



Annapolis Basin

CONFERENCE CENTRE

The Basin Soup Bowl

(Priced according to group numbers and selected item(s). Minimum of 10 people)

Our Homemade Soup Selections...

- ***Chef's Soup of the Day...*** Some of the best soups come from a fridge full of ingredients and unbridled creativity... as this one will be...
- ***Mediterranean Vegetable Soup...*** sweet peppers, onions and garlic simmered in a savory tomato-herb broth, garnish of shaved Parmigiani Reggiano
- ***Roasted Harvest Vegetable Soup...*** hearty fall veggies, herb-roasted for full flavor, simmered in vegetable broth, blended to velvet consistency, garni of fresh herbs
- ***Corn & Bacon Chowder...*** Sweet corn, smoky bacon, potatoes and onions, finished in a light herb-cream broth
- ***New England Clam Chowder...*** Traditional blend of potatoes, baby clams, onions and herbs, in a light cream broth
- ***Savory Creamed Mushroom Soup...*** Butter sautéed blend of mushrooms, onions, simmered in herbed broth with a rich creamy finish
- ***Cream of Broccoli & Cheddar Soup...*** Broccoli and onions, simmered in herbed stock, creamed, finished with aged Cheddar
- ***French Onion Soup with Swiss Croutons...*** traditional favorite of caramelized onions, simmered in rich brown stock, garni of Swiss topped baguette slice
- ***Thai Chicken Coconut Soup...*** chunks of tender white chicken, simmered in coconut infused broth, finished with fresh lime, chilies and cilantro
- ***Maritime Seafood Chowder...*** butter sautéed scallops, shrimp and lobster combined with potatoes and onions in a light herb-cream broth