

Breakfast



Breakfast Buffet

**Complimentary with overnight accommodations*

Full Hot Breakfast – Minimum of 20 guests

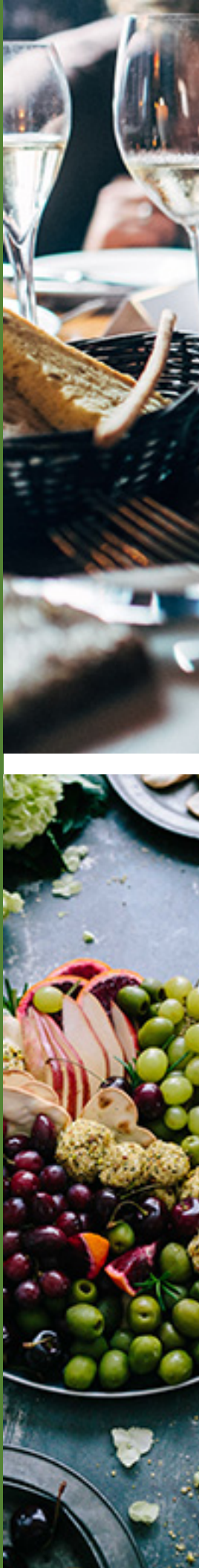
Scrambled Eggs
Bacon or Sausage
Home Fries
French Toast or Pancakes
Toast, Muffins, Bagels or Croissants
Fruit Preserves, Butter, Cream Cheese
Assorted Cereals
Whole Fruit
Assorted Individual Yogurts
Assorted Chilled Juices
Coffee and Tea
Upgrade to Sissiboo Coffee Roaster Organic for \$1/person

Continental Breakfast – Less than 20 guests

Toast & Bagels
Assorted Muffins
Pastries & Croissants
Fruit Preserves, Butter, Cream Cheese
Assorted Hot & Cold Cereals
Whole Fruit
Assorted Individual Yogurts
Assorted Chilled Juices
Coffee and Tea
Upgrade to Sissiboo Coffee Roaster Organic for \$1/person

Breakfast Extras & Upgrades

Sliced Fruit Platter	\$2.75/person
Nova Scotia Fish Cakes and Loaded Baked Beans	\$6.75/person
Eggs Benny Poutine <i>Oh yes, we did!</i>	\$6.75/person
Fruit Pancakes <i>Whipped strawberry compound butter & blueberry maple syrup</i>	\$5.75/person



Morning Snacks & Refreshments

Beverages

Infused Water	\$1/person
<i>Choice of: Cucumber Lime, Blueberry Mint, Citrus, Strawberry Basil</i>	
Coffee and Tea	\$2.50/person
<i>Upgrade to Sissiboo Coffee Roaster Organic for \$1/person</i>	
Bottled Beverages	\$2/bottle
<i>Assorted bottled juices, soft drinks, and water</i>	

Morning Snacks

Whole Fruit Bowl	\$1.75/person
Homemade Fruit Biscuits with strawberry compound butter	\$2.25/person
Warm Country Fruit Muffins	\$2.75/person
Sliced Fruit Platter with yogurt dip	\$4.75/person
Assorted Yogurt and Granola	\$3.25/person
Warm Cinnamon Buns with cream cheese icing	\$3.25/person
Sliced Fruit & Domestic Cheese Platter	\$5.75/person
The Pastry Tray <i>Includes assorted Danish, pastries, and croissants</i>	\$5.25/person
Smoked Salmon & Bagels with cream cheese and assorted toppers	\$6.75/person

Afternoon Snacks

Our culinary team offers a wide variety of afternoon snacks and refreshments, from baked pastry to savoury canapes. Please visit page 14 for our Appetizer and Hors D'oeuvres section.



Lunch Offerings & Lighter Fare

The Sandwich Bar \$14.50

Choice of two (2) featured sandwiches
 Choice of one (1) featured soup or salad

The Premium Sandwich Bar \$18.50

Choice of three (3) featured sandwiches
 Choice of two (2) featured soup or salad

“Build Your Own” Sandwich & Salad Bar \$15.50

For this buffet we offer an assortment of deli meats, fresh veggies and roasted vegetables, homemade dressings and sauces, sliced cheese, and a selection of fresh breads. Guests can create their sandwich or salad as they wish or build it based on one’s dietary needs. Served with choice of soup, and warm rolls.

