



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 cocktail sauce & lemon
- + Smoked Seafood Mirror
Smoked salmon, scallops, mackerel & trout with condiments
- + Oysters on the Half Shell
With seafood sauce
- + Seared Digby Scallops (GF)
Wrapped in smoked bacon
- + Mini Fish n' Chips
- + Mini Vegetarian Ratatouille Tart
(GF & Vegan)
- + Beef & Boursin (GF)
Stuffed mini potatoes
- + Imported & Domestic Cheeses
With crackers and garnished with fruit

Option #3

\$23.00 per person

- + Black Tiger Shrimp Presentation
With cocktail sauce & lemon
- + Imported & Domestic Cheeses
With crackers and garnished with fruit

Option #2

\$39.00 per person

- + Oysters on the Half Shell
With seafood sauce
- + Black Tiger Shrimp Presentation
With cocktail sauce & lemon
- + Seared Digby Scallops (GF)
Wrapped in smoked bacon
- + Mini Fish n' Chips
- + Mini Vegetarian Ratatouille Tart
(GF & Vegan)
- + Beef & Boursin (GF)
Stuffed Mini Potatoes
- + Imported & Domestic Cheeses
With crackers and garnished with fruit

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, family style potato salad, coleslaw, lemon, and platters with drawn butter. Dinner service will consist of Pewter Glow 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
Strawberry Buttercream Cake or Annapolis Valley Apple
Crisp, depending on the season ~ Chef's Choice

- + Starbucks Coffee or Tea



Our base price for the Ultimate Lobster Supper is \$45.00 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.

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 \$55.00 per person.



Dinner (continued)

To really impress your guests, add:

- + Grilled Apple Salad
With arugula, sundried tomatoes, Feta and a red wine and honey vinaigrette
\$7.95 per person
- + Seafood Chowder
Rich, creamy chowder complemented by our pan-seared salmon, shrimp, scallops and white fish
\$8.95 per person
- + Seafood Sampler
Smoked salmon, smoked scallops, Solomon Gundy and condiments
\$12.95 per person
- + BBQ Platter
With hickory smoked ribs, chicken and brisket
\$13.00 per person
- + After Dinner Tasting Plates
With cheeses, dried fruit, hand rolled truffles & chocolate dipped strawberries
\$9.75 per person
- + Hot Cloth Towel
French served
\$3.75 per person
- + Hot Towelette Service
French served
\$3.25 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 \$19.00.

