Chocolate Lake Hotel

Catering Menu

2020

Limited Edition
250 St Margarets Bay Road, Halifax NS
902-444-8657
events@chocolatelakehotel.com
www.chocolatelakehotel.com
Chocolate Lake Hotel
Halifax NS  902-444-8657 / events@chocolatelakehotel.com

Morning Essentials
Individually Portioned

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oatcakes</td>
<td>$3.50ea</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$3.00ea</td>
</tr>
<tr>
<td>Yogurts</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Fruit Cocktail Cup</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Fruit &amp; Yogurt Mason Jars</td>
<td>$5.00ea</td>
</tr>
<tr>
<td>Yogurt topped with fresh berries &amp; granola</td>
<td></td>
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</tbody>
</table>

Nibbles
Individually Portioned

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini-Sweets</td>
<td>$2.75ea</td>
</tr>
<tr>
<td>Fresh Baked Cookies</td>
<td>$1.75ea</td>
</tr>
<tr>
<td>Individual Bag of Regular Potato Chips</td>
<td>$5.00ea</td>
</tr>
<tr>
<td>Individual Bag of Trail Mix</td>
<td></td>
</tr>
</tbody>
</table>

Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee &amp; Tea Seattle's Best Coffee and Teas</td>
<td>$2.75pp</td>
</tr>
<tr>
<td>Dole Fruit Juices 450ml</td>
<td>$3.00ea</td>
</tr>
<tr>
<td>Pepsi Product Soft Drinks 355ml</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Aquafina Water 500ml</td>
<td>$2.50ea</td>
</tr>
<tr>
<td>Montellier Sparkling Water 500ml</td>
<td>$3.00ea</td>
</tr>
<tr>
<td>Lipton Pure Leaf Sweet Tea 547ml</td>
<td>$3.50ea</td>
</tr>
</tbody>
</table>

All Menus and Prices are subject to change, 15% HST and 17% Service Charge will be added
# Working Lunch

**Brown Bagging It**  
*$14.00pp*  
Sandwiches, served with regular potato chips, a piece of whole fruit and 2 fresh baked cookies  
**Choice of 1:** White bread, Whole wheat bread or Wrap  
**Choice of 2:**  
- Ham  
- Roast Beef  
- Vegetarian  
- Turkey  
- Chicken Salad  
- Tuna Salad  
**Choice of 1:** Bottled water or Pepsi product soft drinks

**Executive Boxed Lunch**  
*$18.00pp*  
Sandwiches served on a hoagie roll, with a side salad, regular potato chips, piece of whole fruit and 2 mini-sweets.  
**Choice of 2:**  
- Ham, Swiss cheese, house aioli, lettuce & tomato.  
- Turkey, crisp bacon, chipotle mayo, lettuce & tomato.  
- Roast Beef, smoked cheddar, Dijon mustard, lettuce & tomato.  
- Sliced Chicken, smoked gouda, white BBQ sauce, lettuce & tomato.  
- Mexican Black Bean Hash, guacamole, lettuce & tomato.  
**Choice of 1:**  
- Caesar Salad  
- Garden Salad with red wine vinaigrette  
- Potato Salad  
**Choice of 1:** Bottled water or Pepsi product soft drinks

**Mighty Caesar**  
*$18.00pp*  
Individually Plated:  
Traditional Caesar Salad with crumbled bacon, croutons, parmesan cheese & Caesar dressing, topped with pulled oven roasted chicken.  
Lunch Roll with butter  
2 Mini-Sweets  
**Choice of 1:** Bottled water or Pepsi product soft drinks

**Chicken Stir Fry** *(minimum 10ppl)*  
*$19.00pp*  
Individually Plated:  
Sautéed Chicken & seasonal vegetables  
**choice of 1:** Honey garlic or Sweet chili sauce  
on basmati rice  
2 fresh baked cookies  
**Choice of 1:** Bottled water or Pepsi product soft drinks

**Italian Pasta** *(minimum 10ppl)*  
*$19.00pp*  
Individually Plated:  
Penne di Verdure: Grilled marinated seasonal vegetables in an arrabbiata sauce on penne with parmesan & parsley  
Garlic bread  
2 Mini-sweets  
**Choice of 1:** Bottled water or Pepsi product soft drinks

**BBQ Chicken** *(minimum 10ppl)*  
*$18.00pp*  
Individually Plated:  
Quarter Chicken coated in Texas BBQ sauce with seasonal vegetables & roasted potatoes  
2 fresh baked cookies  
**Choice of 1:** Bottled water or Pepsi product soft drinks

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3 Course Plated Lunch

Choice of One Appetizer (Soup or Salad)

