



Break Suggestions

Beverages

Billed on per person guarantee \$3.25 per person

Fair Trade Coffee & Orange Pekoe Tea (min. 10)

Individual Milk 250ml – 2%, Skim, and Chocolate

Fresh-squeezed Orange Juice

Billed On Consumption (BOC): \$3.25 each

Assorted Chilled Juices

Assorted Soft Drinks

Spring Water

Billed On Consumption: \$3.75 each

VIP Coffee Service – individual servings,
assorted brews – 15 people max

18L Water Cooler \$30 each

Refills \$25 each

From our Pastry Shop

\$3.50 per person

Danishes, Muffins,

Cinnamon Rolls, Tea Biscuits,

Fruit Turnovers, Croissants,

Assorted Mini Muffins (2 per person)

Coffee Cakes & Sliced Loaves (2 slices per person)

Assorted Sweet Petites, Assorted Squares

\$4.00 per person

Assorted Cookies (2 per person)

Granola Bars

Oat Cakes

Coconut Macaroons

Flavored Mini Meringues

Popular Break Selections

Sliced Fresh Fruit & Berries

with Yoghurt Dip \$8.00 per person

Fresh Fruit Kebabs (6 inches) \$4.00 per person

Seasonal Whole Fruit \$3.00 per person

Fresh Fruit Salad

with Exotique Fruit Juice \$4.00 per person

Crisp Vegetable Crudité & Dip \$6.00 per person

Light Fruit Yoghurt (100 ml) \$3.50 per person

Berry and Fruit Smoothies \$6.00 per person

Nova Scotia Smoked Salmon and Bagel

with Cream Cheese \$6.00 per person

Assorted Ice Cream Bars \$6.00 per person

Milk Chocolate, Vanilla Almond,

Coffee Crunch, Dark Chocolate, and Vanilla

Sandwich Display

\$13.00 per person, 2 Sandwiches per person.

Bread Choices: Herb Tortilla, French Croissant,

Whole Wheat, Multigrain, Rye, and White

Fillings:

Roasted Beef with Asiago Cheese

Salmon with Dill & Lemon Spread

Grilled Vegetables with Basil Spread

Smoked Chicken “Caesar”

New York-style Smoked Meat, Mustard Pickle Spread

Nova Scotia Grilled Pork Loin with Smoked Cheddar

World Trade and Convention Centre, 1800 Argyle Street, Halifax, Nova Scotia, B3J 3N8

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Plated Breakfast

Price is determined by Entrée choice.

All plated breakfasts INCLUDE:
Grilled Tomatoes, O'Brien Potatoes,
* Back Bacon, and Breakfast Sausages,
Orange Juice, Fair Trade Colombian Coffee & Orange Pekoe Tea

Entrées*

<i>Eggs Benedict with Shaved Smoked Ham and Homemade Hollandaise Sauce</i>	<i>\$19 per person</i>
<i>*Scrambled Eggs with White Cheddar & Chives</i>	<i>\$18 per person</i>
<i>*Cheese and Bacon Omelette</i>	<i>\$18 per person</i>
<i>*Buttermilk Pancake with Maple Syrup and Fresh Berries</i>	<i>\$18 per person</i>
<i>*French-style Cinnamon-Raisin Toast with Maple Syrup</i>	<i>\$18 per person</i>

Added Touches...

<i>Fresh Fruit & Granola Parfait</i>	<i>\$4 per person</i>
<i>Basket of Fresh Homemade Pastries</i>	<i>\$3 per person</i>
<i>Fruit Cup with Tropical Juice</i>	<i>\$3 per person</i>
<i>Seasonal Whole Fruit</i>	<i>\$2.50 per person</i>
<i>Assorted Light Fruit Yoghurt</i>	<i>\$3 per person</i>
<i>2% Skim and Chocolate Milk, 250 ml</i>	<i>\$3 per person</i>
<i>Nova Scotia Smoked Salmon & Bagel with Cream Cheese</i>	<i>\$6 per person</i>

Note: The prices on this page are valid only in conjunction with Plated Breakfast Menus.

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Buffet Breakfasts

CONTINENTAL SUNRISE

\$13 per person
minimum 10 persons

Chilled Fruit Juices

*Selection of Breakfast Pastries & Muffins
with Jams, Marmalade & Butter*

Assorted Individual Yoghurts

Fair Trade Coffee and Orange Pekoe Tea

THE HALIGONIAN BUFFET

\$25 per person minimum 20 persons

Select One of the Following Entrées:

Scrambled Eggs - choose from:

Plain With Chives,

Or topped with Cheddar Cheese

Or Spanish Style With Salsa

-Omelettes with Ham and Smoked Cheddar

-Buttermilk Pancakes with Maple Syrup and Berries

Included with Haligonian Buffet:

