

Dinner

SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert sections

Appetizers

Insalata Caprese

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

Spinach Salad

with sliced mushrooms, onions, candied pecans & mozzarella, vidalia onion-apricot vinaigrette

Caesar Salad

crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing

Brown Sugarcane & Beet Salad

with truffled honey & goat cheese dressing

Grilled Pear Salad

with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette

Rice Paper Rolls

filled with house cured smoked chicken, apple & fennel slaw

Goat Cheese Brûlée

with beet & arugula salad with orange segments, lime and truffle scented dressing (additional charge)

Tuna Carpaccio

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

Dungeness Crab Cakes

chipotle aioli, argula salad, molasses vinaigrette (additional charge)

Beef Carpaccio

razor-thin slices of beef tenderloin, shaved parmesan, black truffles, wasabi & saffron aioli (additional charge)

Duck Confit Niçoise

classically prepared with green beans, red onion, potato and boiled egg, extra virgin olive oil and freshly squeezed lemon

Wild Mushroom Bisque

accented with thyme and crème fraîche

Butternut Squash Bisque

with crispy chorizo & goat cheese

Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche & cinnamon herb crouton

Fresh Atlantic Seafood Chowder rich, creamy chowder complemented by our pan-seared salmon, shrimp, scallops, white fish and mussels (additional charge)

Pea Risotto

with seared miso glazed pork belly & pea shoots

Any of the above as an additional course, for an additional charge
Chef's interesting seasonal sorbet as an extra course, for an additional charge



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.

902-454-8533

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Yes we can!

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Choose one item from Appetizer, Entrée and Dessert sections

Entrées

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

Roasted Stuffed Supreme of Chicken

stuffed with maple sausage, apple and brie, thyme and pomery infused pan jus

Pan Seared Chicken herb and garlic marinated chicken breast a top a savory chorizo bread stuffing waffle, with pan jus

Filet Mignon with brandy flambéed local blueberry peppercorn sauce, dauphinoise potatoes

Herb-Crusted Rack of Lamb

with balsamic & port reduction and thyme-scented barley risotto

Duo of Petite Filet of Beef with Muscat Jus Lie & Sake Miso Glazed Cod seasonal vegetables & dauphinoise potato

10 oz USDA Prime Grilled Striploin

with caramelized cippolini jus lie, garlic mashed potatoes & haricots vert

Roasted Atlantic Salmon

with dupuy lentil & leek ragout, sweet potato pave, goat cheese cheinin blanc sauce

Duo of Char Grilled Beef Tenderloin and Garlic Pan Seared Tiger Shrimp topped with béarnaise and served with perigueux sauce (upgrade to Lobster claws for an additional charge)

Portobello al Romana

filled with basil marinated vegetables in white wine reduction and gratinéed with mozzarella & parmesan with thyme-infused polenta

Squash & Leek Risotto

with corn & chickpea cake, cauliflour pakora, coconut curry sauce

Note: Two different entrees may be chosen with the third being vegetarian at an additional charge. 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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Desserts

Chocolate Pâté

with raspberry coulis

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 (additional charge)

Pistachio Sponge Cake

pistachio sponge cake topped with a saffron mousse

NY Style Cheesecake

with fruit coulis

Chocolate Amaretto Cheesecake

with raspberry coulis

Flourless Chocolate Cake (gluten free)

with Bailey's crème anglaise

Triple Layered Dacquoise (gluten free)

with milk and dark chocolate drops, roasted hazelnut,
raspberry coulis

Freshly Brewed Starbucks Coffee & Tazo Teas

Minimum 25 guests or a labour charge will apply.



