

Since  1926

PICTOU LODGE

Beach Resort



Catering Menu 2017

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Meeting Venues

Our meeting rooms are perfect for all event planning needs; retreats, conferences, meetings, weddings or any other special occasion. All venue fees include A/V setup (screen, LCD projector, WiFi access, podium, microphone, and wall mounted SMART TV), flip charts and stationery if required. Setup of each space is dependant on the number of guests..

Venue Fees

Room	Maximum Capacity	Price per day (not including tax)
Outdoor Tented Area *	75-150 guests (dependant on setup)	\$200
Juliana Room (754 sq. feet)	Up to 30 guests	\$250
Wentworth Room (437 sq.feet)	Up to 15 guests	\$200
Northumberland Room * (58 ft by 69 ft)	Up to 150 guests	\$500
Oceanview Dining Room	Up to 40 guests	\$1500 minimum spend on food and beverage for exclusive access

* Our outdoor tent is a great option to take your group outside and enjoy the fresh sea air. Enjoy a Chef attended BBQ, or host a casual meal all while overlooking the beautiful Northumberland Strait.

* Our Northumberland Room boasts direct ocean views, large deck for outside entertaining, separate bar facilities, multiple entrances, and separate washrooms.

Group Accommodation Descriptions and Pricing

One Bedroom Cottage - One bedroom with queen bed, living room with fireplace and sleeper sofa, four piece bath and fully equipped kitchen. Enjoy the screened verandah and private

barbeque. \$194/ night plus tax (May, June, October), \$215/ night plus tax (July, August, September)

Three Bedroom Cottage – Three bedrooms, each with three piece bath. Living room with stone fireplace and sleeper sofa, fully equipped kitchen and screened verandah. Private barbeque. \$351/ night plus tax (May, June, October), \$391/ night plus tax (July, August, September)

The Birches - Motel style room with two queen beds or one king, sitting area, four piece bath and a private verandah. \$167/ night plus tax (May, June, October), \$185/ night plus tax (July, August, September)

Cedar Court Queen Suite - One bedroom with queen bed, living room with sleeper sofa, four piece bath and private verandah. Built from New Brunswick cedar logs, with cathedral ceilings and finished in a combination of natural cedar and pine. \$179/ night plus tax (May, June, October), \$199/ night plus tax (July, August, September)

Cedar Court King Suite - Two bedrooms, one with king bed and one with queen bed, living room with sleeper sofa, four piece bath and private verandah. Built from New Brunswick cedar logs with cathedral ceilings and finished in a combination of natural cedar and pine. \$197/ night plus tax (May, June, October), \$219/ night plus tax (July, August, September)

Junior Cottage - One bedroom with queen size bed, living room with sleeper sofa, kitchenette with microwave and refrigerator, verandah. \$143/ night plus tax (May, June, October), \$159/ night plus tax (July, August, September)

Executive Two Bedroom Chalets - Lower level of our new chalets, with two queen bedrooms. Living room features sleeper sofa, corner electric fireplace and flat screen wall-mounted TV. All units have high speed internet. Full kitchen, four piece bathroom with air tub. The private patio with picnic table, chairs and BBQ has an outstanding view. \$306 night plus tax (May, June, October), \$341/ night plus tax (July, August, September)

Executive Three Bedroom Chalets - Lower story has two bedrooms with queen bed and 4-piece bathroom with air tub. Open concept living room with cathedral post and beam construction ceilings, sleeper sofa, corner propane fireplace and flat screen wall-mounted TV. Full eat in kitchen. Private patio with picnic table, chairs and BBQ has an outstanding view. Upper level has loft with chairs to relax and enjoy the view. Master bedroom has a king size bed and ensuite bathroom, with two person air tub and separate corner shower. \$401/ night plus tax (May, June, October), \$445/ night plus tax (July, August, September)



On-site Amenities

Pictou Lodge Beach Resort features many onsite amenities and activities- free of charge for our resort guests. Here is a list of our most popular activities:

- Beach Volleyball
- Private beach with loungers and bonfire pit
- Coaster bicycles with helmets
- Outdoor heated pool
- Kayaks
- Canoes
- Stand up paddle boards
- Peddle boats
- Exercise Room (treadmills, spin bikes, free weights, weights station, rowing station, elliptical)
- Horseshoe Pit, Bocce Ball, Washer Toss, Ladder Golf
- Giant Checkerboard and Kids Playground
- Laundromat (charges apply)

Food and Beverage

Let our food be at the heart of your amazing culinary experience at Pictou Lodge Beach Resort. Our Chefs and skilled culinary professionals aim to exceed your expectations at every turn. Whether it's a small meeting break, or a formal dinner, we prepare each dish with passion and pride.

