

Breakfast

We Proudly Brew
STARBUCKS COFFEE
Fiers de vous servir



Healthy Continental Breakfast

Assorted Chilled Juices
Seasonal Fresh Fruit & Berries
Assorted Breakfast Pastries and Scones
Granola Bars
Seasonal Berry Yogurt Parfait with Crunchy Granola
Freshly Brewed Starbucks Coffee & Tazo Teas

Full American Breakfast

Assorted Chilled Juices
Sliced Fresh Fruit
Freshly Baked Danishes, Muffins & Croissants
Fluffy Scrambled Eggs, Country-style Home Fries
Crispy Bacon & Breakfast Sausages
Freshly Brewed Starbucks Coffee & Tazo Teas
Buffet style or Plated service
(minimum 20 people)



RCR
HOSPITALITY
GROUP



Yes we can!

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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Maritime Breakfast

Assorted Chilled Juices
Freshly Baked Breakfast Pastries and Scones
Sliced Fresh Fruit
Traditional Fish Cakes
Baked Beans
Scrambled Eggs
Maple Sausages
Freshly Brewed Starbucks Coffee & Tazo Teas
(minimum 20 people)

Additional Breakfast Items

Freshly Squeezed Orange Juice
Assorted Cereals, Milk and Cream
Sliced Fresh Fruit with Yogurt Dip
Bagels with Cream Cheese Spread
Bagels with Cream Cheese Spread and Smoked Salmon
Eggs Benedict
Assorted Cheeses with Fresh Fruit
Baked Tomato Halves
Whole Fresh Fruit
Seasonal Berry Yogurt Parfait with Crunchy Granola
Deep Dish French Toast with Maple Cream
Omelette Station
(as station is attended by a chef a fee is applicable)
eggs with assorted fixings, ham, tomato, onions, peppers, mushrooms with cheese
add smoked salmon or baby shrimp
English Muffins with Eggs, Bacon & Cheddar Cheese
Hard Boiled Eggs



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Breaks

Healthy Habits

Fruit & Vegetable Shooters
 (Pomegranate, Mango, Tomato, Berry & Pineapple Juice)
 Fruit & Cheese Skewers
 Fresh Fruit (whole) ~ the best the season has to offer!
 Low Fat Yogurt Selection
 House Made Granola Bars
 Baskets of Low Fat Popcorn
 Fresh Fruit Skewers with Yogurt Dip
 Hummus with Veggies or Pita
 Tortilla Chips with Salsa
 Treats: dried fruit, nuts & seeds, biscotti and a variety of cheese
 Bowl of Citrus: Orange & Grapefruit Skewers

Beverages

Freshly Brewed Starbucks Coffee & Tazo Teas
 Hot Chocolate
 Eska (275ml)
 Eska (1Litre)
 Assorted Fruit Juices
 Assorted Soft Drinks
 Bottled Water
 San Pellegrino
 Fruit Smoothies (Banana, Strawberry or Blueberry)
 Cartons of Milk (237 ml)
 Red Bull Energy Drink

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Breaks

The Bake Shop

Selection of Danishes, Muffins & Croissants
 Signature Breakfast Pastry Lemon and Blueberry Bar
 lemon and blueberries in a flaky pastry, topped with a cinnamon streusel
 Assorted Cupcakes
 House Made Cinnamon Rolls
 Freshly Baked Brownies
 Assorted Cookies & Squares
 including: Assortment of Decadent Squares and Assorted Cookies
 Tea Biscuits, Assorted Scones & Biscotti
 Assorted Macaroons (GF)
 (Chocolate, Vanilla, Raspberry & Lemon)
 Assorted Freshly Baked Cookies
 Florentines (GF)-Sugar almond snaps, dipped in chocolate

Treats

Baskets of Snacks/ Potato Chips, Pretzels,
 House Made Pastry Cheese Twists
 Mixed Nuts
 Oriental Gourmet Bar Mix
 Trio of House Made Potato Chips

The Candy Shop

Assortment of Candies, Gummies, Licorice, Gumballs,
 Candy Sticks, Chocolate Delights

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Breaks

Rise & Shine

Freshly Brewed Starbucks Coffee & Tazo Teas
Assorted Juices
Selection of House Made Breakfast Loaves, Muffins & Croissants

