



Annapolis Basin

CONFERENCE CENTRE

Banquet at the Basin

- ***Digby Scallop Coquille St. Jacques...***
Juicy Digby scallops, combined with mushrooms and whitewine sauce, topped with grated European cheese, then baked “en coquille”, or “in the half shell”.
- ***Beef Tenderloin a la Chateaubriand...***
The king of beef cuts, served medium to medium-rare, finished with a red wine demi-glaze
- ***Bacon-Wrapped Roasted Salmon Filet Teriyaki...***
Chef’s creation of Atlantic salmon, garlic & ginger rub, bacon wrapped and browned, finished with Teriyaki sauce
- ***Apple & Bread Stuffed Chicken breast...***
with apple, herb and bread stuffing, baked, finished with cranberry chutney
- ***Bracioli Balsamico (Italian beef rolls ...)***
Thin cut beef, rolled with roasted red pepper, caramelized onion, seared, braised in Balsamic-infused demi-glaze
- ***Herb-Rubbed Pork Loin Braised in an Apple-Garlic Glaze...***
pork loin, herb rubbed, seared and roasted to juicy perfection, finished with Valley apple-garlic demi
- ***Vietnamese Shrimp Cakes...***
Minced shrimp, spring green onions, ginger, garlic and herbs, seared and served with a spicy chili-soy dipping sauce
- ***Maryland-style Smoked Salmon Patties...***
our Chef’s smoked Atlantic salmon, combined with onion, herbs, eggs and crumbs, sautéed golden brown, finished with fresh caper-dill mayo sauce
- ***Prime Rib of Beef...***
Juicy AAA beef, herb-roasted to your preference, finished with au jus or demi-glaze
- ***Seafood Newburg...***
Digby scallops, juicy shrimp and lobster, finished in a rich, three cheese, sherry-cream sauce, served on puff pastry shells
- ***Flaky Spinach Stuffed Chicken Breast...***
Spinach-Feta stuffed chicken breast, wrapped in flaky pastry, baked golden brown, served medallion-style with a garlic-herb demi-glaze
- ***Miso-Mayo-Maple Dressed Salmon...***
Atlantic Salmon Filet, boldly enhanced with rich Japanese Miso, creamy mayo, and local sweet maple syrup

Our Banquet Dinner Menus include appropriately paired side dishes, Chef’s choice vegetable, rolls, butter, coffee & tea. Choose from our soup, salad and dessert menus to round out your dinner, then we will do up your package price for you.

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