

Dinner

We Proudly Brew
STARBUCKS COFFEE
Fiers de vous servir



SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert selections

Appetizers

Roasted Parsnip Bisque with buttermilk and maple
Butternut Squash Bisque

confit carrots & walnut oil with goat cheese

Fresh Atlantic Seafood Chowder (GF) (add \$3.50)

Spinach Salad

baby spinach with toasted quinoa, pomegranate and dried cranberries,
pickled onions with a maple and dijon dressing

Grilled Caesar Salad

crisp pancetta with shaved parmesan and herbed garlic croutons

Roasted Beet Salad(GF)

with orange segments, goat cheese crumble,
toasted almond with citrus pomegranate vinaigrette

Grilled Pear Salad (GF)

with arugula, crumbled boursin, candied hazelnuts,
pickled shallots, ice wine vinaigrette

Insalata Caprese (GF)

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

Carpaccio of Medjool Dates

with whipped goat cheese, pistachio crumble and wilted rocket

Goat Cheese Brûlée (add \$3.50)

with beet & arugula salad with orange segments,
lime and truffle scented dressing

Tuna Carpaccio (GF) (add \$5.50)

razor thin ahi tuna, dry rubbed with coriander,
lavender & crushed pepper with duo of saffron & wasabi aioli

Dungeness Crab Cakes (add \$3.50)

chipotle aioli, arugula salad, pomegranate molasses

Duck Tataki (add \$5.00)

with grilled plums, edamame blackberry aioli and baby arugula

Beef Cured Gravlax (add \$5)

with rye croutons, beet chips, radish shoots and pickled radish with lemon & herb aioli

Pea Risotto

with seared miso glazed pork belly & pea shoots

Any of the above as an additional course \$5.50

Chef's interesting seasonal sorbet as an extra course \$3.95



All prices are subject to a customary 18% taxable service charge and 15% applicable HST.
Prices are subject to change. All prices are guaranteed 90 days prior to the function.

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HOSPITALITY
GROUP



Yes we can!

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Choose one item from Appetizer, Entrée and Dessert selections

Entrées

Entrée price includes one appetizer, entrée, potato, vegetable and dessert selection

Caprese Stuffed Chicken Supreme (GF) \$44.95

stuffed with baby mozzarella, basil and tomato confit, topped with a roasted garlic and basil cream sauce

Pan Seared Chicken (GF) \$41.95

herb and garlic marinated chicken breast with a potato & gluten free bread stuffing served with chicken pan jus

Stuffed Chicken Supreme (GF) \$44.95

filled with sausage & blueberry filling with maple cream

Filet Mignon (GF) \$53.95

with brandy flambéed local blueberry peppercorn sauce, dauphinoise potatoes

Short Ribs (GF) \$51.75

slow braised beef short rib, served with an aromatic braising jus seasonal vegetables and garlic infused mashed potato

Duo of Petite Filet of Beef with Muscat Jus Lie & Sake Miso Glazed Cod \$59.25

seasonal vegetables & dauphinoise potato

Duo of Char Grilled Beef Tenderloin & Garlic Seared Tiger Shrimp (GF) \$59.25

topped with béarnaise and served with perigueux sauce (upgrade to Lobster claws \$6.50)

Duo of Chicken & Salmon (GF) \$49.50

baharat dusted supreme of chicken and seared salmon topped with grilled lemon, served with a garlic cream sauce

Roasted Atlantic Salmon (GF) \$43.50

with truffle Yukon mash and lobster sauce

Portobello al Romana \$42.95

marinated portobello mushrooms roasted and filled with grilled vegetables, set atop red wine braised barley and gratineed with mozzarella and shredded parmesan cheese

Massaman Curry Bowl (GF) \$40.95

with jasmine rice, bean sprouts and finished with cilantro and lime

Miso Glazed Tofu (GF) \$40.95

with roasted fingerlings, lentils, asparagus spears, heirloom carrots, carrot & cardamom puree with herb cream sauce

Note: Two different entrees may be chosen with the third being vegetarian at an additional \$2.95 per person. Selection needs to be made in advance and place cards indicating the guest choice to be provided. We require the breakdown on entrée selections 5 business days prior.

