (VG/DF/GF) \$4 each

GOURMET OMELETTE'S

CHEF ATTENDED (20 PERSON MINIMUM, 50 PERSON MAXIMUM)

Omelette's Made to Order

Tomatoes, Red Peppers, Baby Spinach, Mushrooms, Green Onion, Bacon, Sausage and Canadian Cheddar

Crisp Bacon and Farmers' Sausage (GF, DF)

Home Style Potatoes

Muffins, Danish and Croissants

Preserves and Butter

Fresh Sliced Fruit

Chilled Orange, Apple, Cranberry and Grapefruit Juice

Freshly Brewed STARBUCKS® Coffee and TAZO® Tea \$28 per person

À LA CARTE

Steel Cut Gluten Free Oatmeal, Brown Sugar and Coffee Cream (almond milk available upon request)(DFO/GFO) \$4.50 each

BLT Croissant \$5 each

Breakfast Burrito \$6 each

Scrambled Eggs, Pico de Gallo, Spicy Calabrese, and Jalapeño Havarti in Flour Tortilla

Vegetarian Burrito (VG/DF) \$6 each

Scrambled Tofu, Pico de Gallo, Spiced Peppers, and Black Beans in Flour Tortilla

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 | VG - Vegan | O - Option

PLATED BREAKFAST SERVICE.....\$27 per person

CHOOSE ONE ENTRÉE

Fresh Farm Scrambled Eggs Crisp Bacon and Home Style Potatoes

Eggs Benedict For Smoked Salmon add \$4 per person

Canadian Back Bacon, Fresh Hollandaise and Home Style Potatoes

Smashed Avocado on Multigrain Toast (GFO) add a Fried Egg

Red Chilli, Pickled Radish, Mixed Shoots Cucumber and Flaked Sea Salt

Traditional French Toast

Caramelized Banana, Hazelnut Chocolate Sauce and Maple Syrup with Crisp Bacon

Buttermilk Pancakes

Maple Syrup and Blackberry Sauce with Crisp Bacon

Chilled Orange, Apple, Cranberry and Grapefruit Juice, Freshly Brewed STARBUCKS® Coffee and TAZO® Tea

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PASTRIES \$4 each

- Croissant
- Pain au Chocolate
- Cherry Cream Cheese Danish

SCONES (1 doz minimum per variety)

- Sugared Buttermilk
- Parmesan Black Pepper
- Cranberry Almond
- Feta Scallion

MUFFINS (6 minimum per variety) \$3.50 each

- Morning Glory (Carrot/Apple/Sunflower Seed)
- Banana Chocolate Chip
- Raisin Bran
- Nova Scotia Blueberry

Gluten Free Muffins \$4 each

- Raspberry
- Blueberry
- Chocolate Chip

Sliced Fresh Seasonal Fruit..... \$5 per person

Whole Fresh Fruit..... \$3 each

Seeded Oat Cakes (1 dozen minimum)\$3.25 each

Chocolate Dipped Oat Cakes (1 dozen minimum)\$3.75 each

Vegan Peanut Butter Bars (GF, VG) (1 dozen minimum)..... \$4 each

Individual Parfait with Fruit Compote, House Made Granola, and Greek Yogurt (plant based yogurt available \$7 each) \$6 each

Fruit Smoothies (5 person minimum per variety) \$5 per person

- Strawberry, Maple Syrup, Probiotic Greek Yogurt (GF)
- Blueberry, Banana, Vanilla Almond Milk (DF/GF)
- Mango, Vanilla Almond Milk, Pineapple Juice (DF/GF)
- Banana, Cocoa, Agave, Vanilla Almond Milk, Hemp Seed (DF/GF)

Individual Dip with Market Vegetables (12 minimum) \$4 each

CHOOSE ONE

- Lemon Hummus (VG/GF)
- Tzatziki (V/GF)
- Guacamole (VG/GF/DF)

