



Plated Dinner Selections

All selections include: 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 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 **gluten free option selected for group*

- *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.

**Gluten Free Available at an additional cost*



Plated Dinner Selections

All selections include: 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

***Gluten Free Available at an additional cost**

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 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

36.95

Annapolis Roast Stuffed Turkey (*without dressing)

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

36.95

***Harvest Chicken**

Chicken breast stuffed with a dressing of mozzarella cheese, spinach & bacon, glazed with blueberries, Valley honey & Port jus

37.95

***Maple Pork Loin**

Maple bacon wrapped pork loin roasted until crisp with jus and topped with a sundried mango pineapple salsa

36.95

***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



Plated Dinner Dessert Selections

All selections include: **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*

**Gluten Free Available at an additional cost*



Design Your Own Dinner Buffet Entrées

All selections include: **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

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Design Your Own Dinner Buffet Entrées

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Minimum of thirty (30) guests

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Entrées

Please select **one** of the following for the group. Additional Entrée (equal or lesser price) for a charge **\$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 barbeque 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

- 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

37.95

Pesto Salmon

Fresh-filleted Atlantic salmon roasted with a mouth-watering pesto of fresh basil & parmesan
39.95

Atlantic Haddock (* **Gluten friendly Poached option**)

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
46.95

All meals served with a Seasoned Vegetable Medley

**Gluten Free Available at an additional cost*



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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*

**Gluten Free Available at an additional cost*



Grand Dinner Selections *For all those special occasions*

The Inn's Specialty

Minimum of forty (40) 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

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 \$49.95

***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**

Apple Crisp with whipped cream

Freshly Brewed Coffee or Tea

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

**Gluten Free Available at an additional cost*



Special Event Wine Selections

House Wines

House White

	<u>Per Litre</u>
Jost Vineyards Chablis (1)	34.00
Jost Vineyards L'Acadie Pinot Grigio (1)	40.00
Jackson Triggs Sauvignon Blanc (2)	43.00
Sutter Home White Zinfandel (2)	44.00

House Red

	<u>Per Litre</u>
Jost Vineyards Cabernet Foch (1)	34.00
Jackson Triggs Cabernet Sauvignon (2)	44.00

Bottled Wines

White

	<u>750 ml</u>
Grand Pre L'Acadie Blanc (0)	37.00
Fat Bastard, Chardonnay (1)	34.00
Mezza Corona Pinot Grigio (0)	37.00
Jost Vineyards Tidal Bay (1)	37.00

Red

	<u>750 ml</u>
Blomidon Estates Baco Noir (1)	42.00
Nottage Hill Shiraz (1)	39.00
Wolf Blass Cabernet Sauvignon (2)	46.00

Sparkling

	<u>750 ml</u>
Zonin Prosecco (2)	36.00
Yellow Tail Bubbles (2)	34.00

Sweetness Index: (0) = Dry and (5) = Sweet

Note: One litre serves 7 – 5 oz drinks

Bottle 750 ml bottle serves 5 – 5 oz drinks

Other Beverage Selections

- Fruit Punch 13.00 per Litre
- Spiked Punch 34.00 per Litre
- Lemonade or Iced Tea 11.00 per Litre
- Sparkling Apple Juice 15.00 per 750 ml bottle

For a more extensive list of wine selections, please request a copy of our Acadian Dining Room Wine List