

Digby Pines Golf Resort & Spa

2011 CATERING MENUS



Churchill's Breakfast Buffet

7:00 – 10:00 AM Daily

(Available Only in Churchill's Restaurant)

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
Maple Cream Cheese and Apple Bread Pudding
Selection of Fresh Baked Breakfast Pastries
Selection of Breads to Toast
Butter and Preserves
Coffee, Tea, Milk, Herbal Teas

\$15.95

½ price for children 12 and under

All prices subject to applicable service charge & tax

Working Breakfasts

The Continental

Pitchers of Chilled Juices
Selection of Fresh Baked Breakfast Pastries
Assorted Yogurts
Butter & Preserves
Coffee, Tea, Milk, Herbal Teas

\$10.95

The Healthy Continental

Granola, Birchers Muesli & Low Fat Muffins
Fresh Fruit Slices
Assorted Yogurts
Butter & Preserves
Pitchers of Chilled Juices
Coffee, Tea, Milk, Herbal Teas

\$11.95

The Executive Breakfast

(Minimum 25 for Buffet)

Basket of Freshly baked Croissants
Danish Pastries & Muffins
Sliced Fresh Fruit Mirror
Scrambled Eggs
Home Fried Potatoes
Choice of two (2)
Sliced Picnic Ham or Bacon or Breakfast Sausage
Pitchers of Chilled Juices
Coffee, Tea, Milk, Herbal Teas

\$15.95

24 or less will be plated at \$13.95

All prices subject to applicable service charge & tax

Break Time

Enhance your working breakfast or health break with the following

Coffee, Decaf, Tea & Herbal Teas	2.00/Person
Assorted Fruit Juices and Drinks	2.55/each
Refreshing Iced Tea	2.55/each
Soft Drinks	2.25/each
Bottled Water	2.25/each
Sparkling Water	3.00/each
Croissants	1.60/each
Danish Pastries	1.60/each
Muffins (Regular and Low Fat)	1.40/each
Scones (with preserves)	1.40/each
Homemade Brownies or Date Squares	1.50 /each
Jumbo Chocolate Chip Cookies	12.00/dozen
Jumbo Acadian Molasses Cookies	10.95/dozen
Pines Scottish Oatcakes	12.00/dozen
Banana, Cranberry, Carrot, <u>or</u> Lemon Bread	10.95/doz slices
Miniature Pastries (2 per person)	4.75 /person
Fresh Fruit Smoothies (6 oz glass)	
Peach and Vanilla	2.25 glass
Nova Scotia Blueberry	2.25 glass
Strawberry & Banana	2.25 glass
Assorted Yoghurts	1.50/each
Sliced Fresh Fruit Pieces (<i>min 6 people</i>)	1.75/person
Sun ripened fresh whole Fruit	1.50/each
Refreshing selection of Sun Ripened Fruit Kebobs	2.50/each
Crudités and Dips	2.50/person
Canadian Cheeses (2 oz serving) & Crackers	3.25/person
Chocolate Fountain	
With Fresh Fruits/Pound Cake/Strawberries (<i>min 20 people</i>)	5.00/person

All prices subject to applicable service charge & tax

Refreshment Breaks

Traditional

Assortment of 'Fresh Out of the Oven' Morning Pastries
Danish, Croissants, Muffins or Scones
Freshly brewed Coffee and Teas

\$4.75 per person

"Cookie It Up"

Delicious Cookie Selections
Fresh Baked From our Pastry Shop Oven
Freshly brewed Coffee and Teas

\$4.25 per person

The Pines' Pastries

Tray of Assorted Delectable Sweets/Pastries
Freshly Brewed Coffee and Teas

\$5.50 per person

"Keep It Healthy"

Fresh Sliced Fruit Platter
Delicious Low Fat Muffins
Pitchers of Chilled Juices
Freshly brewed Coffee and Herbal Teas

\$7.95 per person

All prices subject to applicable tax & gratuity

Refreshment Breaks

Acadian Break

Fresh baked Molasses Cake, Sugar Cookies
& Pine's Oatcakes
Freshly brewed Coffee and Teas

\$5.25 per person

Fruit & Cheese

Fresh Fruit Slices
Sliced Cheese Pieces, Crackers and Pita
Homemade Nut Bread
Freshly brewed Coffee and Teas

\$6.75 per person

Gone Bananas !!