We are happy to fulfill special requests and look forward to the opportunity to serve you.

Meeting Needs

Pictou Lodge has everything you need to help keep you energized and focused during your meetings. Add a nutrition break to your meeting or some afternoon snacks to ensure you maximize productivity.

Ocean Break #1

2 fresh cookies or freshly baked muffin, coffee/tea/water.
\$5 per person

Ocean Break #2

Granola, individual yogurt, coffee/tea/water
\$8 per person

Ocean Break #3

Fresh fruit salad, individual yogurt, coffee/tea/water.
\$10 per person

Add-ons:

-Coffee, decaf coffee, tea & herbal teas	\$5.00 per thermos
-Assorted fruit juices and drinks	\$3.00 each
-Soft drinks	\$2.50 each
-Bottled water	\$2.50 each
-Sparkling water (San Pellegrino)	\$3.00 each
-Danish pastries	\$1.75 each
-Muffins (assorted flavours)	\$1.60 each
-Buttermilk biscuits and molasses butter	\$1.00 each
-Assorted cookies	\$15.00/dozen
-Oatcakes	\$12.00/dozen
-Fresh whole fruit	\$1.50/piece
-Assorted yogurts	\$1.75 each
-Fresh fruit salad	\$2.25 per person
-Crudités and dips	\$2.50 per person

-Cheese & cracker platter	\$3.50 per person
-Fruit kabobs	\$2.50 each

Breakfasts

Make sure your group starts the day on the right foot. You can choose a working breakfast in our meeting rooms or have your breakfast arranged in our dining room. Each breakfast has a minimum of 15 guests. Please ask Events Manager about options for groups smaller than 15 guests.

All buffets include:

Coffee/tea

Chilled Fresh Juices

Assorted spreads, preserves and jams

Toast station with a variety of breads.

Continental Breakfast

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit salad.

\$15 per person

The Pictou Morning

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit cocktail, creamy scrambled eggs, sausage and bacon, crispy potato wedges and fresh waffles.

\$17 per person

Hearty Lodge Breakfast

Selection of freshly baked pastries including Danishes, muffins and croissants, cereals and chilled milk, bagels and cream cheese, individual yogurt and fresh seasonal fruit cocktail, creamy scrambled eggs, sausage and bacon, crispy potato wedges, baked beans, salt cod fish cakes with tomato chow

\$20 per person

Breakfast Add-ons: Please speak with Events Manager for pricing.

Whole Fruit

Baked Beans

Oatmeal

Lunch Options

Lunches can be arranged in our meeting areas or served in our dining room. All lunches include freshly baked cookies and squares (unless otherwise indicated) and coffee and tea. Minimum for each buffet is 15 guests. Please speak with our Events Manager for menu options for groups smaller than 15.

The Working Lunch - Soup, Salad, Sandwiches

Our most popular lunch choice amongst our groups.

Choose One Soup:

- Tomato Cheddar
- Roasted Butternut Squash and Maple
- Corn Chowder
- Rustic Chili
- Chicken and Rice
- Seafood Chowder (additional \$4 per person)

Choose One Salad:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Greek Pasta Salad (Penne, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)
- Southwest Quinoa Salad (Quinoa, black beans, corn, green onion, cucumber, bell peppers, cilantro, chipotle lime dressing)
- Traditional Potato Salad (Red potato, onion, celery, egg, creamy pommery mustard dressing)

Choose Three Sandwich Types: (allowing for 3 half sandwiches per person)

- Fresh roasted turkey with house made cranberry mayo on whole grain bread
- Sliced roast beef with caramelized onion and house made creamy horseradish mayo on fresh baked herbed focaccia
- Smoked ham and swiss with pommery Dijon aioli on rye
- Grilled veggie wrap with house made pesto aioli on sun dried tomato
- Egg salad with chive on white or whole wheat bread
- Tuna Salad with celery and creamy mayo on white or whole wheat
- Grilled chicken Caesar wrap with zesty dressing on flour tortilla
- Lobster Sandwich with fresh Atlantic lobster and lemon mayo (additional \$4 extra per person)

\$20 per person

Add on:

- Additional Salad \$50 (up to 15 people)
- Additional Sandwich Tray \$75 (15 sandwiches of chosen flavor)

Little Italy

Momma Mia! It's an Italian feast!

