



# Lunch

## Served Lunches

Choose one item from each section:

### Appetizers

**Gazpacho** with crème fraîche dusted with cinnamon

**Baby Beet & Buttermilk Soup**

**Leek & Potato Soup**

**Tomato Basil Soup**

**Vegetarian Minestrone**

**Nova Scotia Creamy Seafood Chowder** (Additional charge)

**Baby Spinach Salad**

with sliced mushrooms, caramelized pecans and a honey mustard dressing

**Fresh Garden Salad with Roasted Garlic & Raspberry Vinaigrette**

**Caesar Salad** with crisp romaine, parmesan, & herbed croutons

**Greek Pasta Salad** with mixed greens, feta, & olives tossed with bowtie pasta

**Tender Arugula Leaf Salad** with seasonal mesclun greens,  
sun-dried cranberries & crumbled feta (Additional charge)

### Entrées

**Chicken Parmigiana**

lightly breaded baked breast of chicken with parmesan and Mozzarella cheese, served with Fettuccine Alfredo

**Sautéed Chicken Angelo**

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts, black olives  
and dry white wine, served with saffron scented roasted garlic and rosemary potatoes

**Beef Bourguignon**

tender pieces of beef tips braised with earthen mushrooms & red wine, served over egg noodles

**Chicken Cordon Bleu**

chicken breast filled with black forest ham, Swiss cheese & tarragon, chef's potato  
and vegetable of the day served with a roasted garlic cream sauce

**Pan-fried Blackened Haddock**

North shore haddock blackened in a cast iron pan with creole spices,  
served with pineapple-orange salsa and basmati rice

**Atlantic Salmon**

ginger glazed & pan seared, smokey BBQ sauce, garlic risotto

**Caribbean Jerk Seasoned Chicken Breast**

served with Peas Pillau and Tangy Mango Salsa

**Slow Braised Hanger Steak**

with forest mushroom sauce & mashed potatoes

**Vegetarian Wellington**

sautéed seasonal vegetables wrapped in phyllo pastry served with a tomato-basil sauce

Tel: 902.454.8533    www.rcr.ca



*Yes we can!*

All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



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### Desserts

**Choice of Pie** ~ Pecan, Lemon Meringue or Blueberry

**Traditional Annapolis Valley Apple Crisp** with Ice Cream

**Tiramisu** with fresh berries

**Fresh Berries Palmier**

Puff pastry triangles filled with fresh berries & pastry cream

**Belgian Chocolate Ganache & Hazelnut Cream Cake**

**Lemon & Lime Pavé**

Lemon & lime flavoured custard square, with a cookie crumb crust garnished with candied citrus peel

**Coconut Meringue Pie** with passion fruit custard & fresh berries

Freshly Brewed Coffee & Selection of Teas

Minimum 30 guests or a labour charge will apply.

**RCR  
HOSPITALITY  
GROUP**



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