



Dinner

WORKING DINNER BUFFET

(Served buffet style in your meeting or conference room)

Please choose three of the following salads:

- Greek Pasta Salad** with sliced black olives, feta & oregano vinaigrette
- Tossed Mesclun Greens Salad** with cherry tomatoes, candied pecans & sherry vinaigrette
- Baby Spinach Salad** with honey dijon dressing
- Classic Caesar Salad** with herb croutons & crisp bacon bits
- Traditional Lunenburg County Potato Salad**
(Substitute Atlantic Seafood Chowder for one of the above for an additional charge.)

Please choose one of the following entrées:

- Tenderloin Beef Tips** - roasted tender sliced beef with red currant & green peppercorn jus lie
- Fresh Herbs & Garlic Rubbed Chicken** -with charred scallions and chipotle cream sauce
- Broiled Fish** - with roasted fennel, meyer lemon & almond beurre noisette
- Blackened Fillet of Haddock** - with chipotle spiked white wine sauce
- Casserole of Chicken** - with maple infused coconut curry sauce
- Eggplant Caponata** - with penne pasta & oven roasted tomatoes

Buffet includes chef's potato or rice & seasonal vegetable medley.

Sliced fresh fruit, petite desserts & house-made cookies
Freshly Brewed Coffee & Selection of Teas

A second entree may be added for an additional charge.
Minimum 20 guests or a labour charge will apply.

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Yes we can!

Tel: 902.454.8533 www.rcr.ca

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



Dinner

SERVED DINNERS

Choose one item from each section:

Appetizers

Oriental Salad

with baby arugula, sliced mango, cucumber, red radish, peppers, kaffir lime leaves and a hoisin sesame dressing

Baby Spinach Salad

with sliced mushrooms, Mozzarella, caramelized pecans & red wine vinaigrette

Caesar Salad

crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing

Organic Green Salad

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

Bosc Pear Salad

with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette

Beet and Blood Orange Salad

with watercress, capers, truffle infused chèvre, crushed toasted hazelnuts, yuzu citrus vinaigrette

Duck Confit Niçoise

classically prepared with green beans, red onion, potato and boiled egg, extra virgin olive oil and freshly squeezed lemon

Wild Mushroom Bisque

accented with thyme and crème fraîche

Gazpacho with crème fraîche & dusted with cinnamon

Baby Beet & Buttermilk Soup

Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche & cinnamon herb crouton

Fresh Atlantic Seafood Chowder (Additional charge)

Trio of Risottos (Additional charge)

Saffron, wild mushroom & asparagus risottos with shaved Grana Padano

Additional courses or Chef's interesting sorbet may be added for an additional charge.



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SERVED DINNERS

Entrées

Entrée price includes one appetizer selection and dessert.

Pan-seared Chicken Supreme

with apple bourbon sauce & dauphinoise potato

Roast Prime Rib au Jus (minimum 20 people)

6 oz. sliced Alberta triple "A" prime rib served with yorkshire pudding, seasonal vegetables & garlic mashed potatoes

Beef Tenderloin

pan seared with shallot fondue, veal demi and red wine reduction, yam and Yukon gold dauphinoise

Herb-crusted Rack of Lamb

with balsamic & port reduction and thyme-scented barley risotto

Duo of Petite Filet of Beef

with Muscat Jus Lie & Cajun Dusted Sea Bass

Bouquet of seasonal vegetables & dauphinoise potato

Atlantic Salmon

10 oz USDA Prime Grilled Striploin

with caramelized cipolini jus lie, garlic mashed potatoes & haricots vert

Portobello al Romana

filled with basil marinated vegetables in white wine reduction and gratinéed with mozzarella & parmesan, served with thyme-infused polenta

***Chana Chaat Masala**

brabant potatoes, charred tomato sauce

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

Stuffed Chicken Supreme

stuffed with prosciutto, pistachio and mushroom farci,

served with truffle infused mousseline potato and morel mushroom sauce

Note: If more than one entrée is selected, a pre-count of meals is required 72 hours prior.

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Desserts

- Chocolate Pâté** with raspberry coulis
Belgian Chocolate Ganache & Hazelnut Cream Cake
Pineapple Upside-Down Cake
with crème anglaise & fresh berries
Chocolate Velvet Tart
chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise
Black & White Chocolate Macadamia Nut Tower
with banana rum sabayon
Classic Crème Brûlée (additional charge) with fresh berries
Mille-feuille
alternating passion fruit & strawberry Bavarian cream & finished with raspberry glazed lychees
Chocolate Praline Pyramid (additional charge)
with chocolate sauce & sesame crusted croustillant
Chocolate Amaretto Cheesecake with Raspberry Coulis
Flourless Chocolate Cake
with Bailey's crème anglaise
Freshly Brewed Coffee & Selection of Teas

Minimum 30 guests or a labour charge will apply.

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Executive Dinner

amuse bouche
to entice the palate

Coconut Kaffir Lime Soup
with straw mushroom, tiger shrimp dumplings, mango
pea shoot salad

Pan-Seared Digby Scallops
on asparagus and truffle risotto

sorbet
lychee and apple

Tournedos Rossini
pan seared beef tenderloin with Quebec foie gras on brioche crisp
tawny port reduction

Chocolate Pot de Crème
peanut brittle, caramelized pineapple

Freshly Brewed Coffee & Selection of Teas

(Minimum 15 people.)

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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

Brocoli Salad

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

Bean Salad

Chilled Items

Please choose three from the following:

Assorted Domestic & Imported Cheeses

Cold Stuffed Poached Salmon (Additional charge)

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 charge)

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BUFFET DINNER

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, additional \$75.00)

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** (add \$4.00)

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

A third buffet item may be added for an additional charge.

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 Coffee & Selection of Teas

(Minimum 50 guests)

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Dessert

DESSERT BUFFET

Variety of cheesecakes, layer cakes, flans, homemade tarts, fresh sliced fruit, home-baked squares & cookies and biscotti

Please choose one from the following:

Strawberry Extravaganza

fresh strawberries in grand marnier, chocolate dipped strawberries, strawberries with sour cream & brown sugar, strawberry mousse

or

Dessert Flambée

Please choose from the following:

Cherries Jubilee, Peppered Strawberries
or Bananas Foster
(Chef's labour fee applies.)

freshly brewed continental dark coffee & selection of teas
Add a second option for an additional charge.

"The Chocolate Fountain . . . The perfect touch to any Event!"

All chocolate fountain options are based on a minimum 50 guests.

Decadent Belgian Dark Chocolate

fruit display including strawberries, golden pineapple, banana and honeydew
all with bamboo skewers for the perfect dip

Garden Bounty Theme

vanilla and almond biscotti, cream-filled eclairs & florentines with exotic tropical fruit
including mango, golden pineapple, guava, kiwi, banana, strawberries,
honeydew and cantaloupe garnished with sliced coconut and sugarcane



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