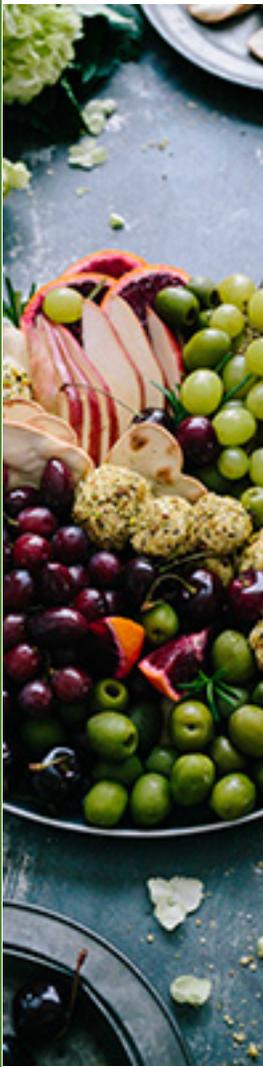


Plated Service



Plated Service

**Maximum 20 people*

Annapolis Basin Conference Centre (ABCC) is committed to hosting events safely and successfully during the Covid-19 pandemic. We have evaluated and implemented measures and procedures to minimize risk for guests and staff, while following government regulations and general health best practices around the novel coronavirus Covid-19.

Our plated service menu and hospitality style is designed to encourage safe physical distancing practices during the Covid-19 pandemic. Whether dining physically distanced alone within a larger group, or within a bubble, our service limits contact between guests and staff.

ABCC staff will have minimal touch points with guests, providing pitchers of water for each individual guest and single-serve items as needed to eliminate any potential cross-contamination, with bussing only provided at the end of meals.

Coffee & Tea Station

Staff Served Coffee & Tea Station \$30 + \$2.50/person
Freshly brewed coffee, hot water, assorted black, herbal, decaffeinated teas
Upgrade to Sissiboo Coffee Roaster Organic for \$1/person

Breakfast Suggestions

Plated Continental Breakfast \$15.50/person
Toasted everything bagel with cream cheese, bacon and cheddar deviled eggs, vanilla yogurt with granola and fresh blueberries, and sliced watermelon. Includes coffee or tea, and a bottle of juice.

Plated Hot Breakfast \$18.50/person
Cheddar and green onion scrambled eggs, choice of 3-slices of bacon or 2-sausage links, crispy hash browns, whole wheat toast, and orange wedges. Includes coffee or tea, and a bottle of juice.

Plated Eggs Benny Poutine \$22.50/person
Poached eggs smothered in hollandaise sauce, cheddar cheese, and bacon crumble. Served with crispy hash browns. Includes coffee or tea, and a bottle of juice.

Lunch Suggestions

Plated Sandwich with Soup or Salad \$18.50/person
Choice of featured sandwich with any featured soup or salad, chocolate raspberry mousse and a soft drink.

Plated Service



Plated Service

**Maximum 20 people*

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

Upgrade to a Premium Sandwich for an additional price, details below.

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

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 house made orange vinaigrette
Valley Apple & Walnut Purple Slaw
Creamy Greek Pasta Salad with roasted olives
Seasonal Garden Vegetable Potato Salad
Seasonal House Salad with house made apple maple vinaigrette

Featured Soup Kettle

[Roasted Maple Squash with Sweet Potato](#)
Mushroom & Roasted Garlic
Broccoli & Cheddar

Plated Service



Plated Service

**Maximum 20 people*

Featured Soup Kettle

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

Featured Desserts

Upgrade to a Featured Desert for \$5.50/person

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

Plated Service



Plated Service

**Maximum 20 people*

Plated Hot Entrée \$22.50/person

Choice of one (1) featured lunch entrée

Choice of one (1) featured soup or salad

Warm rolls and butter

Chocolate raspberry mousse

Upgrade to a Featured Desert for \$5.50/person

Cold Soft Drink

Featured Lunch Entrées

Panko Crusted Atlantic Cod

Served with fries, lemons, and house made tartar sauce

Meat or Vegetarian Lasagna with feta cheese

Ginger Beef

Served with teriyaki vegetables, basmati rice, and spring rolls

Baked Chicken Pesto Penne with mozzarella

Coconut Curry Chicken

Served with fresh pineapple, broccoli, and brown rice

Authentic Southern Fried Chicken

Served with fries and loaded baked beans

Creamy Lemon Shrimp Penne

Served with cherry tomatoes and mozzarella cheese

Greek Chicken and Sweet Vegetables

Served with brown rice, naan bread and fresh tzatziki

Plated BBQ Lunch \$20.50/person

House made seasoned cheeseburgers topped with lettuce, tomato, house pickled red onion, and dill pickles. Served with crispy potato wedges and Sriracha lime slaw, chocolate raspberry mousse and a cold soft drink.

**Upgrade to a featured dessert for \$5.50/person*

Plated Service



Plated Service

**Maximum 20 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

Featured Dinner 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

Plated Service



Plated Service

**Maximum 20 people*

Featured Dinner Entrées

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 Dinner Entrées

Upgrade to a Premium Entrée for an additional price, details below.

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.

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 with house made curry sauce over brown rice