

# Breaks

## BEVERAGES

### "Guaranteed Beverages"

	per person
Fair Trade Colombian Coffee & Orange Pekoe Tea (minimum order 10 people)	\$3.25
Assorted Individual Milks—2% & Chocolate (Skim Milk available on request)	\$3.25
Fresh-Squeezed Orange Juice	\$4.15

### "Billed On Consumption Beverages"

\$3.05 each

Assorted Chilled Juices
Assorted Soft Drinks
Spring Water (carbonated & non-carbonated)

## HOMEMADE PASTRIES

**\$3.50 each**

Assorted Regular Muffins—1 per person
Assorted Mini Muffins – 2 per person
Fresh-Baked Croissants <i>Includes Chocolate, Almond, Cheese, Plain</i>
Selection of Danishes <i>Includes Cherry, Blueberry, Apple &amp; Sweet Cheese</i>
Assortment of Homemade Loaves & Coffee Cakes - 2 slices per person
Cinnamon Rolls
Fresh Fruit Turnovers
"Chelsea" Buns
Brioche Swirls
Palmier (Sweet Puff Pastry)
Berry Fold-Ups
Upside-Down Nut Buns
Tea Biscuits

Fresh-made Bagels with Cream Cheese & Smoked Salmon (per person)	\$7.65
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## LIGHT BITES

**\$3.50 each**

Homemade Granola Bars
Assorted Cookies—2 per person
Lemon Poppyseed Cakes
Mini Flavoured Meringues
Traditional Oat Cakes
Coconut Macaroons
Fresh Fruit Kebobs
Fresh Whole Fruit – 1 piece per person
Assorted Light Fruit Yoghurt (100 ml)

## SWEET PETITES

**\$3.50 each**

**All of our sweets are Homemade – Taste the Difference**

The daily creations of Our Pastry Chef  
— always fresh and innovative!

## DISPLAY STATIONS

per person

Fresh Exotique Fruit Salad with Passion Fruit Juice	\$5.75
Sliced Fresh Fruit & Seasonal Berry Display served with Yoghurt Dip	\$7.95
Sandwich Displays 2 sandwiches per person	\$14.95
Please pick your sandwich style:	
• Tortilla Wraps	• Croissant-style
• flavoured Ciabatta	• flavoured Focaccia
<u>Sandwich Fillings:</u>	
- Black Forest Ham with Candied Fig Mayonnaise	
- Smoked Chicken with Apple & Onion Chutney	
- Corned Beef with Sauerkraut and Honey Mustard	
- Roast Beef with Horse Radish Caper Mayonnaise	
- Tuna and Roasted Pepper	
- Grilled Vegetable with Goat Cheese & Pesto Spread	
Ice Cream Bars: Milk Chocolate, Vanilla Almond, Coffee Crunch, Dark Chocolate and Vanilla	\$5.75

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# Breakfast

## PLATED BREAKFAST

All Plated Breakfasts include Orange Juice and Your choice of Fair Trade Colombian Coffee, Orange Pekoe Tea or Chilled Milk.

### **Eggs Benedict** \$19.05

English Muffins, Canadian Back Bacon, Poached Eggs and Roasted Red Pepper Hollandaise Sauce, complemented with O'Brien Potatoes and Grilled Tomato

### **Breakfast Boreal** \$18.75

Scrambled Eggs with Home Fries  
Baked Ham and Sausages  
Basket of Breakfast Pastries per table

### **Bonjours!** \$17.95

Apple-Cinnamon Crêpes (2 per person) with Maple Syrup and Caramelized Apple, Pork Sausages, Bacon Strips and Home-Fried Potatoes

### **Petit Déjeuner (Continental Breakfast)** \$16.75

Assorted Mini Breakfast Pastries, Chocolatines, Banana-Pecan Bread and Blueberry-Orange Scones, served with a medley of fresh Sliced Fruit, Seasonal Berries, and flavoured Yoghurt Dip