Full Morning Break

Freshly Baked Muffins, Croissants & Cinnamon Buns
Fresh Fruit Skewers
Assorted Juices
Freshly Brewed Starbucks Coffee & Tazo Teas

Full Afternoon Break

Fresh Fruit Skewers with Yogurt Dip
Freshly Baked Cookies & Squares
Assorted Regular & Diet Soft Drinks
Assorted Juices
Freshly Brewed Starbucks Coffee & Tazo Teas

Basic Afternoon Tea

Macaroons (GF), Florentines (GF)
Assorted Regular & Diet Soft Drinks
Assorted Fruit Juices
Freshly Brewed Starbucks Coffee & Tazo Teas

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Breaks

Popcorn

Plain & Caramel,
White Cheddar Cheese Popcorn
Sparkling Water

Chili & Biscuits

Steaming Pot of Ground Beef or Vegetarian Chili
Grated Cheddar Cheese
House Made Biscuits & Tortilla Chips

Chocolate Overload

Chocolate Fudge Brownies & Blondies
Chocolate Filled Profiteroles
White & Dark Chocolate Covered Pretzels
Chocolate Covered Raisins & Coffee Beans
Double Chocolate Cookies
Chocolate Milk

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Lunch

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Gourmet Sandwiches

Greek Quinoa Salad
Niçoise Salad
Pickle and Relish Tray

Grilled Chicken & Smoked Gouda

with tomato basil aioli on focaccia

Roast Beef

with sautéed mushrooms, onion marmalade & chipotle aioli on brioche

Traditional Nova Scotia Lobster Salad

served on home style roll

Falafel & Eggplant Caponata

with piquilla peppers & torshi pickles on ciabatta

Fresh Baked Cookies, Brownies, Lemon Bars

(Gluten Free Option Available)

Sliced Fresh Fruit

Freshly Brewed Starbucks Coffee & Tazo Teas

Wrap It Up

Mesclun greens with grape tomatoes, julienne carrots,
sun-dried cranberries & raspberry vinaigrette

or

Chef's Soup of the Day

Vegetable Crudité & Relish Tray

Variety of Wraps Including

Cajun Chicken

Smoked Ham & Swiss Cheese

Miso Glazed Beef

Grilled Roasted Vegetables with Feta

Freshly Baked Squares & Cookies

Freshly Brewed Starbucks Coffee & Tazo Teas



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Drop & Go Executive Lunch (GF)

Chilled Thai Pasta Salad
Sliced Bresola and Melon Balls
Asparagus Spears Drizzled With Pomegranate Molasses Emulsion
Chilled Poached Jumbo Shrimp With Hoisin Sauce
Smoked Salmon Floret
(non-seafood alternates available upon request)

Chef's Dessert Selection
Freshly Brewed Starbucks Coffee & Tazo Teas

Seaport Farmers Market Luncheon

Hickory Smoked Pulled Pork & Smoked Brisket Sandwiches
Cornbread, Marinated Forest Mushroom Salad,
Dilled Potato Salad, Crunchy Pickles
Valley Apple Strudel With Crème Anglaise,
Whipped Cream And Seasonal Berries
House Made Sweet Lemonade And Iced Tea
Freshly Brewed Starbucks Coffee & Tazo Teas
(minimum 30 people)

Boxed Lunch

Seasonal Whole Fresh Fruit
Smoked Turkey Wrap
Gouda Cheese
Granola Bar
Greek Pasta Salad
Double Chocolate Fudge Square
Bottled Water
(other wrap options available upon request)

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Yes we can!

Taste of Nova Scotia

Nova Scotia Seafood Chowder
Tossed Garden Salad
Homemade Fish Cakes
Breaded Baked Chicken
Garlic Mashed Potatoes
Seasonal Vegetable Medley
Freshly Baked Biscuits
Annapolis Valley Apple Crisp
Freshly Brewed Starbucks Coffee & Tazo Teas

Sicilian

Antipasto Bar including:
Sliced Prosciutto, Genoa Salami, Mortadella,
Marinated Artichoke Hearts, Mushrooms, Olives,
Black Olive & Roasted Pepper Tapenade with Sliced Fresh Melon
Caesar Salad

Choose Two Entrees:

