



# 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 fee.)

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 Starbucks Coffee & Tazo Teas

(Additional fee for a second entrée.)

Minimum 30 guests or a labour charge will apply.

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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.*



# Dinner

## SERVED DINNERS

Choose one item from each section:

### Appetizers

#### **Insalata Caprese**

sliced fresh buffalo mozzarella, tomatoes, fresh basil & drizzled with olive oil

#### **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

#### **Brown Sugarcane & Beet Salad**

with truffled honey & goat cheese dressing

#### **Bosc Pear Salad**

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

#### **Rice Paper Rolls**

filled with house cured smoked chicken, apple & fennel slaw

#### **Dungeness Crab Cakes**

chipotle aioli, argula salad, molasses vinaigrette  
(Additional)

#### **Beef Carpaccio**

razor-thin slices of beef tenderloin, shaved parmesan, black truffles, wasabi & saffron aioli (Additional)

#### **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)

#### **Trio of Risottos** (Additional)

saffron, wild mushroom & asparagus risottos with shaved Grana Padano

Any of the above as an additional course for an additional fee.  
Chef's interesting seasonal sorbet as an extra course for an additional fee.



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### Entrées

Entrée price includes one appetizer, entrée and dessert selection.

#### **Pan-seared Chicken Supreme**

with apple bourbon sauce & dauphinoise potato

#### **Roast Prime Rib au Jus**

6 oz. sliced Alberta triple "A" prime rib served with yorkshire pudding, seasonal vegetables & garlic mashed potatoes (minimum 20 people)

#### **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**

dark miso rubbed with garlic chardonnay cream sauce, asparagus risotto and leek frites

#### **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**

stuffed with prosciutto, pistachio and mushroom farci, served with truffle infused mousseline potato and morel mushroom sauce

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### Desserts

**Chocolate Pâté** with raspberry coulis  
**Pineapple Upside-Down Cake**

with crème anglaise & fresh berries

**Carrot Cake**

roasted carrots, cream cheese icing, rhubarb gastrique, pistachio dust

**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** with fresh berries (additional)

**Mille-feuille**

alternating passion fruit & strawberry Bavarian cream & finished with raspberry glazed lychees

**Chocolate Praline Pyramid**

with chocolate sauce & sesame crusted croustillant (additional)

**Chocolate Amaretto Cheesecake with Raspberry Coulis**

**Flourless Chocolate Cake**

with Bailey's crème anglaise

Freshly Brewed Starbucks Coffee & Tazo Teas

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# Dinner

## 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 & 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 Starbucks Coffee & Tazo Teas

Minimum 15 guests.

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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

#### **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)

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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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## BUFFET DINNERS

### 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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