## BUFFET BREAKFAST

### ***The Dawn Breaker*** \$18.95

Minimum 10 persons

Chilled Nova Scotia Fruit Juices

Selection of Breakfast Pastries and Homemade Granola Bars

Selection of Breakfast Cereals

Fresh Sliced Fruit & Berries

Assorted Light Flavoured Yoghurts

Fair Trade Colombian Coffee

Orange Pekoe Tea

Chilled Milk

### ***The Sunrise Express*** \$23.95

Minimum 20 persons

Chilled Nova Scotia Fruit Juices

Fresh Sliced Fruit

Assorted Light Flavoured Yoghurts

Selected Homemade Breakfast Pastries with Creamery Butter and Preserves

***Please select one (1) of the following:***

Spanish Scrambled Eggs with Roasted Peppers

Mini Mushroom and Ham Egg Flan

topped with Hollandaise Sauce

Grilled Omelet topped with

Roasted Vegetables and Mozzarella

Nova Scotia Back Bacon and Sausages

O'Brien Potatoes

Fair Trade Colombian Coffee

Orange Pekoe Tea

Chilled Milk

**Add Smoked Salmon with Bagel & Cream Cheese \$5.95\***

**\* This price valid only in conjunction with Buffet Breakfast service.**

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# Northern Lights Brunch

*Served 1030 – 1300 Hours*

*Minimum 20 Persons*

## Menu

Chilled Nova Scotia Fruit Juices

**Breakfast Pastry Station including:**  
Croissants, Danishes, Loaves and Muffins

**Mirror of Sliced Fresh Fruit and Seasonal Berries**  
served with Flavoured Yoghurt Dip

**Dollar Pancakes**  
served with Warm Maple Syrup  
Blueberry Sauce  
and Fresh Fruit Medley

**Spanish Scrambled Eggs**  
with Canadian Back Bacon  
Sausages  
& O'Brien Potatoes

**Trio of Celebrity Greens**  
Chef's Salad  
Caesar Salad  
Spinach Salad

**Roasted Chicken New Orleans**  
served with Spicy Penne Rigate

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

**Farandolé of our Pastry Chef's Favourite Desserts**

Fair Trade Colombian Coffee and Orange Pekoe Tea

Chilled Milk

**\$28.95 per person**

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# Theme Breaks

*Served Mid-morning (0900-1030 hrs.) and Mid-afternoon (1400-1630 hrs.)*

## Healthy Delight

\$9.95 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

\$9.50 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

\$7.95 per person

Got a craving?..  
Baskets of Potato Chips, Twisted Pretzels, Roasted Peanuts and Dried Fruit  
Fair Trade Colombian Coffee & Orange Pekoe Tea

## Lemonade Stand

\$13.95 per person

Refreshing Lemonade served with assorted Cup Cakes,  
and a Fresh Fruit & Berry Display  
Fair Trade Colombian Coffee & Orange Pekoe Tea

## Chocolate Obsession

\$14.95 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

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# Plated Luncheon

Please select a Soup, Salad or Appetizer, an Entrée, and a Dessert (Sweet Finale).

All plated luncheons include Fresh-Baked Rolls and a Medley of Vegetables  
with Chef's selection of Potato or Rice

## SOUPS:

Seafood and Roasted Corn Chowder with Coriander  
Chef's Daily Soup Creation  
Shiitake Mushroom & Chicken  
Mushroom and Smoked Turkey  
Vegetarian Nova Scotia Succotash  
Beef & Vegetable

## SALADS & APPETIZERS:

**Caesar "Our Way"**  
with fresh Grated Regianno Cheese  
Sun-dried Cranberries and fresh  
Herb Focaccia Croutons

**Spinach Salad**  
Baby Spinach Leaves, Red Onion, Cheddar Cheese  
and Egg with Honey-Bacon Dressing

**Grilled Polenta with Fennel and Mixed Greens**  
with Roasted Red Pepper Dressing

**Apple & Spinach Salad**  
with Cranberries and Candied Walnuts  
served with Herb Dressing

**Mini Mushroom and Leek Flan**  
served with Red Onion Marmalade  
and Smoked Pepper Coulis

**Mediterranean Wild Rice & Artichoke Salad**  
topped with Smoked Chicken

**Marinated Beans & Corn**  
topped with a Salmon Galantine Medallion  
and served with Roasted Garlic & Herb Dressing

*Add a second Salad or Appetizer from the selections  
above for an additional cost of \$5.05 per person.*

## ENTRÉES:

**Chicken Firecracker** \$29.75  
Mildly spiced & grilled Chicken Breast  
with Roasted Red Pepper Sauce served on  
soft Garlic & Herb Potato Mouseline

**Smoked Chicken Rotini** \$28.25  
with Portobello Mushroom, Roasted Garlic,  
Spinach, and Romano Cheese

**Chicken Romarin** \$30.25  
Roasted Chicken Breast with Prosciutto  
and Mozzarella Cheese, and a  
Rosemary & Portobello Mushroom Sauce

