



Receptions

From the Sea

Fresh Nova Scotia Mussel Bar -
steamed mussels with lemon & garlic butter

Smoked Seafood Mirror
smoked salmon, scallops, mackerel & trout, with condiments and crackers

Oyster Bar (minimum 50 people)
Malpeque oysters shucked to order with tabasco, spicy cocktail sauce,
Lea & Perrins, pepper, lemon ~ Market Price per person

Black Tiger Shrimp Presentation
with spicy cocktail sauce & lemon

Scallop Flambée Station - with Pernod & cream

Shrimp Flambée Station - with brandy or coconut rum

Sushi Bar - served with wasabi, soy and ginger

Smoked Salmon - served with chopped egg, red onions, tomatoes, capers, lemon,
cream cheese and fresh baguette slices

Chilled Poached Halibut
with silky avocado mousse & mango batons (minimum 25 people)

Gazpacho topped with crab claws



**RCR
HOSPITALITY
GROUP**



Yes we can!

Tel: 902.454.8533 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.*



Receptions

Platters and Presentations

Vegetable Crudité & Dip

seasonal fresh vegetables with complementary dipping sauces

Trio of Chef's Assorted Dips

chef's choice of three house-made dips, pita crisps, crostini & seasonal veggie sticks

Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

Imported & Domestic Cheeses

served with assorted crackers & toasts, garnished with grapes & strawberries

Display of Nova Scotian Artisanal Cheeses

served with housemade jams and a variety of crisps

Seasonal Sliced Fresh Fruit with yogurt dip

Hip of Beef (serves approximately 100 guests)

with assorted mustards, horseradish and mini kaisers

Lamb Carvery (serves approximately 25 people)

half a hickory smoked Nova Scotia lamb, pretzel buns, grain mustard, mint raita

Chef Attended Build Your Own Salad Station

traditional Chicago chopped salad or Caesar (minimum 25 people)

Add \$95.00 for labour as this is a chef-attended station.

Sauté Station (serves 50 people)

wild mushrooms (shiitake, portobello, king, cultivated & seasonal)

sautéed with shallots & fresh herbs, garlic & extra virgin olive oil

Pasta Bar

roasted chicken with coconut curry penne, fusilli pesto alfredo, italian marinara bowtie

grated parmesan cheese, sauteed mushrooms, caramelized onions, chopped fresh scallions

Assorted Finger Sandwiches (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef,

and ham & swiss and grilled marinated vegetables

Soft Tortilla Wraps (24 pcs.)

egg salad, tuna salad, chicken salad, roast beef with candied onions,

ham & Swiss, and grilled marinated vegetables

Nacho Bar

corn chips, salsa, sour cream, tomato, onion, cheese & jalapeños

Add chili or browned beef for an additional fee

Chicken Wings (6 per person)

Buffalo fire ball wings served with carrot & celery sticks with blue cheese dressing

Ultimate Pizza Party (2 pcs. per person)

selection of vegetarian, pepperoni & cheese, and the works

Carvery (minimum 50 people) ~ carved by our Chef

served on assorted homemade rolls with condiments

Choose one:

Honey Glazed Country Ham

Roast Turkey

Roast Sirloin of Beef

Add pretzel buns to any carvery for an additional fee.

(minimum 50 people)

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Passed Hors d'Oeuvres

(Minimum order of 2 dozen per item)

- Digby Scallops Wrapped in Smoked Bacon**
- Spanakopita** - phyllo pastry stuffed with spinach, garlic & feta cheese
- Bruschetta** - roma tomatoes, herbs, feta cheese & olive oil
- Roasted Poblano Meatballs** - tossed with pineapple & cilantro
- Tandoori Chicken** - on crispy naan with spicy mango chutney
- Feta Cheese en Croute** - phyllo wrapped feta & chevre
- Portobello Mushrooms & Leeks** - sautéed in garlic butter & cream, served in mini phyllo baskets
- Chicken Satay** - with peanut & coconut-curry dipping sauce
- Moroccan Lamb Skewer** - with mint raita
- Lobster Cappuccino** - served in petite cups
- Chicken Makhani** - on naan bread drizzled with cucumber-mint yogurt
- Top Sirloin Beef** - in red nugget potatoes topped with red onion chutney & boursin cheese
- Tomato & Bocconcini Tian** - drizzled with olive oil and aged balsamic
- Lobster & Cilantro Salad on Rice Crisps**
- Salmon Mousse Circle** - with a smoked salmon crown garnished with capers
- Prosciutto Melon Balls**
- Valley Apples, Celery & Feta Salad on Crisp Endive**
drizzled with pomegranate molasses emulsion
- Black Mission Figs Tapenade** with truffle-infused goat cheese on mini almond biscotti
- Cold Soup** - Chilled granny smith apple and calvados soup served in petite cups
- Sweet Chili Glazed Pulled Pork** on potato cake with grilled pineapple

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- Mini Kobe Sliders** with chipotle aioli
- Lobster Bonbons** with sweet Thai chili sauce
- Petite Lobster Cakes** with chive crème fraîche
- Smoked Duck Spring Rolls** with blueberry & pear chutney
- Shrimp Wontons** with Thai chili dip
- Mini Fish n' Chips** served carnival-style in a newspaper cone
- Smoked Duck Breast** thinly sliced duck breast on crisp brioche with blueberry compote
- Mini Lamb Burgers** - With onion tobacco
- Steamed Pork & Shrimp Dim Sum** served with ginger-soy sauce
- Arancine** shrimp filled, deep fried risotto balls with smoked tomato coulis
- Grilled Lamb Chops** tender marinated lamb chops with dijon mustard & thyme served with a port & balsamic reduction dipping sauce
- Mini Aloo Samosas**
a tasty filling of potatoes, coriander, garam masala served with tamarind dip
- Pan-seared Foie Gras** with black mission figs & port compote on corn brioche
- Char Sui Glazed Quail** wrapped in delicate paratha
- Escargot Bourguignonne** served on button mushrooms
- Petite Shepherd's Pie**
creamy mashed potatoes, tender corn and ground beef, layered in a trifle cup
- Jumbo Shrimp Cocktail** served with vodka enhanced house made cocktail sauce
- Fresh Shucked Oysters** served on crushed ice with champagne jelly
- Sushi** : choice of house made vegetarian, salmon or shrimp sushi
with mini wasabi balls, pickled ginger & soya sauce
- Beef Carpaccio** razor thin slices of beef tenderloin with shaved pecorino & black truffles
- Smoked Salmon Ceviche** on cucumber round with wasabi ponzu
- Petite Pulled Pork Sandwich** in house-made brioche bun with cranberry chutney
- Nova Scotia Smoked Salmon** on crostini with capers & red onion
- Ahi Tuna Forks** lavender rubbed, quickly seared with wasabi aioli

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