Featured Sandwiches

- Shaved Roast Beef with cheddar, horseradish mayo, and house-pickled red onions
- Honey Ham & Swiss with on sour dough with maple mustard mayo
- B.L.T. Wraps with honey mustard mayo
- Chicken Salad Wraps with purple grapes
- Smoked Turkey with sliced tomato and guacamole
- Egg Salad Wraps with pea shoots
- Grilled Lemon Chicken Caesar Wraps
- Smoked Salmon Baguettes with whipped dill cream cheese, sliced red onion and fried capers
- Cucumber and Tomato Wraps with hummus, brie, and balsamic reduction

Premium Sandwiches

- “S.B.L.T.” \$4.25/person
 A classic B.L.T. baguette with Digby Scallops and lemon dill mayo
- Chicken Bruschetta with parmesan on a brioche bun \$2.75/person
- Nova Scotia Lobster Roll with crispy fried lobster topper \$6.25/person



Lunch Offerings & Lighter Fare

Featured Salads

Traditional Caesar Salad with Roasted Garlic and Lemon Wedges

[Roasted Potato Caesar Salad](#)

“Take me to the Greek” Salad

Strawberry, Mandarin Orange, Goat Cheese, Spinach Salad with Homemade Orange Vinaigrette

Valley Apple & Walnut Purple Slaw

Creamy Greek Pasta Salad with Roasted Olives

Seasonal Garden Vegetable Potato Salad

Seasonal House Salad with Homemade Apple Maple Vinaigrette

Featured Soup Kettle

[Roasted Maple Squash with Sweet Potato](#)

Mushroom & Roasted Garlic

Broccoli & Cheddar

Potato, Bacon, & Red Pepper

Fire Roasted Tomato Bisque

Roasted Corn & Black Bean Tortilla

Curried Cauliflower & Honey



Lunch Offerings & Lighter Fare

Build Your Own Lunch Box \$13.50/person

Choice of two (2) featured sandwiches "1 per person"

Choice of one (1) add on item

Includes bottled water and whole fruit

Build Your Own Deluxe Lunch Box \$16.50/person

Choice of three (3) featured sandwiches "1 per person"

Choice of three (3) add on items

Includes bottled water and whole fruit

Lunch Box Add Ons

Carrot & Celery Sticks

Granola Bar

House Baked Cookie

Prepacked Cheddar Slice

Doritos

Mini House Salad with dressing \$2.75/person

Mini Garden Vegetable Pasta Salad \$2.75/person

Canned Pop \$1.75 /person

Bottled Juice \$1.25/person



Lunch Buffets & Entrées

Lunch Backyard BBQ Buffet

\$22.50/person

House-made seasoned burgers, Local link sausage, Fresh buns and all the fixings, Valley Apple & Walnut Purple Slaw, Potato Wedges

Lunch Buffet

\$18.50/person

Choice of one (1) hot entrée

Choice of two (2) soups or salads

Includes warm rolls, coffee, and tea

Premium Lunch Buffet

\$25.50/person

Choice of two (2) hot entrees

Choice of two (2) soups or salads

Choice of strawberry shortcake or chocolate mousse with brownie chunks and whipped cream

Includes warm rolls, coffee and tea

Lunch Entrées

Panko Crusted Atlantic Cod
with fries, lemons, and house made tartar sauce

Meat or Vegetarian Lasagna with feta cheese

Ginger Beef
with teriyaki vegetables, basmati rice, and spring rolls

Baked Chicken Pesto Penne with mozzarella

Coconut Curry Chicken
with fresh pineapple, broccoli, and brown rice

Authentic Southern Fried Chicken
with fries and loaded baked beans

Creamy Lemon Shrimp Penne
with cherry tomato and mozzarella cheese

Greek Chicken and Sweet Vegetables
with brown rice, naan bread and fresh tzatziki