Fresh Bananas
Banana Chocolate Chip Muffins
Peanut Butter Banana Wraps
Freshly brewed Coffee and Teas

\$7.95 per person

Prices subject to applicable tax & service charge

“Working” Lunch

*Lunch may be served in your meeting room or
If you are looking for a change of place... in Churchill's Restaurant*

Soup, Sandwich and Wraps

Rolls and Butter
Soup of the Day
Seafood Chowder (1.50 surcharge)
Mixed Green Salad,
Tuna Salad, Ham and Cheese, Roast Beef,
Vegetarian, Smoked Turkey, Grilled Chicken
Assortment of Pines Cookies and Squares
Freshly brewed Coffee & Tea

\$16.75

The Acadian

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

\$16.75

Add a 2nd Hot Item for \$2.00 per person

Chef's “Build Your Own Lunch”

15 Guest Minimum

Build your own Sandwich
Assorted Cold Cuts and Salads,
Cheddar, Jack and Havarti Cheese
Rolls, Multigrain Bread, Baguette and Wraps
Grilled Vegetables and Sliced Tomatoes
Marinated Vegetable Salad,
Pickles, Pickled Beets and Olives
Seasonal Mixed Salad Greens, Variety of Dressings
Pastry Shop Cookies and Squares
Fresh Brewed Coffee & Herbal Teas

\$17

Prices subject to applicable tax & service charge

The "Newcastle" Buffet

25 Guest Minimum

Daily Soup
Caesar Salad Or Mixed Green Salad

Choice of Two (2) Entrées:

Baked Lasagna with a Three Cheese Topping
Penne Noodles in Tomato Sauce with Grilled Vegetables,
Macaroni Alfredo and Black Forest Ham Casserole

Chicken Pot Pie

Long Island Shepherds Pie

Chicken and Pork Meatloaf in Barbecue Sauce

Shredded Parmesan Cheese

Garlic Bread

Assorted Homemade Desserts

Freshly Brewed Coffee & Tea

\$19

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

"A Little Piece of Tuscany"

20 Guest Minimum

Antipasto Platter with Marinated & Grilled Vegetables

Caesar Salad

Mixed Greens with Baby Spinach, Vinaigrette Dressing

Pasta Bar

Cheese Tortellini & Penne Noodles

Tomato Sauce with Grilled Vegetables

Bolognese Meat Sauce

Parmesan Cheese and Garlic Bread

Tiramisu Squares and Espresso Chocolate Mousse with Biscotti

Freshly Brewed Coffee & Tea

\$19.50

Prices subject to applicable tax & service charge

For Groups Under the Minimum, an applicable supplement will be applied

“Signature” Lunch Buffet

25 Guest Minimum

Chef's Soup of the Day
Fresh Bread & Rolls
Chef's Choice of Three Salads

Choice of two (2) Entrees:

Classic Seafood Casserole with Scallops, Shrimp, Haddock and Salmon

Chicken Stir Fry with Crisp Vegetables

(may substitute Pork or Beef)

Traditional Acadian Tourtiere

BBQ Pork Loin with Sage Sauce and Caramelized Apples

Roast Beef Brisket with Fried Sauerkraut

Rice Pilaf

Deluxe Dessert Selection

Freshly Brewed Coffee & Tea

\$21.50

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

LET'S TAKE IT OUTDOORS...

Traditional Backyard BBQ

15 Guest Minimum

Choose 3 from the following Salads
Potato, Creamy Coleslaw, Pasta, Greek, Mixed Greens or Caesar

House Made Hamburgers

Hot Dogs, Oktoberfest & Italian Sausages

Sauerkraut

Buns and Rolls

Dill Pickles, Sliced Tomato, Onions and Cheese

Condiments

Brownies, Squares & Homemade Cookies

Bottled Water Or Soft Drinks

(based on one per person)

(Add \$2.25 for One of each per person)

Add Selection of Cold Domestic Beer... \$4.50 each

\$20

“Brown Bag” It with a Pines Box Lunch

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 as you head for home? Let us prepare a take-away lunch, each in its own carrying box; to take with you! Enjoy!