**Polynesian Haddock** \$28.15  
Steamed Haddock served with Tahiti  
Lime Pepper & Vanilla Sauce

**Salmon Marseillier** \$28.50  
Seared Salmon Filet served with  
light Garlic & Basil Velouté

**Hungarian Pork Loin** \$30.75  
Paprika-spiced Pork Loin  
served with Smoked Pepper Sauce  
and Onion & Tomato Confit

**Vegetarian Tortellini** \$27.95  
with Asparagus, Mushrooms, Peppers,  
and Arugula, topped with  
Romano Cheese and served with  
Tomato Sauce and a 3-Cheese Melt

**Peppered Striploin** \$31.50  
Perfectly Roasted with Red Onion  
and Smoky Chipotle Sauce

## SWEET FINALE DESSERT SELECTIONS

Light Lemon-Ricotta Cake  
served with Blackberry Coulis

Spiced Dark Chocolate Mousse with Passion Fruit  
served with Strawberry Champagne Soup

Pear & Hazelnut Linzer Tart  
served with Caramel Cream  
and Chocolate Sauce

Apple & Cinnamon Pot de Crème  
served with Chantilly Cream  
and an Almond Macaroon

White Chocolate & Nova Scotia Berry Trifle  
served with a Dark Chocolate Shard

Vanilla, Strawberry and Almond Cheesecake  
served with Field Berry & Romanov Sauces

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# Luncheon Buffet

Luncheon Buffets are offered for a minimum of 20 persons.

## **Muncheon Luncheon Buffet**

\$24.50

Oven Baked Rolls and Butter

Chef's Daily Soup

Assorted Focaccia Sandwiches (2 per person),  
made on Fresh Caramelized Onion, sun-dried  
Tomato and Olive & Rosemary Focaccia Bread

Our Pastry Chef's Dessert Buffet Display

Fair Trade Colombian Coffee

Orange Pekoe Tea

## **The Boardroom Buffet**

\$25.95

Oven Baked Rolls and Butter

Chef's Daily Soup

Sandwich Medley (2 pieces per person)

Chef's Daily Salad Creation

A Bouquet of Sweet Petites (2 per person)

Our Pastry Chef's Dessert Display

Fair Trade Colombian Coffee

Orange Pekoe Tea

## **The Mariner Buffet**

\$28.50

Oven Baked Rolls and Butter

Chef's Daily Soup

Garden Salad with Roasted Red Pepper Dressing

Greek Marinated Pasta Salad

Fresh Fruit Display

### **Make Your Own Sandwich:**

Roasted & sliced in our kitchens:

*Roast Beef, Pork, Chicken, Turkey and Ham  
served with assorted Cheeses, Spreads,  
Condiments, and Assorted Breads*

Our Pastry Chef's Dessert Display

Fair Trade Colombian Coffee &

Orange Pekoe Tea

## **Italian Classico Buffet**

\$27.95

Oven Baked Rolls and Butter

Vegetarian Minestrone Soup

Traditional Caesar Salad

Garlic Bread

### **ENTRÉE - Select one (1) of the following pasta entrées:**

- Chicken and Rotini Pasta Casserole
- Seafood Penné with Dill Sauce
- Creamy Vegetarian Lasagna
- Lasagna Roma in Meat Sauce
- Rigatoni with Maple Apple & Curried Sauce

Tiramisu with Lemon-Pistachio Biscotti

Fair Trade Colombian Coffee

Orange Pekoe Tea

## **The Bountiful Buffet**

\$29.95

Oven Baked Rolls and Butter

Chef's Daily Soup

Fresh Garden Salad with Tarragon Dressing

Marinated Peppers, Tomato & Mozzarella Salad  
with Basil Pesto Dressing

Crisp Crudité with Assorted Dips

### **ENTRÉE: Select one (1) of the following Entrées,**

- Our Chef's **Chicken, Pork, Beef** or **Fish** Specialty

Aromatic Rice or Potato

Medley of Seasonal Vegetables

Our Pastry Chef's Dessert Display

Fair Trade Colombian Coffee and Orange Pekoe Tea

### **LUNCHEON BUFFET OPTIONS**

**Substitute Lunenburg Seafood Chowder for any  
Buffet Daily Soup at an additional cost, per person, of:** \$ 5.50

**Add one (1) extra Hot Entrée item to any Buffet  
for an additional cost per person of:** \$ 7.65

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# Lunch on the Run

Served in 45 minutes!

Please Note: Your salad and entrée are served together.

