



lobster

## THE ULTIMATE LOBSTER SUPPER

### Reception Options

#### Option #1

Our selection will include some or all of the following, depending on market conditions:

Black Tiger Shrimp Presentation *with spicy cocktail sauce & lemon*  
Smoked Seafood Mirror *smoked salmon, scallops, mackerel & trout, with condiments and crackers*  
Oysters on the Half Shell *with spicy seafood sauce*  
Digby Scallops - *wrapped in smoked bacon*  
Salmon Mousse Circle *with a smoked salmon crown, garnished with capers*  
Petite Crab Cakes - *pineapple-banana pepper relish, curry aioli*  
Portobello Mushrooms & Leeks *sautéed in garlic butter & cream,*  
Top Sirloin Beef  
*in red nugget potatoes topped with red onion chutney & boursin cheese*  
Imported & Domestic Cheeses with assorted crackers,  
*garnished with grapes and berries*  
Vegetable Crudité *with various sauces*

#### Option #2

Oysters on the Half Shell *with spicy seafood sauce*  
Steamed Cultivated Mussels *served with lemon & garlic butter*  
Digby Scallops *wrapped in smoked bacon*  
Salmon Mousse Circle *with a smoked salmon crown, garnished with capers*  
Petit Crab Cakes - *pineapple banana-pepper relish, curry aioli*  
Portobello Mushrooms & Leeks *sautéed in garlic butter & cream,*  
Top Sirloin Beef *in red nugget potatoes topped with red onion chutney & boursin cheese*  
Imported & Domestic Cheeses *with assorted crackers, garnished with grapes and berries*  
Vegetable Crudité *with various sauces*  
Continental Cheeses & Fresh Fruit *with assorted crackers*  
Vegetable Crudité *with various sauces*

#### Option #3

Steamed Cultivated Mussels *served with lemon & garlic butter*  
Salmon Mousse Circle *with a smoked salmon crown, garnished with capers*  
Top Sirloin Beef *in red nugget potatoes topped with red onion chutney & boursin cheese*  
Continental Cheeses & Fresh Fruit - *with assorted crackers, garnished with grapes & berries*  
Vegetable Crudité - *with various sauces*

#### Option #4

Steamed Cultivated Mussels *served with lemon & garlic butter*  
Vegetable Crudité *with various sauces*

#### Option #5

Chef's Assorted Dips  
*chef's choice if three house-made dips served with pita crisps, crostini & seasonal veggie sticks*

Reception menus based on 1 hour food service, minimum 100 guests

*All prices quoted are subject to a customary 17% taxable service charge and 15% applicable HST.*

Tel: 902.454.8533

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*Yes we can!*



## DINNER

When guests are seated, tables will be set with baskets of rolls and butter, country pickle jars and platters containing potato salad, coleslaw, lemon, and drawn butter. Dinner service will consist of PewterGlow plates and stainless flatware, including lobster picks, crackers and lots of large paper napkins.

After the guests are seated, dinner will begin with a "Parade of Lobster." All the servers will parade into the banquet area with large platters of lobster and corn, held high. They will disperse to their assigned tables, and offer the platters to the guests to select their corn and lobsters.

Dinner will consist of:

Clearwater locally caught lobster, steamed in sea water (not boiled), pre-cracked, & served with drawn butter

Corn on the cob dipped in butter

Lunenburg County potato salad

Tangy coleslaw

Country jars of dilled carrots, pickles and olives

Fresh dinner rolls with butter

A plastic (not paper) lobster bib & towelette

Dessert will consist of Nova Scotia Blueberry Grunt, Strawberry Layer Cake or Annapolis Valley Apple Crisp, depending on the season ~ Chef's Choice

Coffee & Tea

The base price for the Ultimate Lobster Supper covers virtually everything except the cost of the lobster. To this, you add the cost of whatever size and type of lobster you select. Lobster prices in Nova Scotia vary widely depending on the season and the quality of the lobster.

Our "base price" pricing allows you to take advantage of seasonal price changes, and gives you the benefit of selecting the type of lobster you feel is best for your group, without additional mark-ups. For example, if you serve 1-1/4 lb. lobsters, and our cost per pound at the time of your function is \$9.00, you would add \$11.25 to the base price. If you serve 2 lb. lobsters, you add \$18.00 to the base price.

To create an "all you can eat" lobster supper, additional lobsters will be ordered, cooked & cracked, and passed as seconds, until they are gone. These lobsters are also invoiced at our cost. A copy of our supplier's invoice for lobsters will be attached to your final invoice.

The alternate meal will be barbecued chicken with all the trimmings to match the portions of lobster. In addition, we will provide vegetarian and kosher meals, if sufficient notice and a guarantee are given.

**OPTIONS:** To really impress your guests, add:

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

**Seafood Sampler** of smoked salmon, smoked scallops, Solomon Gundy and condiments

**BBQ Platter** with hickory smoked ribs, chicken and brisket

**After Dinner Tasting Plates** with cheeses, dried fruit, hand rolled truffles & chocolate dipped strawberries

**Hot towelette service**, French served

Nautical décor and lighthouse centerpieces

Cloth lobster bibs printed with your corporate logo as a memento of your event

Lobster hats or sou'westers

For off site venues, a fee will apply to cover the transportation, delivery, set-up and dismantle of all necessary preparation and serving equipment, tables, chairs, linens, dishes, cutlery, glassware, etc.

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