



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)

Insalata Caprese

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

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

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

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.



Yes we can!



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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

Chocolate Mousse

Black & white chocolate mousses, garnished with fresh berries

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 Starbucks Coffee & Tazo Teas

Minimum 30 guests or a labour charge will apply.

**RCR
HOSPITALITY
GROUP**



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