

# DIGBY PINES GOLF RESORT & SPA

## Corporate & Event Catering

### Menu



**DIGBY PINES**  
*Golf Resort and Spa*

# Churchill's Breakfast Buffet

*7:00 –10:00 AM Daily*

*(Available Only in Churchill's Restaurant)*

Assorted Chilled Juices  
Selection of Seasonal Fresh Fruit  
Fruit Salad, Stewed Prunes and Yogurts  
Digby Pines' Signature Granola  
Cereal Assortment  
Scrambled Eggs  
Poached Eggs on an English Muffin with Hollandaise Sauce  
Grilled Bacon, Ham, Sausages  
Home Fried Potatoes/Fried Perogies and Onions with Sour Cream  
Baked Beans  
Pan Fried Cod Cakes, with Green Tomato Chow  
Hot off the Grill Pancakes ~ Flavour of the day  
Maple Cream Cheese and Apple Bread Pudding  
Selection of Fresh Baked Breakfast Pastries  
Selection of Breads to Toast  
Butter and Preserves  
Coffee, Tea, Milk, Herbal Teas

**\$17 Group Rate**

½ price for children 12 and under

*All prices subject to applicable service charge & tax*

# Working Breakfasts

## Light Continental

Pitchers of Chilled Juices  
Selection of Fresh Baked Breakfast Pastries  
Assorted Yogurts  
Butter & Preserves  
Coffee, Tea, Milk, Herbal Teas

**\$10.95**

## The Pines Continental

Granola, Oatmeal with dried fruit, almonds & Low Fat Muffins  
Sliced Fresh Fruit  
Assorted Yogurts  
Butter & Preserves  
Pitchers of Chilled Juices  
Coffee, Tea, Milk, Herbal Teas

**\$12.95**

## The Executive Breakfast

Minimum 25 for breakfast

Basket of Freshly Baked Croissants  
Danish Pastries & Muffins  
Sliced Fresh Fruit  
Scrambled Eggs  
Home Fried Potatoes

### Choice of two (2)

Sliced Picnic Ham or Bacon or Breakfast Sausage  
Pitchers of Chilled Juices  
Coffee, Tea, Milk, Herbal Teas

**\$16.95**

*24 or less will be plated*

*All prices subject to applicable service charge & tax*

# Break Time

*Enhance your working breakfast or health break with the following*

Coffee, Decaf, Tea & Herbal Teas	3.00/Person
Tropicana and Dole Juices, 355 ml	3.00/each
Soft Drinks, 591 ML	3.00/each
Bottled Water, 591 ml	3.00/each
Sparkling Water, 500 ml	3.00/each
Gatorade, 591 ml	3.00/each
Mini Croissants	1.75/each
Danish Pastries	1.75/each
Muffins (Regular and Low Fat)	1.60/each
Scones (with preserves)	1.40/each
Homemade Brownies or Date Squares	1.50 /each
Jumbo Chocolate Chip Cookies	15.00/dozen
Jumbo Acadian Molasses Cookies	12.00/dozen
Pines Scottish Oatcakes	12.00/dozen
Banana, Cranberry, Carrot, <u>or</u> Lemon Bread	12.00/doz slices
Miniature Pastries (2 per person)	7.00/person
Fresh Fruit Smoothies (6 oz glass)	
Peach and Vanilla	21.00/ltr
Nova Scotia Blueberry	21.00/ltr
Strawberry & Banana	21.00/ltr
Vanilla Yogurt Parfait with Fresh Berries, Pine's Granola	5.00/ each
Assorted Yogurts	2.25/ each
Sliced Fresh Fruit Pieces ( <i>min 6 people</i> )	4.25/person
Sun ripened fresh whole Fruit	2.00/each
Fruit Kebobs with Vanilla Honey Yogurt Dip	3.50/each
Crudités and Dips	2.95/person
Canadian Cheeses ( <i>2 oz serving</i> ) Grapes & Crackers	4.50/person
Chocolate Fountain	
With Fresh Fruits/Pound Cake/Strawberries ( <i>min 20 people</i> )	6.00/person

*All prices subject to applicable service charge & tax*

# Refreshment Breaks

## **Ole' Traditional**

Assortment of 'Fresh Out of the Oven' Morning Pastries  
Danish, Croissants, Muffins or Scones  
Freshly brewed Coffee and Teas

**6.00 per person**

## **"Cookie It Up"**

Delicious Cookie Selections  
Fresh Baked From our Pastry Shop Oven  
Freshly brewed Coffee and Teas

**6.75 per person**



## **Super Foodie Break**

Greek Yogurt, Blueberry, Kale and Chia Smoothie  
Greek Yogurt, Strawberry, Green Tea, Ginger Spinach and Flax Smoothie  
Kale and Dulce Cream Cheese Filled Flax and Chia Cookies  
Goji Berries and Dried Blueberries  
Freshly brewed Coffee and Teas