Lunch Buffets & Entrées

Custom BBQ Buffet

Choice of one (1) protein	\$33.50/person
Choice of two (2) proteins	\$39/person
Choice of two (2) featured salads or soups	
Sea Salt & Rosemary Roasted Red Potatoes	
House made Cheddar Biscuits	
Strawberry Shortcake	
Sliced Watermelon	
Infused Water	
Choice of: Cucumber Lime, Blueberry Mint, Citrus, Strawberry Basil	

Protein Options

Charleston Maple Mustard Pork Tenderloin
4oz Bacon Wrapped Sirloin
“Skin On” Maple Chili Glazed Atlantic Salmon
Sticky BBQ Chicken Breasts
Dry Rubbed Pineapple Pork Skewers
Citrus Herb Quarter Chicken

Custom BBQ Extras & Upgrades

Loaded Baked Beans	\$3.25/person
Crispy Country Style Mac & Cheese	\$3.75/person
Build Your Own Baked Potato Bar	\$4.75/person
Roasted Portabella Mushroom and Sweet Onions	\$2.75/person
Butter Roasted Corn on the Cob	\$2.75/person



Dinner Buffets

Signature Buffet

Choice of one (1) entrée	\$36/person
Choice of two (2) entrées	\$42/person
Choice of two (2) featured salads or soups	
Choice of one (1) vegetable and one (1) starch selection	
Choice of one (1) dessert selection	
Warm rolls and butter	
Coffee and Tea	
<i>Upgrade to Sissiboo Coffee Roaster Organic for \$1/person</i>	

Featured Salads

Traditional Caesar Salad with Roasted Garlic and Lemon Wedges
Roasted Potato Caesar Salad
“Take me to the Greek” Salad
<i>Strawberry, Mandarin Orange, Goat Cheese, Spinach Salad with Homemade Orange Vinaigrette</i>
Valley Apple & Walnut Purple Slaw
Creamy Greek Pasta Salad with Roasted Olives
Seasonal Garden Vegetable Potato Salad
Seasonal House Salad with Homemade Apple Maple Vinaigrette

Featured Soup Kettle

Roasted Maple Squash with Sweet Potato	
Mushroom & Roasted Garlic	
Broccoli & Cheddar	
Potato, Bacon, & Red Pepper	
Fire Roasted Tomato Bisque	
Roasted Corn & Black Bean Tortilla	
Curried Cauliflower & Honey	
Loaded Baked Beans	\$3.25/person
Atlantic Seafood Chowder	\$6.25/person
Nova Scotian Hodge Podge	\$4.25/person



Dinner Buffets

Entrée Selections

Valley Apple Stuffed Pork Loin

Crusted with grainy mustard and house made sweet rub. Recommended to be served with honey roasted carrots and sea salt rosemary baby red potatoes.

Herb Crusted Top Sirloin Roast

Recommended to be served with horseradish smashed potato, seasonal sweet vegetables, and rosemary jus. Upgrade to AAA Alberta Prime Rib \$4/person

Boneless Roasted Turkey

Stuffed with a traditional dried cranberry stuffing. Recommended to be served with scallion smashed potatoes, roasted root vegetables, orange cranberry sauce, and apple gravy.

**Please note this dish is not available from June-September*

Baked Pesto Chicken Penne

Seasonal vegetables are tossed with pesto, grilled lemon chicken, sun dried tomato and penne pasta. Topped with parmesan and mozzarella.

Pepper Crusted Atlantic Salmon

Recommended to be served with sea salt rosemary baby red potatoes, seasonal sweet vegetables, and cantaloupe chutney.

Greek Chicken Peppernota

Boneless skinless chicken breasts braised slowly in a white wine, herb, and tomato broth. Served with garden vegetable rice pilaf and finished with feta cheese. Upgrade to locally caught and sourced Halibut \$4/person

Premium Entrées

Cedar Planked Atlantic Salmon

\$49/person

Cedar Planked Atlantic Salmon provides a true Nova Scotian “wow factor!” Prepared over a wood burning fire and served directly on the plank by one of our qualified chefs. Recommended to be served with sea salt and rosemary baby red potatoes, seasonal sweet vegetables, house made parmesan biscuits, and whipped maple compound butter.