Imported & Domestic Cheese, House Made Preserves, Nuts (GF/V), **Assorted Crackers** \$8 per person

Charcuterie (10 minimum) \$10 per person

Artisanal Cured Meats, Olives, Mustard, Domestic and Imported Cheese, Pickled Vegetables (GF), Assorted Crackers

Mezze..... \$8 per person

Lemon Herb Hummus, Muhammara, Kalamata Olives, Marinated Feta, Stuffed Grape Leaves, Marinated Artichokes, Pita Chips

Nova Scotia Smoked Salmon \$9.50 per person

Pickled Red Onion, Dill Cream Cheese (GF), Sliced Sourdough

Salsa & Chips \$5 per person

House Made Pico de Gallo, Guacamole, Jalapeño Crema, House Fried Corn Tortilla Chips (GF/V)

Steamed Local Mussels Steamed with Keith’s India Pale Ale (GF/DF) \$60 per 5 pounds

Hot Smoked Salmon..... \$90 each

Maple Syrup Cured and Smoked In House (GF/DF) with Sliced Sourdough Baguette, Herb Cream Cheese, Picked Red Onion

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Whole French Brie	\$90 each	
Port Pear and Toasted Almond Compote, Sliced Sourdough (V)		
Cupcakes (1 dozen per variety minimum)	\$4 each	
• Toasted S'more	• Raspberry Vanilla Bean	
• Salted Caramel Chocolate	• Lemon Cream	
• Nutella Swirl (contains hazelnut)		
Gluten Free Cupcakes	\$4.50 each	
Cookies by the Dozen (1 dozen per variety minimum)	\$3 each	
• Belgium Milk Chocolate Chip		
• Trail Mix (Coconut, Oatmeal, White Chocolate, Dried Cranberry)		
• Chocolate Brownie (GF), Peanut Butter (GF)		
Double Fudge Brownies (2 dozen minimum)	\$4 each	
Torched Lemon Meringue Bars (2 dozen minimum).....	\$4 each	
Millionaire Shortbread (2 dozen minimum)	\$4 each	
Cinnamon Sugar Churros with Belgian chocolate sauce	\$4.50 each	
Cheesecake Bites (1 dozen per variety minimum)	\$4 each	
• Mango	• Mocha	• Blackberry
• Raspberry	• Turtle	
Vegan Cashew Cheesecake Bites (VG/GF) (2 dozen per variety minimum)	\$4.25 each	
• Salted Date Caramel	• Mango	• Blackberry
• Raspberry		
Assorted Potato Chips	\$3 each	
Individual Bagged Popcorn	\$3 each	
Assorted Chocolate Bars	\$3 each	
Trail Mix	\$4 each	
Boxed Candy	\$3 each	
“Five ‘N Dime Store” Candy Buffet	\$6 per person	
Individual Granola Bars	\$3 each	

BEVERAGES

Freshly Ground STARBUCKS® Coffee	\$3.75 each
* for served coffee station please add \$1.00 per person	
TAZO® Teas	\$3.75 each
Assorted Bottled Dole® Juices	\$3.75 each
Soft Drinks (Pepsi® Products)	\$3.50 each
Bottled Water	\$3.25 each
Imported Mineral Water	\$4.25 each
Milk Skim or 2%	\$10 per litre
Freshly Squeezed Orange Juice	\$20 per litre

Please inquire about our vegan and gluten free options, we are constantly trying new things.