Chilled Nova Scotia Fruit Juices

Fresh Sliced Fruit

Light Flavored Yoghurt

Selection of Homemade Breakfast Pastries

Nova Scotia Back Bacon

Link Sausages

O'Brien Potatoes

Chilled Milk

Fair Trade Coffee/Orange Pekoe Tea

NOVA SCOTIA BREAKFAST

Local NS Products \$28 per person
minimum 20 persons

Chilled Apple Juice

Basket of Fresh Buns and Croissants

*Maritime Yoghurt Parfait with Apple
Wedges and Granola*

*Meadow Brook® Pork Loin with Acadian
Maple Glaze*

The Pork Chop® Breakfast Sausages

Baked & Roasted King Potatoes

*Scrambled Valley Eggs topped with
Fox Hill® Cheddar*

*Brewed Coffee and Orange Pekoe Tea,
with Nova Scotia Dairy Cream and Milk*

Added Touches

Fresh Fruit & Granola Parfait \$4 per person

Fresh Fruit Kebabs \$3 per person

Seasonal Whole Fruit \$2.50 per person

*NS Smoked Salmon on Bagel
with Cream Cheese* \$6 per person

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Theme Breaks

served mid-Morning (0900-1030 hrs.) and mid-Afternoon (1400-1630 hrs.)

Our Theme Breaks are always a hit!

Healthy Delight \$11 per person

Fresh-made Assorted Fruit Smoothies

High-fibre Low Fat Apple Cakes and Multi-Seed Oatmeal Cookies

Fair Trade Colombian Coffee & Orange Pekoe Tea

Ice Cream Buffet \$11 per person

Chocolate, Vanilla, and Strawberry Ice Cream with Warm Chocolate Sauce,

Fruit Coulis and Assorted Toppings served with Amaretto Biscotti

Fair Trade Colombian Coffee & Orange Pekoe Tea

Munchies \$8 per person

Baskets of Potato Chips, Twisted Pretzels, Roasted Peanuts and Dried Fruit

Fair Trade Colombian Coffee & Orange Pekoe Tea

Lemonade Stand \$13 per person

Refreshing Lemonade served with assorted Cup Cakes,

and a Fresh Fruit & Berry Display

Fair Trade Colombian Coffee & Orange Pekoe Tea

Chocolate Obsession \$15 per person

A Chocolate Fondue of warm, melted Belgian Chocolate

served with a display of Sliced Fresh Fruit, Double Chocolate & Walnut Brownies,

Giant Chocolate Chip Cookies, Hazelnut & Chocolate Mini Crêpes,

Hot Chocolate Milk, Fair Trade Colombian Coffee & Orange Pekoe Tea

See our Coffee Break Suggestions page for additional items for your Theme Break.

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Northern Lights Brunch

Minimum 50 Persons. Served 10:00-1300 hours.

Beverages

Chilled Milk

Chilled Nova Scotia Fruit Juices

Fair Trade Colombian Coffee and Orange Pekoe Tea

Homemade Pastries & Fresh Fruit

Breakfast Pastry Station with Croissants, Danishes, Loaves and Muffins

A display of Sliced Fresh Fruit and Seasonal Berries served with Flavored Yoghurt Dip

Hot Stations

Dollar Pancake Station with Warm Maple Syrup, Blueberry Sauce & Fresh Fruit Medley

Spanish Scrambled Eggs with Canadian Back Bacon, Sausages, and O'Brien Potatoes

Trio of Celebrity Greens

Chef's Salad

Caesar Salad

Spinach Salad

Entrées

*Roasted Chicken New Orleans
served with Spicy Penne Rigaté*

and

*Seafood Newburg served with Creole Rice
and a Medley of Fresh Steamed Vegetables*

Dessert Station

*Farandolé of our Pastry Chef's Favorite Desserts,
freshly baked and beautifully presented.*

\$38 per person

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Plated Lunch

INCLUDED WITH YOUR LUNCHEON: Fresh-baked Rolls with Nova Scotia Butter, Fresh Seasonal Vegetables*, Chef's Choice of "Starch"* (i.e., rice or potato), and Fair Trade Colombian Coffee & Orange Pekoe Tea.

CHOOSE AT LEAST ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT.

I Choose at least ONE SOUP OR SALAD:

Soup Selections \$4 per person

Add \$2 per person for each additional soup

Roasted Sweet Corn & Pepper Chowder
Asparagus and Mushroom Bisque
Broccoli and Blue Cheese Soup
Vegetarian Succotash with Barley
Old-Fashioned Chicken Noodle

Salad Selections \$6 per person

Add \$2 per person for each additional salad.

Our Famous Spinach Salad with Homemade Honey-Bacon Dressing
Caesar Salad with Smoked Chicken and Fresh Bacon Bits
Trio Of Root Vegetables with Sun-Dried Tomato Coulis
Butternut Squash with Candied Pecan and Maple Dressing

II Choose at least One Entrée:

Herb & Garlic-crust Beef Strip Loin \$22 per person
served with Brandy Mushroom Sauce

Marinated Greek Lemon Chicken \$21 per person
served with Feta Cheese and Roasted Plum Tomato Sauce

Marinated & Roasted Pork Loin \$20 per person
served with Mild Tomato Chipotle Sauce

**Smoked Pork Tenderloin
& Mushroom Penne Pasta*** \$20 per person
served with Roasted Garlic Sauce and Garlic Toast
*Please Note: The pasta replaces "Chef's choice of starch".