2 Sandwiches/Wraps on

Freshly Baked Breads, Buns or Wraps

Choice of Two:

Tuna Salad, Ham & Cheese, Roast Beef,

Turkey, or Vegetarian

Special requests welcome (ie No Butter/Mayo)

1 Pieces Whole Fresh Fruit

1 Dessert

1 Soft Drink or Bottled Water

1 Individual Cheddar Cheese

1 Individual Cracker, Bread Stick, Melba Toast

1 Individual Mayonnaise, Mustard, Salt & Pepper

1 Plastic Spoon & Knife, Napkin and Straw

\$15.95

Minimum of 24 hours notice required

Children's box lunch available - \$7.95 per child for children 12 and under

All prices subject to applicable service charge & tax

Banquet Lunch

25 Guest Minimum

*Luncheon Entrée Price includes an appetizer and a dessert,
Chef's selected vegetables, Fresh rolls & butter, Coffee and Tea*

Soups

Acadian Seafood Chowder (\$1.50 surcharge)
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
Tomato, Red Onion and Fresh Mozzarella with Pesto and Balsamic

Entrees

Acadian Meat Pie with Pork and Chicken, served with Cranberry And Orange Chutney	\$18.95
Grilled Chicken Breast with Seven Grain Rice Pilaf, Caramelized Apples and Herb Jus	\$21.00
Penne Primavera in Tomato Sauce with Grilled Vegetables and Spicy Italian Sausage, And Bowl of Parmesan on each table	\$17.95
Chicken Ballantine (Leg Stuffed with Rice and Mushrooms) with Prairie Grain Potato Cake and Rosemary Jus	\$21.00
Fried Chicken Schnitzel on Buttered Linguini With Olive and Sun Dried Tomato Butter Sauce	\$18.95
Wild Mushroom, Oka Cheese and Sun Dried Tomato Quiche With Homemade Coleslaw.	\$17.95

Vegetable Stir Fry with Black Bean Sauce, Basmati Rice & Crunchy Cashews Add Stir Fried Chicken ~ \$3.00	\$17.95
Pan Fried Filet of Haddock, Fresh Garden Vegetables and Rice	\$19.95
Brochette of Digby Scallops, served Steamed Brown Rice Pilaf	\$21.95
Cornflake Crusted Seafood Tart with Scallops, Shrimp & Seafood In White Wine Cream Sauce	\$21.95
Beef Stroganoff on Fettuccini Noodles with Sour Cream and Dill	\$19.95

Desserts

Acadian Molasses Cake with Acadian Butter Cream
 Apple Crumble
 Bittersweet Chocolate Mousse
 Dark Chocolate & Wild Blueberry Pie
 Espresso Coffee Cake
 Lemon Raspberry Tart
 Marinated Fresh Fruit with Seasonal Berries
 Strawberry Shortcake

All prices subject to applicable service charge & tax

Banquet Dinners

25 Guest Minimum

*Three Course Dinner Entrée Price includes one appetizer or soup/salad selection, entree and a dessert
Add a 4th Course for \$7.00 per person. Four Course Dinner selections include one appetizer, one Soup or Salad, Entrée, and A Dessert,
Chef's selected vegetables, Fresh rolls & butter*

Appetizers

Cold

Antipasto plate with Cured Meats, Cheese, Marinated Vegetables, Olives
Neil's Harbor Snow Crab Salad, Mustard Relish, Potato Salad and Tarragon Mayo
Fresh Asparagus, Tomato, Prosciutto & Bocconcini with Basil Dressing
Local Smoked Atlantic Salmon

Hot

Roasted Vegetable & Tomato Turnover on Yellow Pepper Coulis
Ragout of Wild Mushroom Vol au Vent with Shaved Parm and Bourbon Sauce
Fundy Fisheries Smoked Haddock Cakes with Swiss Chard and Dill Sauce
Grilled Vegetables & Goat Cheese baked in Filo Pastry with Red Pepper Coulis
Bacon Wrapped Scallops on Pine's Rice Blend with Apple Chipotle BBQ Sauce