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lunches

• All Working Lunches Served with Bite Sized Desserts (except where noted), Freshly Brewed STARBUCKS® Coffee and TAZO® Tea

* Add soup \$3 per person | Add Chowder \$6 per person

MEDITERRANEAN (10 person minimum)

Lemon Roasted Potatoes (GF/DF)

Roasted and Grilled Vegetables (GF/DF/VG)

Yogurt Marinated Chicken, Tzatziki (GF)..... \$28 per person

MEXICAN (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Spiced Chicken Fajitas

Pan Seared Onions, Peppers and Monterey Jack in a Soft Flour Tortilla

Spicy Corn Chips \$25 per person

ITALIAN (20 person minimum, 50 person maximum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

OR

Kale Caesar Salad

Garlic Bread

PLEASE CHOOSE \$28 per person (1 entrée) | \$34 per person (2 entrées)

Cheese Ravioli

Sautéed Cremini and Portabello Mushrooms, Truffle Cream and Red Chilli Flakes

Penné Bolognese

Slow Cooked Beef Ragu, Shaved Parmesan, Flat Leaf Parsley

Cacio e Pepe

Spaghetti, Garlic Cream, Cracked Black Pepper, Pecorino Romano

Rigatoni

Herb Marinated Chicken Breast, Baby Spinach, Red Pepper Cream, Pine Nuts and Goat Cheese

MUSHROOM RAVIOLI (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan (V)..... \$26 per person

PAN SEARED HADDOCK (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Pan Seared Haddock with Buttered Almonds, Pickled Raisins and Parsley..... \$28 per person

MAPLE MUSTARD CHICKEN BREAST (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Maple Mustard Chicken Breast with Mushroom Cream..... \$28 per person

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GINGER BEEF (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Beef with Sesame Green Beans and Spicy Cashews Served Over Rice \$28 per person

GOURMET SANDWICHES (All sandwiches can be made on gluten free bread upon request)

Mesclun Greens Salad

With Fresh Vinaigrette (GF, DF)

Italian Deli

Soppressata Salami, Fennel Salami, Artichoke Tapenade, Fontina Cheese, Arugula, Parmesan Aioli on Ciabatta Bread

Vietnamese Beef

Sliced Ginger Sriracha Striploin, Cilantro, Pickled Carrot, Cucumber, and Cilantro Aioli on a Hogie Style Bun

Chicken BLT Wrap

with Ranch Dressing

Selection of House Made Cookies \$26 per person

THIN CRUST PIZZA

Mesclun Greens Salad, Fresh Vinaigrette (GF, DF)

CHOOSE TWO (under 10 guests one selection only)

Spicy Calabrese, Bocconcini with Arugula

Italian Fennel Salami, with Bocconcini

Roasted Portablllo, Spinach, Bocconcini and Feta (V)

Selection of House Made Cookies \$26 per person

BOWLS (10 person minimum, 50 person maximum) \$24 per person

PLEASE CHOOSE ONE

Mexican Burrito Bowl (GF/DF)

Brown Rice, Pico de Gallo, Cilantro, Black Beans, Guacamole, Pickled Red Onion, with Blackened Chicken

Mixed Greens with Fresh Vinaigrette (GF/DF)

Spicy Peanut Noodle Bowl (V/DF)

Ramen Noodles, Peanut Coconut Sauce, Tofu, Crispy Sesame Gochujang Sauce, Pickled Carrot, Cucumber, Shitake Mushrooms and Crushed Peanuts

Green Bean, Edamame, Cucumber and Crisp Radish, Chili Ginger Vinaigrette (GF/DF/VG)

Shawarma Bowl

Zaatar Roast Chicken, Kale Quinoa Tabbouleh, Pickled Red Cabbage, Feta, Cucumber, Lemon Hummus (GF)

Fattoush Salad (DF)

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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, unless stated