- Minestrone Soup – traditional Italian soup loaded with fresh garden vegetables and pasta
- Caesar Salad - Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing
- Beef Lasagna with house made Bolognese, roasted tomato and mozzarella
- Vegetarian Lasagna with béchamel cream sauce, roasted vegetables and mozzarella
- Grilled garlic bread
- Tiramisu – literally means “Pick me up”, classic dessert with layers of creamy custard with a hint of coffee

\$25 per person

Pizza Lunch

House made flatbread pizzas; a crowd pleaser.

Choose One Salad:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Greek Pasta Salad (Penne, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)

Choose Three Pizzas: (allowing for 4 pieces per person)

- Cheese
- Spicy Pepperoni
- Mediterranean Veggie with roasted bell peppers, mushroom, red onion topped with arugula and feta
- BBQ chicken with roasted red onion and cheese
- Hawaiian with smoked ham and grilled pineapple

\$25 per person

Add-ons:

- Garlic Fingers with donair sauce - \$25 (up to 15 people)

BBQ Burger Bar

We give you all of the ingredients, you build the ultimate burger just the way you like.

Choose Two salads:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Traditional Potato Salad (Red potato, onion, celery, egg, creamy pommery mustard dressing)
- Creamy Coleslaw (shredded green cabbage and carrot, house made creamy dressing)

Build your Own Burger:

- House made beef burgers
- Veggie Burger

Topping Station:

- Lettuce
- Tomato
- House made pickles
- Sliced onion
- Sliced Cheddar

With all the fixings - ketchup/mayo/mustard/relish/spicy sriracha mayo
And don't forget the hand cut potato chips.

\$20 per person

Add on:

- Jumbo hotdog \$2 per person
- Oktoberfest Sausage with sauerkraut - \$3 per person

Taste of Asia

Take a trip to the Far East without the jet lag. All items are prepared fresh in house and do not contain MSG.

Starters:

- Miso Soup – Simple and savory authentic Japanese flavors
- Cold Thai Noodle Salad – Rice noodles, carrot, broccoli, onion, bell peppers, bok choy, spicy peanut sauce

Sides:

- Veggie Fried Rice - mushrooms, onion, bell peppers, soy sauce
- Veggie Stir Fry - carrot, broccoli, snow peas, mushrooms, onion, bell peppers, bean sprouts

Choose one entree:

- Ginger Beef - lightly breaded tender strips of beef, onion, bean sprouts, carrot, snow peas
- Sesame Chicken - breaded pieces of chicken, bok choy, bean sprouts, onion, broccoli

Finish your meal with almond cookies and fortune cookies

\$25 per person for one entree, \$28 per person for both entrees

Add-on

Sushi platter – 50 pieces of assorted sushi \$75

'To Go' Box - \$18 per person

No time to stick around for lunch? No problem.

- 1 sandwich
- 1 piece of whole fruit
- 2 cookies
- 1 bottle of water
- 1 portion of handcut chips

Sandwich options: (choose two selections for group)

- Fresh roasted turkey with house made cranberry mayo on whole grain bread
- Sliced roast beef with caramelized onion and house made creamy horseradish mayo on fresh baked herbed focaccia
- Smoked ham and swiss with pommery Dijon aioli on rye
- Grilled veggie wrap with house made pesto aioli on sun dried tomato
- Egg salad with chive on white or whole wheat bread
- Tuna Salad with celery and creamy mayo on white or whole wheat
- Grilled chicken Caesar wrap with zesty dressing on flour tortilla
- Lobster Sandwich with fresh Atlantic lobster and lemon mayo (additional \$4 extra per person)

Dinner Selections

Buffets

Buffets are always a great option when you are coming with a group of people. Lots of choices to keep everyone happy and no stress of a full seating plan for your guests.