**8.50 per person**

*Gluten free options are available on request*

*All prices subject to applicable tax & gratuity*

# Refreshment Breaks

## Acadian Break

Fresh baked Molasses Bread, Maple Cookies  
Raisin Oatmeal & Pine's Oatcakes  
Freshly brewed Coffee and Teas

**6.25 per person**

## Fruit & Cheese

Fresh Fruit Slices  
Pieces of Cheeses, Crackers and Pita  
Homemade Banana Bread  
Freshly brewed Coffee and Teas  
**8.25 per person**

## Trekkers' Pause

Trail Mix  
Protein Bars  
Homemade Granola Bars  
Bananas and Apples  
Freshly brewed Coffee and Teas

**8.00 per person**



## "Apple Valley" Break

Local Crispy Apples  
Mini Apple Pecan Sticky Buns, Apple Cinnamon Loaf  
Apple Wedges with Sharp Cheddar Cheese Dip  
Freshly brewed Coffee and Teas

**8.25 per person**

*Gluten free options are available on request*

*All prices subject to applicable tax & gratuity*

# Buffet Lunches

## "Working" Lunch

*Lunch may be served in your meeting room or  
If you are looking for a change of place... in Churchill's Restaurant*

### Soup, Sandwich and Wraps

Soup of the Day

or

Smoked Haddock and Bacon Chowder (\$1.50 pp surcharge)

Green Salad with Maple Sage Vinaigrette

Tuna Salad, Ham and Cheese, Roast Beef,

Vegetarian, Smoked Turkey, Grilled Chicken

Pine's Cookies and Squares

Freshly brewed Coffee & Tea

**18.95**



### The Acadian

Acadian Seafood Chowder

Fresh Breads & Rolls

Green Salad with Maple Sage Vinaigrette

Pork and Ham Tourtiere with Green Tomato Chow

Chicken Fricot with Dumplings

Delicious Acadian Desserts

Freshly Brewed Coffee & Tea

**20.95**

### Chef's "Build Your Own Lunch"

*15 Guest Minimum*

Build your own Sandwich

Assorted Deli Cold Cuts, Chicken Salad and Tuna Salads

Cheddar, Jack and Havarti Cheese

Ciabatta, Pretzel Buns, Multigrain Bread and Wraps

Grilled Vegetables and Sliced Tomatoes

Marinated Vegetable Salad

Mixed Salad Greens with Dressings

Pines' Pastry Shop Cookies and Squares

Fresh Brewed Coffee & Herbal Teas

**21.75**

*Prices subject to applicable tax & service charge  
For Groups Under the Minimum, an applicable surcharge will be applied*