Soups
- Cream of Wild Mushroom
- Squash Bisque with a hint of cream
- Vegan Split Pea
- Seafood Chowder (add $2.50 per person)

Salads
- Traditional Caesar Salad with crumbled bacon, croutons and parmesan cheese with Caesar dressing
- Garden Salad mixed greens, carrots, cucumbers, and cherry tomatoes with red wine vinaigrette
- Mesclun Salad with dried cranberries, julienne apples, carrots and almonds with honey vinaigrette

Choice of One Main Course
- Grilled Chicken Breast with a lemon and herb cream sauce $25.00pp
- Pan Seared Haddock with a tomato relish $28.00pp
- Stuffed Bell Pepper with a black bean hash, topped with avocado sauce $25.00pp

Served with Chef’s Choice of Starch and Fresh Seasonal Vegetables

Choice of One Dessert
- New York Cheesecake topped with choice of, berry compote, chocolate or caramel
- Vegan Chocolate Decadence Torte topped with chocolate drizzle
- Apple Crisp topped with cinnamon whipped cream
- Strawberry Shortcake with fresh strawberry reduction and cream

Seattle’s Best Coffee and Teas

All Menus and Prices are subject to change, 15% HST and 17% Service Charge will be added
**Hors d ’Oeuvres Tray**

### Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Dozen</th>
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</thead>
<tbody>
<tr>
<td>Smoked Salmon fried capers, herb cream cheese on a crostini</td>
<td>$24.00</td>
</tr>
<tr>
<td>Chili Lime Shrimp Skewer avocado crème</td>
<td>$24.00</td>
</tr>
<tr>
<td>Classic Shrimp traditional cocktail sauce</td>
<td>$24.00</td>
</tr>
<tr>
<td>Double Creamed Brie &amp; Cranberry Mini Tart</td>
<td>$22.00</td>
</tr>
<tr>
<td>Garlic Hummus on Endive</td>
<td>$18.00</td>
</tr>
<tr>
<td>Lobster Salad lemon aioli on endive with lemon gremolata</td>
<td>$30.00</td>
</tr>
<tr>
<td>Bite-size Tuna Melt applewood smoked cheddar on a crostini</td>
<td>$19.00</td>
</tr>
<tr>
<td>Bruschetta Bites fresh parmesan and balsamic reduction</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seared Scallops tarragon and shallot crème</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mediterranean Chicken tomato, onion and olive oil herb dressing on endive</td>
<td>$21.00</td>
</tr>
</tbody>
</table>

### Hot

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Scallops fresh lemon</td>
<td>$27.00</td>
</tr>
<tr>
<td>Panko Crusted Fried Shrimp siracha and sour lime creme</td>
<td>$24.00</td>
</tr>
<tr>
<td>Bite-size Fried Chicken Alabama white barbecue sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Beef &amp;Pork Meatballs sweet and sour sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Grilled Chicken Sautee peanut sauce</td>
<td>$21.00</td>
</tr>
<tr>
<td>Crisp Vegetable Spring Rolls plum sauce</td>
<td>$19.00</td>
</tr>
<tr>
<td>Pigs in a Blanket bratwurst, puff pastry, spicy mustard sauce</td>
<td>$24.00</td>
</tr>
<tr>
<td>Two Bite Nacho tomato, onion, jalapeno, sour cream, cheddar cheese in a tortilla cup</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spanakopita Triangles spinach and feta cheese wrapped in filo pastry</td>
<td>$19.00</td>
</tr>
<tr>
<td>Bite-size Beef Wellingtons horseradish dip</td>
<td>$29.00</td>
</tr>
</tbody>
</table>

*Hors d ’Oeuvres are placed at each individual table. Minimum order-guaranteed number provided*

*All Menus and Prices are subject to change, 15% HST and 17% Service Charge will be added*
3 Course Plated Dinner

Choice of One Appetizer (Soup or Salad)
Additional appetizer add: $5.00pp

Soups
- Cream of Wild Mushroom
- Squash Bisque with a hint of cream
- Vegan Split Pea
- Seafood Chowder (add $2.50 per person)

Salads
- Traditional Caesar Salad with crumbled bacon, croutons and parmesan cheese with Caesar dressing
- Garden Salad mixed greens, carrots, cucumbers, and cherry tomatoes with red wine vinaigrette
- Mesclun Salad with dried cranberries, julienne apples, carrots and almonds with honey vinaigrette

Choice of One Main Course
- Oven Roasted Chicken Breast Supreme with a wild mushroom sauce $37.00pp
- Chicken Breast Supreme stuffed with asiago cheese and red pepper mousse, pesto sauce $39.00pp
- Traditional Roast Turkey with house-made dressing, cranberry relish and pan gravy $37.00pp
- Slow Roasted Beef Brisket with a Jack Daniel’s reduction $35.00pp
- Pan Seared Filet of Salmon topped with lemon caper chardonnay sauce $39.00pp
- Prime Rib of Beef with Yorkshire Pudding and au jus (Minimum 12pp) $40.00pp