\$40 per person

Additional hot main – add \$5 per person

All buffets include:

- Fresh Buttermilk biscuits and molasses butter
- Vegetarian Option (Gluten Free/Vegan/Lactose Free) with steamed rice
- Assorted Seasonal Vegetables
- Coffee/Tea

Choose One Soup:

- Roasted Butternut and Maple
- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Chicken, Vegetable and Rice

Choose Two Salads:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Traditional Potato Salad (Red potato, onion, celery, egg, creamy pommery mustard dressing)
- Roasted Beet (Toasted walnuts, bell peppers, goat cheese, creamy dijon dressing)
- Quinoa Salad (Cherry tomato, dried cranberry, feta cheese, parsley, lemon vinaigrette)
- Broccoli Salad (Red onion, smoked bacon, cheddar cheese, raisins, house made creamy dressing)
- Marinated Three Bean Salad (Green Beans, Yellow beans, kidney beans, onion, sweet onion vinaigrette)
- Southwest Rice Salad (Long grain rice, corn, black beans, red onion, bell peppers, cilantro lime chipotle dressing)
- Greek Pasta Salad (Penne, bell peppers, red onion, cucumber, cherry tomato, feta, kalamata olives, Greek dressing)

Choose One Potato:

- Roasted garlic mashed potato (creamy and whipped)
- Potato Pave (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted potato

Choose Two Main Courses:

- Mushroom Stuffed Chicken - Herbed demi glace, parmesan cheese
- Mustard Crusted Beef Inside Round - sautéed mushroom & crispy onion straws, red wine beef demi
- Marinated Atlantic Salmon - Caramelized onion cream, fresh garden herb
- Traditional Turkey Dinner - Summer savory dressing, cranberry sauce, turkey gravy

- Stuffed Pork Loin - Apple and Chorizo stuffing, maple demi and house made apple sauce
- Classic Steamed Mussels – Garlic, white wine and thyme, served with garlic butter
- Mac & Cheese – classic mac & cheese
- Baked Seafood Gratin – Scallops, shrimp, salmon, haddock, onion, celery, carrot, baked in a creamy béchamel topped with cheese blend

Desserts

Assorted desserts and squares including choice of one hot dessert

Choose one hot dessert:

- Warm chocolate lava cake with fresh whipped cream
- Gingerbread Pudding with a warm rum raisin sauce
- Spiced Apple Crumble with salted caramel
- Blueberry Bread pudding with warm whiskey sauce

Add-ons

-Chef Attended Carving Stations (\$125 for up to 25 guests). Please speak with Events Manager for pricing on each protein.

A live action station will enhance your guests' experience and is sure to impress.

Choose one option:

- Prime Rib
- Salmon
- Ham

Plated Dinners

For a more formal meal, you may choose to have a full three-course plated dinner. You'll choose one soup or one salad for the entire group, up to two main course options and one dessert selection for the entire group. If two separate main courses are chosen, you must submit meal selections to the Events Manager one month before your event and the confirmed numbers for each option a minimum of 2 weeks prior to your event, along with your seating chart.

\$43 per person

All meals include:

- Fresh Buttermilk biscuits and molasses butter
- A Vegetarian Option (Gluten Free/Vegan/Lactose Free) with steamed rice
- Choice of potato
- Assorted seasonal vegetables

Choose One Soup or One Salad:

- Roasted Butternut and Maple

- Creamy Tomato Dill
- Seafood Chowder (\$4 additional per person)
- Mushroom Bisque – crème fresh
- Spinach Salad – Fresh spinach, pickled red onion, cherry tomato, asiago cheese, cremini mushroom, egg slices, creamy balsamic dressing,
- Garden Green - Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad - Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing
- Heirloom Tomato Salad – Arugula, variety of cherry and heirloom tomatoes, parmesan chip, goat cheese and smoked tomato dressing

Main Courses:

- Stuffed Chicken Breast - with mushroom & spinach stuffing
- Traditional Turkey - summer savory and apple stuffing, pan gravy
- Grilled Ribeye Steak - with a rosemary jus
- Mustard Crusted Pork Tenderloin - maple demi and house made apple sauce
- Grilled Marinated Atlantic Salmon - tomato chutney
- Onion Ash Beef Striploin – thick cut striploin crusted in onion ash with red wine demi and garlic confit mushrooms
- Korma- onions, potatoes, carrots, peas, corn, mild curry paste, tomato sauce and coconut milk, served on a bed of basmati rice
- Atlantic Lobster – fresh, local Atlantic Lobster with drawn butter and house made creamy coleslaw (additional cost subject to market price of lobster)

Choose one style of potato:

- Roasted garlic mashed potato (creamy and whipped)
- Potato Pave (thin sliced potatoes layered with parmesan cheese and nutmeg scented cream sauce)
- Roasted potato (roasted in olive oil)

Dessert:

- Warm Chocolate Lava Cake- served with house made whipped cream
- Strawberry Shortcake – house made buttermilk biscuit, fresh strawberries and vanilla crème anglaise with Fresh Whipped Cream
- Blueberry Cheese Cake – served on a bed of raspberry coulis and topped with fresh berry compote
- Deep fried Apple Pie – served with fresh whipped cream and Salted Caramel Sauce

Just for Kids (10 and under)

Have children coming with your group? We have them covered! You may select one option for all children attending your function.

