



# Dinner

## BUFFET DINNER

### **Appetizers**

selection of breads  
assortment of seasonal crisp vegetables with roquefort and creamy ranch dipping sauces

### **Salads**

Please choose three from the following:

#### **Organic Green Salad**

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with a dijon & balsamic vinaigrette

#### **Baby Spinach Salad**

with sliced mushrooms, mozzarella, caramelized pecans and honey-mustard dressing

#### **Caesar Salad**

crisp romaine, parmesan cheese, herbed garlic croutons and traditional creamy dressing

#### **Greek Pasta Salad**

with mixed greens, feta, onion, black olives and bowtie pasta with red wine vinaigrette

#### **Broccoli Salad**

crisp broccoli florets, sliced almonds, red onion, bacon and creamy dressing

#### **Three Bean Medley**

### **Chilled Items**

Please choose three from the following:

#### **Assorted Domestic & Imported Cheeses**

#### **Cold Stuffed Poached Salmon** (Additional)

**House Made Hummus** drizzled with extra virgin olive oil, served with pita crisps

**Thai Shrimp Salad** wrapped in rice paper, drizzled with sake-infused soy sauce

**Asparagus Spears** chilled & served with pomegranate molasses

#### **Charcuterie Platter**

pastrami, mortadella, toupie ham, genoa salami, roast beef & smoked turkey with condiments

#### **Atlantic Seafood Platter**

smoked salmon, lemon broth marinated mussels, smoked mackerel, solomon gundy & baby shrimp tossed in Asian sesame dressing with condiments (Additional)

**RCR  
HOSPITALITY  
GROUP**



*Yes we can!*

Tel: 902.454.8533    [www.rcr.ca](http://www.rcr.ca)

*All prices are subject to a customary 17% taxable service charge and 15% applicable HST.  
Prices are subject to change. All prices are guaranteed 90 days prior to the function.*



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## BUFFET DINNERS

### Entrées

All buffets include potato or rice and vegetable.

Please choose two from the following:

### Lamb, Beef & Chicken Skewers

marinated with peppers, Spanish onion & mushroom in a garlic & rosemary pan jus

### Flat Iron Beef

tender sliced beef with red currant and green peppercorn jus lie

**Top Sirloin of Beef au Jus** (carved by our Chef, labour fee applies.)

**Baked Haddock** in a kaffir lime cream sauce

**Mac & Cheese Croquettes** with wild mushroom and root vegetable ragout

### \*Chana Chaat Masala

brabant potatoes, charred tomato sauce

(\*This dish celiac, lactose free and vegan friendly.)

**Atlantic Salmon** with red pepper, corn and apricot chutney

**Baked Seafood** with thermidor sauce

### Chicken Jalfrezi

pan-seared chicken breast with fresh ginger, Asian spices & tomato sauce

### Sautéed Chicken Angelo

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts

and black olives in a chardonnay sauce

### Roast Pork Loin

slow roasted with pommery mustard & marsala sauce

### \*Carved Prime Rib au Jus (additional)

whole succulent "AAA" prime rib, carved by a chef

(\*roasted to medium doneness unless specified otherwise)

### Portobello al Romana

portobello mushrooms filled with marinated vegetables

and gratinéed with mozzarella and parmesan cheese

Additional Buffet Item for an additional fee.

### Desserts

Belgian Chocolate Ganache & Hazelnut Cream Cake, Chocolate Amaretto Cheesecake,

Assortment of Macaroons, Apple Rhubarb Pie, Fresh Sliced Fruit,

Strawberry Shortcake, Croquembouche of Chocolate Dipped Mini Eclairs,

Gulab Jamon (sweet cottage cheese dumplings) with Rose Water Infused Syrup,

Home-Baked Squares & Cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

(Minimum 50 guests)



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### Seaport Farmer's Market Buffet

Variety of Fresh Baked Breads, Rolls & Crisps  
Nova Scotia Creamy Seafood Chowder with Biscuits  
Brown Sugarcane & Beet Salad  
Organic Green Salad  
Cultivated Mussels in Garlic Cream  
Atlantic Smoked Salmon with Dilled Cream Cheese, Capers & Red Onion

Dorey filled with crushed ice & Nova Scotia Chilled Lobster Tails & Claws served with drawn butter

Selection of Local Oysters with traditional accompaniments

Hickory Smoked Northumberland Lamb Carvery ~  
Oulton Farm whole lamb carved by a chef with Rosemary Pan Jus

Handline Caught, Pan Seared Halibut with L'Acadie Cream Sauce

Free Range, Deboned Organic Chicken, Citrus-Glazed with Fine Herbs

Locally Grown Seasonal Vegetable Bundles

Sweet Potato Purée

Lunenburg County Scallop Potatoes

### Desserts

Apple Tatin

Strawberry Shortcake

Blueberry Grunt

Hand whipped cream, local berries & fruit

Freshly Brewed Starbucks Coffee & Tazo Teas

Minimum 75 guests.

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