## Your Menu Options

All meals include Oven-Baked Rolls and Creamery Butter, Fair Trade Coffee and Orange Pekoe Tea

### Salad

Select one (1) of the following Salads:

Garden Salad with Roasted Red Pepper Dressing  
Spinach Salad with Honey-Bacon Dressing  
Grilled Vegetable Salad with Balsamic Vinaigrette

### Entrée

Select one (1) of the following Entrées:

Meat Lasagna à la Bolognese served with Garlic Bread  
Beef Shepherd's Pie served with Roasted Garlic Potato Mouseline  
Seafood Crêpes served with Lobster Cream Sauce  
Chicken & Ham Crêpes with Mozzarella Cheese  
Grilled Vegetable Crêpes with Roasted Pepper Sauce

### Dessert

Select one (1) of the following Pre-Set Desserts:

Double-Chocolate Mousse with Chantilly Cream  
Fresh Fruit Cocktail with Almond Tuile  
Sweet Petite Platter (2 pieces per person)  
Irish Nut & Fruit Cake with Caramel Sauce

**\$27.95 per person**

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The logo for WTCC Halifax, featuring a stylized building icon above the text "WTCC" and "HALIFAX".

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# Fast Track—Chilled Luncheons

ALL FOOD COURSES ARE CHILLED AND PRE-SET.

## Soup

Select one (1) of the following :

- Cucumber Soup with Dill and Leeks
- Tomato Gazpacho Andalusia
- Traditional Vichyssoise
- Carrot and Sour Cream Bisque

## Main Course

Select one (1) of the following:

- |   |                    |
|---|--------------------|
| <b>Salmon Bellevue</b>  | \$26.75 per person |
| Poached Filet of Salmon with Chive & Garlic Mayonnaise<br>Rice and Corn Salad<br>Garden Salad with Roasted Pepper Vinaigrette                           |                    |
| <b>Grilled Chicken</b>  | \$28.50 per person |
| Grilled Chicken Breast with Sun-dried Tomato and Basil Mayonnaise<br>Raisin and Herb Tabbouleh<br>Fresh Citrus Salad with Mandarin Dressing             |                    |
| <b>Roast Beef Roulade</b>   | \$28.75 per person |
| Slices of Roast Beef rolled and served with Dijonnaise Mayonnaise<br>Marinated Potato & Roasted Garlic Salad<br>Spinach Salad with Honey-Bacon Dressing |                    |
| <b>Vegetarian Antipasto</b>   | \$25.70 per person |
| Grilled Vegetables with Fusilli Pasta and Olive Salad<br>Green Bean and Roasted Almond Salad<br>Cherry Tomato and Bocconcini Salad with Basil Oil       |                    |

## Dessert

Select one (1) of the following :

- Grand Marnier & Orange Baked Custard
- Lemon-Raspberry Tart served with Raspberry Coulis
- Mocha Torte served with English Cream
- Apple Pie served with Cinnamon Cream

All meals include Fresh Rolls and Butter, Fair Trade Colombian Coffee and Orange Pekoe Tea

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# Reception

All hors d'oeuvres and canapés are sold by the dozen @ \$26.50 per dozen

## Passed Hot Hors D'Oeuvres

Panang Shrimp with Thai Sauce  
Bacon-Wrapped Scallops with Lemon Pepper  
Chicken and Pineapple Kebob with Madras Curry Sauce  
Blazing Barbecued Meatballs  
Mini Vegetarian Quiche Lorraine  
Vegetarian Spanakopita  
Vegetarian Spring Rolls with Oriental Dipping Sauce  
Crab Rangoon  
Szechuan Beef Kebab

## Passed Cold Canapés

Mini Melon Kebabs  
Deville Lobster  
Mini Corn Cake with Avocado & Lime Salsa  
Tuna Tataki on Cucumber  
Smoked Duck with Caramelized Apple  
Red-Wine Marinated Pear with Blue Cheese  
Perigourdine Canapé with Porto Gelee  
Duck Rilette and Fig Canapé  
Cheese, Walnut & Apple Canapé

**Serving Recommendations:** Luncheon 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

## Display Stations

<b>Baron of Beef</b>	per person
<i>Note: Minimum 50 persons</i>	\$15.75
Served on Whole Wheat and Kaiser Rolls, with Onion, Tomato and Condiments	
<b>Gulf Shrimp and Scallop Flambé</b>	\$12.50
Light up the night with Garlic Butter and Sauce Au Pernod <i>(based on 5 per person)</i>	
<b>Smoked Atlantic Salmon</b>	\$11.95
Tender Salmon shaved and presented with Lemon, Capers, Red Onion, Toast Points and an array of Sauces	
<b>Shrimply Delicious</b>	\$12.10
Presentation of Tender Gulf Shrimp accented with Red Devil Sauce <i>(based on 5 per person)</i>	
<b>Hot Mussels "Marinière"</b>	\$ 8.25
Steamed in White Wine with Onions and Parsley served with Drawn Butter for the Classic Touch!	

