

# Digby Pines Golf Resort & Spa

## CATERING MENUS



## The Annapolis Buffet (Dining Room Service Only)

Assorted Chilled Juices  
Selection of seasonal Fresh Fruit  
Fruit Salad and a variety of Yogurts  
Cereal Assortment  
Scrambled Eggs  
Poached Eggs on English Muffin with Hollandaise Sauce  
Grilled Bacon, Ham, Sausages  
Home Fried Potatoes  
\*Homemade Pan Fried Fish Cakes  
\*Hot off the Grill Pancakes ~ Flavour of the day  
\*French Toast with Maple Syrup and Cinnamon  
Freshly baked Croissants, Muffins, Danish Pastries  
Butter and Preserves  
Coffee, Tea, Milk, Herbal Teas

\$ 14.95

\* Prepared to Order, Ask Your Server

*All prices subject to applicable tax & gratuity  
Served 7:00 -10:00 AM - The Annapolis Room*

## Working Breakfasts

### The Continental

Assorted Chilled Juices  
Your Choice of Freshly baked Croissants, Scones  
Danish Pastries, Muffins  
Assorted Yogurts  
Butter & Preserves  
Coffee, Tea, Milk, Herbal Teas  
\$10.95/person

### The Healthy Continental

Granola, Muselli & Low Fat Muffins  
Fresh Fruit Slices  
Assorted Yogurts  
Butter & Preserves  
Assorted Chilled Juices  
Coffee, Tea, Milk, Herbal Teas  
\$11.95/person

### The Executive Breakfast

(Minimum 25 for Buffet)  
Basket of Freshly baked Croissants  
Danish Pastries & Muffins  
Fresh Fruit Mirror  
Scrambled Eggs  
Home Fried Potatoes  
Choice of:  
Sliced Picnic Ham or Bacon or Breakfast Sausage  
Assorted Chilled Juices  
Coffee, Tea, Milk, Herbal Teas  
\$12.95/person

*All prices subject to applicable taxes & gratuity*

## Health & Nutrition Breaks

Coffee, Decaf, Tea & Herbal Teas	1.95/Person
Assorted Fruit Juices and Drinks	2.50/bottle
Refreshing Iced Tea	2.50/Bottle
591 ml Soft Drink	2.00/bottle
Bottled Water	1.50/each
Mineral Water	2.50/each
Croissants	1.55/each
Danish Pastries	1.55/each
Muffins (Regular and Low Fat)	1.30/each
Mini-Muffins	.75/each
Scones (with preserves)	1.30/each
Homemade Brownies or Date Squares	1.50 /each
Jumbo Chocolate Chip Cookies	10.50/dozen
Jumbo Acadian Molasses Cookies	10.50/dozen
Pines Scottish Oatcakes	10.50/dozen
Banana, Cranberry, Carrot, <u>or</u> Lemon Bread	10.50/doz slices
French Pastries ( <i>min 12 people</i> )	3.75 /person
Fresh Fruit Smoothies ( <i>6 oz glass</i> )	
Mango and Ginger	2.25 glass
Raspberry & Citrus	2.25 glass
Strawberry & Banana	2.25 glass
Assorted Yoghurts	1.25/each
Sliced Fresh Fruit Pieces ( <i>min 6 people</i> )	1.25/person
Sun ripened fresh whole Fruit	1.25/each
Refreshing selection of Sun Ripened Fruit Kebobs	2.50/each
Crudités and Dips	2.00/person
International Cheese Plate & Crackers ( <i>2 oz. Serving</i> )	4.50/person
International Cheese Pieces & Crackers ( <i>1 oz serving</i> )	2.25/person
Chocolate Fountain with Fresh Fruits/Angel Cake ( <i>min 20 people</i> )	5.00/person

*Above items may be added to the following breaks.  
All prices subject to applicable tax & gratuity*

## Traditional

An assortment of Danish, Croissants  
Or Muffins baked daily  
Freshly brewed Coffee and Tea  
\$4.50 per person

## Chef Steve's Cookie Break

Tray of Delicious Cookie Selections  
Fresh Baked From our Pastry Shop Oven  
Coffee and Tea  
\$4.00 per person

## Pastry Chef's French Pastries

Tray of Delicious French Pastries  
And Freshly Brewed Tea and Coffee, Decaf  
\$5.25 per person

## Healthy Nutrition Break

Fresh Fruit Platter, Low Fat Muffin,  
Assorted Chilled Juices & Bottled Water,  
Freshly brewed Coffee & Herbal Teas  
\$7.95 per person

*You may also add items to your break from the previous page  
All prices subject to applicable tax & gratuity*

