

Plated Dinners



Prices are listed under each of the "middles" and include one choice from each: Beginnings, Middles and Conclusions. Extra courses may be added.

All Plated Meals Include Freshly Baked Breads and Creamery Butter, Coffee & Tea

Beginnings...

Roasted Beet Salad with Shallot Vinaigrette, Toasted Hazelnuts and Goat Cheese (V/GF)
The Wedge Salad, Iceberg, Black Pepper Bacon, Hardboiled Egg, Blue Cheese Vinaigrette, Grape Tomato
Watermelon and Tomato Salad with Balsamic Reduction, Fresh Mint and Feta Cheese (V/GF)
Caesar Salad with House-Made Roasted Garlic Dressing, Grana Padano, Bacon and Olive Oil Grilled Baguette
Smoky Tomato Bisque with Chipotle Crema (V/GF)
Baby Greens with Rosemary and Brown Sugar Roasted Pears, Gorgonzola Dolce, Pecans and White Balsamic Vinaigrette (V)
Roma Crunch Lettuce, Corn, Black Beans, Edamame, Feta, Bell Pepper and Avocado Vinaigrette (V/GF)
Roasted Mushroom Ravioli with Wild Mushroom Cream, Caramelized Onion and Crumbled Blue
Toasted Butternut Squash Soup with Acadian Maple Cream (V/GF)
White Point's Crab Cake with Curried Aioli and Mango Pico de Gallo
Artisan Greens with Feta, Dried Cranberries, Maple Balsamic Vinaigrette and Toasted Almonds (V/GF)
Roasted Parsnip and Pear Bisque with Pernod Cream (V/GF)
Caprese Salad, Grape Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Garlic Toasted Panko Crumbs (v)

Any of the Above as an Additional Course \$5

...Middles...

Roasted Atlantic Salmon
With Brown Sugar and Smoked Paprika Crust, Ancho Beurre Blanc (GF)
\$42
Grilled Salmon
With Sherry-Thyme and Bacon Cream, Crispy Onions
\$42
Atlantic Salmon Spiral with Digby Scallop, Lobster Cognac Cream (GF)
\$44
Roasted Chicken Supreme
Balsamic-Marmalade Reduction (GF)
\$40

Prices are subject to 16% gratuity + 15% HST

Plated Dinners continued...

Stuffed Chicken with Prosciutto and White Cheddar,
Tomato Demi Glaze (GF)

\$42

Grilled Center Cut Beef Tenderloin with Red Wine
Reduction and Crispy Fried Onions

\$49

Taste of Nova Scotia Center Cut Rack of Pork
Apple and Apricot Compote, Maple Gastric

\$42

Roast Turkey Breast, Apricot and Dried Fruit
Stuffing, Cabernet Cranberry, Savoury Gravy

\$42

Stuffed Chicken with Wild Mushroom and Havarti
Fire Roasted Garlic Jus

\$42

Center Cut Beef Tenderloin, Peppercorn Crusted
Green Peppercorn Sauce

\$49

White Point Signature Duck Confit

Falling Off the Bone, Sour Cherry and Balsamic Jus

\$47

Pan Fried Polenta

Grana Padano, Oven Dried Tomato, Roasted Cauliflower, Pesto Cream

\$37

Roasted Mushroom Ravioli

Cremini Mushroom and Onion Ragu, Pesto Cream, Broccolini

\$37

Entrées include seasonal vegetables and your choice of

Gratin Potato, Parmesan Duchesse, Green Onion-Bacon-Cheddar Mash

...Conclusions

Milk Chocolate and Cointreau Pot du Crème with Double Chocolate Bark (GF)

Tiramisu with Mascarpone Mousse, Espresso and JD Shore Rum Cream

Carrot Cake with Salted Caramel Sauce and Soft Whipped Cream

New York Cheesecake with Red Fruit Coulis and White Chocolate

Jarred Mousse #1 – Layers of Lemon Mousse, Lemon Curd and Raspberry Preserve,
Seasonal Berries (GF)

Pumpkin Cheesecake Tart, Brandy Alexander, Vanilla Whipped Cream

Sharing Platters: Dark Chocolate and Nut Bark, Imported Cheese, Grapes, Artisan Crisps

(2 platters per table of 10 guests)

Buffet Dinners

All Buffets Include:

Freshly Baked Breads and Rolls
Chef's Selected Soup of the Season
Steamed Local Mussels

Select Four from:

Selected Dry Cured Salami with Gherkins and Pickled Onions
Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette (V-GF)
Potato Salad with Roasted Onions, Grain Mustard Mayo, Spring Peas and Meadowbrook Ham (GF)
Poppy Seed Slaw with Red Onion and Raisins (V/GF)
Vine Tomatoes and Fresh Mozzarella with Pesto Vinaigrette (V/GF)
Pasta Salad with Roasted Artichokes, Sundried Tomato, Flat Leaf Parsley and Olives
Grilled Vegetable Salad with EVOO and Cracked Pepper (V/GF)
Greek Salad, Olive Oil Vinaigrette, Crumbled Feta (V/GF)
"Street Corn" Salad with Feta and Lime Vinaigrette (V/GF)
Curried Chicken Pasta Salad with Coconut and Raisins
Corn and Black Bean Salad with Edamame, Green Onion and Chili Vinaigrette (V/GF)
Baby Potato Salad with Pesto Mayo, Green Onion and Parmesan
Teriyaki Green Beans with Sesame, Chilies and Ginger (V)
Broccoli Cauliflower Salad with Sunflower Seeds, Raisins and Poppy Seed Vinaigrette (V/GF)
Caesar Salad with Shaved Parmesan, House Made Dressing, Bacon and Herbed Croutons