PASSED APPETIZERS

Haddock Fish & Chips, Tempura Battered, Malt Aioli (DF).....	\$38
Crispy Fried Tempura Shrimp, Sweet Soy, Cilantro (DF)	\$38
Vegetable Spring Roll, Thai Dipping Sauce (DF).....	\$36
Digby Scallops Wrapped in Smoked Bacon (GF/DF)	\$46
Chicken Wings, Jamaican Jerk, Pineapple Chutney	\$36
Curried Coconut Shrimp, Spicy Mango Sauce (DF)	\$38
Falafel, Pickled Beet, Tahini Cashew Cream, Zaatar (6oz minimum) (GF/DF/VG)	\$34
Medjool Date, Chorizo Sausage, Double Smoked Bacon (GF, DF)	\$34
Spicy Buttermilk Chicken Slider, Ranch, Bacon Jam	\$38
Vietnamese Pork and Beef Meatball, Gingered Soy, Cilantro (DF)	\$36
Sirloin Beef Slider, White Cheddar, Chipolté Aioli on House Made Brioche Bun	\$42
Seared Scallop, Ginger Aioli, Pickled Radish, Nori (GF, DF)	\$46
Smoked Paprika and Roasted Garlic Chicken Skewer, Red Pepper Dip and Crumbled Feta (GF)	\$36
Crispy Fish Taquito, Picked Red Onion, Spicy Black Bean (GF/DF).....	\$38
Fries and Ketchup (Served in Individual Cones) (GF, DF, V, VG).....	\$32
Fries, Truffle Aioli, Shaved Grana Padano (Served in Individual Cones) (GF, DFO, V)	\$34
Beer Braised Short Rib, Cambazola, Cherry Mostarda on Works Brioche Slider (6oz minimum).....	\$42
Tōgarashi Pork, Almond Apple Slaw, Pickled Ginger and Tamari (GF, DF)	\$36
Sourdough Crostini, Arugula Sunflower Seed Pesto, Cherry Tomato, Stracciatella Cheese (V).....	\$36
Local Beets, Seed Crisp, Whipped Cashew Cream, Smoked Almonds (DF/VG/GF)	\$36
N.S. Lobster Roll, Lemon Aioli, House Made Brioche Hoagie Roll	\$46
Poached Shrimp, Classic Horseradish Cocktail Sauce (GF/DF)	\$38
Beef Tenderloin, Potato Rosti, Chimmi Churri (GF)	\$42
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF/DF)	Market Price
Buddha Bowl, Quinoa, Brussel Sprouts, Feta, Maple Pumpkin Seeds (GF/V).....	\$36
House Maple Cured Smoked Salmon, Chive Crème Fraîche on Rosti Potato (GF)	\$38
Chipolté Chicken Taco, Pico de Gallo, Guacamole (GF/DF)	\$38
Crostini, Ricotta, Truffle Honey Grapes (V).....	\$36
Pot Stickers with Sticky Soya and Chili	\$34

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COCKTAIL SANDWICHES minimum 3 sandwiches (12 pieces)

Gluten free bread available upon request

Black Forest Ham, Brie, Apple and Dijoinaise	\$9 each
Curried Chicken Salad.....	\$9 each
Smoked Salmon with Herb Cream Cheese.....	\$12 each
Minted Tzatziki, Shaved Cucumber and Sea Salt	\$8 each

PIZZA.....\$14 each

- Chorizo, Bocconcini, and Arugula
- Italian Fennel Salami, Bocconcini, and Parmesan
- Portabello, Sautéed Spinach, Bocconcini, Feta and Balsamic
- Margherita with Bocconcini, Fresh Basil, Tomato Sauce

MAKI SUSHI

72 Assorted Pieces.....	\$155
California Roll	
Sweet Potato Tempura Roll	
Korean Roll	
Tempura Shrimp Roll	
Spicy Tuna Roll	

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plated dinners

FIRST COURSE

Spinach (GF/VG).....	\$7 per person
Shaved Fennel, Orange, Pistachio, Cherry Balsamic Vinaigrette	
Ginger Butternut Squash and Carrot Soup (GF/DF/V) (Seasonal Sept-April)	\$8 per person
Canadian Maple Syrup, Crème Fraîche, Spiced Pumpkin Seeds	
Mixed Greens (V)	\$8 per person
Beets, Salted Sunflower Seeds, Goat Cheese Fritter, Maple Ginger Tahini Vinaigrette	
Beet (V).....	\$8 per person
Kale, Hazelnut, Goat Cheese Fritter, Pickled Red Onion, Citrus Dijon Vinaigrette	
Mushroom Ravioli (V).....	\$9 per person
Truffle Cream, Grana Padano, Chives	
Nova Scotia Seafood Chowder (GF)	\$9 per person
Seared Garlic Shrimp (GF)	\$9 per person
Warm Bacon Dressing, Lemon Risotto	
Digby Scallop (DF)	\$10 per person
Caramelized Pork Belly, Parsnip Purée	
Antipasto (GF).....	\$10 per person
Coppa, Fennel Salumi, Castelvetrano Olives, Pickled Vegetables, Balsamic and Bocconcini	