Italian Roasted Chicken
Baked Lasagne Bolognese
Rigatoni Alfredo
Sautéed Vegetable Primavera

Focaccia Garlic Bread & Crostini
Tiramisu With Fresh Berries
Cannoli's Filled With Sweetened Ricotta And Berries
Freshly Brewed Starbucks Coffee & Tazo Teas

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Lunch

Served Lunches

Choose one item from Appetizer, Entrée and Dessert selections

Appetizers

Butternut Squash Soup

Smoked Corn Chowder

Nova Scotia Creamy Seafood Chowder

Prosciutto and Seasonal Melon

sliced roma tomatoes, shaved parmigiano-reggiano

Insalata Caprese

sliced fresh buffalo mozzarella, tomatoes, fresh basil

Spinach Salad

with sliced mushrooms, onions, candied pecans & mozzarella,

vidalia onion-apricot vinaigrette

Tender Arugula Leaf Salad

with seasonal mesclun greens, sun-dried cranberries & crumbled feta

Fresh Garden Salad

with roasted garlic & raspberry vinaigrette

Caesar Salad

with crisp romaine, parmesan & herbed croutons

Entrées

Sautéed Chicken Angelo (GF)

sautéed with mushrooms, sun-dried tomatoes, artichoke hearts, black olives and dry

white wine, served with saffron scented roasted garlic & rosemary potatoes

Pan-Fried Haddock

North Shore haddock, duglere sauce and basmati rice

Pan Roasted Chicken

with forest mushroom and rosemary jus lie, vegetable couscous

Braised Short Ribs (GF)

slow braised local beef with

horseradish smashed potatoes, natural drippings (gluten free)

Atlantic Salmon (GF)

miso ginger glazed salmon, garlic risotto (gluten free)

Roasted Carrot Risotto (GF)

with curried carrot purée, topped with hasselback sweet potato,

cauliflower fritters and onion flakes (vegan, vegetarian, dairy free, gluten free)

Fresh Pea Risotto (GF)

with zucchini ribbons, baby heirloom carrots, asparagus, roasted carrot

and edamame purée with pea shoots (vegan, vegetarian, dairy free, gluten free)

Soba and Zucchini Noodle Bowl (GF)

with baby bok choy, served in a sesame-ginger sauce, topped with scallions and

sprouts (vegan, vegetarian, dairy free, gluten free)

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Served Lunches

Desserts

Traditional Annapolis Valley Apple Crisp

with fresh cream

Tiramisu

with fresh berries

Opera Cake

triple layered opera sponge, layered with coffee butter cream
and dark chocolate ganache

Lemon Curd Tart

with fresh berries

Lemon Meringue Pie

Blueberry Pie

Blondie with Salted Caramel Sauce

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

Freshly Brewed Starbucks Coffee & Tazo Teas

Minimum 25 guests or a labour charge will apply.

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Reception

From the Sea

Fresh Nova Scotia Mussel Bar

steamed mussels with lemon & garlic butter

Smoked Salmon one side (serves 25 people)

served with chopped egg, red onions, tomatoes, capers, lemon, cream cheese and fresh baguette slices

*Oyster Bar market price per person (minimum 25 people)

local oysters shucked to order with tabasco, spicy cocktail sauce, Lea & Perrins, pepper, lemon

Black Tiger Shrimp Presentation (50 pieces)

with spicy cocktail sauce & lemon

*Scallop Flambé Station (150 pieces)

with brandy & cream

*Shrimp Flambé Station (150 pieces)

with coconut rum

Sushi Bar

served with wasabi, soy and ginger

Planked Salmon

served on warm river stones with condiments

*Premium Mussel Bar

with choice of 3 sauces & bread sticks

*Gourmet Fish Taco Station (chef attended)

light fried haddock pieces with scallions, tomatoes, avocado, cilantro, sour cream and chipotle aioli on soft, fresh, mini tacos

* Additional fee for chef-attended station

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Platters and Presentations

Fresh Fruit Skewers with Yogurt Dip Vegetable Crudité & Dip

seasonal fresh vegetables with complementary dipping sauces

Trio of Chef's Assorted Dips

chef's choice of three house-made dips, pita crisps, crostini & veggie sticks

Spud Station

whipped potatoes with choice of toppings,
sour cream, fresh chives, caramelized onions,
cheddar cheese, braised beef and rich demi

Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

Imported & Domestic Cheeses

served with assorted crackers & toasts, garnished with grapes & strawberries

Display of Nova Scotian Artisanal Cheeses

served with house made jams and a variety of crisps

Artisanal Charcuterie Board

featuring an array of dried and cured meats, accompanied
with dried fruit, nuts, olives, jellies and crisps

*Hip of Beef (serves approximately 100 guests)

with assorted mustards, horseradish and mini kaisers

Char Broiled Mini Burger Station

Beef burger topped with Applewood cheddar and bacon jam

Veggie burger topped with arugula tomato confit

Lamb burger topped with cilantro aioli and onion tobacco

*Salad Station

traditional Chicago chopped salad or Caesar /additional charge for chicken
(minimum 30 people)

*Pasta Bar

roasted chicken with coconut curry penne, fusilli pesto alfredo, Italian marinara bowtie

Assorted Finger Sandwiches & Wraps (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef, ham & swiss and grilled marinated vegetables

Mac & Cheese Station

with toppings of Atlantic Lobster, pulled pork, bacon

*Tartare Bar

Ahi tuna, Atlantic salmon and beef tartare mixed tableside and served with crisps

Petite Sweet Display

baked in house florentines, macaroons, truffles, petit fours & chocolate dipped strawberries

*Carvery carved by a chef and served on assorted homemade rolls with condiments

Choose one: (minimum 50 people)

Honey Glazed Country Ham

Roast Sirloin of Beef

Lamb Carvery

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Passed Hors d'Oeuvres
(Minimum order of 3 dozen per item)

CHILLED

Chicken Makhani

on naan bread drizzled with cucumber-mint yogurt

Prosciutto Wrapped Melon (GF)

melon wrapped in delicate prosciutto

Watermelon Cubes (GF)

with aged balsamic & mint chiffonade

Caprese Skewers (GF)

pesto marinated baby mozzarella and grape tomatoes
on a bamboo skewer drizzled with balsamic reduction

Antipasto Skewers (GF)

marinated and grilled artichoke hearts, baby mozzarella,
olives, grape tomato and cured salami

Shredded Char Sui Duck rice paper spring rolls

Smoked Salmon on crostini with red onion and capers

Tandoori Chicken Roulade on crisp naan with mint raita

Apple & Fennel with crumbled goat cheese on endive

Bruschetta

traditional roma tomatoes, basil, extra virgin olive oil on garlic crostini

Mini BLT Spoons

roasted pancetta, tomato confit, bib lettuce with basil aioli
and olive dust on a savory edible spoon

HOT

Top Sirloin Beef (GF)

red nugget potatoes topped with caramelized onions & boursin cheese

Vegetable Pad Thai (GF)

spicy rice noodles with lemon grass and ginger
marinated vegetables with chopped peanuts and cilantro

Bacon Wrapped Dates

plump dates stuffed with chorizo sausage and wrapped
in smoky bacon, served with roasted red pepper aioli

Sweet Potato and Kale Fritter (GF)

fried golden brown and served with green goddess dipping sauce

Portobello Mushrooms & Leeks

sautéed in garlic butter & cream, served in mini phyllo baskets

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Passed Hors d'Oeuvres

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(Minimum order of 3 dozen per item)

HOT

Digby Scallops

wrapped in smoked bacon

Spanakopita

phyllo pastry stuffed with spinach, garlic & feta cheese

Honey Garlic Meatballs

tossed in honey & garlic

Mini Fish n' Chips

served in a mini bamboo cone

Chicken Satay (GF)

with coconut-curry sauce

Mini Aloo Samosas

tasty filling of potatoes, coriander, garam masala

served with tamarind dip

Sweet Chili Glazed Pulled Pork

on potato cake with grilled pineapple

Vegetable Pakora (GF)

with tamarind dipping sauce

Mac n' Cheese Lollipops

creamy mac n' cheese, breaded and fried golden

served on a lollipop stick and served with spicy ketchup

Fig and Walnut Pizza Bites

bite size pizza crust topped with pesto, figs, walnuts and goat cheese

drizzled with EVO and port and balsamic reduction

Mini Donair Eggrolls

Halifax famous ground Donair meat, tomato and onions in an

eggroll wrapper, served with Donair sauce

Mini Chicken Pot Pie

savory, rich chicken pot pie in a mini terracotta pot topped with flaky puff pastry

