



RECEPTION

HALIFAX
CONVENTION
CENTRE

NOVA SCOTIA STATIONS

NS LOCAL Suppliers

Want to add some Nova Scotian flair to your reception? Look no further than our Nova Scotia Stations! Our team has handpicked the tastiest treats from our local suppliers to give your guests a true taste of our province. Learn the stories behind these delicious offerings and indulge in the incredible dishes created by our culinary team. To make things even easier, we'll provide QR codes so your guests can easily find and support these amazing Nova Scotian producers!

Simply choose from the following stations and allow our team to take care of the rest!

Savoury Station | \$15 PER

Choose one:

- *The Pork Shop* Smoked Ham & *That Dutchman's Cheese* Gouda Panini
- The iconic *Tony's* Halifax Donair, Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita Bread with Onions, Tomato, & Donair Sauce
- Nova Scotia Cheese Display featuring an assortment of Nova Scotia Cheese, Nova Scotia Honey, Spiced Nuts, Nut Biscotti Crackers, and house-made Marmalade *N/V*

Seafood Station | \$18 PER

Choose one:

- Local *Acadian* Salmon Display featuring Cold & Hot Smoked Salmon, Gravlax & Tartar, served with Caper Aioli & Crisp Toast Points
- Flamed *Digby* Scallops with *JD Shore* Rum *GF*
- Nova Scotia Oyster Display featuring Oysters from local Farms *DF/GF*

Sweet Station | \$12 PER

Choose one:

- *Oxford Wild Blueberry* Grunt with *Farmers Dairy* Whipped Cream *V*
- Nova Scotian Apple Kuchen with Streusel Topping served with *Farmers Dairy* Crème Anglaise *V*

Three Cheers Station

| \$15 PER

Choose one:

- Wine station featuring three, three-ounce samples of three wines from a Nova Scotian Winery
- Beer station featuring three, three-ounce samples of three craft beers from a Nova Scotian Brewery
- Cider station featuring three, three-ounce samples of three ciders from a Nova Scotian Cidery

NOVA SCOTIA OYSTER FARMERS:

Did you know that Nova Scotia has two different types of oysters? The ones from the northern coast are super mild and clean tasting. But if you head over to Cape Breton Island, you'll find oysters that taste more like the ocean - they're saltier and less subtle in flavor.

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PASSED HORS D'OEUVRES

What's Cold | \$41 per dozen

(Min 3 dozen per flavour)

- Orange & Cranberry Brie Crostini *v*
- Hot Smoked Salmon & *Acadian Maple* Roasted Beetroot Sesame Cube
- Boursin & Charred Tomato on Whole Wheat Toast
- Couscous & Lamb Merguez, Mild Roasted Red Pepper Aioli
- Smoked Free-Range *Oulton Farms* Chicken & Shallot Marmalade Crostini
- Tomato & *Fox Hill Cheese House* Quark Crostini with Basil Pesto *v*
- Shaved Beef with Blue Cheese on Mini Red Potato *GF*
- *Sustainable Blue* Salmon Gravlox with Free Range Egg *GF*
- Asparagus & Smoked Squash Crostini *v*
- Apple Onion Marmalade on Buttermilk Blinis *v*
- Prosciutto & Boursin Cheese on Grilled Baguettine
- Devilled Lobster on Brioche Toast
- Cajun Shrimp with Mango Salsa

What's Hot | \$41 per dozen

(Min 3 dozen per flavour)

- Turkish-Spiced Lamb Meatballs with a Pomegranate Yogurt Dip
- *Louisbourg Seafoods* Crab & Roasted Corn Cake with Artichoke Kale Dip
- *Java Blend Coffee Roasters* Coffee-Rubbed Beef Brochette
- Twice-Baked Nugget Potato stuffed with Smoked Cheddar & Scallions *v*
- Seared *Digby* Scallops, Bacon-Wrapped with Maple Gastrique *GF*
- Pork & Shrimp Spring Rolls with Chili Cilantro Dipping Sauce
- Mini Beef & Sherry Puffs
- Spring Rolls *v*
- Open-Faced *Eden Valley* Chicken Shawarma Pita with Garlic Dip
- Garlic Butter Gochujang Shrimp
- Chicken Cilantro with Salsa Picante *GF*
- Chinese Five-Spice Pork Belly Bites *GF*
- Tempura Cauliflower with Szechuan Sauce *VF*
- Mini Croque Monsieur, Cured Rosemary Ham with Gruyere Cheese
- Corn Fritters with Blue Cheese Dip *v*

PICTURED: DEVILLED LOBSTER ON BRIOCHE TOAST
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER
UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CHANGE.