## **"Memories of Home" Buffet**

*Homemade Comfort Foods from Our Kitchen*

25 Guest Minimum

Fresh Baked Rolls and Butter

Plum Tomato Basil Bisque or Chicken Noodle and Sage Soup

Caesar Salad or Mixed Green Salad

*Choice of Two (2) Entrées:*

Baked Lasagna with a Three Cheese Topping

Penne Noodles in Tomato Sauce with Grilled Vegetables,

Chicken Pot Pie

Pines' "Just Like Moms" Shepherds Pie

Homemade Meatloaf in Barbecue Sauce

Chocolate Chip Cookies and Date Squares

Freshly Brewed Coffee & Tea

**23.50**

*A third hot item may be added for \$2.00/person*

## **"A Little Piece of Tuscany"**

*20 Guest Minimum*

Antipasto Platter with Marinated & Grilled Vegetables

Caesar Salad

Mixed Greens with Baby Spinach and Lemon Feta Dressing

Penne Noodles in Tomato Sauce with Grilled Vegetables

Cheese Tortellini in Chicken Alfredo Sauce

Parmesan Cheese and Garlic Bread

Tiramisu Squares and Espresso Chocolate Mousse with Biscotti

Freshly Brewed Coffee & Tea

**23.95**

*Prices subject to applicable tax & service charge*

*For Groups Under the Minimum, an applicable surcharge will be applied*



## Make it Casseroles

20 Guests Minimum

Seasonal Daily Soup

Tossed Salad Greens with Sundried Tomato Vinaigrette

Spinach Salad with Bacon, Mushrooms, Red Onion and Roasted Garlic Ranch Dressing

Marinated Vegetables with Greek Feta Dressing

*Choice of two (2) Casseroles:*

*Additional Choices: add \$7.00 per person*

Classic Seafood Casserole with Scallops, Shrimp, Haddock and Salmon

Beef Goulash Casserole

French Onion Beef Casserole

Beef and Bacon Pizza Casserole

Southwest Ground Beef Casserole

Frito Chili Pie Casserole

Brown Rice and Tuna and Mushroom Casserole with Canadian Cheddar

Tuna Tetrazini Casserole with Mushrooms and Parmesan

Dessert Selection ~Pies, Cakes, Squares

Freshly Brewed Coffee & Tea

**21.95**

## “Annapolis Basin” Lunch Buffet

25 Guest Minimum

Chef's Soup Prepared Daily or Smoked Haddock and Bacon Chowder

Fresh Breads & Rolls

Green Salad with Maple Sage Vinaigrette

Sliced Tomatoes with Bocconcini Cheese, Pesto and Balsamic

***Choice of two (2) Entrees:***

Classic Seafood Casserole with Scallops, Shrimp, Haddock and Salmon

Pan Fried Atlantic Salmon with Lemon Dill Butter

Chicken Stir Fry with Crisp Vegetables

(Pork or Beef may be substituted for chicken)

Grilled Tandoori Chicken Breast

Traditional Acadian Tourtiere with Green Tomato Chow

Pork Loin with Sage Sauce and Apple Cranberry Stuffing

BBQ Pulled Angus Beef with Caramelized Onions

Served with Rice Pilaf

Deluxe Dessert Selection ~Pies, Cakes, Squares

Freshly Brewed Coffee & Tea

**26.95**



*Food Allergy/ Special Dietary Concerns? Please talk to our events staff in advance about food allergies, Celiac, gluten, lactose, vegan, or other dietary considerations. We will be pleased to accommodate*

*Prices subject to applicable tax & service charge  
For Groups Under the Minimum, an applicable surcharge will be applied*

# Lunch in the Great Outdoors

## Traditional Backyard BBQ Lunch

*15 Guest Minimum*

Choose 3 from the following Salads

Red Potato with Grainy Mustard, Grilled Onion, Artichokes and Mayo

Creamy Coleslaw, Mixed Greens with Assorted Dressings

Penne with Broccoli, Cheddar and Southwest Ranch

Rice Salad with Dried Fruits, Peppers, Parmesan and French Dressing

Grilled Hamburgers, Chicken Breast

Hot Dogs, Italian Sausages

Buns and Rolls

Dill Pickles, Sliced Tomato, Onions and Cheese

Condiments

Pitchers of Ice Water

Brownies, Squares & Homemade Cookies



**24.95**

## “Brown Bag” It with a Pines Box Lunch

*Plans to hit the golf course, take in an adventure on the water, a picnic retreat to the beach or our nature trails; or perhaps a quick getaway as you head for home? Let us prepare a take-away lunch, each in its own carrying box; to take with you! Enjoy!*

Tuna Salad Wrap

Ham and Cheese on Ciabatta with Red Pepper Mayo

Grilled Chicken and Caramelized Onion on Pretzel Bun

Roasted Beef Hoagie with Horseradish Mayo and Dill Pickle

Sliced Turkey with Pesto Mayo

Grilled Vegetable Wrap with Hummus Spread

*Special requests welcome (ie No Butter/Mayo)*

Potato Chips

1 Pieces Whole Fresh Fruit

1 Dessert

1 Soft Drink or Bottled Water

1 Individual Cheddar Cheese

1 Plastic Spoon & Knife, Napkin and Straw

**21.00**

*Minimum of 24 hours notice required*

*Children's box lunch available - \$10 per child for children 12 and under*

*All prices subject to applicable service charge & tax*

# Plated Lunch

## **25 Guest Minimum**

Luncheon Entrée Price includes appetizer (soup or salad) and a dessert,  
Chef's selected vegetables, Fresh rolls & butter, Coffee and Tea

### **Soups**

Smoked Haddock and Bacon Chowder

Carrot & Zucchini Bisque

Cauliflower and Almond Soup with blue Cheese

Cream of Field Mushrooms

Tomato Bisque with Basil

### **Salads**

Caesar Salad with Fresh Garlic Croutons

Tossed Seasonal Greens, Cucumber, Julienne Carrot with Dijon Mustard Vinaigrette

Spinach Leaves, Grape Tomatoes & Mushrooms with Creamy Tarragon Dressing

Tomato, Cucumber, Red Onion and Fresh Mozzarella with Pesto and Balsamic

### **Entrees**

Acadian Meat Pie with Pork and Chicken, served with Cranberry  
And Orange Chutney **26**

Grilled Chicken Breast with Seven-Grain Rice Pilaf,  
Caramelized Apples and Herb Jus **26**

Warm Charcuterie Plate of Smoked Ham, Bratwurst Sausage and Bacon  
With Sauerkraut, Grainy Mustard, House Pickles & Mash **26**

Greek Style Chicken Souvlaki with Olive Tapenade  
With Lemon Potatoes, Feta Cake and Rosemary Jus **25**

Fried Pork Schnitzel on Buttered Smoked Ham Linguini  
With Olive and Sun Dried Tomato Butter Sauce **25**