Served with Chef’s Choice of Starch and Fresh Seasonal Vegetables

Choice of One Dessert
- New York Cheesecake topped with choice of, berry compote, chocolate or caramel drizzle
- Vegan Chocolate Decadence Torte topped with chocolate drizzle
- Apple Crisp topped with cinnamon whipped cream
- Strawberry Shortcake with fresh strawberry reduction and cream

Seattle’s Best Coffee and Teas

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Wine By The Bottle

**White Wine & Rose**
- Pinot Grigio, Monte Giove, Italy 750ml $28
- Sauvignon Blanc Reserva, El Howard, Chile 750ml $31
- Tidal Bay, Jost, Nova Scotia 750ml $35
- Chardonnay, Portillo, Argentina 750ml $35
- Rose, Menard, France 750ml $35

**Bubbly**
- Nova 7, Benjamin Bridge, Nova Scotia 750ml $40

**Red Wine**
- Malbec, Las Moras, Argentina 750ml $28
- Pinot Noir, Pinot Pinot, Australia 750ml $35
- Shiraz, Devil’s Liar Fifth Leg, Australia 750ml $35
- Cabernet Sauvignon, Leaping Horse, California 750ml $35

Beverage List

- Domestic Beer $4.78
- Liquor $4.78
- House Wine $5.65
- Craft & Imported Beer/Coolers $6.09
- Premium Liquor $5.65

All Menus and Prices are subject to change. 15% HST and 17% Service Charge will be added to host bar,
15% HST will be added for cash bar
Considerations

We recognize that you may be concerned regarding the COVID-19 virus as you plan your event. Please know that at our hotel, while we have always provided a clean, well-maintained environment for your stay with us, during these times of need, we have increased our emphasis on cleaning and your welfare, to include:

- Using enhanced techniques to clean guest rooms after each guest stay. We are paying particular attention to high touch point areas, to include key cards, public area computers, elevator doors and buttons, door handles, locks and latches, light switches, desk surfaces, telephones, television remote controls, and bathroom fixture handles.
- Heightened sanitizing attention to common areas, such as the front desk, restaurant furniture, and lobby.
- Hand Sanitizers have been installed throughout the hotel at all elevator landings and entrance to the restaurant.

We are practicing the Best Western “We Care Clean” program and we want you to know all the things we’ve done to make sure that your travelers and attendees are comfortable and safe. Please visit: [http://corpcom.bestwestern.com/we-care-clean-press-release-final.pdf](http://corpcom.bestwestern.com/we-care-clean-press-release-final.pdf)

For the most up to date Nova Scotia Covid-19 information please visit: [https://novascotia.ca/coronavirus/what-it-means-for-nova-scotians/#gatherings](https://novascotia.ca/coronavirus/what-it-means-for-nova-scotians/#gatherings)

Our Conference Services Manager would be pleased to assist you, should you prefer to personalize a custom menu to accommodate your guests every need. Alternative meals are available for special dietary needs such as vegetarian, vegan, gluten free, allergies, etc.

Menu selections should be discussed three to six weeks prior to the start of your event.

In accordance with Nova Scotia Department of Health recommendations and regulations of the Alcohol and Gaming Authority, the Hotel must provide all food and beverage items. Therefore, the removal of any & all food & beverage from the hotel premises is prohibited. The only exception to this is wedding cakes.

The Hotel is responsible for upholding the Liquor Laws of Nova Scotia regarding “responsible serving” of alcoholic beverages. As such, the hotel reserves the right to refuse to serve any individual or group that would result in the hotel being in conflict with these liquor laws. The hotel reserves the right to terminate any event before its scheduled ending time for such reasons.

The hotel reserves the right to reallocate to alternative suitable room(s) if conditions require this. Banquet rooms are available for use only during times specified by the contract. The hotel will attempt to accommodate requests for time extensions however; we recommend this be negotiated at the time of booking as the space may not be available.

A guaranteed number of people attending is required 3 business days or seventy-two (72) hours prior to your scheduled event. If the numbers have not been received by this time the estimated number of people will be considered the guarantee. Guarantee number or actual number, whichever is the larger will be charged.

The Best Western Plus Chocolate Lake Hotel reserves the right to refuse or cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff and hotel guests.

Please know that we value you trusting us to host your event at our hotel. We are focused on your health and welfare. We know this is a trying time of uncertainty for everyone, but we will get through it. Take care of yourselves.