

Trays & Platters

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers, Olives and Toasted Nuts
\$150 for 20 Guests \$210 for 30 Guests \$300 for 50 Guests

J Willy Krauch Artisanal Smoked Salmon

with Pickled Red Onion, Lime and Toasted Baguette
\$145 per Side (1 kg) Sufficient for 20 Guests

Nova Scotia Mussels

Steamed with Fire-Roasted Garlic, Butter and White Wine
\$115 per 15 lbs. Sufficient for 20 Guests. Additional Mussels \$30 per 5 lbs.

Vegetable Crudités

with Cucumber Wasabi Dip
\$80 for 20 Guests \$110 for 30 Guests \$150 for 50 Guests

Seasonal Sliced Fresh Fruit

with Vanilla Yogurt Dip
\$55 for 10 Guests \$95 for 20 Guests

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon and Crisp Baguette
\$75 Sufficient for 20 Guests

Hummus with Olive Oil

Toasted Baguette
\$65 Sufficient for 20 Guests

Antipasto Platter

Assorted Dry Cured Salamis, Roasted Artichokes, Balsamic Marinated Mushrooms, Cheese Selection, Tomato with Fresh Mozzarella, Grilled Peppers, Olive Oil Baguette and Kalamata Olives
\$180 Sufficient for 20 Guests

Cold Poached Tiger Shrimp

Served on Chilled Beach Rock with Lemon and Pernod Cocktail Sauce
\$170 for 20 Guests (approx. 6 pc per guest)

A Selection of "Petite" Sandwiches

Egg and Chive Salad, Chicken and Dried Cranberry Salad on Baby Brioche
\$100 for 50 Pieces

Tomato and Feta Bruschetta

Olive Oil, Basil, Feta and Parmesan with Cracked Pepper and Crisp Baguette to Dip
\$75 Sufficient for 20 Guests

Chicken Wings

Crispy "Naked" Wings with Blue Cheese and Chipotle BBQ Dips, Crisp Carrot Sticks. Sufficient for 20 Guests (approx. 5 pieces per guest)
\$180

Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts, Seasonal Pots du Crème
\$38 dz minimum 3 dozen

Passed Hors d'Oeuvres



Whether you're planning a reception before dinner, or having an opening "meet and greet", we are confident you will be pleased with our selection of hot and cold hors d'oeuvres, platters and food presentations. Receptions can be arranged for just about anywhere on property. The options are only limited by your imagination!

We are pleased to offer our recommendations for amounts based on the time of day, style of event and number of participants. As well, should there be a group favourite you do not see on the menu, please ask, as we'd be happy to tailor a menu to your event.

Chef's Selection of Hot and Cold Hors d'Oeuvres

Based on 4 pc per guest \$9.50 per person Based
on 8 pc per guest \$17.50 per person (minimum
20 guests)

Coconut Crusted Tiger Shrimp
Sweet and Spicy Glazed Meatballs
Crispy Pot Stickers with Sweet and Spicy Dip
Curried Chicken, Apple and Raisin on Baguette Crisps
Oven Dried Grape Tomatoes with Ricotta on Baguette Crisps (V)
\$26 per Dozen
(minimum 3 dozen per item)

Tomato & Fresh Mozzarella Skewers with Pesto (V-GF)
Salmon Ceviche with Lime and Cilantro in Cucumber Cups (GF)
Edamame Dumplings with Poke Dipping sauce (V)
Chicken Dumplings with Poke Dipping Sauce
Mushroom-Marsala Risotto Croquettes (V)
\$30 per Dozen
(minimum 3 dozen per item)

Bacon Wrapped Digby Scallops
Panko Crusted Scallops with Wasabi Cream
Freshly Shucked Local Oysters (min 8 dz)
Grilled Brie Fingers with Red Onion Jam
\$36 per Dozen
(minimum 3 dozen per item)

Miniature Beef Wellington
Black and Blue Beef Sliders
\$42 per Dozen
(minimum 3 dozen per item)

Chef Attended Stations ...to add to your reception



The perfect addition to you your reception. These chef attended stations are intended to accompany hors, d'oeuvres, trays and platters. If you would like to have any of these as a stand-alone item additional charges may apply.