Wild Mushroom and Oka Cheese Quiche With Homemade Coleslaw **23**

Vegetable Stir Fry with Black Bean Sauce, Basmati Rice & Crunchy Cashews **23**  
Add Stir Fried Chicken **3**

Pan Fried Filet of Haddock, Citrus Relish and Rice Pilaf **24**

Brochette of Digby Scallops, Bacon Gravy and Steamed Brown Rice Pilaf **29**

## Desserts

Apple Crumble

Bittersweet Chocolate Mousse

Lemon Raspberry Tart

Marinated Fresh Fruit with Seasonal Berries

Strawberry Shortcake

Vanilla Cheesecake with Chocolate & Caramel Sauce

Wild Blueberry & Dark Chocolate Pie



*Food Allergy/ Special Dietary Concerns? Please talk to our events staff in advance about food allergies, Celiac, gluten, lactose, vegan, or other dietary considerations. We will be pleased to accommodate*

*All prices subject to applicable service charge & tax*

*Additional fee for guarantees less than 25 ~ per person 10.00*

# Banquet (plated) Dinners

*25 Guest Minimum*

**Build Your Own Two to Five Course dinners**

**All guarantees ( 72 hours) and final menu choices are required prior to your event**

## **Appetizers**

### ***Cold***

Antipasto Salad of Grape Tomatoes, Marinated Artichokes, Feta  
Dried Prosciutto, Arugula, Pickled Cucumber, Grilled Red Onion and Pesto Dressing  
Fresh Asparagus, Fennel Slaw and Orange Sections with Dill Vinaigrette  
Maple Smoked Atlantic Salmon, Asian Noodles and Dulse Aioli  
Rock Crab Salad, Mustard Corn Relish, Potato Salad and Tarragon Mayo

**8 each**

### ***Hot***

Bacon Wrapped Scallops on Pine's Rice Blend with Apple Chipotle BBQ Sauce  
Fundy Fisheries Smoked Haddock Cakes with Swiss Chard and Dill Sauce  
Three Cheese Croquettes, Grilled Vegetable Relish and Grill Smoked Tomato Coulis  
Ragout of Wild Mushroom Vol au Vent with Shaved Parm and Bourbon Sauce  
Roasted Vegetable & Tomato Turnover, Julienne Salad on Yellow Pepper Coulis

**8 each**

## **Soups**

Fundy Smoked Haddock and Bacon Chowder  
Cream of Wild Mushroom  
Puree of Plum Tomato and Fennel with Basil and Herb Dumplings  
Spiced Caramelized Parsnip and Sweet Potato Soup  
Prairie Grains and Roasted Corn Chowder

### **Salads**

Baby Spinach and Field Mushrooms with Creamy Tarragon Dressing  
Caesar Salad with House made Croutons  
Mesclun Greens with Baby Spinach, Red Onion Confit, Feta Cheese,  
And Tomato Tarragon Vinaigrette  
Seasonal Garden Greens with Maple Sage Vinaigrette

**6 each**

## **Intermezzo - 4**

Cleanse your Palette with one of our Sorbets

Enjoy Chef's Flavoured Sorbet with a Splash of "Spirits" (or spirit-free)

Citrus Mango

Tomato Lime with Gin

Green Tea with White Wine

## Entrees

Oka Cheese & Smoked Meat Stuffed Chicken Breast with Prairie Grain Potato Cake, Grilled Vegetable Ratatouille & Black Fly Red Wine Sauce 35

Grilled Supreme of Free Range Chicken with Seven Grain Sun Dried Tomato Risotto & Wild Mushroom Sauce with Tomato and Rosemary 37

Atlantic Salmon, Digby Scallops & Tiger Shrimp with Apricot Cranberry Chutney Orange Infused Couscous, Sautéed Green Beans & Lemon Butter Sauce 36

Pan Fried Atlantic Salmon with Maple Glazed Sweet Potato, Cardamom Glazed Carrots & Apple Butter Sauce 37

Baked Haddock Stuffed with Snow Crab, Citrus Scented Basmati Rice, Braised White Cabbage, Buttered Asparagus & Mango Butter Sauce 34

Bacon Wrapped Digby Scallops and Long Island Fish Cakes With Grilled Pineapple Relish, Warm Vegetable Slaw & Horseradish Tomato Butter Sauce 57

Sautéed Digby Scallops with Apple Fennel Mash Potatoes, Broccoli Florets And Orange Cilantro Sauce 41

Grilled Medallions of Valley Pork Tenderloin, Wild Mushroom Risotto, Provencal Tomato, Seasonal Vegetable Medley & Sherry Laced Sauce 34

Roasted Prime Rib of Beef With Sun-Dried Tomato Demi Glace, Double Baked Potato & Fresh Vegetable Medley 39