Entrées, Select Two:

Traditional Cedar Planked Salmon
Brown Sugar and Smoked Paprika Planked Salmon
Dijon and Brown Sugar Planked Salmon
Top Sirloin of Beef with Herb and Garlic Jus
Nova Scotian Haddock and Salmon, Garlic Herb Butter and Lobster Cream
Roasted Turkey Breast with Sage Gravy, Apricot Stuffing
12 Hr. Roasted Beef Brisket with Chipotle BBQ Glaze
Braised Beef with Mushroom, Smoked Bacon, Red Wine Jus
Rack of Nova Scotian Pork with Lemon Dijon Marinade, Grain Mustard Jus
Chicken Korma, Fragrant Almond Curry with Basmati Rice
Citrus Herb Marinated Chicken Breasts with Roasted Garlic Jus
Haddock Fillet with Parmesan and Herb Crust, Smoky Tomato Cream
Mushroom Ravioli with Cremini and Wild Mushroom Cream
Grilled Polenta with Parmesan Gratin, Roasted Tomatoes, Pesto Cream

Buffet Dinners continued...

Entrées Continued:

Beef Striploin with House Green Peppercorn Sauce (\$6 surcharge)

Lobster and Scallops in Puff Pastry with Cognac Cream (\$5 surcharge)

All buffets include a Seasonal Vegetable Selection and your choice of

Brown Butter Duchess Potatoes

or

Roasted Baby Potatoes with
Lemon and Rosemary

or

Parmesan Scalloped Potatoes

Sweet Conclusions

(an assortment will be provided)

Dark Chocolate Fruit and Nut Bark

Bread and Butter Pudding with Salted Caramel

Dry Cranberry and Almond Butter Tarts

White Chocolate and Lime Cheesecake

Chocolate Mousse "Shots"

Freshly Brewed Coffee & Tea

\$43/person

(minimum 50 guests)

Additional Entrées, add \$5 Per Person

Barbeque

Big Cookout

Steamed Mussels

Freshly Baked Breads and Rolls

Vine Tomatoes and Fresh Mozzarella with Pesto Vinaigrette (V/GF)

Mexican "Street Corn" Salad with Feta Lime and Cilantro

Baked Potatoes with Sour Cream and Chives

or

Baby Potato Salad Pesto Mayo and Parmesan

Choose two from:

Chicken Breasts with Jamaican Jerk Rub

Planked Salmon (served as whole sides and "carved" to order)

12 hr. Slow Roasted BBQ Brisket

Tiger Shrimp Skewers

8 oz. Striploin Steaks

Back Ribs with Chipotle BBQ Sauce

Dessert

Seasonal Fruit Crisp

Bread and Butter Pudding with Salted Caramel

Portobello Mushroom Caps with Garlic, Olive Oil and Sea Salt
are available for order for vegetarian guests

\$42/person

(minimum 40 guests)

Additions to your BBQ

Fresh Sliced Fruit - Seasonal Selection sufficient for 20 guests

\$45

Just for Kids



We understand that children aren't always interested in having what mom and dad are eating. You may wish to choose a "kid friendly" meal instead, and we've listed some options below. If your group is having a plated meal, the children will be served with the appetizer course, if you're having a buffet, the children will be served after the head table has been to the buffet. We ask that one choice is offered for all children attending.

Choose One From:

Chicken Fingers with Fries and Veggie Sticks
Personal Pepperoni Pizza
Cheeseburger and Fries

For Dessert

Choose From:
Double Chocolate Brownie
Ice Cream Sundae with Chocolate Sauce and Whipped Cream
Choice of Beverage - Pop, Juice or Milk

\$12/child

Lobster Dinner



Let us prepare fresh Nova Scotian lobster with all the traditional accompaniments. This meal is a Maritime staple whether you are a “come from away” or local.

Our Family Style Feast will begin...

Sharing Bowls of...

Baby Potato Salad with Pesto and Parmesan

“Street Corn” Salad with Feta and Lime

Freshly Baked Breads and Butter

Each Guest will receive steamed “close to home” mussels

Followed by steamed lobsters for each person, cracked and split, served with melted butter and lemon

Each guest will be provided with a lobster bib, cracker and pick for some serious excavation. Finger bowls are there for after dinner clean-up.

Dessert will be buffet style

Bread and Butter Pudding with Salted Caramel

Dark Chocolate Fruit and Nut Bark

Seasonal Fruit Crisp

1.25 lb. Lobster per guest \$50

1.5 lb. Lobster per guest \$56

*please note lobster pricing is subject to change and is guaranteed up to 1 month prior to the event

For Guests not choosing to have lobster, alternatives can be purchased

10 oz. Striploin Steak \$48

Roasted Salmon Fillet \$42

one selection per group please

Make it Surf & Turf

8oz Grilled Beef Tenderloin with red wine reduction for each guest, plus platters of 1/2 lobsters (one half per guest)

\$65 per person

Additional lobster can be purchased at current market price

minimum 12 guests

Prices are subject to 16% gratuity + 15% HST