DF | Dairy-Friendly GF | Gluten-Friendly N | Nuts VF | Vegan-Friendly V | Vegetarian

ACTION STATIONS

Each station comes with your own personal chef! (Min 50)

Carved Beef Sirloin | \$16

- With assorted condiments & served on an Onion Mini Kaiser

Nova Scotian Lamb Spit Roast | \$32 ^{GF}

(Min 100)

- Marinated & Roasted Boneless Lamb Leg Carved, served with Raisin Couscous & Braised Harissa Root Vegetables

Flambé Stations | \$20 ^{GF}

(4 per person)

Choose one:

- *Digby* Scallops served with *JD Shore* Rum & *Riverview Herb* Butter
- White Tiger Shrimp served with *Coldstream* Vodka & *Riverview Herb* Butter

We Dream in Desserts | \$20 ^V

- *Oxford Wild Blueberry* Grunt & Whipped Cream Station with our Pastry Chef
- Mini Field Strawberry Shortcakes
- Display of Sweet Petites and Dessert Shooters
- Chocolate Dipped Strawberry Trees: Belgian White, Milk & Dark Chocolate

DIGBY SCALLOPS:

Digby, Nova Scotia is famous for its mouth-watering scallops. Their secret? The cold and deep waters of the Bay of Fundy. With the highest tides in the world, the water is constantly in movement, bringing in fresh food for the scallops, creating the delicious flavours they are famous for.

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PICTURED: DIGBY SCALLOPS FLAMBÉ STATION
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DISPLAY STATIONS



The Butcher Block | \$24

(Min 100)

- Braised *Eden Valley* Chicken Thigh Slider with Mozzarella Cheese on Herb Rolls
- Charcuterie Board with Preserves & Mustard
- *Riverview Herb* Micro Green, Beet & Radish Salad with Apple Vinaigrette *GF/VF*

Today's Catch | \$27

(Min 100)

- *Comeau Seafood* Smoked Salmon & House Smoked Seafood Display with Flax Seed Baguettine & Condiments
- Curried Blue Mussel Marinière *GF*
- Atlantic *Louisbourg Seafoods* Crab & Spinach Cakes with Garlic Sauce

Farm Fresh | \$23

(Min 100)

- Braised Root Vegetable with Savoury Waffle & Valley Egg Mousseline *v*
- Canadian Cheese Display with Honey, Marmalade & Artisan Breads *v*

Butter Poached Lobster | \$30

(Min 50)

- Morsels of Poached *AshMeg Seafoods* Lobster drawn in Vanilla Butter Sauce on top of Warm Chives Potato Mousseline *GF*

Fish and Chips | \$18

(Min 50)

- Fresh *AshMeg Seafoods* Haddock with Local Craft Beer Batter served with Sea Salted Fries, Aioli Mayo, & Smoked Ketchup

Poutine | \$16

(Min 50)

Fresh Sea Salted French Fries with Truffle Oil.

Choose two:

- Original Beef Gravy & Cheese Curds
- *Eden Valley* Chicken Tikka Masala with Havarti
- I Can Not Believe It's Not Beef! with Mushroom Gravy & Mozzarella *VF*
- Pulled Pork with Barbeque Sauce & Monterey Jack

⊕ *Upgrade to Nova Scotia Lobster & Emmental add \$3 per person*

Pasta Perfection | \$16

Pasta served with:

- Mushroom Sauce *v*
- Beef & Roasted Tomato Sauce
- Parmesan
- Cracked Pepper

⊕ *Upgrade to Nova Scotia Lobster with Garlic & Chive Cream Sauce add \$5 per person*

