



Plated Dinner Selections

All Selections include: 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 salad or soup for the group:

Salad Selections

Mixed Greens Garden Salad

Fresh field greens complimented with an array of crisp vegetables.
House made dressings; poppy seed, raspberry or buttermilk ranch

Spinach & Raspberry Salad

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

Kale & Brown Rice Salad

Torn kale and brown rice tossed in a sesame Hoisin dressing with dried cranberries
And toasted sunflower seeds

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 for an additional \$5.00 per person

By selecting **one** Salad and **one** Soup from above

Two Entrée option: Select **two** entrées for your group (eg: Chicken & NY Striploin)
by adding **\$1.00** to each entrée selected. Please note: maximum of two entrées.



Plated Dinner Selections

All Selections include: Rolls & Butter, **one** Appetizer, **one** Entrée, **one** Dessert with Freshly Brewed Coffee or Tea
Minimum of twenty-five (25) guests. *Surcharge of \$1.95 per person will apply to groups under 25 guests*

Entrées

Our Chef will complement your selection with fresh vegetable medley and choice of accompaniment.

Please select **one** of the following: **potato selections:** roasted, baked **or** garlic mashed **or** rice

Atlantic Salmon (grilled or poached available)

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

37.95

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

Annapolis Roast Stuffed Turkey

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

36.95

Barbeque Chicken

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

36.95

Grilled Chicken Breast Please select **one** sauce 36.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yogurt
- Orange & jalapeño honey

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

Harvest Chicken

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

37.95

Maple Pork Loin

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

35.95

NY Striploin (*medium only with a maximum of 40 served*)

Triple A 8oz. centre cut, seasoned with spices and smoked sea salt, accompanied with our own onion rings

41.95

Roast Rib Eye Beef with Dijon & Horseradish

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

44.95



Plated Dinner Dessert Selections

All Selections include: 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

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

Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

Chocolate Cake

With a chocolate & sour cream icing

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate **or** strawberry

New York Cheesecake

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

Freshly Brewed Coffee or Tea

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



Design Your Own Dinner Buffet Entrées

All Selections include: Rolls & Butter, **three** Salads, **one** Accompaniment, **one** Entrée and **one** Dessert & Freshly Brewed Coffee or Tea

Minimum of thirty (30) 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:

- Mixed Greens Garden
- Caesar
- Vegetable & Pasta in Pesto Dressing
- Coleslaw (*creamy or vinaigrette*)
- Spinach & Orange
- Cucumber & Dill in Sour Cream
- Potato & Egg
- Marinated Charbroiled Vegetables
- Sliced Tomato & Chive Salad in Vinaigrette
- Shrimp, Pineapple & Curry Rice Salad
- 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

Old Orchard Inn Hotel & Conference Centre



Conference Groups Orchard Hall

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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**

(please note: not available to groups under 30 guests)

Annapolis Valley Turkey (*minimum of 40 guests*)

Served with traditional savory bread & potato dressing, orange cranberry sauce & rich homemade gravy
39.95

Atlantic Salmon

Fresh-filleted Atlantic salmon served with a Chardonnay wine sauce

Please select grilled **or** poached

39.95

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

Grilled Chicken Breast Please select **one** sauce 37.95

- Pico de gallo (fresh tomato & cilantro)
- Roast bell pepper cream sauce
- Fresh herb garlic cream
- Tomato basil
- Curry & chili coconut
- Cucumber mint yogurt
- Orange & jalapeño honey

Pesto Salmon

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

39.95

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 (*minimum of 40 guests*)

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

42.95

*All meals served with a Seasoned Vegetable Medley
Fresh Rolls & Butter*



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Apple Gingerbread

Gingerbread with a warm brown sugar apple topping

Carrot Cake

Cream cheese icing with walnuts and sweet carrot shavings

Chocolate Cake

With a chocolate & sour cream icing

Chocolate Torte

White & dark chocolate Belgium torte finished with raspberry coulis

Chocolate or Strawberry Mousse

A velvet mousse topped with whipped cream

Please select chocolate or strawberry

New York Cheesecake

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

Freshly Brewed Coffee or Tea

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



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

\$46.95

Baby Back Pork Ribs & Charbroiled Chicken Breast

Brushed with our own honey smoked barbeque sauce

Baked Potato with sour cream

Creamy Coleslaw

Mixed Greens Garden with our own homemade dressing;

poppy seed, raspberry or buttermilk ranch

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

**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

Mixed Greens Garden Salad with homemade dressing;

poppy seed, raspberry or buttermilk ranch

Potato Salad

Fresh Rolls & Butter

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

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