

MENU

• PLATED DINNERS •

Your group may (collectively) choose on from each of the following, we suggest 3-5 courses:

• SHAREABLE PLATES •

Served Family Style

BURRATA WITH TOMATOES CONFIT

Locally made burrata, confit heirloom cherry tomatoes, fresh basil, balsamic reduction, crostini (VEG, GF optional)

WHIPPED FETA

Whipped Greek feta, olive antipasto, fresh herbs, crusty baguette (VEG, GF optional)

CHEF DANY'S FAMOUS GRAZING BOARD

A selection of: local and imported meats, cheeses, fruits, vegetables, dips/preserves, olives, canned/smoked seafood, bread, crackers (Optional: VEG, GF, DF)

CHEESE BOARD

A selection of local and imported cheeses, preserves, fruit, crackers, breads (VEG, GF optional)

ANTIPASTO

Warm olives, cured meats, cheeses, house made pickles, crostini (GF optional)

SMOKED SALMON PLATE

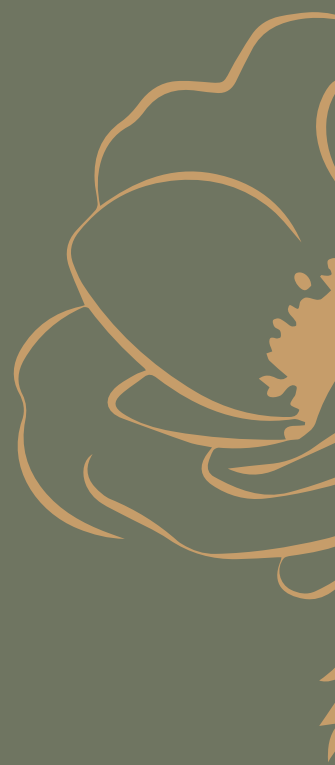
Nova Lox smoked salmon, capers, pickled red onions, fresh herbs, herbed cream cheese, crostini (GF optional)

CURRIED MEATBALLS WITH WHIPPED YOGURT

Whipped herbed yogurt, lamb meatballs, curry, warm pita, fresh herbs, almond gremolata (GF optional)

CRAB AND LOBSTER DIP

Butter poached lobster, lump crab, creamy classic style dip, Cows Aged Cheddar, Ritz crackers





• SALAD •

BLT BAGEL SALAD

Milk bread crouton with everything bagel spice, crisp bacon, jammy eggs, confit cherry tomatoes, romaine lettuce, honey mustard vinaigrette

SUMMER BERRY

Summer berries, avocado, pickled red onions, goat cheese, pecans, basil vinaigrette, edible flowers (GF, VEG)

PROSCIUTTO AND CANTALOUPE

Cantaloupe, feta, toasted almonds, basil vinaigrette, balsamic reduction, prosciutto tuile (GF)

CAESAR WEDGE SALAD

Romaine lettuce, toasted bread gremolata, fried capers, prosciutto, seared lemon, roasted garlic vinaigrette

POACHED PEAR SALAD

Dried cherries, maple bacon, candied pecans, pear, goat cheese, maple balsamic rosemary vinaigrette, mixed greens (GF, VEG optional)

SEASONAL SALAD

Chefs choice, based on dietary needs, allergies, local and seasonal produce. Trust the chefs to make a salad perfect for you and your menu!

• SOUP •

BUTTERNUT SQUASH AND APPLE

Roasted butternut squash, sweet potato, cinnamon, poached apple, garlic crouton, balsamic drizzle, fresh cream (VEG optional)

ROASTED TOMATO BASIL

Slow roasted tomato, roasted garlic, fresh basil, balsamic reduction, aged cheddar, grilled cheese crouton, fresh cream, tomato confit (VEG optional)

ROASTED RED PEPPER AND DILL


Slow roasted red peppers, tomatoes, sour cream, fresh dill, lemon, rosemary focaccia crostini (GF) (VEG optional)

WEST AFRICAN GROUNDNUT

Sweet potato, kale, peanut, spiced tomato peanut broth, cilantro, lime, sriracha (DF, GF) (VEG optional)

WHITE FISH CHOWDER

White fish, tarragon, lemon, summer peas, fresh cream, brown butter fried baguette