## Refreshment Breaks

### Healthy Alternative Break

Granola Bars and Date Squares,  
Assorted Chilled Juices & Yoghurts,  
Freshly brewed Coffee & Herbal Teas  
\$7.95 per person

### Acadian Break

Fresh baked Molasses, Sugar Cookies  
& Pines Oatcakes  
Fresh brewed Coffee, Decaf and Teas  
\$5.25 per person

### Fruit & Cheese Break

Fresh Fruit Slices  
Sliced Cheese Pieces/Multi Grain Bread  
Homemade Nut Bread  
Coffee, Decaf and Selection of Teas  
\$6.50 per person

### Carnival Break

What says “carnival” like popcorn and candy!  
Freshly popped corn from the Popcorn Cart  
Ice Cream Novelty Bars Or Scoop your own Homemade Ice Cream  
Candy Store Jars full of Yummy Candies  
\$7.50 per person

## “Working” Lunch

*May be served in your meeting room or  
If you are looking for a break... in the dining room*

### Soup & Sandwich

*Choice of (1): Minestrone, Seafood  
Chowder, or Soup of the Day  
Select 3 from the following:  
Tuna, Egg, Ham Salad, Salmon or  
Roast Beef, Black Forest Ham &  
Havarti Cheese, Roast Turkey, Or  
Wraps – Veggie, Chicken, Ham Salad  
Assortment of Pines Pastry Shop Pies  
Fresh Brewed Coffee & Tea*

\$16.50\*

*\*Add Mixed Green House Salad - \$1.50  
\*Add Caesar or Spinach Salad - \$1.95*

### The Acadian

*Soup of the Day or  
Acadian Seafood Chowder  
Fresh Breads & Rolls  
Mixed Green Salad,  
With House Vinaigrette  
Acadian Tourtiere with Pork & Chicken  
Delicious Acadian Dessert  
Freshly Brewed Coffee & Tea*

\$16.50

*Add a 2<sup>nd</sup> Hot Item for \$2.00 per person*

### The Pines Assortment

*Assortment Open-Faced Sandwiches:  
Black Forest Ham & Melon  
Roast Turkey Breast  
Roast Beef & Old Fashioned Mustard  
Smoked Salmon with Cream Cheese  
Vegetarian Wraps  
Fresh, Raw Vegetables with Dip  
Assortment of Pines Pastry Shop Pies  
Fresh Brewed Coffee & Tea*

\$16.50\*

### Chef’s “Build Your Own Lunch”

*(Minimum 15 people)*

*Build your own Sandwich  
Assorted Lean Cold Cuts,  
Low-Fat Cheese  
Multigrain and Pita Breads  
Grilled Vegetables  
Mixed Vegetable & Bean Salads  
Seasonal Mixed Salad Greens  
Low Fat Dressings  
Fresh Fruit & Low Fat Yogurt  
Fresh Brewed Coffee & Herbal Teas*

\$17.00

## The Business Lunch

*(Minimum 15 people)*

Build your own Sandwich  
Assorted Cold Cuts & Sliced Cheeses  
Selection of Breads & Wraps  
Vegetable, Pasta & Tomato Salads  
Mixed Seasonal Salad Greens  
Choice of Dressings  
Assortment of Delicious Desserts  
Fresh Brewed Coffee & Tea

\$17.00

## It's A Wrap, Etc.

*(minimum of 10 people)*

Carrot and Orange Soup with Cardamom  
Or Chef's Soup Creation of the Day  
Assortment of Delicious Wraps & Sandwiches  
Mixed Greens & Spinach, Three Bean, Asian Vegetable Salads  
Tomato & Bocconcini Platter  
Selection of Desserts  
Fresh Brewed Coffee and Teas

\$17.50

## The "Newcastle" Buffet

*(Minimum of 25 persons)*

Caesar Salad Or Mixed Green Salad

*Choice of Two (2) Entrées:*

House Made Meat Lasagna with Two Cheese Topping  
Pasta & House Made Bolognese Meat Sauce,  
House Blend Parmesan Cheese  
Penne Pasta, Cheese & Ham Casserole  
Chicken Pot Pie with Tea Biscuits

Garlic Bread & Rolls  
Assorted Homemade Desserts  
Freshly Brewed Coffee & Tea

\$19.00

*(A third hot item may be added for \$2.00/person)*

“A Little Piece of Tuscany”