Hot Smoked Salmon | \$15

- With Apple Cabbage Slaw on a Soft Brioche Bun with Dill & Lemon Sauce

Paninis | \$17

Made on Parisian bread & freshly pressed (GF options available)

Choose two:

- Marinated Grilled Chicken with *Fox Hill Cheese House* Cranberry Cheddar
- Shaved Beef with Havarti
- Grilled Vegetable with Goat Cheese
- Ham & Emmental

DISPLAY STATIONS

Maritime Curried Blue Mussels | \$10

- Cooked in Curry & Coconut Milk

Charcuterie Board | \$20

- Pork Rillettes, Mild Chorizo, Country Style Pâté, Salami, Liver Mousse served with French Cornichon, Pickled Beets, Mustard, Grilled Baguette & Artisan Bread

Seacuterie Board | \$24

- *Fisherman's Market* Cold & Hot-Smoked Local Seafood Display, *Comeau Seafood* Solomon Gundy, Pâté & Fish Rillettes, Crab Spread, Lemons, Capers, Pickled Radish, Sauces, with Crackers & Crostini
- *Tidal Bay* White Wine & Shallot Marinated Mussels

Sushi | \$20 ^{GF}

(4 pieces per person)

- Assortment of Japanese Maki & Nigiri Sushi, served with Pickled Ginger, Wasabi, Gluten-free Soy Sauce, Asian Seaweed Salad

Asian Steamed Dumplings & Pot Stickers | \$15

(5 pieces per person)

- Chicken, Pork, & Vegetable with Soy Ginger Dipping Sauce

Local & International Cheese Display | \$15 ^V

- Featuring an assortment of cheese, honey, spiced nuts, nut biscotti crackers and house-made marmalade.

Halifax Mini Donair Display | \$15

- The Iconic Tony's Halifax Donair - spicy donair meat rolled in a Fancy Lebanese Bakery Pit Bread with onion, tomato & donair sauce.

Basket of Spiced Corn Chips | \$10 ^V

- With Salsa, Guacamole, Corn Jalapeno Cheese Dip & Sour Cream

Cheese Raclette | \$16 ^{GF}

- Melted Raclette Cheese Served with Baby Boiled Potatoes with Garlic & Parsley Butter, an assortment of Cured Meats, Frisée Salad with Braised Shallot Vinaigrette, Cornichons & Pickled Vegetables

Crudité Bar with Dips | \$11 ^{GF/V}

- Assorted Dips & Roasted Garlic Hummus

Antipasti Display | \$20

- Grilled Vegetable Salad with Citrus Dressing
- Marinated Artichokes & Kalamata Olives
- Cherry Tomato with Bocconcini & Sweet Basil Dressing
- Cold Cut & Cheese Display
- Crackers & Grissini

Warm Savoury Donuts | \$18

(Min 50 per)

- Allow our Chefs to create something unique like our BBQ Chicken Beignets, Smoked Cheddar & Chive Churros or Baked Herb & Cream Cheese Donut

SPECTACULAR SPOON DISPLAYS

Spoon Options

- Full Spoon Wall - 206 spoons | **\$725**
- Five-layer Pyramid - 185 spoons | **\$650**
- Five-layer Half-Pyramid - 90 spoons | **\$320**
- Spoons can also be served | **\$41 per dozen**

Savory Spoons

- *Eden Valley* Chicken Ballantine Stuffed with Apricots Over Sage Apple Chutney **GF**
- *Sustainable Blue* Salmon Gravlax with Asparagus Topped with Candied Citrus Zest **GF**
- Pico de Gallo, White Balsamic & Pea Shoot **GF/VF**
- Beef Bresaola with Braised Cipollini Onion Horseradish Cream & Dried Cherry Tomato
- Sea Salt Cured *Digby* Scallops with Fresh Citrus & Pea Shoots

Sweet Spoons ^N

- Cheesecakes
- Fruit Curds
- Pâte de Fruit
- Crème Brulée
- Chocolate Pâté

Our culinary team will also create custom spoons for your event.

PICTURED: SPOON WALL
ALL FOOD SELECTIONS HAVE A 25 PERSON MINIMUM ORDER
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