Soups/Salads

Cream of Wild Mushroom
Puree of Plum Tomato and Fennel with Basil and Herb Dumplings
Spiced Caramelized Parsnip Soup with Wild Rice and Sherry
Traditional Scotch Broth
Acadian Seafood Chowder
Wild Rice and Roasted Corn Chowder
Gazpacho & Baby Shrimp

Caesar Salad with House made Croutons
Baby Spinach and Field Mushrooms with Creamy Tarragon Dressing
Mixed Greens with Baby Spinach with Red Onion Confit, Feta Cheese,
And White Wine Dijon Dressing
Seasonal Garden Greens with House Vinaigrette
Tomato, Red Onion and Fresh Mozzarella with Balsamic Vinaigrette

Intermezzo

Served prior to your Entree

Enjoy Chef's Flavoured Sorbet with a Splash of "Spirits" (or spirit-free)
"Should a' Had a V8" with Tequila, Citrus Mango,
Tomato Lime with Gin or Green Tea with White Wine~ \$3.99 per person

Entrees

Goat Cheese Stuffed Organic Chicken Breast with Caramelized Onion Polenta Cake, Fresh Sage, Honey & Port Sauce	\$47
Grilled Supreme of Chicken with Seven Grain Sun Dried Tomato Risotto and Wild Mushrooms Sauce with Tomato and Rosemary	\$49
BBQ Salmon and Grilled Scallops, with Garlic Mash & Sautéed Green Beans, With Red Pepper & Tomato Coulis	\$47
Sautéed Atlantic Salmon with Sweet Potato Mash, Cardamom Glazed Carrots And Lemon Butter Sauce.	\$47
Baked Haddock and Tiger Shrimp with Citrus Scented Basmati Rice And Sambuca Tomato Beurre Blanc	\$47
Bacon Wrapped Digby Scallops and Long Island Fish Cakes With Grilled Pineapple Relish and Butter Sauce	\$49
Sautéed Digby Scallops with Rice Pilaf, Lemongrass & Mango Sauce	\$47
Grilled Medallions of Valley Pork Tenderloin, Roasted Fingerling Potatoes And Sherry Laced Sauce	\$47
Roasted Prime Rib of Beef served au Jus, with Double Baked Potato & Fresh Vegetable Medley	\$47
Grilled Filet of Beef Tenderloin with Chef's Spice Rub & Four Peppercorn Sauce, Roasted Potatoes and Seasonal Vegetables	\$49
Sautéed Beef Tenderloin (3 oz) Cabernet Sauce; BBQ Shrimp & Scallops Or ½ Butter Poached lobster with Lemon Garlic Beurre Blanc	\$49 \$54

Chocolate Shooters

Try an Exotic White Chocolate with Mango Coulis
Or Spicy Dark Chocolate with Raspberry Coulis ~ \$2.25 each

Desserts

Annapolis Valley Apple Frangipane with Cinnamon Crème Anglaise
Sugar Shack Maple Mousse in Pastry Cup with Raspberry Coulis
White, Milk & Dark Chocolate Mousse with Praline Crunch
Seasonal Fresh Fruit "Sidewalk" with Pastry Cream & Puff Pastry
Traditional Baked Cheesecake with Wild Berry Compote
Trilogy Sampling Plate ~ Truly Irresistible!

All prices subject to applicable service charge & tax

“Hot Off the Grill” B.B.Q. Dinner

30 Guest Minimum for Buffet,

15 guest minimum for plated

Basket of Dinner Rolls, Breads & Butter Patties

House Made Tangy Coleslaw

House Made Greek Salad with Black Olives & Feta Cheese

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese

Choose One (1) from the following Entrée selections:

9 oz. New York Strip Loin Steak	\$41
10 oz. New York Strip Loin Steak	\$46
12 oz. Rib Eye Steak	\$46
6 oz. Beef Tenderloin	\$41
Surf ‘n’ Turf of Beef Tenderloin & BBQ Tiger Shrimp	\$46
Mixed Grill: Chicken Breast, Pork Back Ribs, and Beef Tenderloin Medallions	\$46
<i>** Salmon and Swordfish are available for substitution **</i>	