Poached Atlantic Salmon \$19 per person
served with Shallot-Burgundy Sauce

Roasted Chicken & Mushroom Crêpe \$19 per person
with Mild Gouda Cheese

Roasted Vegetable Quiche \$18 per person
served with Mozzarella and Basil Oil

Grilled Chicken with Tarragon Sauce \$21 per person

III Choose at least One Dessert - All Selections \$6 per person

Lime & Strawberry Cheesecake with Strawberry-Lime Marshmallow and Strawberry Sauce
Apricot & Frangipane Tart with Pear Chantilly and Brandy Caramel Sauce
Blueberry & Lemon Gateau on a Coconut Sponge with Fresh Strawberry
Compote Raspberry Panna Cotta on Almond Sable Breton served with White Chocolate Sauce
Marbled Brownie Cake with Vanilla Bean Ice Cream and Dark Chocolate & Raspberry Sauce
Chocolate Crumble Shortbread with Spiced Chocolate Mousse, served with Exotic Fruit Coulis

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Lunch Buffet

Minimum 20 persons unless otherwise noted.

INCLUDED WITH YOUR LUNCH BUFFET: Fresh-baked Rolls with Nova Scotia Butter, Fresh Seasonal Vegetables*, Chef's Choice of "Starch"* (i.e., rice or potato), AND Fair Trade Colombian Coffee & Orange Pekoe Tea.

* Note: Pizza Corner and Sandwich Display Only: Seasonal Vegetables & "Starch" not included.

CHOOSE AT LEAST ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT.

I CHOOSE AT LEAST ONE APPETIZER

Soups and Chowders

Chef's Soup Creation of the Day \$4 per person

Vegetarian Succotash and Barley \$5 per person

* Add a second Soup for only \$2 per person

Nova Scotia Seafood Chowder \$6 per person

Salads (per person) 1 Salad - \$5, 2 Salads - \$7, 3 Salads - \$8

Traditional Caesar Salad

Penne Pasta Salad with Sundried Tomatoes and Olives

Garden Mesclun Greens with Assorted Dressings

Creamy Red Potato Salad with Pancetta and Scallions

II CHOOSE AT LEAST ONE ENTRÉE:

Hot Entrées \$21 per person *ADD \$9 PER PERSON FOR EACH ADDITIONAL HOT ENTRÉE.

⇒ *Rotini Bolognese with 3-Cheese Topping and Garlic Bread,*

⇒ *Mexican Fajitas with Sour Cream, Salsa and Guacamole,*

⇒ *Tortellini Primavera with Garlic Bread*

⇒ *Chef's Chicken, Beef or Seafood of the Day, with Rice and Vegetables*

Pizza Corner \$14 per person minimum 30 ppl Pizza Size: 15 x 24. 32 portions per pizza

Choose 2 flavours: *Greek Vegetarian, Pepperoni, Ham & Pineapple,*

Deluxe, Chicken Barbeque, or Cremini Mushroom & Goat Cheese

Sandwich Display \$13 per person

Bread Choice: Herb Tortilla, French Croissant, Whole Wheat, Multigrain, Rye and White

Fillings: Roasted Beef with Asiago Cheese - Salmon with Dill & Lemon Spread - Smoked Chicken "Caesar"

Grilled Vegetables with Basil Spread - Nova Scotia Grilled Pork Loin with Smoked Cheddar

New York-style Smoked Meat with Mustard Pickle Spread

III CHOOSE AT LEAST ONE DESSERT:

Fresh Fruit Display & Yoghurt Dip \$6 per person

Tiramisu \$6 per person

Pastry Chef's Dessert Buffet \$6 per person

Fresh Homemade Assorted Cookies (2 per person) \$4 per person

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Lunch On The Run!

Served in 45 minutes

Please note that the Salad & Entrée are served together, and Dessert is pre-set.

Included: Fresh-Baked Rolls with Nova Scotia Butter and Fair Trade Coffee & Orange Pekoe Tea.

I Select One Salad: *Entrée and Salad are served together.

Garden Salad with Sundried Cranberries and Lemon Dressing

Spinach Salad with Mandarin Poppy Seed Dressing

Grilled Vegetable Salad with Feta, and Cucumber & Herb Dressing

II Select One Entrée: *Entrée and Salad are served together.

Meat Lasagna à la Bolognese, served with Garlic Bread

Beef and Corn Shepherd's Pie served with Roasted Garlic Potato Mousseline

Seafood Crêpes, served with Lobster Cream Sauce

Chicken & Ham Crêpes, topped with Mozzarella Cheese

Moroccan Vegetarian Couscous with Roasted Pepper Sauce

III Select One Dessert: *Dessert is Pre-Set.

Double-Chocolate Mousse, served with Chantilly Cream

Fresh Fruit Cocktail with an Almond Tuile

Sweet Petite Platter (2 pieces per person)

Baked Nova Scotia Cheesecake with Berry Coulis

Chocolate Milk Tiramisu

All Menus - \$30/person

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Fast Track Plated Chilled Lunch served Chilled and Pre-set

Included: Fresh-Baked Rolls with Nova Scotia Butter, and Fair Trade Coffee & Orange Pekoe Tea.

* Meal price is determined by your Entrée choice.

