



Lobster



The Ultimate Lobster Supper

Reception Options

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

Option #1

\$45.00 per person

- ✦ **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

\$35.00 per person

- ✦ **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

\$19.75 per person

- ✦ **Steamed Cultivated Mussels**
Served with lemon & garlic butter
- ✦ **Continental Cheeses & Fresh Fruit**
With assorted crackers
- ✦ **Vegetable Crudite**
With various sauces

Option #4

\$9.25 per person

- ✦ **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 19% taxable service
charge and 15% applicable HST*

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.



Our base price for the Ultimate Lobster Supper is \$43.00 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.

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**
Strawberry Buttercream Cake or Annapolis Valley Apple Crisp, depending on the season
~ Chef's Choice
- ✦ **Starbucks Coffee or Tazo tea**

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 \$53.00 per person.



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
\$7.95 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**
Smoked salmon, smoked scallops, Solomon Gundy and condiments
\$12.75 per person
- ✦ **BBQ Platter**
With hickory smoked ribs, chicken and brisket
\$12.00 per person
- ✦ **After Dinner Tasting Plates**
With cheeses, dried fruit, hand rolled truffles & chocolate dipped strawberries
\$9.25 per person
- ✦ **Hot Cloth Towel**
French served
\$3.50 per person
- ✦ **Hot Towelette Service**
French served
\$2.75 per person

All prices quoted are subject to a customary 19% 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 \$18.00.