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Executive Dinner

Amuse Bouche
to entice the palate

Roasted Butternut Squash Bisque
with crispy chorizo sausage,
truffle scented goat cheese and walnut oil

Fresh Pea Risotto
with seared scallops,
shaved parmesan and pea shoots

Sorbet
valley apple & calvados

Beef Tenderloin
pan seared and topped with wild mushroom and
bone marrow fritter, goat cheese infused mashed and port demi

Duo of Chocolate
mini opera cake and chocolate pavlova with popping candy truffle

Freshly Brewed Starbucks Coffee & Tazo Teas

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

Salads

Please choose three from the following:

Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with a dijon & balsamic vinaigrette

Quinoa Salad

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

Baby Spinach Salad

with sliced mushrooms, mozzarella, caramelized pecans and vidalia onion-apricot vinaigrette

Caesar Salad

crisp romaine, parmesan cheese, herbed garlic croutons and traditional creamy dressing

Greek Pasta Salad

with mixed greens, feta, onion, black olives and bowtie pasta with red wine vinaigrette

Chopped Salad

avocado, smoked almonds, roasted corn, tomato, blue corn chips with chipotle lime dressing

Proscuitto Ham & Seasonal Melon

with roma tomatoes, shaved parmesan & extra virgin olive oil

Beet Salad

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

Chilled Items

Please choose three from the following:

Assorted Domestic & Imported Cheeses

Cold Stuffed Poached Salmon stuffed with scallops & dill (additional charge)

Thai Shrimp Salad wrapped in rice paper, drizzled with sake-infused soy sauce

Asparagus Spears chilled & served with pomegranate molasses

Antipasto Platter

marinated vegetables with Italian meats, cheeses and olives

Atlantic Seafood Platter

smoked salmon, lemon broth marinated mussels, smoked mackerel, solomon gundy & baby shrimp tossed in asian sesame dressing with condiments (additional charge)



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BUFFET DINNERS

Entrées

Please choose two from the following:

Lamb, Beef & Chicken Skewers

marinated with peppers, spanish onion & mushroom with a spicy basil & roasted garlic tomato sauce

Flat Iron Beef

tender sliced beef with red currant and green peppercorn jus lie

***Top Sirloin of Beef au Jus** (carved by a chef)

Baked Haddock

in a kaffir lime cream sauce

Mac & Cheese Croquettes

with wild mushroom and root vegetable ragout

Atlantic Salmon

goat cheese cheinin blanc

Baked Seafood

with thermidor sauce

Chicken Jalfrezi

pan-seared chicken breast with fresh ginger, asian spices & tomato sauce

Sautéed Chicken Angelo

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

Stuffed Roast Pork Loin

stuffed with apricot & apple bourbon sauce

***Carved Prime Rib au Jus** (additional charge)

whole succulent "AAA" prime rib, carved by a chef

(*roasted to medium doneness unless specified otherwise)

Portobello al Romana

portobello mushrooms filled with marinated vegetables and gratinéed with mozzarella and parmesan cheese

Additional entrée item extra charge

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

Desserts

Belgian Chocolate Ganache & Hazelnut Cream Cake, Chocolate Amaretto Cheesecake,

Assortment of Macarons, Apple Pie, Fresh Sliced Fruit,

Strawberry Shortcake, Croquembouche of Chocolate Dipped Mini Eclairs,

Freshly Baked Squares & Cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

(minimum 50 guests)

*** Additional charge 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

pan-seared salmon, shrimp, scallops, white fish and mussels

Brown Sugarcane & Beet Salad

with truffled honey & goat cheese dressing

Organic Green Salad

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

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

slow roasted Atlantic salmon on a thick cedar plack, soy & brown sugar basted

Outlon Farm Ham and Pork Belly

maple and all spice glazed with braised red cabbage

Free Range, Deboned Organic Chicken

citrus-glazed with fine herbs

Roasted Brussel Sprouts with Bacon

fresh brussel sprouts oven roasted and tossed in 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

(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

Red Beets, Asparagus & Frisée Salad

with crumbled goat cheese truffle yuzu vinaigrette

Baby Spinach Salad

with honey dijon dressing

Classic Caesar Salad

with herb croutons & crisp bacon bits

Traditional Lunenburg County Potato Salad

(substitute Atlantic seafood chowder for one of the above for an additional charge)

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

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

Sliced fresh fruit, petite desserts & house-made cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

(additional charge for a second entrée)

Minimum 30 guests or a labour charge will apply.



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