Grilled 6 oz. Filet of Beef Tenderloin, Chef's Spice Rub & Four Peppercorn Sauce, Corn Fried Potato Hash, Prosciutto Wrapped Asparagus & Parisienne Carrots 43

Sautéed Beef Tenderloin (4 oz) Cabernet Sauce; BBQ Shrimp & Scallops 47

4oz. Beef Tenderloin with ½ Butter Poached lobster & Lemon Garlic Beurre Blanc 53

## Desserts

Annapolis Valley Apple Frangipane with Cinnamon Crème Anglaise 7

Seasonal Fresh Fruit "Sidewalk" with Pastry Cream & Puff Pastry 7

Sugar Shack Maple Mousse in Pastry Cup with Raspberry Coulis 8

Traditional Vanilla Baked Cheesecake with Berry Compote 8

Trilogy Sampling Plate with Three different Desserts~ Truly Irresistible! 9

White, Milk & Dark Chocolate Mousse with Praline Crunch 9

*All prices subject to applicable service charge & tax  
Additional fee for guarantees less than 25 ~ per person 10.00*

## **“Hot Off the Grill” B.B.Q. Dinner**

*30 Guest Minimum for Buffet,  
15 guest minimum for plated*

Basket of Dinner Rolls, Breads & Butter Patties

Red Potato with Grainy Mustard, Chopped Egg, Grilled Onion and Mayo  
House Made Tangy Coleslaw  
Mixed Greens with Assorted Dressings  
Penne Waldorf Apples, Grapes, Celery and Toasted Walnuts  
Rice Salad with Dried Fruits, Peppers, Parmesan and French Dressing  
Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese

### ***Choose One (1) from the following Entrée selections:***

8 oz. Sirloin Steak	51
10 oz. New York Strip Loin Steak	56
12 oz. Rib Eye Steak	57
6 oz. Beef Tenderloin	55
Surf 'n' Turf of 4oz. Beef Tenderloin & BBQ Tiger Shrimp	51
Mixed Grill: **Chicken Breast, Pork Back Ribs, and 3oz. Sirloin Beef Medallions	55
<i>** Salmon is available for substitution **</i>	

### **Entrée accompanied by**

Sautéed Mushrooms & Onions  
Baked Potato & Sour Cream & Chives  
Fresh Seasonal Mixed Vegetables or Grilled Vegetables

### **Pastry Chef's Dessert Table**

Or “Build Your Own Berry Shortcake” Station

Coffee/Tea

***All prices subject to applicable service charge & tax***  
*For Groups Under the Minimum, an applicable supplement will be applied*

# "Down Home" Maritime Barbeque Buffet

30 Guest Minimum

Complete with Maritime Décor ~ Lobster Traps, Shells, Sand Pails and Of course our Maritime Hospitality!

Basket of Dinner Rolls, Breads & Butter Patties

***Please choose Four from the following Salads:***

Red Potato with Grainy Mustard, Chopped Egg, Grilled Onion and Mayo

House Made Tangy Coleslaw

Mixed Greens with Assorted Dressings

Penne Waldorf Apples, Grapes, Celery and Toasted Walnuts

Rice Salad with Dried Fruits, Peppers, Parmesan and French Dressing

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese

Grilled Vegetable Platter with BBQ Mayo

Choice of

Local Smoked Atlantic Salmon with Caper Lemon Dill Mayo

OR

Steamed Mussels in Tomato Garlic Broth



Roasted Chef's Potatoes & Corn-On-The-Cob

6oz. Beef Strip Loin, BBQ Chicken, BBQ Salmon, and Scallop Brochettes

## **Build Your Own Berry Shortcake Station**

Shortcake Biscuits & Pound Cake

Strawberry, Blueberry and Peach Compote

Whipped Cream, Chocolate Shavings & Crème Anglaise

Coffee, Tea

**65 per person**

*All prices subject to applicable service charge & tax*

*For Groups Under the Minimum, an applicable supplement will be applied.*



# Terrace "Tailgate" Barbeque Buffet

*Surcharge for groups of less than 25 people*

Burger and Sausage Buns

## Salads

Red Potato with Grainy Mustard, Chopped Egg, Grilled Onion and Mayo

House Made Tangy Coleslaw

Mixed Greens with Assorted Dressings

Penne Waldorf Apples, Grapes, Celery and Toasted Walnuts

Rice Salad with Dried Fruits, Peppers, Parmesan and French Dressing

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese

## Entrees

Barbecued Italian Sausages, Hamburgers, Grilled Salmon and Chicken Breasts (Vegetarian burgers on request)

*Condiments include Sliced Cheddar, Tomatoes, Dill Pickles, Sliced Onions, Sauerkraut, Mustard, Ketchup, Barbecue Sauce, Hot Mustard and Relish*