I Soup – Select one soup:

Cucumber Soup with Dill & Leeks

Tomato Gazpacho Andalusia

Traditional Vichyssoise

Carrot & Sour Cream Bisque

II Entrée – Select one entrée:

Salmon Niçoise Poached filet of Salmon with Basil & Roasted Red Onion Mayonnaise, Rice & Corn Salad, and Garden Salad with Roasted Pepper Vinaigrette \$29 per person

Grilled Chicken Casablanca Grilled Chicken Breast with Sun Dried Tomato & Basil Sauce, Raisin & Herb Tabbouleh, and Fresh Citrus Salad with Mandarin Dressing \$31 per person

Roast Beef Dijonnaise Slices of Roast Beef rolled and served with Five-Grain Mustard Sauce, marinated Potato & Roasted Garlic Salad, and Spinach Salad with Honey-Bacon Dressing \$31 per person

Vegetarian Antipasto Grilled Vegetables with Fusilli Pasta & Olive Salad, Green Bean & Roasted Almond Salad, and Cherry Tomato & Bocconcini Salad with Basil Oil \$28 per person

III Dessert – Select one dessert:

Lemon-Raspberry Tart with Raspberry Coulis

Mocha Torte with English Cream

Apple Pie with Cinnamon Cream

* Meal price is determined by your Entrée choice.

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Reception – Passed hors d'oeuvres

All Passed Items are sold by the Dozen – \$30 per dozen

Serving Recommendations for Receptions:

Lunch Reception-6-9 pieces per person

Pre-Dinner Reception – 3-5 pieces per person

Dinner Reception – 8-10 pieces per person

Post-Dinner Reception – 2-3 pieces per person

Hot hors d'oeuvre

Panang Shrimp with Thai Sauce

Bacon-wrapped Scallops with Cranberry and Orange

Curry Chicken Kebabs with a Coconut Crust & Pineapple Dip

Swedish Meatballs with Cheese Sauce

Mini Pork Wellington

Lamb Chop with Garlic Dip

Beef Kebab with Hoisin Sauce

Mushroom and Dill Quiche

Vegetarian Mini Spring Rolls

Nova Scotia Acadian Mini Pot Pie

Mini Vegetarian Pizza Finger

Mini Fish Cake with Aioli Sauce

Cold hors d'oeuvre

Caprese Brochette with Cherry Tomato, Bocconcini Cheese and Basil Infused Oil

Salmon & Lemon Dill Crêpe Rotolo

Smoked Chicken & Cantaloupe

Vanilla-Cured Salmon with Citrus Salsa

Mini Blinis with Hot Smoked Salmon & Crème Fraîche

Prosciutto, Stilton Cheese and Fig Canapé

Blue Cheese & Caramelized Walnut Crostini

Lobster with Pineapple & Curry Mayonnaise

Cognac Pâté with Shallot Confit

Smoked Pork and Guacamole on Corn Bread Toast

Mini Shrimp, Asparagus and Dill Canapé

hot-smoked Fish with Dulse and Garlic

These are our most popular items – Ask your Event Manager if you have a special request.

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Reception Display Stations

All stations serve 10 ppl minimum unless otherwise advised.

Serving Recommendations for Receptions:

Lunch Reception-6-9 pieces per person

Pre-Dinner Reception – 3-5 pieces per person

Dinner Reception – 8-10 pieces per person

Post-Dinner Reception – 2-3 pieces per person

	Price per person
<i>Crudité Cascade with assorted Dips</i>	\$6
<i>Canadian and Nova Scotia Cheeses & Fruit served with Grapes and Crackers</i>	\$7
<i>World Cheese Display with Fresh Fruit, Berries and Crackers</i>	\$8
<i>Baron of Beef, carved and served on assorted Kaiser Rolls with Condiments</i> <i>minimum 50 persons</i>	\$16
<i>Digby Scallop Flambé with Anise –5 scallops per person</i> (minimum 20 persons)	\$14
<i>Flambé Shrimp with Cracked Pepper and Cognac</i> (minimum 20 persons)	\$15
<i>Smoked Nova Scotia Salmon with Toast Points</i>	\$12
<i>Hot Mussel Marinière with Drawn Garlic Butter</i>	\$8
<i>Nigri & Maki Sushi Bar, with Wasabi & Pickled Ginger</i> (minimum 50 persons)	\$12
<i>Country Pâté & Cold Cut Mirror with Baguette Toasts and Cumberland Sauce</i>	\$8
<i>Mexicana Nachos with Salsa, Sour Cream and Guacamole</i>	\$7
<i>Cocktail Finger Sandwiches</i>	\$10
<i>Garlic Pita Chips with Warm Artichoke Dip</i>	\$8
<i>White & Dark Chocolate Strawberry Tree</i> (minimum 50 persons)	\$10
<i>Belgium Chocolate Fondue with Berries, Marshmallows and Banana Bread</i>	\$11

V.I.P. Display Station: Belgium Chocolate Fountain \$12 per person

served with Diced Exotic Fruit, Seasonal Berries

Roasted Marshmallows, and Diced Banana Bread

OPTIONAL: Station Attendant (i.e., Flambé Attendant, Meat Carver, Shucker, etc.) @ \$75 per station.

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V.I.P. Reception Displays

Make your event truly memorable with these spectacular displays!