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# Reception

## Display Stations (cont'd)

	per person
<b>Sushi Bar</b> <i>Note: Minimum 50 persons</i> Nigiri and Maki of Salmon, Spicy Tuna, Avocados, Shrimp and Californian	\$11.50
<b>Nova Scotia Mussel Pyramid</b> Marinated in Balsamic Vinegar and Sweet Peppers	\$ 7.70
<b>Cocktail Finger Sandwiches</b> Shrimp Salad, Chicken Tarragon, Beef Dijonnaise, Vegetarian, Tuna and Ham Roquefort <i>Note: Based on 3 sandwiches per person</i>	\$10.45
<b>Country Pâté Mirror</b> Pepper, Herb, en Croûte and Salmon Patés presented with Bread Loaves and Crisp Crackers complimented with Cumberland Sauce	\$ 7.70
<b>Crudité Cascade</b> Crisp Vegetables and Assorted Dips	\$ 6.25
<b>Canadian Cheese and Grape Display</b> 100% Canadian Cheese Display served with Grapes and Crackers	\$ 6.95
<b>World Cheese Display</b> Stilton, Gouda, Brie, Camembert, St. André Cheese, etc., served with Fresh Berries, Fruit and Crackers	\$ 7.85
<b>Nachos &amp; Salsa</b> White Corn Chips served with Mild Salsa, Guacamole and Sour Cream	\$ 6.95
<b>Pita Chips</b> with Hummus and Warm Artichoke Dip	\$ 8.15
<b>Warm Chocolate Fondue</b> with Warm Melted Belgium Chocolate, fresh Diced Fruit and Seasonal Berries, Roasted Marshmallows and Banana Bread Cubes	\$10.75
<b>Chocolate Strawberry Tree</b> <i>Note: Minimum 30 persons, based on 3 per person</i> Fresh Strawberries dipped in White, Milk, Dark, and Flavoured Belgian Chocolate	\$10.95
<b>Or, for those very special occasions:</b>	
<b>Chocolate Fountain</b> <i>serves a maximum of 150 people</i> Diced Exotic Fruit, Seasonal Berries and Roasted Marshmallows, <i>served with your choice of one of the following Chocolate Flavours</i> Dark Belgium Chocolate, White Belgium Chocolate, Strawberry Chocolate or Orange Chocolate	\$12.50

**\*PLEASE NOTE: Station Attendant (i.e. Flambé Attendant, Meat Carver)  
\$75 per station, plus 15% Gratuity and 13% HST.**

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# Over & Above Displays *Add a "WOWFACTOR" to your event!*

## SPOON WALLS & PYRAMIDS

A truly spectacular display! There are many presentation possibilities...we have 1 full-size tabletop Spoon Wall, 2 half-Walls which are suspended from the ceiling, 1 full-size tabletop Pyramid and 2 half-Pyramids suspended from ceiling.

### Savoury Spoons

Full Wall - 206 Spoons - \$650.00

Full Pyramid - 185 Spoons - \$585.00

### Sweet Spoons

Full Wall - 206 Spoons - \$475.00

Full Pyramid - 185 Spoons - \$425.00

**Select any four (4) of the following sweet flavours:**

- Mini Truffle Cake with Chocolate Sauce
- Apple Terrine with White Wine Sauce
- Hazelnut Bavarois with Candied Nut
- Opera au Fruits with Blackberry Sauce
- Wild Berry Jelly with Lemon Curds
- Mini Cheese Cake with Cherry Glaze
- Chocolate Pâté with White Chocolate Sauce
- Peanut Caramel Cluster with Caramel Sauce
- Mango Ganache Square
- Blueberry Dome with Blue Sauce
- Pear Tatin with Whipped Cream

**Select any four (4) of the following Savoury flavours:**

- Poached Shrimp with Dill Mayonnaise and Bacon Bits
- Grilled Salmon with Celery Root Mousseline and Basil Oil
- Seared Scallop with Wasabi Spread and Pickled Ginger
- Smoked Salmon Shavings with Pepper Sour Cream and Fish Caviar
- Seared Tuna with Cucumber Raita and Onion Chips
- Vegetarian Tabbouleh
- Vegetarian Ratatouille with Sweet Pepper Coulis
- Grilled Tofu with Shiitake Mushroom and Sweet & Sour Sauce
- Mini Beef Tournedos with Blue Cheese & Candied Walnuts
- Lamb Loin with Pistachio Crust & Pear-Apricot Chutney
- Smoked Chicken and Cranberry on Root Vegetable Salad
- Deviled Quail Egg with Truffle & Tomato Concassé
- Shaved Pork Tenderloin on Sweet Corn Salad served with Chipotle Drizzle