**31.95**

6 oz Striploin Steak ~ **Add 10 per person**

## Desserts

Pines' Pastry Team Tempting Sweet Creations

Coffee and Tea

***All prices subject to applicable service charge & tax***  
*For Groups Under the Minimum, an applicable surcharge will be applied*

# Good Ol' Nova Scotia Lobster Dinner

15 guest minimum



Baskets of Homemade Rolls and Breads & Creamery Butter

Smoked Haddock Chowder

Bowls of Steamed Mussels

Choice of  
Mixed Green Garden Salad with Maple Sage Dressing

**OR**

Caesar Salad, with Homemade Garlic Croutons & House Blend Parmesan Cheese

Potato Salad & Coleslaw (Family Style on the table)

\*Lobster boiled in Seawater Bouillon Served with Drawn Butter prepared by our chefs  
(Meal Price Does Not Include Purchase of Lobsters)

### ***Choose one of the following desserts:***

Berry Shortcake

Trilogy Sampling Dessert Plate

"Build Your Own Shortcake" Station

Coffee/Tea

**49, Plus the Cost of Lobster**

*10 oz Steak may be substituted for the lobster - \$61.00 per person*

You may provide the lobster or we will order from our local supplier and provide you with the cost price invoice. We will prepare all the "fixings" and the lobsters for you.

**With Advance Notice**, alternative Entrées available for guests allergic to seafood.

***All prices subject to applicable service charge & tax***  
*For Groups Under the Minimum, an applicable surcharge will be applied*

# Signature Dinner Buffet

**50 Guest Minimum**

Basket of Dinner Rolls & Butter Patties

## Salad Bar Selections

Red Potato with Grainy Mustard, Chopped Egg, Grilled Onion and Mayo

House Made Tangy Coleslaw

Mixed Greens with Assorted Dressings

Penne Waldorf Apples, Grapes, Celery and Toasted Walnuts

Rice Salad with Dried Fruits, Peppers, Parmesan and French Dressing

Caesar with Homemade Garlic Croutons & House Blend Parmesan Cheese

Crisp Array of Fresh Garden Vegetables with 2 Dips

Selection of Cold Cuts and Cured Meats

Olives, Gherkins and Tasty Pickles

Steamed Ship Harbour Mussels in Garlic Tomato Broth



## Hot Items

*Select Three from the following:*

Baked Stuffed Sole with Crab

Pan Fried Haddock

Baked Salmon with Mango Relish

Seafood Casserole with Salmon, Haddock,

Scallops and Mussels

Roasted Turkey with Mushroom Stuffing

Sliced Roast Beef, Au Jus

Pulled Grill-Smoked Beef Brisket,

in Chef Dale's BBQ Sauce

Roast Chicken Breast with Grilled Pineapple

Boneless Southwestern Fried Chicken

Roast Pork Loin with Apple Compote

## Select One of the following:

Baked, Roasted, Mashed Potato Or Rice Pilaf

Accompanied by

Fresh Mixed Vegetables

## Dessert Buffet

The Pines' Pastry Team's

Cheesecake, Chocolate, Fruit Desserts & Gluten-Free Selection

Coffee and Tea

**52 per person**

***All prices subject to applicable service charge & tax***

*For Groups Under the Minimum, an applicable surcharge will be applied*

# Strolling Dinner Buffet

*50 Guest Minimum*

Basket of Dinner Rolls & Butter Patties

## **Salad Bar And "Antipasto" Station**

Asian Noodle Salad , Greek Salad, 3-Bean, Cucumber & Dill,  
Good Ol' Potato Salad, Marinated Tomato & Pesto,  
Mixed Greens with Baby Spinach & Dressing

Tomato & Bocconcini Platter

Crisp Array of Fresh Vegetables with (2) Dips

Mirror with Cold Cuts,  
Olives, Gherkins & Tasty Pickles

Seafood  
Cold Poached Salmon, Solomon Gundy,  
Smoked Mackerel & Local Smoked Salmon

Imported & Domestic Cheese Selection  
Accompanied by Fresh Fruit & Gourmet Crackers



## **Entree**

### **Roasted Or Grilled Station**

*Your Choice of Meat – Choose 2*

Roasted Pork Loin with Fresh Rosemary & Apple Sauce  
Roasted Cornish Game Hen with Apricot Chutney  
Grilled Chicken Breast with Wild Mushrooms and Herb Jus  
Roasted Leg of Lamb with Fresh Herbs & Garlic  
Roasted New York Striploin served with 4 Peppercorn Sauce  
Tender Prime Rib of Beef served with Red Wine Sauce  
Slowly Roasted Hip of Beef served Au Jus  
Roasted Spice Rubbed Beef Tenderloin, Sun Dried Tomato & Caramelized Onion Jus  
Roasted Duck with Balsamic Poached Cherries