SWEET & SAVORY SPOON WALL - All Items are \$36 per dozen

Options:

- I Full Spoon Wall, 206 spoons – 3 available
- II 5-layer Cone Pyramid, 185 spoons – 1 available
- III 5-layer Half-Cone Pyramid, 90 spoons – 2 available

SAVORY SPOONS - Choose four (4) of the following options:

Lamb and Vegetarian Tabbouleh
Grilled Salmon with Celery Root
Seared Scallop with Oriental Seaweed Salad
Smoked Chicken with Cranberry and Root Vegetables
Grilled Vegetarian with Marinated Tofu
Vegan Ratatouille with Sweet Pepper Coulis

SWEET SPOONS - Choose four (4) of the following:

Mini Banana Cake with Chocolate Sauce
Mini White Truffle with Red Currant Coulis
Mango Ganache Square
Blueberry Pâté de Fruit with Anglaise Sauce
Wild Berry Jelly with Lemon Curds
Hazelnut Bavarois with Candied Nuts
Apple Terrine with White Wine Sauce

ILLUMINATED SHOOTER BAR - All Items are \$36 per dozen

Options: Full Table – 140 Shooters (2 trays of 70). 2 Tables available

Mocktail Shooters – Choose 4 flavors
made with fresh-squeezed juice

Green Glacier – green grape, cucumber
Pink Lady: pink grapefruit, orange, grenadine
Berry Sweetheart – cranberry, apple, honey
Pina Colada – pineapple, coconut
Sangria – red grape, orange
Virgin Caesar: Clamato juice, celery, spices
Shirley Temple: lemon, lime, ginger ale

Sweet Shooters – Choose 4 flavors

Blueberry and Strawberry topped with Lemon Sour Cream
Rich Caramel with Cream and Chocolate Cookie Crumbs
White & Dark Chocolate Decadence
Guava & Papaya with Lychée Jelly
Spiced Mambo and Pomegranate
Banana with Dark Chocolate and Crème Fraîche

Warm & Savory “MARITIME COCKTAIL” \$13 per person

This Action Station is always a hit! Individually prepared at the station for each guest and strikingly presented in a Cocktail Glass. Your guests will love these delicious creations!

Pick 2 flavors:

Salmon with Dill Velouté served on Wild Rice Risotto
Beef Stroganoff on Herb Orzo Pasta
Mexican Pork with Sweet Peppers on Creamy Polenta
Roasted Chicken and Pancetta served on Roasted Garlic & Chive Potato Mousseline
Vegetarian-Roasted Vegetables on Butternut Squash Purée

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VIP Nova Scotia* Reception

** Local Nova Scotia products.*

*\$60 per person Minimum 50 Guests***

*** Numbers for each station are based on 50 Guests. For attendance over 50, the quantities per station would be adjusted accordingly with the price remaining at \$60/person.*

I FOOD STATIONS

Smoke House Station (40 ppl)

Nova Scotia hot and cold Smoked Seafood, served with Condiments, and Sour Dough & Pumpernickel toast points

Mussel Farm (30 ppl)

... cooked in White Wine with Shallots & Chives, and served with Tatamagouche Drawn Butter, or Chilled & Marinated in Garlic & Tomatoes, with Fresh Basil

Oyster Shakers (30 ppl)

Oyster Display and Oyster Shooters, served with assorted Condiments

Flambé Station (50 ppl)

Digby Scallop Flambé with Roasted Parsley Garlic Butter, and Nova Scotia Whiskey

Nova Scotia Cheese Display (40 ppl)

Gouda, Dragon's Breath, Cheddar(s), Havarti etc... ..served with Grapes & Baguette Toasts

Back to Our Roots (35 ppl)

Crisp Nova Scotia Root Vegetables and Crudité served with Assorted Dips

Nova Scotia Carving Station (50 ppl)

Roasted Leg of Lamb and Marinated Pork Loin served on mini Whole Wheat & Corn Bread Kaisers with Red Onion Confit and assorted Condiments

II PASSED HORS D'OEUVRES

Cold Canapés

Lobster and Apple Canapé

Lunenburg Cold Water Shrimp Canapé

Roasted Chicken and Pear Canapé

Smoked Pork Tenderloin with Squash Salad

Hot hors d'oeuvres

Bacon-wrapped Digby Scallop

Mini open-face Beef Burger with Blue Cheese

Lamb Chop with Savoury Herbs and Roasted Garlic

Mini Salted Fish Cake with Caramelized Onions

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Plated Dinners

ALL PLATED DINNER MENUS MUST INCLUDE ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT SELECTION.