• PLATED APPETIZERS •

BUTTERNUT SQUASH PUFF PASTRY GALETTE

Caramelized onions, thyme, mascarpone, walnuts, gruyère,
roasted butternut squash, sage (VEG)

THAI STYLE CRAB AND SHRIMP CAKES

Lemongrass, ginger, red chili, lime, red curry aioli,
fresh greens, pickled red onions (DF) (GF optional)

FRIED CAPRESE

Lightly breaded fried tomatoes, basil, fresh mozzarella,
balsamic reduction, basil vinaigrette (VEG) (GF optional)

SPANIKOPITA

Phyllo pastry, creamed spinach, whipped feta, Moroccan spiced almonds,
romesco, balsamic reduction, fresh herbs

THAI TUNA TARTARE

Sushi grade tuna, avocado, cucumber, cilantro, basil,
onion, garlic, lime, lemongrass, sesame, soy (DF)

• MAINS •

STUFFED CHICKEN

Chicken breast, spinach and feta stuffing, pecorino breading, romesco sauce,
aged cheddar whipped potato, two seasonal vegetables (GF optional)

TERES MAJOR

Sous vide teres major (a shoulder cut of beef), butter, herbs,
mushroom sherry sauce, aged cheddar whipped potato,
two seasonal vegetables (option to add garlic butter shrimp) (GF)

MUSHROOM ARANCINI

Wild mushroom risotto, breaded, fried, lightly dressed green herb salad, two seasonal vegetables,
brown butter, romesco, parmesan cheese (VEG)(GF, DF, VEGAN optional)

PANFRIED ATLANTIC HALIBUT

Pan seared Atlantic halibut, brown butter, lemon,
parsley and hazelnut pesto, blistered green beans, turnip purée (GF optional)

SALMON EN PAILLOTE

Salmon baked en papillote (in paper), fresh herbs, charred lemon,
roasted baby potatoes, lemon vinaigrette, two seasonal vegetables (GF, DF)

• DESSERT •

POACHED PEAR

Victorian almond sponge, berry compote, golden raisins, walnuts, orange blossom scented whipped cream, Maldon salt (VEG)(GF or DF optional)

MASCARPONE TART

Whipped sweetened mascarpone cheese, puff pastry, seasonal fruit, vanilla bean ice cream, toasted pine nuts, edible flowers (VEG)

SEASONAL FRUIT SHORTCAKE

Seasonal fruit, fresh buttermilk biscuit, vanilla bean ice cream, fresh fruit compote (VEG, can be made GF or DF)

MONSTER COOKIE SUNDAE

Peanut butter, pretzels, m&ms, dark chocolate chips, brown butter monster cookie crunch, salted peanut butter caramel, vanilla bean ice cream (VEG, GF, can be made DF)

CHOCOLATE CAKE

Chocolate buttermilk pound cake, warm berry and red wine compote, shaved dark chocolate, vanilla bean ice cream, cacao nib, fresh herbs (VEG, can be made GF or DF)

We also offer brunch/lunch menus, wine pairings, cocktail and drink options which are available upon request. Please inquire for more details.

• PASSED HORS D'OEUVRES •

You may choose as many as you'd like from the following. We suggest 3-6 options, depending on the number of guests.

CHIPOTLE SLIDERS

Beef burgers, smoky chipotle aioli, pepper jack cheese, lettuce, pickled red onion, tomato

KOREAN PORK LETTUCE WRAPS

Ground pork, sweetened sesame and soy sauce, bib lettuce, shredded carrot, green onion, sesame seeds, sweet sriracha sauce (Tofu option available) (GF)

PROSCIUTTO WRAPPED SCALLOPS

Scallop, prosciutto, butter, honey dijon sauce (GF)

DECONSTRUCTED DUMPLING

Pork, ginger, scallion, sesame, sweetened soy sauce, five spice, pickled onion, crispy baked wonton chip

ROASTED PEPPER BRUSCHETTA

Crostini, roasted red pepper, bruschetta, dill, feta, balsamic reduction, toasted almonds (VEG)

SMOKED SALMON CROSTINI

Crostini, lemon and dill whipped cream cheese, smoked salmon, freshly fried capers

BLUE CHEESE STUFFED DATES

Medjool date, whipped blue cheese, parmesan, prosciutto (GF)