### **Seafood Station**

*Your Choice of Seafood – Choose 1*

Coquille St. Jacques  
Grilled Digby Scallops served with Garlic Butter  
Pan Seared Halibut, with Roasted Garlic and Chipotle Butter  
Pan Seared Maple Glazed Salmon with a light Ginger Sauce & Shiitake Mushrooms  
Seafood Casserole (scallops, shrimp, salmon, haddock) in Light Tomato Cream

**Potatoes & A little More**

*Choice of one from the following*

Baked or Roasted Potato  
Potato & Sweet Potato Gratin  
Mushroom and Scallion Potato Cakes  
Rice Pilaf with Sweet Peppers

Plus, Fresh Seasonal Vegetables

**Pastry Chef's Elegant Dessert Table**

Assortment of Delicious Cakes & Mousse  
Delectable Homemade Pies  
Seasonal Fresh Fruit & Berries  
Selection of Miniature Pastries

Coffee and Tea



65 per person

**Chef Attended Action Station**

*Add a chef at an action station to Sauté Scallops or Carve A Hip of Beef  
- - \$150.00 per culinarian (max 2 hours)*

***All prices subject to applicable service charge & tax  
For Groups Under the Minimum, an applicable surcharge will be applied***

# Children's Banquet Dinner

*Plate Service*

*(Custom Buffet available with select items)*

## **Starters**

Small Fresh Fruit Cup

Small Tossed Salad

Child size plate of Veggie sticks, Cheese & Dip

## **Entrees**

Mini Cheese or Pepperoni Pizza

Chicken Fingers & French Fries with Fresh Vegetables

Spaghetti Pasta and Tomato Sauce

Pines "KD" - Penne Pasta and Chef's Cheese Sauce

Fish Fingers & French Fries with Fresh Vegetables

Hamburger with French Fries Or Potato Salad

Jumbo Hot Dog with French Fries Or Potato Salad

## **Dessert**

Chocolate Chip Cookie and Vanilla Ice Cream

Chocolate Fudge Brownie....

With Chocolate Sauce, Whipped Cream & a Cherry

White or Chocolate Milk, Juice or Soft Drink

***12 per child***

***Add a "Shirley Temple" drink or Children's Mocktail for \$4.50***

## **Children's Meal and Movie Night**

We would be pleased to organize a supervised activity/movie after the children's banquet. Each program is customized to your particular group & requirements. Please contact our Conference Services Manager for details, & prices. 4 weeks advance notice is required.

***All prices subject to applicable service charge and tax***

## For Your Reception

### Liquor/Refreshments

Familiar Brands (1 oz.)  
 Domestic House Wine  
 Imported House Wine  
 Domestic Beer  
 Imported Beer  
 Liqueurs (1 oz.)  
 Champagne Cocktails  
 Coffee/tea  
 Assorted Soft Drinks (gun or individual)  
 Assorted Juices  
 Assorted Non-alcoholic drinks

### Bar Prices

5.22  
 6.43/glass  
 7.48/glass  
 4.83  
 5.69  
 7 & Up  
 7 & Up  
 3.00  
 3.00  
 3.00  
 4.50 and up

All Host Bars are subject to 16% service charge. Cash Bar service gratuities are at the discretion of the guest. All Prices subject to 15% HST. Bar prices may be subject to change after resort opening. And will be confirmed not later than 60 days prior to the event.

Champagne Cocktails, with fresh fruits	7.00 & up each
Mimosa Punch- Sparkling Wine with Orange Juice & Fruit	82.50 (20-30 people)
Alcoholic Punch 24% Alcohol	82.50 (20-30 people)
Non-alcoholic Punch	1.75 ea (min 35.00)

*Ask about our "signature" drinks for your guests or bar.*

A wide selection of Red and White, Canadian and Imported Fine Wines can be selected and charged by glass or per bottle. Wine menus are available on request.

Private bar set up includes a bar person, Gin, Rum, Rye, Scotch, Vodka, Domestic Beer, House Wine, juice and soft drink mixes and condiments. The set up and services of a bar person are complimentary if sales meet or exceed \$400.00 net per function. If sales are less than \$400.00, a \$80.00 plus tax set up fee will be applied to cover maintenance and service costs.

A Hospitality Bar can be pre-set in your suite or cottage. Set up charges are based on a per set up basis. Following are the set up prices, which will be charged accordingly, minimum \$30.00 for full set up. Mixes and Full bottle service are available upon request.