*Lobster may be added for Market Price of the lobsters &
A \$4 per person surcharge for preparation and dipping butters*

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

Pastry Chef’s Desserts Table
Or “Build Your Own Berry Shortcake” Station

Coffee/Tea

*All prices subject to applicable service charge & tax
For Groups Under the Minimum, an applicable supplement will be applied*

Maritime Barbeque Buffet

30 Guest Minimum

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

Basket of Dinner Rolls, Breads & Butter Patties

Please choose Three from the following Salads:
Coleslaw, Caesar, Greek, Mixed Greens, Pasta, Tomato

Grilled Vegetable Platter with BBQ Mayo

Local Smoked Atlantic Salmon with Caper Lemon Dill Mayo
Or
Steamed Mussels in Tomato Garlic Broth

Roasted Chef's Potatoes & Corn-On-The-Cob

6oz. Beef Strip Loin, BBQ Chicken, BBQ Salmon, and Scallop Brochettes

Build Your Own Berry Shortcake Station

Shortcake Biscuits & Pound Cake
Strawberry, Blueberry and Peach Compote
Whipped Cream, Chocolate Shavings & Crème Anglaise

Coffee, Tea

\$54

*All prices subject to applicable service charge & tax
For Groups Under the Minimum, an applicable supplement will be applied.*

Terrace “Tailgate” Barbeque Buffet

25 Guest Minimum

Homemade Buns & Dinner Rolls & Butter Patties

Salads

O’ Down Home Potato Salad
Penne Noodles with Sundried Tomatoes and Feta Cheese
Tossed Greens with Three Dressings Or Caesar Salad
Marinated Vegetable Salad

Entrees

Barbecued Italian Sausages, Hamburgers,
Grilled Salmon and Marinated Chicken Breasts \$28
(Vegetarian- Housemade Falafel Burgers on request)
*Condiments include Sliced Cheddar, Tomatoes, Dill Pickles, Sliced Onions,
Sauerkraut, Mustard, Ketchup, Barbecue Sauce, Hot Mustard and Relish*

7 oz Strip loin Steak with Sautéed Onions & Mushrooms \$36

Desserts

Pines’ Pastry Team Tempting Sweet Creations
Coffee and Tea

*All prices subject to applicable service charge & tax
For Groups Under the 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

Trilogy Sampling Dessert Plate

"Build Your Own Shortcake" Station

Coffee/Tea

\$45, Plus the Cost of lobster

9 oz Steak may be substituted for the lobster - \$40.00 per person

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.

All prices subject to applicable service charge & tax

For Groups Under the Minimum, an applicable supplement will be applied

Signature Dinner Buffet

50 Guest Minimum

Basket of Dinner Rolls & Butter Patties

Salad Bar Selections

Caesar Salad

House Made Coleslaw

Pasta Salad With Ham and Cheddar

Gold Ol' Potato Salad

Marinated Tomato and Pesto

Asian Noodle

Greek and Feta

Crisp Array of Fresh Garden Vegetables with 2 Dips

Selection of Cold Cuts and Cured Meats

Olives, Gherkins and Tasty Pickles

Steamed Ship Harbour Mussels in Garlic Tomato Broth

Hot Items

Select Three from the following:

Baked Stuffed Sole with Crab

Grilled Shark Teriyaki Style

Pan Fried Haddock

Baked Salmon with Mango Relish

Roast Pork Loin with Apple Compote

Sliced Roast Beef, Au Jus

Grilled Beef Brochettes in BBQ Sauce

BBQ Montreal Smoked Meat

Roasted Turkey with Mushroom Stuffing

Roasted Chicken with Gilled Pineapple

Select One of the following:

Baked, Roasted Or Mashed Potato Or Rice Pilaf

Accompanied by

Fresh Mixed Vegetables

Dessert Buffet

Prepared by the Pines' Pastry Team

Includes Cakes, Tarts, Mousse & Miniature Pastries

Coffee and Tea

\$42

All prices subject to applicable service charge & tax

For Groups Under the Minimum, an applicable supplement will be applied

“The Pines” Dinner Buffet

50 Guest Minimum

Basket of Dinner Rolls & Butter Patties

Salad Bar Selections

Asian Salad with Seared Marinated Tuna, Greek, 3-Bean, Cucumber & Dill
Good Ol’ Potato Salad, Marinated Tomato & Pesto
Mixed Greens with Baby Spinach & Dressing