Traditional Lobster Dinner

Market Price

We supply the bibs! 1 LB Nova Scotian lobster with warm butter and lemon. Recommended to be served with a build your own baked potato bar, roasted root vegetables, and house made parmesan biscuits with whipped lemon scallion butter.



Dinner Buffets

*Minimum 25 people

Featured Starches

Scallion Smashed Potato

[Maple Sweet Potato Mash](#)

Traditional Mashed Potato

Sea Salt Rosemary Baby Red Potato

Vegetable Rice Pilaf

Horseradish Smashed Potato

Parmesan & Roasted Garlic Risotto

Aged Cheddar Scalloped Potato \$2.25/person

Build your Own Baked Potato Bar \$4.75/person

[Show Me Yer Mussels Station](#) \$4.50/person

Featured Vegetables

Seasonal Sweet Vegetables

Honey Roasted Carrots

[Braised Red Cabbage & Carrots](#)

Balsamic Glazed Beets

Roasted Root Vegetables

Broccoli & Cauliflower Gratin \$2.25/person

Butter Roasted Corn on the Cob \$2.25/person

Bacon & Parmesan Asparagus Spears \$2.75/person

Featured Dietary Selections

All items are vegan and gluten-free

[Baked Eggplant and Portabella Mushroom Stacker](#)

[Greek Roasted Vegetable and Olive Marinara Penne](#)

Quinoa Salad

Roasted chickpeas, strawberry, spinach, mandarin orange, almonds, and orange vinaigrette

Coconut Curry

Tofu, broccoli, and peppers over brown rice



Dinner Buffets

*Minimum 25 people

Featured Desserts

Strawberry Shortcake

Fresh strawberries, house made sweet biscuits, and whipped cream

Double Stuffed Valley Apple Crisp

Served with vanilla bean ice cream, and caramel drizzle

Upside Down Blueberry Grunt

Served with vanilla bean ice cream, and fresh mint

Green Apple Eruption

Puff pastry, green apples, cashew caramel sauce, and whipped cream

Double Chocolate Torte

Served with fresh strawberries, whipped cream, and fresh mint

Honey Butter Sautéed Peach Pound Cake Martini

Chocolate Truffle Martini

Fresh raspberry, chocolate wafer, and whipped cream

Vegan, Gluten Free Double Chocolate Torte

Served with fresh strawberries, and fresh mint

New York Style Cheesecake

\$2.75/person

Fresh berry compote, whipped cream, and fresh mint

Gourmet Cupcake Station

\$6.25/person

Youth Menu - Under 12 years of age

\$14.50/person

Includes a pop or juice

Fried Chicken with crispy potato wedges

Baked Mac & Cheese with garlic toast

Spaghetti & Meatballs with garlic toast

Cheeseburger with seasoned fries

The youth menu is only available in conjunction with a buffet lunch/dinner or plated dinner, as our younger guests will enjoy their specialized meal, in addition to full access to the buffet/plated meal your group.

Plated Dinner



Plated Dinner

*Minimum 25 people

Plated Dinner

\$49.50/person

Choice of one (1) featured starter

Choice of one (1) featured plated entrée

Choice of one (1) dessert selection

Warm rolls and butter

Coffee and Tea

Upgrade to Sissiboo Coffee Roaster Organic for \$1/person

Featured Starters

Classic Caesar Salad with house made Caesar dressing and sourdough crouton wedges

Thai Noodle Salad Martini

Served with chopsticks

[Roasted Maple Squash Soup with Greek yogurt and toasted walnuts* *or any soup from our featured soup kettle](#)

Roasted Garlic Bruschetta with arugula, honey balsamic glaze, and shaved parmesan

[East Coast Mussels served with warm butter and lemon wedges](#)

Flavour toppers: White Wine & Garlic, Local Stout & Rosemary, Citrus & Scallion, Bruschetta, Thai Chili

Twisted Caprese Salad with fresh mozzarella, basil, cracked pepper, and olive oil