INCLUDED with every dinner: Fresh-Baked Rolls with Nova Scotia Butter, Fresh Seasonal Vegetables, Chef's Choice of "Starch" (i.e., rice or potato), Fair Trade Colombian Coffee and Orange Pekoe Tea***

I APPETIZER - CHOOSE AT LEAST ONE SOUP OR ONE SALAD:

SOUPS \$5 per person *Add a second soup for just \$2 per person

Lamb & Barley Vegetable Soup
Roasted Chicken and Vegetable Bean Soup
Split Pea and Smoked Ham Soup
Chicken, Potato, & Leek Chowder

HOUSE SPECIALTY:

Our famous Maritime Seafood Chowder
served with a Cheddar Tea Biscuit \$6 per person

SALADS \$6 per person *Add a second salad for just \$2 per person

Mediterranean Bruschetta Salad with Caramelized Onions & Goat Cheese Dressing
Smoked Pork Tenderloin with Beet Salad and Sun Dried Cranberries
Spinach Salad with Grilled Scallop & Bacon Dressing
Cured and Grilled Chicken Breast with Apple-Raisin Salad
Salmon Galantine with Pistachio, Wild Rice and Apricot Salad

Optional Second Course – INTERMEZZO (palate cleanser) All choices are \$4 per person

Lime & Vodka Granité
Champagne & Cranberry Sorbet
Lavender & Lemon Sorbet

II MAIN COURSE – CHOOSE AT LEAST ONE ENTRÉE:

Roasted Chicken & Beef Tournedos **\$28 per person**
served with Double-Smoked Bacon Sauce, and Leek & Potato Mousseline

Grilled Halibut Filet **\$32 per person**
served with Pernod and Basil Beurre Blanc, and Rice Pilaf

... see next page for more Dinner Entrées

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Plated Dinners....continued

II ENTRÉE SELECTIONS (continued) (Choose at least one)

Roasted Chicken Breast with Burgundy Wine & Shallot Sauce served with Roasted Baby Potatoes	\$26 per person
Surf & Turf: Grilled Beef Tenderloin with Half-Pound Lobster, served with Cognac Pepper Sauce and Herbed Yukon Potato	\$27 per person + Cost of Lobster @ Market Price
Roasted Pork Loin marinated in Oranges and Molasses, served with Sweet & Sour Orange Sauce	\$27 per person
Chicken Breast with Wild Mushroom and Smoked Gouda Stuffing served with Cracked Black Pepper Sauce	\$28 per person
Roasted Prime Rib & Yorkshire Pudding served with Port Jus and Herb Roasted Potatoes	\$30 per person
Steamed Salmon and Digby Scallop served with Louisburg Shrimp Sauce	\$29 per person
Grilled Beef Tournedo with Porcini Mushroom Sauce and Gratin Dauphinois	\$30 per person
Roasted Lamb Rack with Herb Provençale and Roasted Garlic Jus	\$34 per person

III CHOOSE AT LEAST ONE DESSERT \$7 per person

Gianduja Milk Chocolate and Lemon Crèmeux Torte with Milk Chocolate Glaze and Raspberry Sauce
Chocolate & Caramel Opera with Chocolate Chantilly and Caramel Sauce
Light Lemon Mousse Dome on an Almond Diamond Shortbread, with Crunchy Meringue and Strawberry Coulis
Ivory Brownie with Dark Chocolate and Sour Cherry Mousse, Kirsch Chantilly, and Cherry Coulis
Coconut Mousse on Macadamia Madeleine Sponge, with Strawberry Jelly and Tropical Fruit Chutney
Dark Chocolate & Chai Bavarois with Caramel Ganache Surprise and Crème Anglaise
Apple and Cranberry Tatin on Ginger Sponge with Vidal Iced Wine Soufflé Glace and Apple Cider Reduction
Chocolate & Caramel Opera with Chocolate Chantilly and Caramel Sauce
Sticky Date Pudding served with Warm Toffee Sauce and Crème Fraîche
Warm Chocolate Molten with Pineapple Marmalade and Rum Anglaise

****INCLUDED with all Plated Dinner Menus:** Fresh-Baked Rolls & Butter, Fresh Seasonal Vegetables, Fair Trade Coffee & Orange Pekoe Tea, and Chef's Choice Of Starch (i.e., Rice, Potato, Pasta)

Prices valid only in conjunction with Plated Dinner Menus.

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The Scotian Theme Dinner

Cheddar Biscuits

Lunenburg Seafood Chowder

White and Black Bean Salad

Butternut Squash and Celery Root Salad

Dill Potato Salad

Nova Scotia Lobster boiled in Sea-Salted Water*

served with Drawn Garlic Butter

(Our Chef recommends: one (1) 1¼ lb. Market Lobster per person)

Select one of the following Desserts to complete your meal:

Blueberry Cake with Blueberry Sauce

Scotian Pumpkin Pie with Fresh Flavoured Whipped Cream

Warm Nova Scotia Blueberry Crumble with Fresh Flavoured Whipped Cream

Spiced Annapolis Apple Pie with Sauce Anglaise

Strawberry Rhubarb Cobbler with Fresh Flavoured Whipped Cream

Fair Trade Colombian Coffee and Orange Pekoe Tea

\$31.45 per person

PLUS

THE PRICE FOR LOBSTER WILL BE ADDED TO YOUR MENU AT THE CURRENT MARKET PRICE PLUS SERVICE CHARGE AND TAX

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Dinner Buffets

ALL DINNER BUFFETS MUST INCLUDE AT LEAST ONE SOUP, TWO SALADS, ONE ENTRÉE, AND ONE DESSERT SELECTION.

INCLUDED with your dinner buffet: Fresh-Baked Rolls & Butter, Fair Trade Colombian Coffee & Orange Pekoe Tea.