Choose one main:

- Chicken fingers and fries with veggie sticks
- Individual Cheese Pizza with side green salad
- Baked chicken breast with assorted seasonal vegetables and steamed rice
- Mac & Cheese with side green salad
- Cheeseburger and fries with coleslaw

\$20 per child

Northumberland Lobster Dinners

Straight from the sea to your plate! Let us create a true Maritime experience with fresh local lobsters, bibs and all! The experience will encompass the true atlantic spread that many locals grew up with. Starting with mussels steamed in garlic butter and wine, everyone will have the chance to share and enjoy. Then onto Traditional potato salad, creamy coleslaw and house made buttermilk biscuits with molasses butter, and let's not forget the lobster- cracked and split and accompanied with drawn butter.

Each guest will receive a lobster bib, crackers and picks to help them tackle their seafood feast. To keep the tradition going, dessert will be fresh strawberry shortcake served with coffee and tea.

\$31 per person plus the market price per pound of lobster.

You may select the size of lobster for your meal so if you select 1.5 pounders and the market price is \$10 per pound, your price per person is \$31 + \$15 per lobster (plus applicable tax and gratuity).

Add-on's:

In case you want the full surf and turf experience, or just in case someone in your group does not eat lobster.

Marinated Grilled Chicken	\$10 per person (in addition to the base price of \$31)
Grilled 8oz Steak	\$12 per person (in addition to the base price of \$31)
Cedar Planked Salmon	\$12 per person (in addition to the base price of \$31)

Chef Attended BBQ

Minimum of 25 people

Enjoy a casual cookout with friends while we do the cooking! Our Chefs will be on hand to expertly prepare your meal while you relax and enjoy the fresh sea air. We have areas to host your group or we can simply come to your chalet or cottage.

All BBQ's include freshly made biscuits, assorted toppings and condiments, hand cut chips and house made cookies and squares for a sweet finish to your meal.

Choose Two salads:

- Garden Green (Mixed greens, cherry tomatoes, cucumber, pickled red onion, feta and lemon vinaigrette)
- Caesar Salad (Crisp romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge and zesty dressing)
- Traditional Potato Salad (Red potato, onion, celery, egg, creamy pommery mustard dressing)
- Creamy Coleslaw (shredded green cabbage and carrot, house made creamy dressing)

BBQ Option 1:

Choose two:

- House made beef burgers/Veggie Burgers
- Jumbo hotdog
- Oktoberfest Sausage with sauerkraut

\$30 per person

BBQ Option 2:

Choose two:

- Grilled 8oz Steak
- Marinated Chicken
- Grilled Pork Chops
- House made beef burgers/Veggie Burgers/Jumbo Hot dogs

\$50 per person

Add ons:

-Atlantic Lobster	Market Price
-Additional Entree in Option 1	\$2.50 per person
-Additional Entree in Option 2	\$5.00 per person
-Additional Salad (for 25 people)	\$25.00
-2 dozen fresh local Corn on the Cob	\$25.00 (based on availability)
-Baked Beans and Cornbread (for 25 people)	\$50.00
-Steamed Mussels with garlic butter (20 lbs)	\$100.00

Need a little extra?

Whether you are planning a cocktail reception before dinner or having a get together at your chalet or cabin, we have many options to suit your needs and enhance your stay.

Trays, Platters , Boards

Gourmet Cheese Board

Assortment of domestic and imported cheeses accompanied by crackers, grapes and olives
\$150 for up to 25 guests, \$300 for up to 50 guests

Atlantic Smoked Salmon Board

Garnished with pickled red onion and capers, served with house made tomato chutney and toasted baguette.

