

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, Ale Battered, Malt Aioli (DF)	\$32
Cauliflower Pakoras, Tamarind Sauce (GF, DF, V).....	\$29
Tempura Shrimp, Sweet Soy, Cilantro (DF)	\$36
BBQ Pulled Pork on House-Made Bun	\$34
Croque Monsieur, Caramelized Onion, Gruyère, Black Forest Ham (GFO, VO)	\$32
Vegetable Spring Roll, Thai Dipping Sauce (DF).....	\$30
Digby Scallops Wrapped in Smoked Bacon (DF).....	\$41
Karaage Chicken Bites, Mirin Soy Glaze	\$35
Mushroom Ragout, Cambazola, Sourdough Crostini (GFO, V)	\$28
Curried Coconut Shrimp, Spicy Mango Sauce (DF).....	\$36
Falafel, Pickled Beet, Labneh, Tahini, Mint (DFO/V)	\$30
Medjoul Date, Chorizo Sausage, Double Smoked Bacon (GF, DF)	\$34
Buttermilk Chicken And Waffles, Aioli, Sriracha Maple	\$34
Arancini, Smoked Gouda (Risotto Balls) (V)	\$29
Filo Wrapped Asparagus, Prosciutto, Parmesan (VO).....	\$32
Vietnamese Pork And Beef Meatball, Gingered Soy, Cilantro (GFO, DF)	\$30
Lamb Slider, Whipped Feta, Pickled Cucumber on House-Made Brioche Bun	\$37
Sirloin Beef Slider, Cheddar, Ketchup on House-Made Brioche Bun	\$37
Chicken Tikka Slider, Tzatziki, Apricot on House-Made Brioche Bun	\$35
Pulled Chicken Taco, Pico de Gallo, Guacamole (GF, DF)	\$34
Seared Scallop, Ginger Aioli, Pickled Radish, Nori Shards (GF, DF)	\$41
Herb & Garlic Chicken Skewer, Charred Scallion Yogurt (GF)	\$34
Creamed Lobster Toastie, Brandied Cream, N.S. Lobster, Brioche Toast, Chive	\$39
Steak Frites, Medium Rare Flat Iron, Frites, Maldon Salt, Béarnaise Emulsion (GF)	\$36
Crispy Fish Taquito, Jalapeño Lime Slaw, Guacamole (DF).....	\$34
Frites and Ketchup (Served in Individual Cones) (DF, V).....	\$24
Frites, Truffle Aioli, Shaved Grana Padano (Served in Individual Cones) (DFO, V)	\$28
Braised Short Rib, Parsnip Pomme Purée, Red Wine Jus (GF)	\$38
Togarashi Pork Belly, Almond Apple Slaw, Pickled Ginger and Tamari (GF, DF)	\$35

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COLD

Local Beets, Seed Cracker, Blue Cheese Whip, Smoked Almonds (GF, V)	\$30
N.S. Lobster Roll, Lemon Aioli, House-Made Brioche Hoagie Roll	\$39
Poached Shrimp, Classic Horseradish Cocktail Sauce (GF, DF)	\$36
Melon, Prosciutto, Bocconcini Skewers (Seasonal May-Sept) (GF, VO)	\$30
Beef Tenderloin, Potato Rosti, Gremolata (GF)	\$36
Flaxseed Cracker, Cherry Tomato, Boursin (V)	\$28
Oysters on the Half Shell, Classic Red Wine Mignonette, Lemon (GF, DF)	Market Price
Buddha Bowl, Quinoa, Butternut Squash, Maple Pumpkin Seeds, Kale Chips, Ginger Tahini Vinaigrette (GF, V, DF) ..	\$30
Mini Wedge Salad, Crumbed Blue, Iceberg, Pancetta Crisp, Buttermilk Dressing (GF, VO)	\$28
Albacore Tuna Poke, Avocado Purée, Toasted Sesame, Wakame on a Ceramic Spoon (GF)	\$39
Apple Tarte Tatin, Foie Gras Torchon, Pistachio	\$45
N.S. Smoked Salmon, Chive Crème Fraîche on Rosti Potato (GF).....	\$34

COCKTAIL SANDWICHES

Lobster Salad	
Egg Salad	
Chicken Salad	
Smoked Salmon with Herb Cream Cheese Pesto	
Cream Cheese with Cucumber and Radish	
Black Forest Ham with Cheddar	\$80 per tray (48 pieces)

SNACK STATIONS

Warm Whole Brie with Spicy Brandied Pear with Pecan Crumble	\$90 (25 persons)
Antipasto Display with Cured Meats, Olives & Pickled Vegetables	\$145 (30 persons)
Side of Mesquite Smoked Salmon	\$100 (20 persons)
Imported & Domestic Cheese with Fruit Garnish and Assorted Biscuits	\$150 (30 persons)
Hummus and Tzatziki with Baked Naan Chips, Carrot & Celery Sticks.....	\$60 (20 persons)
Steamed PEI Mussels with Green Curry Coconut Milk Broth.....	\$60 (20 persons)
Crisp Fresh Vegetables with Red Pepper and Feta Dip.....	\$65 (25 persons)

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SEAFOOD STATION (3 dozen minimum per selection)

Seared Sea Scallops.....	\$41
Sautéed Shrimp in Garlic Butter.....	\$36
Steamed Mussels with Green Curry Coconut.....	\$60 per 5lbs
Jumbo Shrimp.....	\$80
Lobster.....	Market Price
Local Oysters with Traditional Garnishes.....	Market Price

*** Add chef attended station - \$40 per chef, per hour**

LATE NIGHT OPTIONS

Mini Grilled Cheese with Jalapeño Havarti and Carmalized Onion.....	\$22 per dozen
Add bacon \$25 per dozen	
Poutine, Individual Frites with Quebec Cheese Curds and Chicken Gravy.....	\$3.50 each
Mini Cheeseburgers.....	\$37 per dozen
Cones of Truffle Potato Frites with Grana Padano.....	\$28 per dozen
Cones of Salted Potato Frites with Ketchup.....	\$24 per dozen
Donair Poutine.....	\$4.50 each
Nachos with Vegetables, Cheese, Sour Cream, Salsa and Guacamole.....	\$100 per tray (25 persons)
Thin Crust Pizza	
Margherita - Bocconcini, Fresh Basil, Tomato Sauce	
Prosciutto with Arugula	
Italian Fennel Sausage with Roasted Red Pepper	
Portabella, Truffle Ricotta with Shaved Pecorino	
Spicy Calabrese Salami.....	\$14.00 each (4 pieces)

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