STEPS 1 CHOOSE AT LEAST ONE SOUP All soups are \$4.00 per person **Add \$2 per person for each additional soup.

*Roasted Chicken with Portobello Cream
Maple Butternut Squash
Cream of Carrot & Parsnip with Roasted Cumin
Salmon in Oriental Lemon Grass & Ginger Broth, with Tofu and Amani Beans
Sun Dried Tomato Bisque*

*Nova Scotia Lunenburg Seafood Chowder \$7.00/person
Lunenburg Seafood Chowder \$7.00/person*

STEP 2 CHOOSE AT LEAST TWO SALADS TOTAL FOR 2 SALADS IS \$7.00 per person * Add \$2 per person for each additional salad.

*Micro Greens with Apple Cider Vinaigrette
Greek Salad with Mediterranean Dressing and Marinated Feta
Pasta Salad with Basil Pesto and Toasted Pine Nuts
Moroccan Couscous Salad with Harissa Dressing*

STEP 3 CHOOSE AT LEAST ONE ENTRÉE All Entrées are served with Vegetables and Chef's Starch of the Day (i.e., Rice or Potato)

Hot Entrées - CATEGORY ONE - \$27.00 per person
*Add a Second Entrée from the Same Category for only \$9.00 per person

*Carved Beef Strip Loin with Nova Scotia Whiskey Sauce
Roasted Chicken served with Chanterelles and Apple Sauce
Poached Atlantic Salmon Filet with Watercress Cream
Roasted Pork Loin with Sun-dried Tomato & Scallion Sauce
Beef Stroganoff with Paprika and Sour Cream Sauce*

...See next page for Hot Entrées - Category Two

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Dinner Buffets....continued

All Buffet Meals INCLUDE: Fresh-Baked Rolls & Butter, Fair Trade Coffee, and Orange Pekoe Tea.

STEP 3 - SELECT YOUR ENTRÉE (continued) All Entrées are served with Vegetables and Chef's Starch of the Day. (i.e., Rice or Potato)

Hot Entrées - CATEGORY TWO - \$31.00 per person

*Add a Second Entrée from the Same Category for only \$9 per person

Halibut with Lobster Nantua Sauce

Lamb Chop with Roasted Garlic Jus

Roasted Beef Tenderloin – Carved to Order – served with Black Peppercorn Sauce

Asparagus & Goat Cheese-Stuffed Chicken Breast served with Pipêrade Sauce

STEP 4 – GRAND FINALÉ! CHOOSE AT LEAST ONE DESSERT

Our Pastry Chef's Dessert Buffet... Always fresh & innovative!

All Desserts are \$7 per person

Mini pot de crème, Sweet Petites

Assorted Cakes, Medley of Tortes

Warm Pudding, Cheese Cakes

Fruit Salad

* Please check with your Event Manager if you have a Special Dessert Request.

ADDITIONAL OPTIONS FOR YOUR DINNER BUFFET

\$4.00 per person :

*World Cheese Display with Berries and Crackers OR Sliced Fruit Display,
OR Chocolate Strawberry Tree, OR Fresh Fruit Fondue, OR Ice Cream Parlor*

Add a Chocolate Fondue to your Buffet \$5.00 per person

Add a Crêpes Suzette Flambé Station \$5.00 per person

All prices on this page valid only in conjunction with Dinner Buffet Menus

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Wines & Spirits

White Wine

750 ml Beringer Pinot Grigio	USA	\$39.75
750 ml Capasoldo Pinot Grigio	Italy	\$44.50
750 ml Carmen Sauvignon Blanc	Chile	\$46.00
750 ml Fat Bastard Sauvignon Blanc	France	\$49.75
750 ml Lindeman's Bin 65 Chardonnay	Australia	\$44.75
750 ml Little Black Dress Chardonnay	USA	\$46.25
750 ml Masi Soave	Italy	\$49.50
750 ml Masi Modello Bianco	Italy	\$46.25
750 ml Wyndham Estates Bin 222 Chardonnay	Australia	\$49.75
750 ml Jacob's Creek Chardonnay	Australia	\$42.50
750 ml PKNT Sauvignon Blanc	Chile	\$43.75
750 ml Sterling Vintners Chardonnay	USA	\$49.50
750 ml Wolf Blass Eagle Hawk Chardonnay	Australia	\$44.50

House Wine - White

750 ml Jost L'Acadie Chardonnay	Nova Scotia	\$35.50
750 ml Ste. Famille Chablis Maison	Nova Scotia	\$37.25
750 ml Domaine De Grand Pré L'Acadie Blanc	Nova Scotia	\$36.75
750 ml Pampas del Sur Chardonnay/Chemin	Argentina	\$37.25
1000 ml Villa Mura Pinot Grigio	Italy	\$43.25
1000 ml Jost L'Acadie Chardonnay	Nova Scotia	\$41.50

Sparkling Wine

750 ml French Cross Sparkling	Nova Scotia	\$42.50
750 ml Henkel Trocken	Germany	\$46.75