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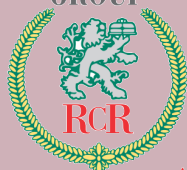
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Desserts

Ginger Mousse

with torched Italian meringue and cardamom sauce anglaise

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

Classic Crème Brûlée

with fresh berries (add \$2.50)

Orange White Chocolate Cheesecake

with cranberry compote, fresh cream and berries

Flourless Chocolate Cake (GF)

with Bailey's crème anglaise

S'mores Galore

rich chocolate cake on a graham crust with chocolate ganache and torched house made marshmallow, salted caramel drizzle

Pavlova Romano

Italian meringue filled with local seasonal berries, stone fruit jam, rhubarb gastrique

Triple Chocolate Mousse Cake

with chocolate sponge, raspberry compote and fresh cream

Chocolate Mousse Cup (GF, NF)

layers of rich milk and dark chocolate mousse separated by salted caramel and topped with a layer of white chocolate and berries

Individual Black Forest Cake

with fresh cream and Morello cherries

Stewed Apple Cider Cheesecake

with cinnamon pecan streusel and cider infused sauce anglaise

Cherry White Chocolate Cheesecake

with orange kirsch anglaise

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Freshly Brewed Starbucks Coffee & Tazo Teas

Tasting Plates add \$8.50 per person

sharing platters of house made pastries, cheese cake lollipops and French macarons with a selection of cheese, nuts and dried fruit garnished with chocolate dipped strawberries

Minimum 25 guests or a labour charge will apply



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Executive Dinner

Amuse Bouche
to entice the palate

Corn Veloute
with smoked fingerling potato, grilled corn, crispy pancetta and snow crab, with grapefruit caviar and pea shoots

Seared U10 Scallop
with pea puree, pomegranate kernels, edamame and tasted pine nuts

Sorbet
valley apple & calvados

Butter Poached Lobster topped Filet Mignon
goat cheese mashed potatoes, asparagus spears with pan jus

Triple Layer Mousse Cup
with salted caramel and lace cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

\$88.25 per person
Based on minimum of 15 guests



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BUFFET DINNERS

Appetizers

selection of breads
assortment of seasonal crisp vegetables
with roquefort and creamy ranch dipping sauces (GF)

Salads

Choose three from the following:

Seasonal Organic Salad (GF)

with organic lettuce, heirloom cherry tomatoes, cucumber,
compressed radish, green beans, brussel sprout leaves and herb gouda
with a dilled buttermilk dressing

Quinoa Salad (GF)

quinoa tossed with cucumber, mint, tomato, lemon and extra virgin olive oil

Baby Spinach Salad (GF)

baby spinach with toasted quinoa, pomegranate
and dried cranberry, pickled onion with maple dijon dressing

Caesar Salad

crisp pancetta, shaved parmesan, herbed garlic croutons

Greek Pasta Salad

feta, onion, black olives and bowtie pasta

Prosciutto & Seasonal Melon (GF)

with roma tomatoes, shaved parmesan & extra virgin olive oil

Beet Salad (GF)

arugula, beets & orange segments with goat cheese, yuzu vinaigrette

Chilled Items

Choose three from the following:

Assorted Domestic & Imported Cheeses

Chilled House Smoked & Maple Glazed Salmon (GF)

Shrimp Dumplings

with ponzu sauce

Asparagus Spears (GF)

lemon EVO and egg yolk

Antipasto Platter (GF)

marinated vegetables with Italian meats, cheeses and olives

Atlantic Seafood Platter (add \$4.95)

smoked salmon, lemon broth marinated mussels,
smoked mackerel, solomon gundy & baby shrimp tossed
in Asian sesame dressing with condiments