*(Minimum of 20 persons)*

Antipasto Platter with Marinated & Grilled Vegetables  
Caesar Salad  
Mixed Greens with Baby Spinach, Vinaigrette Dressing  
Pasta Bar with Linguini & Penne  
Served with Grilled Vegetable & Tomato Sauce, Bolognese Meat Sauce &  
House Blend Parmesan Cheese  
Garlic Bread & Rolls  
Assortment of Delectable Desserts  
Freshly Brewed Coffee & Tea

\$19.00

Signature Buffet

*(Minimum of 25 persons)*

Hot or Cold Soup of the Day (served)  
Fresh Bread & Rolls  
Three Salad Selections

*Choice of two (2) Entrees:*  
Seafood Casserole, With Lobster Sauce  
Chicken Stir Fry with Crunchy Vegetables  
(may substitute Pork or Beef)  
Acadian Tourtiere  
BBQ Pork Loin  
Beef Brisket

Rice Pilaf  
Deluxe Dessert Selection  
Freshly Brewed Coffee & Tea

\$19.95

*Prices subject to applicable taxes and gratuity*

## LET'S TAKE IT OUTDOORS...

*Warm Sun, the Annapolis Basin as a back drop...  
Let us Prepare an Outdoor Lunch for you*

### Traditional Backyard BBQ

*(Minimum of 15 persons)*

Choose 3 from the following Salads  
Potato, Creamy Coleslaw, Pasta, Greek, Mixed Greens or Caesar  
House Made Juicy Hamburgers  
Octoberfest & Greek Sausages  
Sauerkraut  
Buns and Rolls  
Sliced Tomato, Onions and Cheese  
Condiments  
Bottled Water Or Soft Drinks  
(based on one per person)  
(Add \$1.50 for One of each per person)  
Brownies, Squares & Homemade Cookies

Add a Selection of Cold Domestic Beer... \$4.00 per person  
(based on one per person)

\$18.00

### Home Run

*(Minimum of 10 persons)*

Mini-Pizzas with 3 Toppings  
Jumbo Hot Dogs or Sausages fresh from our Hot Dog Machine  
Buns and Condiments  
Jumbo pretzels  
Ice Cream  
Soft drinks

\$ 15.00

Add a Selection of Cold Domestic Beer... \$4.00 per person  
(based on one per person)  
Add a Pitcher of Margaritas or Sangria

*Prices subject to applicable taxes and gratuity*

## DIGBY PINES BOX LUNCH

Have you plans to hit the golf course, take in an adventure on the water, a picnic retreat to the beach or our nature trails; or perhaps a quick getaway to head for home? Take a delicious box lunch with you! Our chefs will prepare your take-away lunch; each in its own carrying box – with handles, so you are ready to enjoy your activities!

2 Sandwiches/wraps on  
Freshly Baked Breads, Buns or Wraps  
Choice of Two:  
Tuna Salad, Ham & Cheese, Roast Beef,  
Cold Cuts, Turkey, or Vegetarian  
*Special requests welcome (ie No Butter/Mayo)*  
2 Pieces Whole Fresh Fruit  
1 Dessert  
1 Soft Drink or Bottled Water  
1 Individual Cheddar Cheese  
1 Individual Yoghurt Or Potato Chips  
1 Individual Cracker, Bread Stick, Melba Toast  
1 Individual Mayonnaise, Mustard, Salt & Pepper  
1 Plastic Spoon & Knife, Napkin and Straw

**\$14.95**

*Minimum of 24 hours notice required  
Children's box lunches also available - \$7.00 per child for children 12 and under*

*Subject to applicable HST and gratuity*

## Banquet Lunch

### Soups

#### Cold

Cucumber & Mint  
Exotic Fruit Soup  
Gazpacho Andalusian  
Vichyssoise (Leek & potato)

#### Hot

Acadian Seafood Chowder  
Carrot & Zucchini  
Minestrone  
Tomato Bisque with Basil

OR

### Salads

Caesar Salad with Fresh Garlic Croutons  
Tossed Mixed Seasonal Greens with Dijon Mustard Vinaigrette  
Spinach Leaves & Mushrooms with Creamy Tarragon Dressing  
Endive & Bib Lettuce Salad with Walnut & Apple Vinaigrette

### Entrees

Acadian Meat Pie with Pork and Chicken, served with Cranberry And Orange Chutney	\$17.75
Caesar Salad with Grilled Chicken Breast and Garlic Croutons	\$17.75
Pasta Primavera served with Orchiette Pasta, Tomato and Fresh Vegetables and Local Sausage	\$17.75
Roasted Cornish Game Hen served au Jus with Wild Rice Stuffing and a Medley of Fresh Vegetables	\$17.75
Sautéed Turkey Breast Picatta laced with Lime and Basil Sauce, Garnished with Linguini and Fresh Vegetables	\$17.75
Traditional Quiche Lorraine with Bacon, Ham, Onion & Swiss Cheese	\$17.75