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Red Wine

750 ml Carmen Cabernet Sauvignon	Chile	\$44.50
750 ml Fat Bastard Cabernet Sauvignon	France	\$48.75
750 ml Jacob's Creek Shiraz Cabernet	Australia	\$42.50
750 ml Lindeman's Bin 45 Cabernet Sauvignon	Australia	\$44.75
750 ml Little Black Dress Merlot	USA	\$46.25
750 ml Louis Bernard Côte du Rhône	France	\$44.50
750 ml JF Lurton Malbec	Argentina	\$46.25
750 ml MAN Vinters Pinotage	South Africa	\$46.25
750 ml Masi Valpolicella	Italy	\$49.50
750 Masi Modello Rosso	Italy	\$46.25
750 ml Meridian Merlot	USA	\$39.75
750 ml PKNT Cabernet Sauvignon	Chile	\$43.75
750 ml Wyndham Estates Bin 555	Australia	\$49.75
750 ml Sterling Vinters Cabernet Sauvignon	USA	\$49.50
750 ml Wolf Blass Eagle Hawk Shiraz	Australia	\$44.50

House Wine - Red

750 ml Jost Cabernet Foch	Nova Scotia	\$35.50
750 ml Ste. Famille Avon Rouge	Nova Scotia	\$37.25
750 ml Domaine De Grand Pré Marechal Foch	Nova Scotia	\$36.75
750 ml Pampas del Sur Shiraz Malbec	Argentina	\$37.25
1000 ml Villa Mura Valpolicella	Italy	\$43.25
1000 ml Jost Cabernet Foch	Nova Scotia	\$41.50

BAR PRICING

	HOST BAR	CASH BAR
Local Beer*	\$4.50	\$5.50
Imported Beer - Stella Artois	\$5.50	\$6.50
Alcohol (1 oz.)	\$4.50	\$5.50
House Wine (5 oz. glass)	\$4.50	\$5.50
House Wine - Import (5 oz. glass)	\$6.50	\$7.50
Liqueurs	\$6.50	\$7.25
Specialty Scotch	\$8.50	\$9.25
Non-Alcoholic Beer	\$2.75	\$3.50
Wine-based Punch, per litre	\$13.75	n/a
Liquor-based Punch, per litre	\$16.50	n/a
Non-Alcoholic Fruit Punch, per litre	\$8.50	n/a

*Local Beer – We offer a full selection of Keith's and Labatt's Product.

Please note: A fee may be applied for product ordered that is not on the WTCC Wine/Spirits List

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Food & Beverage Policies

1) All Final Guarantees for Food & Beverage must be received seventy-two (72) hours (three Business Days) prior to event. "Business Days" are defined as Monday – Friday, excluding Holidays.

It is incumbent upon the Convener to confirm the final guarantee with the Event Manager.

2) If required, final guarantees may be increased by a maximum of 5% up to twenty-four (24) hours (1 Business Day) before service time. Any increase after 24 hours is subject to a \$1.00 per person surcharge.

3) All Food & Beverage purchases are subject to a 16.5% Service Charge, plus 15% Harmonized Sales Tax, subject to change without notice.

4) Trade Centre Limited (TCL) is the exclusive supplier of all Food & Beverage to the complex. No food or beverage from any supplier may be brought on site.

5) TCL Staff will have the final responsibility for determining the most appropriate locations for Food & Beverage service.

6) The World Trade and Convention Centre (WTCC) endeavors to meet your needs with our very diverse menu package. However, our Executive Chef would be delighted to create a Custom Menu to make your event truly unique. Please contact your Event Manager for details.

7) Seating arrangements are based upon seventy-two inch oval tables, which seat 10 guests. If there are fewer than 10 guests per table, a service charge may apply.

8) Timed Service Policy: TCL enforces a strict policy on programs which exceed 30 minutes prior to the service of all meals. The Client will be held responsible for all staffing costs incurred by the delay.

9) Event Agendas must be submitted to the WTCC Event Manager for approval one week prior to the event. TCL maintains the right to hold the Client responsible for all staffing costs incurred by the extension of normal meal service timing due to programs or agendas which structure service of food courses around program presentation. Meal prices are based upon 1½ hours Continuous Service, beginning within ½ hour after the doors are opened. Any extension of this time can be subject to additional labour charges.

10) TCL prepares food for only the guaranteed number of guests. If alternates are required, they must be included in your guarantee.

11) Trade Centre Limited, as a Licensee, is responsible for the administration, service and sale of all alcoholic beverages in accordance with the regulations of the Nova Scotia Alcohol and Gaming Authority.

As per the Nova Scotia Alcohol and Gaming Authority:

- All Spirits, Wine and Beer must be supplied by TCL;

- No Alcoholic Beverages may be used as auction or display items;

- No Alcoholic Beverages may be removed from the premises.

12) TCL supports the responsible service and consumption of alcohol in compliance with the liquor laws of Nova Scotia. TCL reserves the right to discontinue service to patrons who violate the principles of responsible alcohol consumption.

13) Please check with your Event Manager prior to making any commitments to Sponsors relating to food and beverage service.

(14) Food and Beverage service is based on a minimum of ten guests unless otherwise specified on the menu (e.g., Buffet Lunch—minimum 20)

PLEASE ADVISE YOUR EVENT MANAGER OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS AT THE TIME OF YOUR FINAL GUARANTEE TO ENSURE A SAFE AND ENJOYABLE EVENT FOR ALL PARTICIPANTS.

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