Spinach & Goats Cheese Salad with cherry tomato and house made warm bacon butter dressing

Seasonal House Salad with house made orange balsamic dressing

Digby Scallops with arugula and mango bacon salsa

\$3.75/person

Atlantic Seafood Chowder

\$6.25/person

Plated Dinner



Plated Dinner

*Minimum 25 people

Featured Plated Entrées

Maple Glazed Atlantic Salmon

Served with roasted sea salt red potatoes, balsamic glazed beets, broccoli crowns, and a fried beet chip garnish

Bacon Cream Cheese Stuffed Chicken Breasts

Served with parmesan and roasted garlic risotto, roasted carrots, and sautéed green beans

Grilled 6oz Top Sirloin featuring AAA Alberta Beef

Served with garlic mashed potato, crispy fried onions, broccoli crowns, and a rosemary red wine reduction

Greek Chicken Peppernota

Boneless skinless chicken breasts braised slowly in a white wine, herb, and tomato broth. Served with garden vegetable rice pilaf and finished with feta cheese. Upgrade to locally caught and sourced Halibut \$4/person

Grilled Pork Tenderloin Medallions

Served with scallion mashed potato, broccoli crowns, and a maple mango chutney

Premium Plated Entrees

The Captains Paella

\$4/person

Digby scallops, shrimp, mussels, blackened chicken, chorizo sausage, all cooked together with rice in a hearty herb tomato broth

Traditional Lobster Dinner

Market Price

We supply the bibs! 1 LB Nova Scotian lobster with butter and lemon. Recommended to be served with a build your own baked potato bar, roasted root vegetables, and house made parmesan biscuits with whipped lemon scallion butter.

Appetizers & Hors D'Oeuvres



Appetizers & Hors D'oeuvres

**Minimum 25 people*

Platters and Display Pieces

Lighthouse Trio of Canapes \$6.50/person

Small bite-size crostini with three signature flavour profiles.

Flavour profiles: Shaved Beef & Caramelized Onion, Pepper Chicken & Goat Cheese, Cucumber Bruschetta

Show Me Yer Mussels \$4.50/person

East Coast Mussels served with warm butter, lemon wedges, and your choice of flavour toppers.

Flavour toppers: White Wine & Garlic, Local Stout & Rosemary, Citrus & Scallion, Bruschetta, Thai Chili

Sliced Fruit & Cheese Small (25 ppl) \$195 Large (100 ppl) \$650

With a minimum of 6 different cheeses and 5 different fruits, both local and imported, this refreshing platter has a something for everyone. A yogurt dip and crackers tie this platter together.

Crisp Vegetables & Dips Small (25 ppl) \$125 Large (100 ppl) \$400

Fresh, crisp veggies are piled high with a variety of sauces for dipping.

A Duet of Dips Small (25 ppl) \$115 Large (100 ppl) \$375

Two house made yogurt-based dips are served in large sourdough bread bowls. Enjoy spicy roasted red pepper and spinach and bacon dips, served with an assortment of fresh breads and pita wedges.

The Atlantic Splendor Small (25 ppl) \$255 Large (100 ppl) \$750

The influence of the coast won't be overlooked with this large display of local seafood! Smoked Salmon, Smoked Mackerel, Solomon Gundy, Maple Salmon, and Stuffed Mussels lead the way with plenty of garnishes, including crostini's, capers, lemons, limes, and whipped dill cream cheese.

The Pickled Platter Small (25 ppl) \$220 Large (100 ppl) \$695

There is plenty to relish on this entertaining platter! Chorizo, prosciutto, Brothers pepperoni, a variety of premium cheeses, olives, sweet onions, pickles, crackers and more.



Appetizers & Hors D'Oeuvres



Appetizers & Hors D'oeuvres

**Minimum 25 people*

Platters and Display Pieces

Fiesta Nacho Station Small (25 ppl) \$145 Large (100 ppl)
\$475

Viva la fiesta! A Mexican inspired baked cream cheese dip served with warm tortilla chips and guacamole.

Interactive Oyster Shucking Station

\$9.50/person

Have one of our qualified chefs shuck oysters for your guests.