**WARM MARITIME "COCKTAIL" \$12.95 per person** Freshly prepared and strikingly presented in a Cocktail Glass.

- Select a flavour:**
- Salmon with Dill Velouté, served over Wild Rice Risotto
  - Roasted Chicken & Pancetta, served over Garlic Potato Mousseline
  - Vegetarian Ratatouille served over Butternut Squash

**ILLUMINATED SHOOTER OR MOCKTAIL BAR Full Table of 140 - \$450.00 Half-Table of 70 - \$225.00**

**Sweet Shooters—select any four of the following flavours:**

- The Nova Scotian *Blueberry and Strawberry with Sour Cream Cookies, Caramel and Cream* *Rich Caramel and Cream with Cookie Crumbs*
- Chocolate Duo *White and Dark Chocolate Decadence*
- The Tropical *Guava and Papaya with Lychee Gelée*
- Indian Ocean *Spiced Mango with Pomegranate*
- Monkey Madness *Bananas with Dark Chocolate and Crème Fraiche*
- Red Meets White *Red Wine and Sour Cherry Gelée with White Wine Reduction*
- Citrus Fizzle *Carbonated Lemon and Lime*

**Mocktails—select any four of the following flavours:**

- Green Glacier *Green Grape & Cucumber*
- Pink Lady *Pink Grapefruit, Orange & Grenadine*
- Berry Sweetheart *Cranberry, Apple & Honey*
- Piña Colada *Pineapple & Coconut*
- Sangria *Red Grape & Orange*
- Virgin Caesar *Clamato Juice, Celery & Spices*
- Shirley Temple *Lemon, Lime & Ginger Ale*
- Cardinal Punch *Pomegranate, Ginger Ale & Orange Juice*

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# Dinner

## PLATED SERVICE

All plated dinners include Fresh Rolls, an Appetizer (Soup or Salad) your selected Entrée, Medley of Vegetables, our Chef's Rice or Potato, a Dessert from our Pastry Shoppe, Fair Trade Colombian Coffee & Orange Pekoe Tea.

### *Appetizer Selections*

#### Soups

- Lunenburg Seafood Chowder with Dill Tea Biscuit
- Acadian Pea Soup with Smoked Ham
- Maple Butternut Squash Soup
- Leek and Blue Cheese Potage
- Creamy Wild Mushroom and Pancetta
- Sun-dried Tomato Bisque
- Shiitake Mushroom & Grilled Chicken

#### Salads & Starters

**Mediterranean Tomato "Bruschetta-style" Salad**  
served with Caramelized Onion and  
creamy Goat Cheese Dressing & Pesto Oil

#### Asian Noodles

served with marinated Garlic Chicken

#### Bok Choy & Grilled Ginger Scallops

served with Sake Dressing

#### Roasted Beets on Baby Greens with Goat Cheese

Topped with Candied Walnut

#### Lentils & Root Vegetables

served with Maple-Cured Pork Tenderloin

*You may choose a second selection from the soups or salads listed above for an additional cost of \$5.25 per person.*

### Palate Cleanser

*Add to dinner menu for just \$4.45 per person.*

- Raspberry Lager Granité
- Lime & Vodka Granité
- Sweet Tomato & Italian Basil Granité
- Cucumber & Mint Granité
- Pear & Anise Granité
- Roasted Beet & Ginger Granité

### *Entrée Selections*

#### Surf & Turf

Grilled Beef Tenderloin with Lobster Tail  
served with Cognac & Chervil sauce

\$43.50

+ Lobster

@ Market Price

*Suggested Wine: Laboure Roi Chardonnay—France  
Saurus Pinot Noir—Argentina*

#### Chicken and Beef Tournedos

\$40.50

Roasted Chicken and Grilled Beef Tenderloin  
served with an "Espagnole" sauce

*Suggested Wine: PKNT Sauvignon Blanc -Chile  
Penfold Rawson Retreat Merlot—Australia*

#### Smoked Prime Rib

\$44.15

Hickory-smoked & slow-roasted Prime Rib in a  
Garlic & Rosemary Crust served with light Herb Jus