Carved Striploin of Beef

Hardwood Smoked and Presented with Maple Chipotle BBQ Sauce, Mustard, Horseradish and Freshly Baked Breads
\$350 Sufficient for 20 Guests

Cedar Planked Salmon

with House Spice Blend, Lemons and Dill Mayo
\$220 per salmon, Sufficient for 20 Guests

BBQ Pork Loin

Maple Chipotle BBQ, Soft Tortillas, Caramelized Onion, Pico de Gallo
\$200 Sufficient for 20 Guests

Top Sirloin of Beef

with Natural Jus, Freshly Baked Breads, Mustards, Horseradish Mayo, and Pickles
\$500 Sufficient for 60 Guests

Packaged Receptions



Want to add a reception before your dinner, or as a stand-alone event, and don't know where to start? We've made it easy for you, with these packaged receptions for you to choose from. Each one includes a selection of platters and passed hors d'oeuvres for your guests to enjoy. Just add your beverages of choice and you're on your way to a great event!

Drift Wood

Crisp Vegetable Crudités

with Cucumber Wasabi Dip

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers,
Olives and Toasted Nuts

Antipasto Platter

Assorted Salami, Roasted Artichoke Hearts, Balsamic
Mushrooms, Cheese Selection, Tomato with Fresh Mozzarella,
Grilled Peppers, Olive Oil Baguette and Kalamata Olives

Tomato and Feta Bruschetta

Olive Oil, Basil and Cracked Pepper with Crisp Baguette to Dip

Passed Hors d'Oeuvres

Sweet and Spicy Meatballs with Teriyaki Glaze

Smoked Salmon Ceviche with Lemon Oil in Cucumber Cups (GF)

Crispy Pot Stickers with Sweet & Spicy Dip

Vegetarian Samosas with Lime-Mango Chutney (V)

Choose 1 of:

Chicken Wings, with Chipotle Maple BBQ and Blue Cheese Dip

or

Cheeseburger Sliders with House Sauce

or

Personal Fish and Chips with Tartar Sauce

\$35/person

(minimum 50 guests)

Packaged Receptions continued...

On the Rocks

Crisp Vegetable Crudités

with Cucumber Wasabi Dip

Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers,
Olives and Toasted Nuts

Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon, Crisp Baguettes

Sliced Seasonal Fruit with Vanilla Greek Yogurt Dip

Atlantic Canadian Artisanal Smoked Salmon

With Pickled Red Onion, Lime and Toasted Baguette

Passed Hors d'Oeuvres

Curried Chicken, Apple and Raisin Canapes

Tomato and Fresh Mozzarella Skewers with Pesto (V/GF)

Coconut Crusted Tiger Shrimp

Miniature Beef Wellington

Choose 1 of:

Crispy Fish Tacos with Avocado Poblano and Pico de Gallo

or

Bacon Cheeseburger Sliders with House Sauce

Selection of Miniature Desserts

Cheesecake Tarts and Seasonal Pots du Crème

Freshly Brewed Coffee & Tea

\$42/person

(minimum 50 guests)

Late Night Bites

Crunchin' Nacho Station

Crisp Corn Tortillas, Salsa, Sour Cream, Jalapeños, Guacamole and Shredded Cheddar on the side

\$6 per Person

The Chip Wagon

Crisp Fries, Sweet Chili Mayo, Ketchup and Gravy

\$6 per Person

Pizza Stop

Carne Pizza with Pepperoni, Sausage and Salami

Veggie Pizza with Feta

BBQ Chicken with Caramelized Onions

\$8 per Person

Combo #4

Vegetarian Fried Rice, Crispy Flash Fried Chicken Tossed with Sweet and Spicy Ginger Sauce, Egg Rolls

\$8 per guest

Chicken Wings

Crispy "Naked" Wings with Blue Cheese and Chipotle BBQ Dips

Carrot Sticks

\$350 (sufficient for 50 guests, based on 4 pc per guest)

Please Refer to our "Trays and Platters" Menu for additional add-ons to your late night selections

Served up to 11:00pm

Minimum 50 People