Vegetable Stir Fry, with So Soya Chips and Black Bean Sauce Served with Basmati Rice & Crunchy Cashews	\$17.75
Sautéed Filet of Haddock, Fresh Garden Vegetables and Rice (\$3.00 supp. to meal plan/conference pkg)	\$20.00
Sautéed Digby Scallops, served with Fresh Vegetables & Rice (\$5.00 supp to meal plan/conference pkg)	\$20.00
Seafood Gratin with Scallops, assorted Fish and Seafood (According to the local market), served with White Wine Cream Sauce (\$5.00 supp. to meal plan/conference pkg)	\$20.00
Beef Tenderloin Tips Stir Fry with Black Bean Sauce, Served with Basmati Rice (\$5.00 supp. to meal plan/conference pkg)	\$20.00

### Desserts

Acadian Molasses Cake with Acadian Butter Cream  
 Bittersweet Chocolate Mousse  
 Crème Caramel with Chantilly Rosette  
 Dark Chocolate & Wild Blueberry Pie  
 Floating Island with Crème Anglaise  
 Marinated Fresh Fruit with Seasonal Berries  
 Seasonal Fruit "Sidewalk" (puff pastry & cream)  
 Seasonal Fruit Pies

*All prices subject to applicable tax and gratuity*  
*Entrée Prices include: soup or salad, entrée, dessert, coffee/tea*

# Banquet Dinners

(Minimum 25 people)

3 Courses - *One appetizer/soup/salad, One Entrée & A Dessert*

4 Courses - *One appetizer, One soup or salad, One Entrée & A Dessert*

## Appetizers

### *Cold*

Antipasto plate with Proscuitto, Pate, Marinated Vegetables, Olives

Chef's Country Pate served with Onion Confit

Fresh Asparagus, Tomato, Proscuitto & Mozzarella with Basil Dressing

Local Smoked Salmon with Baby Shrimp & Lemon Aioli

### *Hot*

Roasted Vegetable & Tomato Tart

Grilled Portobello Mushrooms & Vegetable Stack

Escargot & Mushroom Filo with Roasted Garlic & Burgundy Sauce

Grilled Vegetables & Goat Cheese baked in Brick Pastry with Red Pepper Coulis

Sautéed Scallops or Bacon Wrapped Scallops, Served with Cocktail Sauce

## Soups/Salads

Cream of Wild Mushroom

Tomato Consommé with Porto & Julienne of Vegetables

Sweet Potato Soup with Maple & Wild Rice

Roasted Apple & Root Vegetable Soup

Acadian Seafood Chowder

Exotic Fresh Fruit Soup

Gazpacho & Baby Shrimp

Caesar Salad with House made Croutons

European Style Seasonal Mixed Salad Plate

Mixed Greens with Baby Spinach and Maple Syrup Dressing

Seasonal Garden Greens with House Vinaigrette

Tomato, Fresh Mozzarella & Mixed Greens

*With Extra Virgin Olive Oil & Fresh Herb Dressing*

### *\*Intermezzo Course*

*"Cleanse your Palate" ~ Sorbet in a variety of flavors with a splash of "Spirits" or*

*Try a Fruit or Vegetable Shooter with Vodka or Gin ~ \$3.95 per person*

## Entrees

Baked Stuffed Organic Chicken Breast with Goat Cheese, Served with Fresh Sage, Honey & Port Sauce	\$47
Sautéed Organic Chicken Breast with Wild Mushroom Sauce	\$47
BBQ Salmon and Grilled Scallops, with Garlic Mash & Sautéed Green Beans, With Red Pepper & Tomato Coulis	\$47
Sautéed Salmon with Red Wine, Wild Blueberry & Maple Syrup Sauce	\$47
Sautéed Filet of Haddock with Scallops & Shrimp, Sauce Duglere	\$47
Roasted Halibut with Cauliflower Mash, Fresh Asparagus & Carrot, With Cardamom Sauce	\$47
Sautéed Digby Scallops with Rice Pilaf, Lemongrass & Mango Sauce	\$47
Roasted Local Pork Tenderloin, Cranberry, Bay Berry & Sherry Sauce	\$47
Roasted Prime Rib of Beef served au Jus, with Baked Potato & Fresh Vegetable Medley	\$47
Roasted Filet of Beef with Chef's Spice Rub & Four Peppercorn Sauce, Potato Gratin and Seasonal Vegetables	\$48
Sautéed Beef Tenderloin (5 oz) Cabernet Sauce; BBQ Shrimp & Scallops	\$48
Or ½ Butter Poached lobster with Lemon Garlic Beurre Blanc	\$54