Portobello Sliders

marinated and grilled Portobello in a brioche bun

roasted red pepper, brie and a tarragon aioli

Spiced Gazpacho

topped with jumbo shrimp



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CHILLED

Jumbo Shrimp Cocktail (GF)

served with vodka enhanced house made cocktail sauce

Tuna Forks (GF) lavender rubbed, quickly seared with wasabi aioli

Crab Salad Cones

crab and avocado salad in savory cones with tobiko and green onion aioli

Miso Glazed Black Cod on marinated cucumber

Maple Salmon Suckers (GF)

maple marinated salmon on a lollipop stick lightly dipped
in a sweet and salty coarse maple sugar

Tuna Poke

fresh chopped tuna, sesame ginger marinated,
served in pastry cups and topped with compressed pineapple

HOT

Lobster Bonbons with sweet thai chili sauce

Char Sui Glazed Quail wrapped in delicate paratha

Mini Kobe Sliders with chipotle aioli

Petite Crab Cakes (GF) with chive crème fraîche

Smoked Duck Spring Rolls with blueberry & pear chutney

Grilled Lamb Chops (GF) tender marinated lamb chops with dijon mustard
& thyme served with port & balsamic reduction dipping sauce

Chicken Chops kung pao style, semi-boneless ginger and mirin soaked chicken
wings finished with cilantro and toasted sesame seeds

Smokey Tomato Parmesan Shooter

topped with a **Mini Grilled Cheese** stuffed with bacon jam and provolone

Polenta Fries and Sweet Potato Tempura in a wooden cone with truffle mayo

Petite Shepherd's Pie (GF)

creamy mashed potatoes, tender corn & ground beef, layered in a trifle cup

Petite Pulled Pork Sandwich house-made brioche bun with cranberry chutney

Petite Lobster Thermidor (GF) petite terra cotta pots gruyere topped
lobster with torched parmesan

Ginger Glazed Seared Scallop

on polenta with fried leek

Mini Lobster Mac n Cheese topped with herb bread crumbs and baked golden brown

Stuffed Mini Yorkshire Pudding warm flaky mini Yorkshire puddings stuffed with

sautéed beef tenderloin and king mushrooms, topped with a rich bordelaise sauce



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Molecular Cooking

all selections require 48 hours notice
additional charge for chef-attended station
additional charge for dry ice or liquid nitrogen

Liquid Nitrogen Ice Cream

French vanilla, chocolate or apple cinnamon

Liquid Nitrogen Chocolate Drops and Candy Kisses

petite sweets made with liquid nitrogen

***Chef Attended Mozza Station**

fresh cheese curds, brined and stretched to form mozzarella by one of our chefs,
served with tomato, basil, extra virgin olive oil and caper berries

Late Night Snacks

Mini Donairs

petite donairs with chopped tomatoes and donair sauce on the side

Poutine Station (Vegetarian & GF)

crispy fries, cheese curds, port demi glaze
(additional charge for pulled pork)

Burger Station

Pulled Pork

Mini Cheese Burger

Veg Black Bean Burger

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*** Additional charge for chef-attended station**



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Dinner

SERVED DINNERS

Choose one item from Appetizer, Entrée and Dessert selections

Appetizers

Wild Mushroom Bisque (GF)

accented with thyme and crème fraîche

Butternut Squash Bisque

with crispy chorizo & goat cheese

Fresh Atlantic Seafood Chowder (GF)

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

Brown Sugarcane & Beet Salad (GF)

with truffled honey & goat cheese dressing

Grilled Pear Salad (GF)

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

Insalata Caprese (GF)

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

Rice Paper Rolls

filled with thai shrimp salad, drizzled with sake-infused soy sauce

Goat Cheese Brûlée

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

Tuna Carpaccio (GF)

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

Dungeness Crab Cakes

chipotle aioli, arugula salad, pomegranate molasses

Beef Carpaccio (GF)

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

Duck Confit Niçoise (GF)

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

Pea Risotto

with seared miso glazed pork belly & pea shoots

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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)

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

Pan Seared Chicken

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

Stuffed Chicken Supreme (GF)

filled with local foraged mushrooms and artisan teleggio cheese

Filet Mignon (GF)

with brandy flambéed local blueberry peppercorn sauce, dauphinoise potatoes

Short Ribs (GF)

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

seasonal vegetables & dauphinoise potato

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

topped with béarnaise and served with perigueux sauce
(upgrade to Lobster claws additional charge)

Duo of Chicken & Salmon (GF)

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

Roasted Atlantic Salmon (GF)

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

Portobello al Romana

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

Squash & Leek Risotto (GF)

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

Note: Two different entrees may be chosen with the third being vegetarian at an additional charge 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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Yes we can!

