

Old Orchard Inn Conference Resort & Spa

Plated Dinner Selections

Includes: Rolls & Butter, One Appetizer, One Entrée, One Dessert & Freshly Brewed Coffee or Tea

Minimum of twenty five (25) guests

A surcharge of \$1.95 per person will apply to groups under 25 guests

Appetizer

Please select one of the following for the group:

Salad Selections

Seasonal Green Salad

Fresh field greens complimented with an array of crisp vegetables

Greek Salad

Romaine lettuce, diced tomato, cucumber & red onion blended with local feta cheese & olive oil garnished with Kalamata olives & balsamic oregano dressing

Spinach & Raspberry Salad

Sweet & spicy pecans, red onion, sliced mushrooms, apples & crisp bacon served with raspberry vinaigrette

Spinach & Mandarin Salad

Thinly sliced Bermuda onion, mandarin oranges, mushrooms, mozzarella cheese & boiled egg served with a creamy poppy seed dressing

Soup Selections

Sunset Vegetable Soup

Squash Bisque

Wild Mushroom Soup

Valley Chicken Vegetable Soup

Corn Chowder

Gazpacho

Design your own Four-Course Dinner Option additional \$8.00 per person

Please select one of the following for the group:

Shrimp Cocktail

Chilled poached shrimp served with our zesty cocktail sauce

Smoked Maple Salmon

Atlantic salmon cured & hot smoked with apple wood, garnished with capers, red onion & aioli

Old Orchard Inn Conference Resort & Spa

Plated Dinner Selections

Includes: Rolls & Butter, One Appetizer, One Entrée, One Dessert & Freshly Brewed Coffee or Tea
Minimum of twenty-five (25) guests. A surcharge of \$1.95 per person will apply to groups under 25 guests

Entrées

Please select one of the following for the group:

We complement your dinner selection with a fresh vegetable medley and choice of accompaniment

Please choose one: **potato selection** (roasted, baked or garlic mashed) or **rice**

Roast Stuffed Annapolis Turkey

Complete with our savory dressing, rich brown gravy & cranberry orange tartlet

36.95

Harvest Chicken

Chicken breast stuffed with mozzarella cheese, spinach & bacon, glazed with blueberries, Valley honey & Port

36.95

Barbeque Chicken

Char-grilled chicken breast seasoned with a fragrant herb rub, finished with a Valley maple barbeque sauce & sliced melon

35.95

Chicken Champignon

Mélange of mushrooms sautéed in a thyme shallot butter deglazed with Tidal Bay wine & cream enhancing a lightly corn meal dusted chicken breast

35.95

Maple Pork Loin

Maple bacon wrapped pork loin roasted until crisp, served with a sundried mango pineapple salsa

35.95

Annapolis Pork Loin

Pork loin rolled with honey garlic sausage, provolone cheese seasoned croutons & prosciutto accompanied by a reduced vino & shallot jus lié

35.95

Roast Rib Eye Beef with Dijon & Horseradish

Slowly roasted with a Dijon & horseradish crust accompanied by our own demi-glaze

39.95

Grilled Haddock

A prime fillet of North Atlantic haddock enrobed in fresh breadcrumbs served with please select one: carrot & ginger sauce, white wine sauce or lemon-dill beurre blanc

35.95

Atlantic Salmon (grilled or poached available)

Fillet of salmon marinated in local maple, sea salt & brandy, accompanied by a Tidal Bay wine sauce

36.95

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Desserts

Please select one of the following for the group:

Apple Galette

Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Apple or Blueberry Streusel

with a cinnamon & oat crunch topping

Please select apple or blueberry

New York Cheesecake

Please select one topping:

strawberry, blueberry, raspberry, chocolate or caramel apple sauce

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Design Your Own Dinner Buffet

Includes: Rolls & Butter, Three Salads, One Accompaniment, One Entrée, One Dessert
Freshly Brewed Coffee or Tea

Minimum of forty (40) guests

A surcharge of \$2.95 per person will apply to groups under 40 guests

A surcharge of \$4.95 per person will apply to groups under 30 guests

Salads

Please select three of the following for the group:

Tossed Garden Salad

Potato & Egg Salad

Greek Salad

Marinated Charbroiled Vegetables

Vegetable & Pasta Salad in Pesto Dressing

Caesar Salad

Coleslaw (*creamy* or *vinaigrette*)

Sliced Tomato & Chive Salad in Vinaigrette

Spinach & Orange Salad

Shrimp, Pineapple & Curry Rice Salad

Cucumber & Dill in Sour Cream

Steamed Mussels in Garlic Vinaigrette

Accompaniments

Please select one of the following for the group:

Herbed Baked Potato Wedges

Rice Pilaf

Roasted Potatoes

Cheese Potato Gratin

Baked Potato with Sour Cream

Basmati Rice

Served with a Seasoned Vegetable Medley

Fresh Rolls & Butter

Old Orchard Inn Conference Resort & Spa

Design Your Own Dinner Buffet Entrées

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Entrées

Please select one of the following for the group:

Additional Entrée (equal or lesser price) for a charge of \$5.95 pp (not available to groups under 40 guests)

Annapolis Valley Turkey

Served with traditional savory bread & potato dressing, orange cranberry sauce & rich homemade gravy
38.95

Charbroiled Chicken Breast

Charbroiled breast of chicken brushed with a Canadian maple barbecue sauce
37.95

Chicken Cordon Bleu

Oven roasted breast of chicken stuffed with shaved Black Forest ham & local Swiss cheese
38.95

Atlantic Salmon

Fresh-filleted Atlantic salmon served with a Chardonnay wine sauce
Please select grilled or poached
38.95

Pesto Salmon

Fresh-filleted Atlantic salmon roasted with a mouth-watering pesto of fresh basil & parmesan
38.95

Atlantic Haddock

Fresh from the ocean fillet of haddock expertly grilled & dressed with a lemon chive Tidal Bay wine sauce
37.95

Hip of Beef Au Jus

Slowly roasted to medium, studded with garlic & fresh rosemary and seasoned with sea salt & cracked pepper
39.95

Select a second Entrées of equal or lesser value from above for an additional \$5.95 per person

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Our signature dessert

Crisp pastry with valley apples, warm caramel sauce & whipped cream

Blueberry Galette

Crisp pastry with valley blueberries, warm caramel sauce & whipped cream

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

Chocolate Cake

With a chocolate & sour cream icing

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Apple or Blueberry Streusel

with a cinnamon & oat crunch topping

Please select apple or blueberry

New York Cheesecake

Please select one topping: strawberry, blueberry, raspberry, chocolate or caramel apple sauce

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Old Orchard Inn Conference Resort & Spa

Grand Dinner Selections *for all those special occasions*

The Inn's Specialty

Minimum of forty (40) guests

A surcharge of \$3.95 per person will apply to groups under 40 guests

A surcharge of \$5.95 per person will apply to groups under 30 guests

Chicken & Rib Barbeque Buffet

\$44.95

Baby Back Pork Ribs & Charbroiled Chicken Breast

Brushed with our own honey smoked barbeque sauce

Baked Potato with sour cream

Creamy Coleslaw

Summer Greens with our own homemade dressing

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*

Lobster Dinner Served

Market Price...Minimum approximately \$48.95

Fresh Atlantic 1.5lb Lobster

Boiled in sea salted water until brilliant red served with lemon drawn butter

Garden Salad with homemade dressing

Potato Salad

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea included

**Other Beverages (such as Soft Drinks) available for an additional fee*