## Chocolate Shooters

For that special touch to your meal, add Exotic White Chocolate with Mango Coulis  
or Spicy Dark Chocolate with Raspberry Coulis ~ \$2.25 each

## Desserts

Acadian Molasses Cake with Acadian Maple Syrup Mousse  
Gateau "Opera" with Coffee Crème Anglaise  
Milk & Dark Chocolate Mousse Cake with Praline Crunch  
Seasonal Fresh Fruit "Sidewalk" with Pastry Cream & Puff Pastry  
Traditional Baked Cheesecake with a Red Berry Coulis  
Trilogy Sampling Plate ~ Truly Irresistible!

*Extra \$7.00 per person to add 4<sup>th</sup> course  
All prices subject to applicable taxes & 16% gratuity*

## SELECT DINNER SERVICE

If you would like your guests to have a choice of pre-selected Courses, the following surcharges will apply.

These surcharges are based on the group providing the resort with the required number for each course and place cards indicating guest's choice being placed on the dinner tables.

If One Appetizer and One Dessert are chosen, the surcharge only applies to the Entrée Course

<i>Choice of Two Appetizers</i>	<i>\$2.50 per person</i>
<i>Choice of Three Appetizers</i>	<i>\$5.00 per person</i>
<i>Choice of Two Entrees</i>	<i>\$2.50 per person</i>
<i>Choice of Three Entrees</i>	<i>\$5.00 per person</i>
<i>Choice of Two Desserts</i>	<i>\$2.50 per person</i>
<i>Choice of Three Desserts</i>	<i>\$5.00 per person</i>

*All prices subject to applicable taxes & 15% gratuity*

## B.B.Q. Dinner

*30 Guest Minimum for Buffet,  
15 guest minimum for plated*

\* \* \*

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese  
House Made Tangy Coleslaw  
House Made Greek Salad with Black Olives & Feta Cheese  
Basket of Dinner Rolls & Butter Patties

\* \* \*

*Choose One (1) from the following Entrée selections:*

9 oz. New York Strip Loin Steak	\$41.00
11 oz. New York Strip Loin Steak	\$46.00
10 oz. Rib Eye Steak	\$41.00
12 oz. Rib Eye Steak	\$46.00
6 oz. Beef Tenderloin	\$41.00
8 oz. Beef Tenderloin	\$46.00
Mixed Grill: Choose 3 from Chicken, Pork Loin, Salmon or Steak	\$46.00

*Lobster may be added for \$4.00 per person surcharge,  
plus the Market Price of the lobsters*

Entrée accompanied by  
Sautéed Mushrooms & Onions  
Baked Potato & Sour Cream & Chives  
Fresh Seasonal Mixed Vegetables

### Additional Side Servings Available

3 oz. Scallop Brochette	\$5.50
4 oz. Scallop Brochette	\$6.75
3 oz. Shrimp Brochette	\$6.50
4 oz. Shrimp Brochette	\$7.75
1/2 or Whole Lobster (Market Price)	

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Selection of Homemade Pies and Desserts  
Coffee/Tea

*Prices subject to applicable tax & gratuity  
For Groups Under the Minimum, an applicable supplement will be applied*

# Maritime BBQ Buffet

*30 Guest Minimum*

*Complete with Maritime Décor ~ Lobster Traps, Shells,  
Sand Pails and our course our Maritime Hospitality!*

*Please choose 3 (three) from:*

Coleslaw, Caesar, Greek, Mixed Greens, Pasta, Asian, Tomato Salads,  
Or Grilled Vegetable Platter with Hummus