Dinner

SERVED DINNERS

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

NY Style Cheesecake with fruit coulis

Chocolate Amaretto Cheesecake with raspberry coulis

Flourless Chocolate Cake (GF) with Bailey's crème anglaise

Triple Layered Dacquoise (GF)

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

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

Doughnuts and Holes

honey glazed doughnut with bacon crumble and a cinnamon sugar dusted maple glazed hole

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.

Freshly Brewed Starbucks Coffee & Tazo Teas

Tasting Plates additional charge

sharing platters of house made pastries, cheese cake lollipops and

French macaroons with a selection of cheese, nuts and dried fruit garnished with chocolate dipped strawberries

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Minimum 25 guests or a labour charge will apply



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Executive Dinner

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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 potato 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

Dinner



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Dinner

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Yes we can!

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:

Organic Green Salad (GF)

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

Quinoa Salad (GF)

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

Baby Spinach Salad (GF)

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

Caesar Salad

crisp pancetta, shaved parmesan, herbed garlic croutons

Greek Pasta Salad

with mixed greens, 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 Poached Salmon (GF)

Thai Shrimp Salad

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

Asparagus Spears (GF)

chilled & served with pomegranate molasses

Antipasto Platter (GF)

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



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BUFFET DINNERS

Entrées

Choose two from the following:

Lamb, Beef & Chicken Skewers (GF)

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

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

Baked Haddock (GF)

in a kaffir lime cream 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)

goat cheese cheinin blanc

Baked Seafood (GF)

with thermidor sauce

Chicken Jalfrezi (GF)

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

Sautéed Chicken Angelo (GF)

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

Beef Bourguignon (GF)

slow braised beef and pearl onions with aromatic vegetables in a rich Burgundy infused beef braising jus, finished with mushrooms and parsley

Stuffed Roast Pork Loin (GF)

stuffed with apricot & apple bourbon sauce

***Carved Prime Rib au Jus (GF)**

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

(*roasted to medium doneness unless specified otherwise)

Portobello al Romana

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

Additional entrée item additional 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 Macaroons, Apple Pie, Fresh Sliced Fruit

Strawberry Shortcake

Freshly Baked Squares & Cookies

Freshly Brewed Starbucks Coffee & Tazo Teas

(minimum 50 guests)

*** Additional charge for chef-attended station**

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Dinner

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

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, 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 plank

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

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

(minimum of 50 guests)

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Dinner

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

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

(additional charge for a second entrée)

Minimum 30 guests or a labour charge will apply.



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Desserts

DESSERT BUFFET

Variety of cheesecakes, layer cakes, flans, homemade tarts, fresh sliced fruit, freshly baked squares, cookies and biscotti

Please choose one from the following:

Strawberry Extravaganza

fresh strawberries in Grand Marnier, chocolate dipped strawberries, strawberries with sour cream & brown sugar, strawberry mousse
or

Dessert Flambé

Please choose from the following:

Cherries Jubilee, Peppered Strawberries
or Bananas Foster
(station is attended by a chef for an additional charge)
Freshly Brewed Starbucks Coffee & Tazo Teas
(Add the second option for an additional charge)

"The Chocolate Fountain . . . The perfect touch to any Event!"

All chocolate fountain options are based on a minimum 50 guests.