MAIN COURSE

Cornish Hen (1/2) (GF).....	\$40 per person
Herb Marinated hen, White Cheddar Polenta, Morello Cherry Gastrique, Market Vegetables	
Miso Glazed Atlantic Cod	\$40 per person
Baby Bok Choy, Shitake Glutinous Rice, Crushed Peanut and Sweet Soy	
Beef Tenderloin (GF)	\$48 per person
Broccoli Purée, Rich Beef Jus, Market Vegetables	
Bacon Wrapped Chicken Supreme (GF)	\$38 per person
Feta Lemon Herb Stuffing, Caramelized Garlic and Parmesan Risotto, Red Wine Reduction, Market Vegetables	
Parmesan And Herb Seared Haddock	\$38 per person
Fingerling Potato Shallot Hash, Garlic Cream, Pickled Fennel, Market Vegetables	
Rack of Lamb	\$54 per person
Whole Grain Mustard Herb and Panko Crumb, Crispy Parmesan Polenta, Port Gastrique, Market Vegetables	
Seared Maple Mustard Chicken Supreme (GF).....	\$38 per person
Buttermilk Asiago Pomme Purée, Mushroom Dijon Cream, Market Vegetables	

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DESSERT

Lemon Bar (contains gelatin)	\$8 per person
Torch Meringue, Blackberry Sauce, Shortbread, Blackberry Ice Cream	
Carrot Cake , (V)	\$8 per person
Cream Cheese Frosting, Charred Pineapple Compote	
Turtle Cheese Cake (V)	\$8 per person
Caramel Sauce, Chantilly Cream, Dark Chocolate Ganache Kisses, Candied Pecans	
Dark Chocolate Mousse (contains gelatin)	\$9 per person
Encased in Raspberry Mirror, Spiced Sable, Stonefruit Compote	
Mango Coconut Mousse	\$9 per person
Vanilla Chantilly, Lime Purée Brandy Snap	
70% Dark Chocolate Kahlua Truffle Tart (GF)	\$8 per person
Sour Cream Coffee Caramel and Raspberry Compote	
Walnut Fudge Brownie (GF) (contains gelatin)	\$8 per person
Grand Marnier Semifredo, Orange Curd and Orange Chip	
Vegan Raspberry Cashew Cheesecake (VG/GF/DF).....	\$10 per person
Chocolate Sauce and Berries	
Banoffee Pie	\$8 per person
Banana, Dulce De Leche, Chantilly Cream, Shaved Dark Chocolate	

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working dinner

All Working Dinners Served with Bite Sized Desserts, Freshly Brewed STARBUCKS® Coffee and TAZO® Tea

MUSHROOM RAVIOLI (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Mushroom Ravioli, Sautéed Spinach, Garlic Cream, Shaved Parmesan (V)..... \$36 per person

PAN SEARED HADDOCK (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Pan Seared Haddock with Buttered Almonds, Pickled Raisins and Parsley..... \$38 per person

MAPLE MUSTARD CHICKEN BREAST (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Roasted Potatoes (GF/DF)

Maple Mustard Chicken Breast with Mushroom Cream..... \$38 per person

GINGER BEEF (10 person minimum)

Mixed Greens with Fresh Vinaigrette (GF/DF)

Ginger Beef with Sesame Green Beans and Spicy Cashews Served Over Rice \$38 per person

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