Basket of Dinner Rolls/Breads and Butter Patties

\*\*\*\*

Steamed Mussels Or Acadian Seafood Chowder

\*\*\*\*

Roasted or Baked Potato & Corn-On-The-Cob

BBQ Chicken, BBQ Salmon, and Scallop Brochettes

\*\*\*\*

Pastry Chef's Selection of  
Traditional Maritime Desserts  
Coffee, Tea

**\$50.00 per person**

*All prices subject to applicable tax & gratuity*

*For groups under the 30 minimum, an applicable supplement will be applied.*

# Traditional N.S. Lobster Dinner

15 guest minimum

Chef's Delicious Acadian Seafood Chowder

OR

Steamed Mussels

*(Choose one or have both for small surcharge)*

Baskets of Homemade Rolls and Breads & Creamery Butter

\*\*\*

Mixed Green Garden Salad with Digby Pines House Vinaigrette

OR

Caesar Salad, with Homemade Garlic Croutons & House Blend Parmesan Cheese

\*\*\*

Potato Salad (Served in Bowls on the table) Or Baked Potato

And a Vegetable Brochette Or Corn-on-the-Cob

\*\*\*\*\*

*We will prepare your lobsters for you:*

\*Lobster boiled in Seawater Bouillon

Served with Drawn Butter

*(Meal Price Does Not Include Purchase of Lobsters)*

\*\*\*

Berry Shortcake or

Trilogy Sampling Dessert Plate

Coffee/Tea

**\$41.00 + Cost of lobster**

*9 oz Steak may be substituted for the lobster - \$49.00 per person*

*Subject to applicable tax & gratuity*

You may provide the lobster or we will order from our local supplier and provide you with the cost price invoice. We will prepare all the "fixings" and the lobsters for you. With Advance Notice, alternative Entrées available for guests allergic to seafood.

# Dinner Buffet

*50 Guests Minimum*

Tasty combination of salads (3), bound in various dressings  
(Coleslaw, Pasta and Greek)

Caesar Salad

Crisp array of fresh Garden Vegetables presented with (2) dips

Basket of Dinner Rolls and Butter Patties

\*\*\*\*\*

## *Hot Items*

*(Select Two)*

Baked Stuffed Sole  
Grilled Shark Teriyaki Style  
Sauteed Haddock  
Steamed Mussels  
Savoury Pork Loin

Sliced Roast Beef, Au Jus  
BBQ Beef Brisket  
BBQ Chicken  
Roasted Turkey  
Roasted Chicken

Accompanied by Baked Potato Or Rice and Vegetable of the Day

\*\*\*\*\*

Pastry Chef's Dessert Creations

\*\*\*\*\*

Coffee and Tea

\*\*\*\*\*

**\$31.00**

*All prices subject to applicable tax & gratuity  
For groups under the 50 minimum, an applicable surcharge will be applied.*

Deluxe Dinner Buffet  
50 Guests Minimum

Caesar Salad

Choose 3 Salads from the following:  
(Coleslaw, Pasta, Tomato, Potato, Asian or Greek)

Crisp array of fresh garden Vegetables presented with (2) Dips  
Selection of Cold Cuts elegantly presented on mirror,  
accompanied by Olives, Gherkins and Tasty Pickles  
Basket of Dinner Rolls & Butter Patties

\*\*\*\*\*

Hot Items  
(Select Three)

Baked Stuffed Sole  
Grilled Shark Teriyaki Style  
Sautéed Haddock  
Sautéed Salmon  
Steamed Mussels  
Savoury Pork Loin

Sliced Roast Beef, Au Jus  
Grilled Beef Brochettes  
BBQ Bee Brisket  
BBQ Chicken  
Roasted Chicken  
Roasted Turkey

Accompanied by  
Select One of the following:  
Baked, Roasted or Mashed Potato or Rice Pilaf  
and Fresh Mixed Vegetables

\*\*\*\*\*

Dessert Selection  
including Homemade Pies, Cakes and Mousse  
with Coffee, Decaf & Tea

\*\*\*\*\*

**\$37.00**

*All prices subject to applicable tax & gratuity.  
For groups under the 50 minimum, an applicable surcharge will be applied.*

# Elegant Dinner Buffet

*50 Guest Minimum*

Choose 3 from: Asian Salad with Seared Marinated Tuna, Greek, 3-Bean, Cucumber, Tomato & Boccocini Platter, Or Grilled Vegetable Platter with Hummus

Caesar Salad with Fresh Garlic Croutons Or Mixed Greens with Baby Spinach & Dressing

Crisp Array of Fresh Vegetables presented with (2) Dips Or Grilled Vegetable Platter  
Selection of Cold Cuts & Country Pate elegantly presented on Mirror,  
Accompanied by Olives, Gherkins & Tasty Pickles

Appetizing assortment of Seafood to include:  
Cold Poached Salmon, Solomon Gundy, Maki Rolls  
Smoked Mackerel & Local Smoked Salmon  
Imported & Domestic Cheese Selection  
Accompanied by Fresh Fruit & Gourmet Crackers

## Hot Items

*(Select (1) from each of the Three Categories)*

### From The Farm

Roasted Pork Loin with Fresh Rosemary & Apple Sauce  
Roasted Cornish Game Hen stuffed with Wild Rice & Pine Nuts  
Organic Chicken Breast with Wild Mushroom  
Roasted Leg of Lamb with Fresh Herbs & Garlic  
Roasted New York Strip loin served with 4 Peppercorn Sauce  
Tender Prime Rib of Beef served with Red Wine Sauce  
Slowly Roasted Hip of Beef served Au Jus (*Minimum 100 Guests*)  
Roasted Spice Rubbed Beef Tenderloin (\$2.00 supplement)