Tomato & Bocconcini Platter

Crisp Array of Fresh Vegetables with (2) Dips

Mirror of Cold Cuts & Country Pate ,
Olives, Gherkins & Tasty Pickles

Appetizing assortment of Seafood to include:
Cold Poached Salmon, Solomon Gundy,
Smoked Mackerel & Local Smoked Salmon

Imported & Domestic Cheese Selection
Accompanied by Fresh Fruit & Gourmet Crackers

Hot Items

From The Farm

(Select 2)

Roasted Pork Loin with Fresh Rosemary & Apple Sauce
Roasted Cornish Game Hen with Apricot Chutney
Grilled Chicken Breast with Wild Mushrooms and Herb Jus
Roasted Leg of Lamb with Fresh Herbs & Garlic
Roasted New York Striploin served with 4 Peppercorn Sauce
Tender Prime Rib of Beef served with Red Wine Sauce
Slowly Roasted Hip of Beef served Au Jus
Roasted Spice Rubbed Beef Tenderloin, Sun Dried Tomato & Caramelized Onion Jus
Roasted Duck with Balsamic Poached Cherries

From The Sea

(Select 1)

Coquille St. Jacques
Grilled Digby Scallops served with Garlic Butter
Seafood Casserole (scallops, shrimp, salmon, haddock) in Light Tomato Cream
Pan Seared Halibut, with Roasted Garlic and Chipotle Butter
Pan Seared Maple Glazed Salmon with a light Ginger Sauce & Shiitake Mushrooms

From The Garden

(Select 1)

Baked or Roasted Potato
Potato & Sweet Potato Gratin
Mushroom and Scallion Potato Cakes
Rice Pilaf with Sweet Peppers

Accompanied by
Fresh Seasonal Vegetables

Pastry Chef's Elegant Dessert Table

Delectable Homemade Pies and Flans
Seasonal Fresh Fruit & Berries
Assortment of Delicious Cakes & Mousse
Selection of Miniature Pastries

Coffee and Tea

\$56

Add a 4th Hot Item for \$5.00 per person

*All prices subject to applicable service charge & tax
For Groups Under the Minimum, an applicable supplement will be applied*

Children's Banquet Dinner

Plate Service

STARTERS

Fresh Fruit Cup or Small Tossed Salad

ENTREES

Cheese or Pepperoni Pizza with Fresh House Salad

Chicken Fingers and French Fries with Fresh Vegetables

Spaghetti Pasta and Tomato Sauce

Penne Pasta and Pines' Cheese Sauce

Fish Fingers) and French Fries with fresh Vegetables

DESSERT

Chocolate Chip Cookie and Vanilla Ice Cream

White or Chocolate Milk, Juice or Soft Drink

\$10

Junior Barbeque Dinner

Vegies and Dip or Small Tossed Salad

Hamburger or Hot Dog

French Fries or Potato Salad

Chocolate Fudge Brownie....

With Chocolate Sauce, Whipped Cream & a Cherry

White or Chocolate Milk, Juice or Soft Drink

\$10

Add a "Shirley Temple" drink or Children's Mocktail for \$3.95

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.

All prices subject to applicable service charge and tax

For Your Reception

<u>Liquor/Refreshments</u>	<u>Bar Prices</u>
Premium Brands (1 oz.)	\$ 4.85
Domestic House Wine	\$ 5.95/glass
Imported House Wine	\$ 6.95/glass
Domestic Beer	\$ 4.55
Imported Beer	\$ 5.50
Liqueurs (1 oz.)	\$ 6.90 & Up
Coffee/tea	\$ 2.00
Assorted Soft Drinks (gun or individual)	\$ 1.50 & up
Assorted Juices	\$ 2.50
Assorted Non-alcoholic drinks	\$ 3.50 & up

Open & Host Bars are subject to 16% service charge. Cash Bar gratuities are at the discretion of the guest. All Prices subject to HST.