QUICHE LORRAINE

Ham, spinach, gruyère, thyme, parmesan, all butter short-crust

THAI STYLE CRAB CAKES

Crab and shrimp cakes, lemongrass, lime, red chile, ginger, curry aioli, pickled red onion (GF optional)

CHICKEN SOUVLAKI

Chicken thigh, oregano, olive oil, lemon, tzatziki, cucumber, dill (GF)

BRIE BITES

Puff pastry, cranberry compote, brie, prosciutto crumb, fresh picked thyme, smoked salt

FENNEL AND TARRAGON LOBSTER SLIDER

Fennel and tarragon lobster salad, brioche bun, fresh lemon, kettle chips

CURRY AND CHICKEN SAMOSAS

Curry chicken, raisins, potatoes, chickpeas, golden flaky phyllo crust

EGG AND MARINARA

Butter fried sourdough crostini, fresh marinara, soft poached quail egg, pecorino cheese (VEG)

CHIMICHURRI BEEF TACO

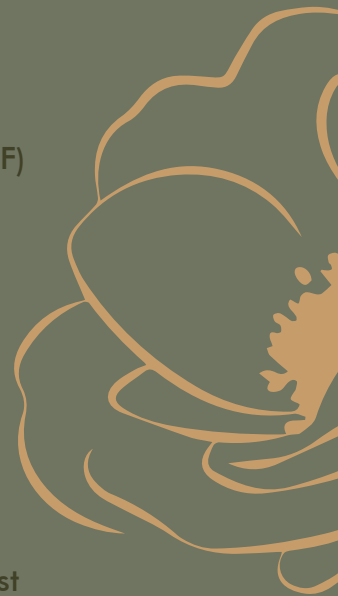
Sous vide flank steak, corn tortilla, cilantro, chimichurri, avocado crema, pickled red onion, cotija (GF)

CHIMICHURRI SHRIMP TACO

Marinated shrimp, corn tortilla, cilantro, chimichurri, avocado cream, pickled red onion, cotija (GF)

WILD MUSHROOMS ON TOAST

Butter fried sourdough crostini, mushroom duxelles, fresh picked thyme, parmesan cheese, smoked sea salt (VEG)





LAMB DANDAN HAND PIES

Lamb, five spice, peanut, hoisin,
turmeric Jamaican patty pastry, chimichurri (DF)

BUTTERNUT SQUASH TARTS

Puff pastry, roasted butternut squash, caramelized onions,
mascarpone, ricotta, gruyère, sage, thyme (VEG)

MONSTER COOKIES

Peanut butter, oats, pretzels, m&ms,
chocolate chips, Maldon salt (GF, VEG)

STRAWBERRY SHORTCAKES

Flaky biscuits, fresh strawberries, strawberry sauce,
vanilla scented whipped cream (VEG)

CARROT CAKE

Pecans, coconut, pineapple, cream cheese frosting (VEG)

Grazing tables, grazing boards, taco bars, salad bars and much more
available upon request. Please inquire for more details.



• COSTS TO CONSIDER •

- Plated Meal: \$100.00 - \$150.00+/pp, dependant on number of courses and options chosen. Minimum of three courses (can include grazing/shareable)
- Passed Hors d'Oeuvres: \$60.00 - \$100.00+/pp dependant on quantity and options chosen
- Grazing Tables: \$20.00+/pp when served as appetizer, or \$40.00 - \$60.00+/pp served as meal
- Minimum menu of \$500.00 for all events (does not include gratuity, HST, booking or bar fees).
- Booking Fee: \$100.00 - \$250.00, Weddings up to \$1000.00 depending on intricacies of event.
- An 18% gratuity will be applied to all bills
- When applicable: staff member will be required @ \$140.00 flat rate per staff member
- If rentals are required: \$100.00 fee for arrangement, pickup, and drop off + cost of rentals
- Please note that plates, cutlery, etc. are considered a rental, if required
- Travel Costs:

Within HRM	\$20.00
Within 30 minutes	\$60.00
30-60 minutes	\$100.00
60+ minutes	\$120.00+

Additional travel fees may apply if multiple vehicles are required

A deposit of 50% will be due to hold your date. It is non-refundable and non-transferable, unless due to COVID restrictions that prevent the event from occurring, in which case we may look to reschedule your date using your deposit.