### From The Sea

Coquille St. Jacques  
Grilled Digby Scallops served with Garlic Butter  
Seafood Medley with a Light Lobster Sauce  
Roasted Halibut  
Pan Seared Maple Glazed Salmon with a light Ginger Sauce  
Bouillabaisse (Scallops, Shrimp, Halibut, Salmon, Mussels) with Tomato Saffron Broth

*From The Kitchen*

Baked or Roasted Potato  
Potato & Leek Gratin  
Potato & Sweet Potato Gratin  
Mushroom Risotto Cakes  
Boulangere potato (with Chicken Stock, Onion & Fresh Thyme)  
Rice Pilaf with Sweet Peppers

\* \* \*

A fresh seasonal vegetable selection will accompany your buffet

\* \* \*

*Pastry Chef's Elegant Dessert Table*

Delectable Homemade Pies, Flans including Seasonal Fresh Fruit  
Assortment of Delicious Cakes & Mousse  
Selection of French Pastries or  
Fresh Baked Items of the Day

Coffee/Decaf/Teas

\$52.00

Add another Hot Item for \$5.00 per person

*Prices Subject to applicable tax & gratuity  
For Groups Under the 50 Minimum an applicable surcharge will apply*

## Children's Banquet Menus

*Plate Service*

### STARTERS

Fresh Fruit Cup or Soup of the Day

### ENTREES

Cheese or Pepperoni Pizza with Fresh House Salad

Chicken Fingers and French Fries with Fresh Vegetables

Spaghetti Pasta and Tomato Sauce

Fish Fingers and French Fries with fresh Vegetables

### DESSERT

Chocolate Chip Cookie and Vanilla Ice Cream  
Milk, Juice or Soft Drink

\$9.95

*To add to the fun, include a "Shirley Temple" or Children's Mocktail for \$3.95*

### B.B.Q. Dinner

Vegies and Dip or Salad

Hamburger and Hot Dogs  
Potato Chips, Fries or Potato Salad

Chocolate Fudge Brownie  
(Chocolate Sauce, Whip Cream and a Cherry)  
Milk, Juice or Soft Drink

\$9.95

*Prices Subject to applicable tax & gratuity*

### Children's Meal and Movie Night

We would be pleased to organize a supervised activity/movie after the children's banquet. Each program is customized to your particular group & requirements. Please contact our Conference Services Manager for details, & prices. 4 weeks advance notice is required.

## For Your Reception

<u>Liquor/Refreshments</u>	<u>Bar Prices</u>
Premium Brands (1 oz.)	\$4.70
Domestic House Wine	\$5.75/glass
Imported House Wine	\$6.75/glass
Domestic Beer	\$4.45
Imported Beer	\$5.25
Liqueurs (1 oz.)	\$6.90 & Up
Coffee/tea	\$1.95
Assorted Soft Drinks (gun or individual)	\$1.50 & up
Assorted Juices	\$2.50
Assorted Non-alcoholic drinks	\$3.50 & up

Prices subject to 13% HST. Host Bars are subject to 16% Gratuity.  
Cash Bar gratuities are at the discretion of the guest.

Champagne Cocktails, with fresh fruits	\$ 5.25 & up each
Mimosa Punch- Sparkling Wine with Orange Juice & Fruit	\$90.00 (6 oz. Glass \$4.50 each)
Alcoholic Punch (20 glasses) 24% Alcohol	\$90.00 (6 oz. Glass \$4.50 each)
Non-alcoholic Punch	\$1.75/glass - minimum \$35.00

Ask about our "signature" drinks for your guests or bar.

A wide selection of Red and White, Canadian and Imported Fine Wines can be selected and charged by glass or per bottle. Wine menus are available on request.

Private bar set up includes a bar person, premium Gin, Rum, Rye, Scotch, Vodka, Domestic Beer, House Wine, juice and soft drink mixes and condiments. The set up and services of a bar person are complimentary if sales meet or exceed \$400.00 net per function. If sales are less than \$400.00, a \$80.00 plus tax set up fee will be applied to cover maintenance and service costs.

A Hospitality Bar can be pre-set in your suite or cottage. Set up charges are based on a per set up basis. Following are the set up prices, which will be charged accordingly, minimum \$30.00 for full set up. Mixes and Full bottle service are available upon request.