Decadent Belgian Dark Chocolate

fruit display including strawberries, golden pineapple, banana and honeydew
all with bamboo skewers for the perfect dip

Tropical Garden Theme

vanilla and almond biscotti, cream-filled eclairs & florentines with
exotic tropical fruit including mango, golden pineapple, guava,
kiwi, banana, strawberries, honeydew and cantaloupe



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Beverages

BEVERAGE SERVICE

Domestic Beer
Non-Alcoholic Fruit Punch
House Shots (1 oz.)
Wine (glass)
Premium Shots (1 oz.)
Ultra Premium (1 oz.)
Imported Beer, Cocktails
Liqueurs, Port, Cognac

Non-Alcoholic Beer
Wine Punch
Rum Punch
Assorted Soft Drinks
Assorted Fruit Juices
Mineral Waters
Coffee/Tea
Bottled Water

Specialty Services

Mocktail Bar (minimum 75 people)

selection of virgin cocktails prepared to order: virgin piña colada, margarita, bloody caesar or bloody mary, and tropical fruit punches

Martini Bar (2 oz.)

a variety of martinis prepared to order: the mediterranean, the executive, French, 007, gibson, crantini, johnnie, chocolate, rich and famous, the glacier, or oliver's classic

Mojito Bar (2 oz.)

selection of muddled caribbean fruit & fresh mint drinks

International Coffee Station

selection of international liqueurs blended with coffee topped with fresh whipped cream, chocolate shavings, dusted with cinnamon

Champagne & Sparkling Wine

La Marca, Prosecco, Italy
Nova 7, Benjamin Bridge (Frizzante), Nova Scotia
Champagne, Moët & Chandon Brut, France
Champagne, Dom Perignon, France

18% service charge and 15% HST will be added to all prices for host bars
15% HST will be added to all cash bar prices at time of purchase

Alcoholic beverages must be purchased by RCR; no donated product may be used
Host beverages and beverage tickets are billed on actual consumption
Where bars do not meet a minimum sales per bar station (1 bar per 100 people), a labour fee is charged plus an hourly fee per hour for any additional hours after 3 hours



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Beverages

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Yes we can!

WINE BY THE BOTTLE

White Wine

Sauvignon Blanc, Siete Soles, Chile (House Wine)

A diverse wine with nice crisp acid. Suitable for almost any occasion.

L'Acadie Blanc, Grand Pre Vineyards, Nova Scotia

A full-bodied wine of complex character. Pleasant aromas of fresh cut hay and herbal notes are complemented by a rich, full and slightly buttery flavor balanced by a lively grapefruit acidity.

Pinot Grigio, Bolla, Italy

An approachable, refreshing wine. Great by itself or with a multitude of our hors d'oeuvres.

Signos De Origen, White Blend, Emiliana (Organic and Biodynamic) Chile

A complex wine with notes of tangerine and tropical fruit that goes great with heartier foods.

Bouchard Macon Lugny St. Pierre, Chardonnay, France

A well-made, medium weight Chardonnay with hints of vanilla, a great match for seafood dishes.

Sauvignon Blanc, Kim Crawford, New Zealand

A lively wine full of bright, green refreshing aromas and flavors.

Always a favorite, this wine can carry through an event from cocktail reception to dance.

Condurum, White, USA

Highly aromatic, ripe fruit, with a hint of residual sweetness.

A great wine for Asian or exotic dishes.

Red Wine

Cabernet Sauvignon, Siete Soles, Chile (House Wine)

Full of fruit and backed by soft tannins. A great choice for casual receptions or dinners.

Malbec, Trapiche Broquel, Argentina

A luscious, full red. The perfect accompaniment to almost any red meat dish.

Modello Rosso, Masi, Italy

Fruity and well structured. Begs to be paired with tomato based dishes, but capable of standing up to much more.

McManis, Cabernet Sauvignon USA

A rich berry, nice weight that is great with food.

Vinters Reserve Foch, Grand Pre, Nova Scotia

A dry red with a reserved nose, spicy & savory notes. Great with a multitude of braised meat and rustic dishes.

Shiraz, Peter Lehmann, Portrait, Australia

Consistently well rated by wine critics, this full bodied wine bursting with cassis and blackberries.

A great value and the perfect accompaniment to any cocktail reception or dinner.

Coyam, Emiliana (Organic and Biodynamic) Chile

A beautiful nose is backed with ripe fruit flavors, lingering tannins with a lush and lasting finish.

A great wine for red meats and substantial dishes and wine lovers.

An extensive selection of Port & Ice Wine is available upon request.

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15% HST will be added to all cash bar prices at time of purchase



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