### **Full Set Up- 3 bags of Ice and Glasses- Wine, Beer/Drink**

(with Lemons/Limes, Stir Sticks, Napkins, etc.)	2.00 per person
Additional Large Pan of Ice	4.25 per pan
Additional Glasses	5.00 per dozen
Bartender	35.00 per hour
6' Table and chairs	10.00

*Other items of requirement may be arranged with the Conference Services. Advance notice required for availability on special requests.*

## Reception ~ Food

Peanuts (500g Bag)	7
Potato Chips (170g Bag)	4.25
Pretzels – Bag	4
Party Mix – Bag	5.75
Spiced Pita, Tortilla Chips & Salsa (6 oz. Basket)	8
Nachos Cheese/Salsa/Sour Cream	10
Chef's Fresh Roasted Spiced Nuts (500 g)	21
Atlantic Smoked Salmon with Cream Cheese, Lemon, Capers Buds & Onion Shavings – per lb. (Serves 12-15 Guests)	85 /lb
Eel Lake Oysters, On the Half Shelf	38 /dozen
Basket of Chicken Wings ~ Hot, Mild or Spicy, with Dipping Sauce	15 o/dozen
Vegetable, Thai Spring Rolls, BBQ Pork Balls and Plum Sauce	18 /dozen
Pizza Party ~ 16" house-made pizza	18 each
-Pepperoni & Cheese Or Ham and Cheese	
-Vegetarian –Pesto, Grilled Vegetables, Olives & Feta	
-Sundried Tomatoes, Mushrooms and Goat Cheese	
Add 12" Garlic Fingers for <b>\$7.00</b>	
Poutine Bar – Fries, Gravy & Toppings – Cheese Curds, Green Onions, Bacon Bits	6.50/person
Pulled Pork Sliders with Caramelized Onions and TexMex Cheese	8 / person
Mashed Potato Bar - Toppings-Sour Cream/Gravy/Caramelized Onions/Sauteed Mushrooms/Cheese/Green Onions and Bacon Bits	10 / person
Mini Grilled Cheese with BBQ Ketchup	9 / person
Canadian Cheese Board, including	<b>Small Serves 10      60</b>
Oka, Brie, Canadian Cheddar, Goat and Blue Cheeses	<b>Medium Serves 25    140</b>
Assorted Crackers & Bread~ Chunks or finger pieces	<b>Large Serves 40     200</b>
Cocktail Sandwiches with assorted fillings	5.75 / person
Deluxe Tray of Delicious Cold Cuts	<b>Small Serves 10      70</b>
Oven Roasted Beef, Roast Turkey Breast, Black Forest Ham	<b>Medium Serves 25    125</b>
Charcuterie (deli meats), Condiments, Crackers & Breads	<b>Large Serves 40     180.</b>
Crisp Crudité - Vegetable Platter with Dips Serves 25	75
Grilled Vegetable Platter with Hummus & Pita Bread Serves 25	100
House-made Hummus and Pita Chips	3.25/person
Refreshing Selection of Sun Ripened Mini Fruit Kebobs	3.50/each
Sliced Fresh Fruit Pieces	4.25/person
Chocolate Fountain with Fresh Fruit including Strawberries, Marshmallows, Crispie Squares, (min 20)	6 /person
Finishing Touch – Handmade Chocolate truffles	3.25 /person

***All prices subject to applicable service charge and tax***



# Butler Style Hors d'oeuvres

*Minimum order of two dozen per type*

## COLD

Garlic Crostini with Brie  
& Tomato-Cucumber-Mint Relish

Sundried Tomato and Almond Pesto on Toast

Porcini Mushroom Crostini

Spinach and Salmon Pate with  
Candied Red onion

**26 per dozen**

Prosciutto Wrapped Asparagus with Lemon and  
Roasted Garlic Aioli

Smoked Salmon Tostadas with Avocado  
& Lime Cilantro Cream

Pear and Hazelnut Crostini

Prosciutto, Peach and blue Cheese Crostini

Pancetta cheese Balls with Pecans and Dates

Smoked Salmon & Caper on toast

**29 per dozen**

Basmati Cakes with Curried Crab

Lobster Vol-au-Vent with American Sauce

Vietnamese-Style Spring Rolls  
With Soya Lime Dipping Sauce

Vol-au-Vent with Shrimp & Cream Cheese

Blue Cheese Mousse with Walnuts and Pears

**36 per dozen**

***All prices subject to applicable service charge  
and tax***

## HOT

Mini Cheese and Bacon Quiche

Mini Potatoes Stuffed with Sausage &  
Jack cheese

Pastry Wrapped Green Olives

Spanakopita Tartlets

Caramelized Onion and Bacon Pizzetas

Wild Mushroom Risotto Bites

**26 per dozen**

Parsnip and Mushroom on Puff Pastry Tart

Chicken Satay with Peanut Sauce

Braised Short Rib on Puff Pastry Tart

Brie and Peach Tartlets

Croquettes with Ham & Gruyere cheese

**29 per dozen**

Baked Digby Scallops wrapped in Bacon

Beef Tenderloin Satay with Black Bean Mayo

Barbecued Pulled Pork Profiteroles

Lamb and Feta Sliders on Mini Pitas

Warm Parmesan Profiteroles with Alfredo Dip

Lobster Croquettes with Tarragon Mayo

**36 per dozen**