Full set up- Ice and Glasses (Lemons/Limes, Stir Sticks, Napkins, etc.)	\$1.50 per person
Additional Large Pan of Ice	\$4.25 per pan
Additional Glasses	\$5.00 per dozen
Bartender	\$25.00 per hour
6' Table and chairs	\$10.00

Other items of requirement may be arranged with the Conference Services. Advance notice required for availability on special requests.

To enhance your reception, we suggest the following:

Blanched Peanuts (500g Bag)	\$ 7.00
Potato Chips (170g Bag)	\$ 3.95
Pretzels – Bag	\$ 3.95
Party Mix – Bag	\$ 5.75
Tortilla Chips & Salsa (6 oz. Basket)	\$ 5.75
Chef's Fresh Roasted Spiced Nuts (500 g) ~ Almonds	\$10.00
~ Pecans	\$15.00
Atlantic Smoked Salmon served with Cream Cheese, Capers Buds & Onion Shavings – per lb. (Serves 12-15 Guests)	\$50.00
Deluxe International Fine Cheeses, including <i>Roquefort, Fourme D'ambert, Raw Milk Cheese, Etorki, French Goat Cheese &amp; Imported Cheddar, Fresh Fruit, Spiced Nuts</i> Served with Assorted Crackers & French Bread	\$6.50/person
International Cheese Board, including <i>Oka, Brie, Cheddar, Goat and Blue Cheeses</i> Assorted Crackers & Bread ~ Served in chunks or finger pieces	\$4.50/person
Tray of Sliced International Cheeses, Assorted Crackers	\$4.50/person
Deluxe Tray of Delicious Sliced Meats – Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham Charcuterie ( deli meats), Crackers & Breads	\$4.50/person
Chicken Wings ~ Hot, Mild or Spicy, with Dipping Sauce	\$6.00/dozen
Grilled Vegetable Platter with Hummus & Pita Bread	\$2.50/person
Refreshing Selection of Sun Ripened Fruit Kebobs	\$2.50/each
Crisp Vegetable Platter with Assorted Dips	\$2.30/person
French Pastries (min 12 ppl)	\$3.50/person
Fresh Brewed Coffee, Decaf & Teas	\$1.95/person
Sliced Fresh Fruit Pieces ( <i>min 6 people</i> )	\$1.50/person
Chocolate Fountain with Fresh Fruits/Angel Cake (min 20)	\$5.00/person

*Applicable taxes and 16% service charge extra*

## Hors d'oeuvres

### *Cold*

Baby Shrimp and Avocado

Black Forest Ham and Asparagus Canapés

Devilled Eggs garnished with Smoked Salmon

Marinated Asian Vegetables, Noodle & Seaweed, served on Belgian Endive

Mussels with Curry Mayonnaise on Baguette

Smoked Salmon on Sliced Bagel, with Cream Cheese

*\$18.25 per dozen*

Assorted California Rolls (Nori-Sushi) (Vegetable & Seafood)

Atlantic Smoked Salmon served on Pumpernickel

Jumbo Shrimp Pyramid served with Cocktail & Brandy Sauce

Lobster Medallion served on Baguette

Marinated Seared Tuna with Asian Slaw

Oysters on the half shell, with Shallots and Vinegar

Oysters and Lemon, Rye Bread and Cocktail Sauce

Proscuitto Ham and Melon

Steeped Prawns with fresh Dill and Cocktail Sauce

*\$24.50 per dozen*

*Minimum order of two dozen per type  
Applicable taxes and 10% service charge extra*

## Hors d'oeuvres

### *Hot*

Cheese and Bacon Tartelettes

Chicken Fingers, with Dipping Sauce

Colchester Country Sausage in Puff Pastry

Maple Glazed Hot Smoked Salmon, with BBQ Dipping Sauce

Pines Garlic Fingers with Cheese

Stuffed Zucchini, with Eggplant Caviar & Hummus

Tempura Vegetables

*\$18.25 per dozen*

Baked Digby Scallops wrapped in Bacon

Beef Tenderloin Brochette Teriyaki Style

Escargot with an array of Mushrooms in Filo Dough

Mini Smoked Salmon and Leek Coubiliac in Filo Pastry

Pork Tenderloin Kebabs with fresh Herbs and Sesame Seeds

Sautéed Pork Dumplings, with Black Bean Dipping Sauce

Sautéed Fresh Digby Scallops, with Cocktail Sauce

Stuffed Mushrooms Cap with Shitake Mushrooms & Warm Goat Cheese

*\$24.50 per dozen*

*Minimum order of two dozen per type  
Applicable taxes and 16% service charge extra*