



## BANQUET MENU #1

39\$ PER PERSON

### Appetizer

#### **Bruschetta**

tomato, onion, garlic, basil, and olive oil topped with parmesan, feta, and balsamic reduction on house-made focaccia

#### **Kale Caesar (GFO)**

kale and house-made Caesar dressing topped with all-natural local bacon, house-made croutons, parmesan, and lemon

#### **Sweet Caramelized Onion (GFO)**

caramelized onion, cream cheese, fresh herbs served with veggies, pita and corn chips

### Main Course

#### **Bacon Cheese Burger (GFO)**

5oz. Nova Scotia grass-fed beef burger, cheddar, caramelized onion, bacon, greens, tomato, dill pickle, and chipotle mayonnaise served on an organic bun with roasties

#### **Monkey Style Club (GFO)**

free range local turkey, bacon, greens, tomato, dill pickle, smoked cheddar cheese, and mayonnaise served on an organic bun with roasties

#### **Lentil Burger (V, GFO)**

Organic lentil patty with oats, miso, carrots, daikon, tomato, and greens served on an organic 5-grain pita with house-made honey dressing served with roasties

#### **9" Gourmet Pizza (VO, GFO)**

your choice of 3 cheese with mozzarella, white cheddar, and parmesan *or* our veggie with spinach, onion, mushroom, tomato, olives, mozzarella, and goat cheese. Done on a glyphosate free organic 5 grain crust

### Dessert

#### **Maple Cinnamon Crème Brûlée (GFO)**

maple infused cinnamon custard with caramelized sugar served with maple ginger cookie

#### **Cheesecake (GF)**

no-bake cheesecake with a chocolate cookie crust, topped with salted caramel sauce and almond brittle



## BANQUET MENU #2

45\$ PER PERSON

### Appetizer

#### **Bruschetta**

tomato, onion, garlic, basil, and olive oil topped with parmesan, feta, and balsamic reduction on house-made focaccia

#### **Sweet Apple Salad (VO, GF)**

organic greens, apple, carrot, daikon, green onion, goat cheese, and walnuts topped with house-made maple mustard dressing

#### **Red Pepper Dip (GFO)**

red pepper dip served with corn chips, and warm pita

### Main Course

#### **Cajun Haddock (DFO, GF)**

line-caught fish, blackened and seared, served with seasonal vegetables and mashed potato

#### **Rice Bowl (V, GF)**

organic basmati rice, sauteed vegetables, cider vinegar slaw, almonds, seaweed, hemp seeds, sesame oil, tamari, and pickled ginger

#### **Chicken Bacon Fettuccine (GFO)**

free-range Nova Scotia chicken, onion, mushrooms, and local bacon tossed in a thick cream sauce with penne noodles and topped with parmesan

#### **Lamb Burger (GFO)**

grilled 5oz. locally sourced lamb patty with garlic, rosemary and GF oats, topped with minted goat cheese and served with roasties

### Dessert

#### **Maple Cinnamon Crème Brulee (GFO)**

maple infused cinnamon custard with caramelized sugar served with maple ginger cookie

#### **Chocolate Tofu Pie (VO)**

non-dairy chocolate and silken tofu with an almond & walnut crust with maple whipped cream



## BANQUET MENU #3

49\$ PER PERSON

### Appetizer

#### **Kale Caesar (GFO)**

kale and house-made caesar dressing topped with all natural local bacon, house-made croutons, parmesan, and lemon

#### **Bacon Wrapped Scallops (GF, DF)**

two Digby scallops wrapped in local bacon, seared, and served with a root beer reduction

#### **Sweet Potato and Haddock Chowder (DF)**

made with coconut milk, leeks, toasted coriander, garlic, and ginger

### Main Course

#### **Braised Beef (GF)**

tender, slow-cooked, grass-fed Nova Scotia beef with a Nova Scotia red wine reduction and mushrooms, served with mashed potato and seasonal vegetables

#### **Vegetable Curry (V, GF)**

seasonal vegetables, mushrooms, and onions cooked in a tomato tamarind coconut sauce over toasted rice pilaf and topped with almonds and fresh cilantro

#### **Chicken Bacon Fettuccine (GFO)**

free-range Nova Scotia chicken, onion, mushrooms, and local bacon tossed in a thick cream sauce with penne noodles and topped with parmesan

#### **Nova Scotia Salmon (GF)**

Nova Scotia raised closed-containment salmon seared and served with a maple bacon glaze, seasonal vegetables and mashed potato

### Dessert

#### **Cheesecake (GF)**

no-bake cheesecake with a chocolate cookie crust, topped with salted caramel sauce and almond brittle

#### **Flourless Chocolate Brownie (GF)**

our rich flourless brownie cake topped with an elegant chocolate mousse