*Suggested Wine: Lindeman's Cabernet Sauvignon—Australia*

#### Pork Duet

\$39.95

Mini Pork Shank and Roasted Pork Loin  
served with Shallot & Burgundy Red Wine Sauce

*Suggested Wine: Laboure Roi Pinot Noir—France*

#### Halibut Creole

\$44.50

Poached Halibut Filet served with Langoustine Sauce

*Suggested Wine: Wolf Blass Eagle Hawk Chardonnay—Australia*

#### Chicken "Wellington Style"

\$39.25

Herb-spiced Chicken Breast cooked in Puff Pastry  
served with Mushroom & Spinach Duxelle

*Sugg Wine: Weighbridge Unwooded Chardonnay Peter Lehman-Aus.*

#### Salmon Béarnaise

\$39.50

Grilled Salmon Filet  
served with Tarragon Béarnaise Sauce

*Suggested Wine: Lindeman's Bin 65 Chardonnay—Australia*

#### Striploin Charolaise

\$39.50

AAA Striploin cooked to perfection  
served with Wild Mushroom Sauce

*Suggested Wine: Graham Beck Railroad Red Shiraz/Cabernet—S. Africa*

#### Chicken Provencal

\$38.95

Marinated & grilled Chicken Breast  
served with Pipérade Sauce

*Suggested Wine: PKNT Sauvignon Blanc—Chile*

*Please turn the page to make your Plated Dessert selection.....*

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# Dinner (cont'd)

## Plated Dessert Selections

### **Orange & Almond Cake**

with fleur de sel Mascarpone Cream,  
Port & Fig Jelly and Orange Reduction

### **Apple Confit on Walnut Cake**

with Ice Wine Sabayon Glacé and Apple Cider  
Reduction

### **Bittersweet Chocolate Silk Truffle Torte**

with Milk Chocolate Espresso Whipped Cream  
and Pink Grapefruit Campari Reduction

### **Sticky Date Pudding**

served with Warm Toffee Sauce and fresh cream

### **Maple Caramelized Banana Tart**

**with Coconut Meringue**

served with Burnt Orange Caramel

### **Warm Chocolate Molten Cake**

served with Riesling-marinated Strawberries  
and sour cream

### **Milk Chocolate Champagne Truffle Cake**

served with Rich Dark Chocolate Sauce  
and Mocha Cream

### **Raspberry & Lemon Verbena Crème Brule**

with Pistachio & Bitter Chocolate Biscotti

#### **MIGNARDISES**

Finish your Dinner with  
home-made Pralines and Truffles,  
and Florentine/pâte de fruit  
(served with your Fair Trade  
Colombian Coffee & Orange Pekoe Tea.)

**\$4.15 per person**

## DINNER BUFFET

**\$42.95 PER PERSON**

**Minimum 50 guests**

Fresh-baked Rolls with Whipped Butter  
Chef's Potage

### Salads

- Asparagus Salad with Roasted Pepper  
and Fresh Tarragon
- Spicy Tomato Salad with Bocconcini Cheese
- Bowtie Pasta with Curried Chicken
- Garden Salad with Mediterranean Dressing

Canadian Cheese Display

**Select two (2) of the following Entrées, served with  
Potatoes, Rice and Seasonal Vegetables:**

- Salmon with Lemon Sauce
- Grilled Chicken Breast with Creamy Basil Sauce
- Striploin with Portobello Mushroom Sauce
- Vegetarian Pasta Catalan with Grilled Vegetables  
and Roasted Tomato Sauce
- Roasted Pork Loin with Dijonnaise Sauce

### **Our Pastry Chef's Dessert Buffet Display Features**

Assorted Carrot Cakes, Apple Strudel, Berry Trifle,  
Warm Sticky Date Pudding, Fresh Fruit Salad and  
Dark Belgium Mousse Cake

Fair Trade Colombian Coffee and Orange Pekoe Tea

**Add an additional Entrée to your buffet \$7.75\***  
**Add a Chocolate Fondue to your buffet! \$5.50\***  
**Add a Crêpes Suzette Flambé Station \$5.50\***

*\*These prices valid in conjunction with Dinner Buffet.*

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# The Scotian Theme Dinner

## Starter

Cheddar Biscuits  
Lunenburg Seafood Chowder

## Salad

White and Black Bean Salad  
Butternut Squash and Celery Root Salad  
Dill Potato Salad

## Entrée

Nova Scotia Lobster\* boiled in Sea-Salted Water  
served with Garlic Drawn Butter  
*(Our Chef recommends: one (1) 1 ¼ lb. Market Lobster per person)*