\$150 for up to 25 people (1 KG of smoked salmon)

Crudités and dip

Variety of fresh cut vegetables served with house made creamy dip

\$75 for up to 25 people, \$150 for up to 50 guests

Fresh Fruit Salad

Seasonal fruit paired with honey yogurt sauce

\$125 for up to 25 people, \$250 for up to 50 people

Deli Meat Tray

Deli smoked ham, roast beef, turkey breast served with house made pickles

\$75 for up to 25 people, \$150 for up to 50 people

Hand cut chips and dips

House made chips with a house made dip trio of spicy mayo, roasted red pepper, and creamy pesto

\$25 for up to 25 people, \$50 for up to 50 people

Middle East Feast

House made hummus, tabouli, baba ganoush served with fresh and toasted pita chips

\$75 for up to 25 people, \$125 for up to 50 people

Mexican Fiesta Platter

House made layered Mexican dip with creamy base topped with salsa, bell peppers, green onion and assorted cheese blend served with crispy nacho chips

\$75 for up to 25 people, \$125 for up to 50 people

Assorted Finger Sandwiches

Egg salad, tuna salad and chicken salad served as variety on assorted breads and wraps
\$125 for up to 25 people (100 pieces), \$250 for up to 50 people (200 pieces)

House Made Cookies

Assorted house made cookies with a variety of chocolate chip, sugar, oatmeal raisin, peanut butter, snicker doodle and shortbread. (variety will vary)
\$40 for up to 25 people (50 cookies), \$80 for up to 50 people (100 cookies)

Biscuits and Molasses Butter

House made buttermilk biscuits served with molasses butter
\$50 for up to 25 people (50 biscuits), \$100 for up to 50 people (100 biscuits)

House Made Squares

Assorted house made squares with a variety of Nanaimo, peanut butter, lemon squares, brownies, date squares, coconut squares. (variety will vary)
\$75 for up to 25 people (50 squares), \$125 for up to 50 people (100 squares)

Gluten Free Sweets

Assorted gluten free cookies and squares.
\$50 for up to 25 people (25 pieces)

Assorted Salads

Choose from any of our salads listed in the Dinner portion of the kit
\$25 for up to 25 people

Juice Dispensers

Punches, Lemonades and Iced Teas served in a 5 Litre dispenser
\$25 for up to 5 Litres

Passed Hors d'oeuvres

Passed hot and cold hors d'oeuvres are priced per dozen with a minimum order of three dozen per selection.

Vegetable Spring Rolls

\$22

Ham & Cheese Quiche

\$23

Cherry Tomato & Bocconcini Skewers with Basil Pesto

\$23

Mini Burgers		
	\$24	
Spanikopita		
	\$24	
Mango Chicken Lollipops		
	\$25	
Curry Spiced Chicken Skewers with Minted Yogurt		
	\$25	
Fish & Chips		\$26
Shaved Roast Beef with Caramelized Onion & Blue Harbour Blue Cheese		
	\$26	
Bacon Wrapped Scallops		
	\$27	
Coconut Shrimp with Sweet Thai Chili Sauce		
	\$27	
Fried Lobster Mac & Cheese with Spicy Mayo		
	\$28	
Atlantic Lobster Mini Tartlet		
	\$28	
Smoked Salmon with Tomato Chutney and pickled red onion on toasted crostini		\$28
Oysters on the Half shell		\$30
Chef's Selection of Hot and Cold Hors d'Oeuvres		
	4 pc Per Guest	\$8.50 Per Person
	8 pc Per Guest	\$16 Per Person
	(minimum 20 guests)	

Late Night Nibbles

Nacho Bar

Crisp corn tortillas with salsa, sour cream, house made guacamole, warm house made cheddar cheese sauce, jalapenos and green onion for garnish.

\$250 for up to 50 people

Flavoured Popcorn Bar

Assortment of flavoured popcorns, including movie theatre butter, caramel corn, chili & lime, salt & pepper.

\$100 for up to 50 people

Poutine Bar

Crispy coated fries, sweet potato fries, cheese curds, served with hot beef gravy, vegan gravy and assorted condiments including roasted red pepper dipping sauce and ketchup.

\$250 for up to 50 people

Pizza Pizza

Cheese, Donair, Spicy Pepperoni, Mediterranean, and garlic fingers with dipping sauce.

\$250 for up to 50 people

Grilled Cheese Bar

Chef attended grilled cheese bar with assorted artisanal breads, assorted cheeses and smoked bacon.

\$250 for up to 50 people