Champagne Cocktails, with fresh fruits	\$ 5.75 & 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:

Peanuts (500g Bag)	\$ 7.00
Potato Chips (170g Bag)	\$ 3.95
Pretzels – Bag	\$ 3.95
Party Mix – Bag	\$ 5.75
Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket)	\$ 8.00
Chef's Fresh Roasted Spiced Nuts (500 g)	\$15.00
Atlantic Smoked Salmon served with Cream Cheese, Capers Buds & Onion Shavings (Serves 12-15 Guests)	\$50.00
Quebec and Atlantic Canadian Cheese Board, including Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses	
Assorted Crackers, Bread & Fresh Fruit~ Served in blocks or finger pieces	\$ 5.50/person
Deluxe Tray of Delicious Sliced Meats – Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham	
Charcuterie (deli meats), Crackers, Breads & Condiments	\$ 4.50/person
Chicken Wings ~ Hot, Mild or Spicy, with Dipping Sauce	\$ 9.00/dozen
Spring Rolls & Plum Sauce	\$4.50 /person
Tray of Cocktail Sandwiches	\$5.75/person
Crisp Vegetable Platter with Assorted Dips	\$ 2.50/person
Grilled Vegetable Platter with Hummus & Pita Bread	\$ 3.00/person
Sliced Fresh Fruit Pieces (<i>min 6 people</i>)	\$ 1.50/person
Refreshing Selection of Sun Ripened Fruit Kebobs	\$ 2.50/each
Miniature Pastries (2 pastries / person)	\$ 4.75/person
Chocolate Fountain with Fresh Fruits/Pound Cake /Strawberries (<small>min 20</small>)	\$ 5.00/person
Fresh Brewed Coffee, Decaf & Teas	\$ 2.00/person
Chef Sauté or Sushi Stations ~ Available on request.	

All prices subject to applicable service charge & tax

Hors d'oeuvres

Minimum Order of two dozen per type

Cold

Spiced Tomato Relish on English Cucumber

Crisp Asparagus Wrapped in Proscuitto and Oka Cheese

Deviled Egg Salad on Toast with Baby Gulf Shrimp

Grilled Atlantic Salmon Rillettes Tartelettes

Southwestern BBQ Chicken Terrine with Apple Relish

Smoked Salmon on Sliced Bagel, with Cream Cheese

\$21 per dozen

Blue Cheese Mousse with Port Gelee, Walnuts and Pear

Atlantic Smoked Salmon served on Pumpernickel

Jumbo Shrimp Pyramid served with Cocktail & Brandy Sauce

Lobster Medallion served on Baguette with Red Cabbage Slaw

Marinated Seared Tuna with Asian Slaw

Oysters on the Half Shell with Spicy Peach Compote

Pinwheel of Maple Candied Salmon with Red Onion Jam

Smoked Meat on Rye with Grain Mustard and Dill Pickle

Garlic Shrimp Tartelettes with Guacamole

\$27 per dozen

All prices subject to applicable service charge & tax

Hors d'oeuvres

Minimum Order of two dozen per type

Hot

Cheese and Bacon Tartelettes

Teriyaki Chicken in Puff Pastry

Colchester Country Sausage in Puff Pastry

Maple Glazed Hot Smoked Salmon, with BBQ Dipping Sauce

Mini Pizza with Montreal Smoked Meat

Mini Quiche Lorraine

Sundried Tomatoes and Feta Cheese in Filo

\$21 per dozen

Baked Digby Scallops wrapped in Bacon

Beef Tenderloin Brochette Teriyaki

Panko Crusted Digby Scallops with Honey Mustard Dip

Mini Smoked Salmon and Leek Coubiliac in Filo Pastry

Barbecued Pulled Pork Profiteroles

Lamb and Goat Cheese Meatballs with Garden Herb Aioli

Curried Crab Tartelettes

Stuffed Mushrooms Cap with Shitake Mushrooms & Warm Goat Cheese

Yarmouth County Lobster Turnovers

\$27 per dozen

All prices subject to applicable service charge & tax