



## "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 *wrapped in smoked bacon*
- Petite Crab Cakes *pineapple-banana pepper relish, curry aioli*
- Portobello Mushrooms & Leeks *sautéed in garlic butter & cream, served in mini phyllo baskets*
- Roast Beef Canapés *thinly sliced beef topped with candied onions & asparagus tips*
- Continental Cheeses & Fresh Fruit *with assorted English crackers*
- 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*
- Crab Cakes *served with chutney*
- Portobello Mushrooms & Leeks *sautéed in garlic butter & cream, served in mini phyllo baskets*
- Roast Beef Canapés *thinly sliced beef topped with candied onions & asparagus tips*
- 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*
- Roast Beef Canapés *thinly sliced beef topped with candied onions & asparagus tips*
- Continental Cheeses & Fresh Fruit *with assorted crackers*
- Vegetable Crudité *with various sauces*

#### Option #4 -

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

#### Option #5 -

- Continental Cheeses & Fresh Fruit *with assorted crackers*
- Vegetable Crudité *with various sauces*

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

## 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
- Colombian coffee or tea

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

Our “base price” method of pricing allows you to take advantage of seasonal price changes, and gives you the benefit of selecting the type of lobster you feel would be 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 would 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.

To really impress your guests, add a Seafood Sampler Platter of Smoked Salmon, Smoked Scallops, Solomon Gundy with condiments for \$8.00 per person.

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.

Hot towelette service, french served, can be also be provided.

In place of our plastic lobster bibs, inquire about cloth lobster bibs printed with your corporate logo as a memento of your event. Please ask for pricing.

All prices quoted are subject to a customary 16% taxable service charge and 13% applicable HST.

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.