Served on ice with a wide variety of flavour toppers.

Flavour toppers: White Wine & Garlic, Local Stout & Rosemary, Citrus & Scallion, Bruschetta, Thai Chili

Cold Hors D'oeuvres

Marinated Shrimp & Tomato Bloom Skewers \$4.25/person

Marinated Stuffed Mussels \$3.75/person

Trio of Deviled Eggs \$3.75/person

Flavour profiles: Curried Sesame, Bacon & Cheddar, Garden Vegetable

Fresh Fruit Skewers \$5.25/person

Thai Noodle Salad Martini \$5.75/person

Served with chopsticks

Hot Hors D'oeuvres

Crispy Battered Chicken Wings \$6.75/person

Served with three (3) dipping sauces

Lobster Stuffed Mushroom Caps \$6.25/person

Spinach & Bacon Stuffed Mushroom Caps \$5.25/person

Firecrackers \$6.25/person

Chef Mitchell's special: spicy marinated beef tips, wrapped in bacon and grilled

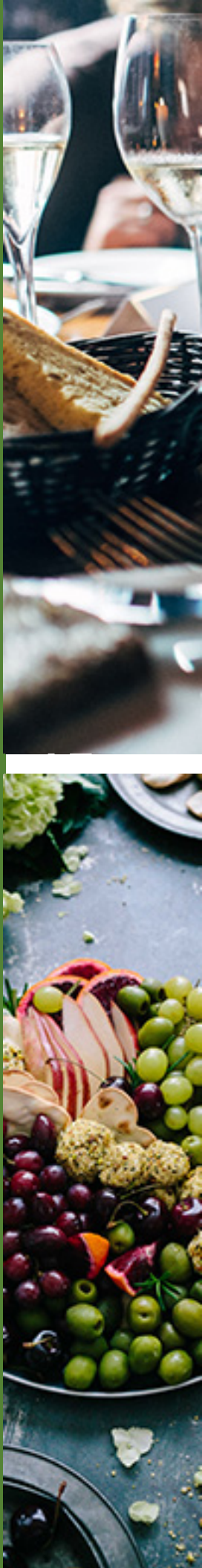
Pesto, Pear & Blue Cheese Baked Flatbreads \$5.25/person

Bacon Wrapped Digby Scallops \$7.25/person

Pepper Chicken Satays \$6.25/person

Served with sour orange dipping sauce

Appetizers & Hors D'Oeuvres



Appetizers & Hors D'oeuvres

**Minimum 25 people*

Hot Hors D'oeuvres

Crispy Vegetable Spring Rolls <i>Served with Thai chili dipping sauce</i>	\$4.75/person
Coconut Shrimp <i>Served with honey chili yogurt dip</i>	\$6.75/person
Pineapple Teriyaki Glazed Meatballs	\$5.25/person
Balsamic Bruschetta Baked Flatbreads	\$5.25/person

Late Night Snacks

Chips & Salsa <i>Warm white corn chips with fresh Pico de Gallo</i>	\$2.75/person
Crispy Salt & Pepper Fries <i>Served with chilli honey mayo</i>	\$3.25/person
Dusted Calamari <i>Served with Sriracha lime sour cream</i>	\$6.25/person
Battered Dill Pickles <i>Served with honey chilli yogurt</i>	\$4.75/person
Brothers Fried Pepperoni <i>A Nova Scotia classic, served with honey mustard</i>	\$5.25/person
Build Your Own Poutine Bar <i>Fries, gravy, curds</i>	\$7.75/person
Build Your Own Premium Poutine Bar <i>The poutine bar of your dreams: fries, gravy, curds, buffalo fried chicken, scallions, bacon bits, cheese sauce, sour cream</i>	\$9.75/person

Beverages

Infused Water <i>Choice of: Cucumber Lime, Blueberry Mint, Citrus, Strawberry Basil</i>	\$1/person
Coffee and Tea <i>Upgrade to Sissiboo Coffee Roaster Organic for \$1/person</i>	\$2.50/person
Bottled Beverages <i>Assorted bottled juices, soft drinks, and water</i>	\$2/bottle