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BUFFET DINNERS

Entrées

Choose two from the following:

Lamb Kofta, Chicken Titka and Korean Beef Skewers (GF)

with minted yogurt and honey sriracha

***Top Sirloin of Beef au Jus (GF)**

Baked Haddock (GF)

with duglere sauce

Mac & Cheese Croquettes

rich and creamy Mac n' Cheese croquettes fried golden and served with a spicy tomato sauce and drizzled with chive crème fraiche

Atlantic Salmon (GF)

herb and mustard glazed with horseradish cream

Baked Seafood (GF)

with thermidor sauce

Classic Chicken Cacciatore (GF)

braised bone in chicken with tomato, peppers and fresh herbs

Sautéed Chicken Angelo (GF)

breast of chicken sautéed with mushrooms, sun-dried tomatoes, artichoke hearts & black olives in a chardonnay sauce

Braised Beef Tips

with king mushrooms and bordelaise sauce and mini yourkshire puddings

Slow Roasted Porchetta (GF)

with fig jam & garlic pan sauce

***Carved Prime Rib au Jus (GF)** (add \$5.50 per person)

whole succulent "AAA" prime rib with yorkshire pudding, carved by a chef (*roasted to medium doneness unless specified otherwise)

Eggplant Parmesan

with green tomato chow, tomato confit and roasted garlic purée

Additional entrée item \$5.25

All buffets are served with choice of rice or potato & seasonal vegetables

Desserts

Flourless Chocolate Cake with chocolate ganache

Orange White Chocolate Cheesecake with cranberry compote

Carrot Cake with cream cheese icing

Assortment of Macaroons, Fresh Baked Pies, Sliced Fruit

Layer Cake

House Baked Cookies and Squares

Freshly Brewed Starbucks Coffee & Tazo Teas

\$55.50 per person (minimum 50 guests)

*** Add \$115 for chef-attended station**

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BUFFET DINNERS

Seaport Farmer's Market Buffet

Variety of fresh baked breads, rolls & biscuits

Nova Scotia Creamy Seafood Chowder
with pan-seared salmon, shrimp, scallops, white fish and mussels

Roasted Beet Salad
with orange segments, goat cheese crumble,
toasted almonds with citrus pomegranate vinaigrette

Organic Green Salad
seasonal organic lettuce, heirloom cherry tomatoes, cucumbers,
compressed radish, green beans, brussel sprout leaves
and herb gouda with dilled buttermilk dressing

Cultivated Mussels
in garlic cream

**Dorey filled with Crushed Ice &
Nova Scotia Chilled Lobster Tails & Claws**
served with drawn butter

Selection of Local Oysters
with traditional accompaniments

Atlantic Planked Smoked Salmon
house smoked and maple glazed on a thick cedar plank

Outlon Farm Ham and Pork Belly
maple and all spice glazed with braised red cabbage

Free Range, Deboned Organic Chicken
with lardon, grilled corn and herb cream

Roasted Brussel Sprouts with Bacon
oven roasted and tossed with warm rendered bacon

Locally grown seasonal vegetables
Lunenburg County scallop sweet potatoes

Desserts

Apple Tatin
Strawberry Shortcake
Sliced Fruit & Berries

Freshly Brewed Starbucks Coffee & Tazo Teas

\$96.50 per person (minimum of 50 guests)

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WORKING DINNER BUFFET

(served buffet style in your meeting or conference room)

Choose three salads and one entrée section

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

Chickpea Salad

chickpeas tossed with cucumber, red onion and feta, chopped romaine, chiffonade mint and olive oil and lemon dressing

Traditional Lunenburg County Potato Salad

Atlantic Seafood Chowder add \$3.25

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

Herb Crusted Fillet of Tilapia

oven baked with fennel & charred tomatoes, vin blanc sauce

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

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

Sliced fresh fruit, petite desserts & house-made cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

\$39.75 per person

(add \$8.25 for a second entrée)

Minimum 30 guests or a labour charge will apply.



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