

Lobster

THE ULTIMATE LOBSTER SUPPER

Reception Options

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

Option #1

Black Tiger Shrimp Presentation with spicy cocktail sauce & lemon
Smoked Seafood Mirror smoked salmon, scallops, mackerel & trout, with condiments
Oysters on the Half Shell with spicy seafood sauce
Digby Scallops wrapped in smoked bacon
Mini Fish n' Chips served carnival-style in a newspaper cone
Portobello Mushrooms & Leeks sauteed in garlic butter & cream
Top Sirloin Beef in red nugget potatoes topped with red onion & boursin cheese
Imported & Domestic Cheeses with assorted crackers, garnished with grapes and berries
Vegetable Crudite 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
Mini Fish n' Chips served carnival-style in a newspaper cone
Portobello Mushrooms & Leeks sauteed in garlic butter & cream served in mini phyllo baskets
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 Crudite with various sauces
Continental Cheeses & Fresh Fruit with assorted crackers

Option #3

Steamed Cultivated Mussels served with lemon & garlic butter
Continental Cheeses & Fresh Fruit with assorted crackers
Vegetable Crudite with various sauces

Option #4

Chef's Assorted Dips chef's choice of 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 18% taxable service charge and 15% applicable HST

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Yes we can!

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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

Lunenburg County potato salad

Tangy coleslaw

Country jars of dilled carrots, pickles and olives

Fresh dinner rolls with butter

Lobster bib & towelette (*plastic, not paper*)

Dessert of Strawberry Buttercream Cake or Annapolis Valley Apple Crisp, *depending on the season ~ Chef's Choice*

Starbucks Coffee or Tazo tea

Our base price for the Ultimate Lobster Supper is \$34.50 per person. This 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 \$10.00, you would add \$12.50 to the base price. If you serve 2 lb. lobsters, you add \$20.00 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. The price for our chicken dinner or vegetarian dinner, in place of a lobster dinner, is \$39.00 per person.



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DINNER (continued)

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
\$5.50 per person

Seafood Chowder rich, creamy chowder complemented by our pan-seared salmon, shrimp, scallops, white fish and mussels \$8.50 per person

Seafood Sampler of smoked salmon, smoked scallops, Solomon Gundy and condiments
\$8.00 per person

BBQ Platter with hickory smoked ribs, chicken and brisket
\$10.00 per person

After Dinner Tasting Plates with cheeses, dried fruit, hand rolled truffles & chocolate dipped strawberries
\$6.50 per person

Hot Cloth Towel french served
\$2.75 per person

Hot Towelette Service french served
\$1.95 per person

Nautical décor and lighthouse centerpieces
Cloth lobster bibs printed with your corporate logo as a memento of your event
Lobster hats or sou'westers

All prices quoted are subject to a customary 18% taxable service charge and 15% applicable HST.

For off site venues, a fee will apply to cover the transportation, dining, banquet and dismantle of all necessary preparation and serving equipment, tables, chairs, linens, dishes, cutlery, glassware, etc. Estimated fee per person is \$13.00.



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