



R E C E P T I O N

HALIFAX  
CONVENTION  
CENTRE



# NOVA SCOTIA

## SIP & SAVOUR STATIONS

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### JOST:

*Jost Vineyards creates wines for all occasions and every palate—from the connoisseur to the newest wine taster. They're strutting their stuff, proving that Nova Scotia is the sparkling gem in the wine world.*

Looking to add a touch of Nova Scotian charm to your reception? Welcome to our Nova Scotia Sip & Savour Stations. We've carefully selected our favorite local dishes, each paired with a delightful wine, beer, or cider, all served by passionate experts from the top beverage producers in our province. See just how magical it is when you bring the best of the best together!

*Each station includes a 3oz glass of a Nova Scotian wine, beer or cider.*

### Digby Scallop Flambé Station | \$25 PER GF

- Our world-famous Digby Scallops Flambéed with *James Roué* Dark Rum & Riverview Herb Butter
- This station includes a personal chef

### Seacuterie Board | \$29 PER

- *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

### The Butcher Block | \$29 PER

- Braised *Eden Valley* Chicken Slider
- *Riverview Herb* Microgreen Salad GF/VF
- Charcuterie Board featuring products from *Annapolis Fine Cheeses* with Mustards and Preserves
- This station includes a personal chef

### Oxford Wild Blueberry Grunt | \$17 PER V

- Stewed *Oxford Wild Blueberries* with *Dover Mills* Flour Dumplings served with Whipped Cream
- This station includes a personal chef

### Valley Apples Flambé | \$17 PER V

- Annapolis Valley Caramelized Honey Crisp Apples flambéed with *James Roué* Dark Rum
- Served over House-Made Black Ash Goat Cheese Ice Cream
- This station includes a personal chef

### Halifax Mini Donair Display | \$20 PER

- The Iconic *Tony's* Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita Bread with Onion, Tomato & Donair Sauce.

PICTURED: SEACUTERIE BOARD

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

# 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  
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# ACTION STATIONS

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

## Carved Maritime Beef Sirloin | \$16

- Served with Lettuce, Tomatoes, Onion, and Assorted Condiments on an Onion 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 Station | \$20 GF

*(4 per person)*

*Choose one:*

- *Digby* Scallops served with *James Roue* 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

## North Shore 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

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### LOUISBOURG SEAFOODS:

*Louisbourg Seafoods, a family-run business, draws on generations of fishing heritage to provide high-quality seafood to our guests. Committed to community, they support youth programs and local partnerships, reinforcing strong family and community values.*

PICTURED: POUTINE WITH NOVA SCOTIA LOBSTER & EMMENTAL  
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# DISPLAY STATIONS

## Maritime Curried Blue Mussels | \$10

- Cooked in Curry & Coconut Milk

## Charcuterie Board | \$20

- With products from *Ratinaud*, 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

## Crudité Bar with Dips | \$11 GF/V

- Assorted Dips & Roasted Garlic Hummus

## 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

## Local & International Cheese | \$15 v

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

## Nova Scotia Oysters | \$11 DF/GF

- Featuring Oysters from local Farms

## Halifax Mini Donair | \$15

- The Iconic *Tony's* Spicy Donair Meat rolled in a *Fancy Lebanese Bakery* Pita 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-style *That Dutchman's* Gouda Cheese Served with Baby Boiled Potatoes with Garlic & Parsley Butter, an assortment of Cured Meats, Frisée Salad with Braised Shallot Vinaigrette, Cornichons & Pickled Vegetables

## Asian Steamed Dumplings & Pot Stickers | \$15

(5 pieces per person)

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

## Antipasti | \$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

### AKOMA:

Akoma, meaning "heart" in Ghanaian culture, embodies love and compassion. This hydroponic farm grows high-quality edible flowers and basil, with all proceeds benefiting the Cumming Community Garden, using pesticide-free, lovingly nurtured methods.

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PICTURED: CHARCUTERIE BOARD  
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# 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**
- *Cape d'Or* 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 *Comeau* Scallops with Fresh Citrus & Pea Shoots

## Sweet Spoons <sup>N</sup>

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

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

PICTURE: SPOON WALL

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