## Dessert

*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 gratuity and tax.*

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# Wine & Spirits

## White Wine

750 ml Weighbridge Unwooded Chardonnay Peter Lehman	Australia	\$44.50
750 ml Ruffino Orvietto	Italy	\$41.25
750 ml Spy Valley Sauvignon Blanc	New Zealand	\$47.25
750 ml Fetzer Chardonnay	California	\$44.50
750 ml PKNT Sauvignon Blanc	Chile	\$38.90
750 ml Hardys Nottage Hill Chardonnay	Australia	\$41.75
750 ml Montpezat Sauvignon Blanc	France	\$39.90
750 ml Sterling Vinters Chardonnay	California	\$46.50
750 ml Lindeman's Bin 65 Chardonnay	Australia	\$41.25
750 ml Wolf Blass Eagle Hawk Chardonnay	Australia	\$41.75
750 ml Capasoldo Pinot Grigio	Italy	\$40.50
750 ml Golden Kaan Sauvignon Blanc	South Africa	\$40.50
750 ml Laboure Roi Chardonnay	France	\$42.75
750 ml Rosemount Chardonnay Sémillon	Australia	\$43.50

## House Wine - White

750 ml Jost L'Acadie Chardonnay	Nova Scotia	\$34.50
750 ml Ste. Famille-Chablis Maison	Nova Scotia	\$35.50
750 ml Domaine De Grand Pré L'Acadie Blanc	Nova Scotia	\$35.50
750 ml Jackson Triggs Select Sauvignon Blanc	Canada	\$38.75
750 ml Hardys Collection Sémillon/Chardonnay	Australia	\$39.75
1000 ml Villa Mura Pinot Grigio	Italy	\$43.50
1000 ml Jost L'Acadie Chardonnay	Nova Scotia	\$39.25

## Sparkling Wines

750 ml French Cross Sparkling	Canada	\$39.75
750 ml Henkel Trocken	Germany	\$44.50

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# Wine & Spirits (cont'd)

## Red Wine

750 ml Hardys Collection Shiraz Cabernet	Australia	\$40.50
750 ml Graham Beck Railroad Red Shiraz/Cabernet	South Africa	\$42.50
750 ml Montes Cabernet Sauvignon	Chile	\$41.75
750 ml Spy Valley Pinot Noir	New Zealand	\$49.75
750 ml Fetzer Merlot	California	\$46.50
750 ml PKNT Cabernet	Chile	\$38.90
750 ml Sterling Vinter's Cabernet Sauvignon	California	\$46.50
750 ml Hardys Nottage Hill Shiraz	Australia	\$46.25
750 ml Montpezat Merlot	France	\$39.90
750 ml Saurus Pinot Noir	Argentina	\$41.50
750 ml Lindeman's Cabernet Sauvignon	Australia	\$44.50
750 ml Michel Torino Don David Malbec	Argentina	\$45.25
750 ml Wolf Blass Eagle Hawk Shiraz	Australia	\$43.25
750 ml Laboure Roi Pinot Noir	France	\$43.25
750 ml Penfold Rawson Retreat Merlot	Australia	\$43.25

## House Wine - Red

750 ml Jost Cabernet Foch	Nova Scotia	\$34.50
750 ml Ste. Famille-La Paroisse	Nova Scotia	\$35.50
750 ml Domaine De Grand Pré Marachel Foch	Nova Scotia	\$35.50
750 ml Hardys Collection Cabernet/Merlot	Australia	\$39.75
750 ml Jackson Triggs Select Merlot	Canada	\$38.75
1000 ml Villa Mura Valpolicella	Italy	\$41.50
1000 ml Jost Cabernet Foch	Nova Scotia	\$39.25

## BAR PRICES

Alcohol (1 oz.)	HOST	CASH
Liqueurs (1 oz.)	\$4.25	\$5.25
Smirnoff Ice	\$5.75	\$6.75
Specialty Scotch	\$6.25	\$6.75
House Wine (5 oz. Glass)	\$7.00	\$8.50
Local Beer	\$4.25	\$5.25
Imported Beer	\$4.25	\$5.25
Non-Alcoholic Beer	\$4.75	\$6.25
Wine-Based Punch (per litre)	\$2.52	\$3.50
Liquor-Based Punch (per litre)	\$11.50	n/a
Non-Alcoholic Fruit Punch (per litre)	\$14.50	n/a
	\$7.50	n/a

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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 fifteen percent (15%) Gratuity, plus thirteen percent (13%) Harmonized Sales Tax.

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 1 ½ 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 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 YOUR GUESTS.***

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