



Chocolate Lake Hotel

Catering Menu

2018



250 St Margarets Bay Road, Halifax NS 902-477-5611
www.chocolatelakehotel.com



Chocolate Lake Hotel

Halifax NS 902-444-8657 / events@chocolatelakehotel.com

Morning Essentials – Minimum 10ppl

Assorted Breakfast Treats <i>Freshly baked Muffins, Danishes and Croissants</i>	\$3.50pp
Oatcakes <i>Plain or Chocolate Dipped</i>	\$3.50ea
Fruit & Yogurt Parfaits <i>Fresh fruit, Granola & Yogurt</i>	\$5.00ea
Assorted Sliced Fruit Loaves	\$3.25pp
Assorted Fruit Scones	\$3.25ea
Fresh Sliced Fruit	\$4.75pp
Whole Fruit	\$2.50ea
Assorted Granola Bars	\$2.00ea
Seasonal Fruit Smoothies	\$20.00 per litre

Mid-Day Refresh – Minimum 10ppl

Assorted Mini-Sweets	\$33.00 per dozen
Fresh Baked Cookies	\$33.00 per dozen
Assorted Ice Cream Novelties	\$51.00 per dozen
Nacho Chips and Salsa	\$4.00pp
Seasoned Home Cut Potato Chips & Cajun Bar Mix	\$12.00 per bowl
Hummus & Tzatziki Dip <i>with Vegetables & Pita points</i>	\$4.50pp
Cheese Board <i>variety of Domestic Cheeses with Fruit garnish and Crackers</i>	\$4.50pp
Vegetable Crudités <i>with Cream Cheese Garden dip</i>	\$4.00pp

Beverages

Coffee & Tea <i>Seattle's Best Coffee and Teas</i>	\$2.75pp
Dole Fruit Juices <i>450ml</i>	\$3.00ea
Carafes of Juice <i>Orange, Apple, Cranberry</i>	\$12.00 per ltr
Pepsi Soft Drinks <i>355ml</i>	\$2.50ea
Aquafina Water <i>500ml</i>	\$2.50ea
Montellier Sparkling Water <i>500ml</i>	\$3.00ea
Lipton Pure Leaf Sweet Tea <i>547ml</i>	\$3.50ea

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



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Working Breakfast Buffets – *Minimum 10 ppl*

Hot Breakfast

\$17.00 Per Person

Fresh fruit cocktail, assorted breakfast pastries
Scrambled eggs, bacon and sausage
Breakfast home fries
Assorted Juices
Seattle's Best Coffee and Teas

Good Start

\$14.00 Per Person

Scrambled eggs, bell peppers, bacon and cheddar cheese
in a warm flour tortilla
Breakfast home fries
Selection of breakfast treats
Assorted Juices
Seattle's Best Coffee and Teas

Continental

\$13.00 Per Person

Fresh fruit cocktail
A selection of breakfast treats
An assortment of yogurt and granola
Assorted Juices
Seattle's Best Coffee and Teas

The Griddle

\$15.00 Per Person

Waffles with fresh berries, blueberry sauce,
syrup and whipped cream
Baked ham
Selection of breakfast treats
Assorted Juices
Seattle's Best Coffee and Teas

Healthy Choice

\$14.00 Per Person

Fruit & Yogurt Parfait
Fresh fruit cocktail
Oatcakes
Assorted juices
Seattle's Best Coffee and Teas

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Working Lunch Buffets

The Classic

\$16.00pp

Choice of Soup of the Day or Garden Salad
A Selection of Deli Sandwiches and Wraps
Ham, Roast Beef, Vegetarian, Turkey, Chicken Salad,
Egg Salad, Tuna Salad
Sweets Treats (2pp)
Seattle's Best Coffee & Teas

Pulled Pork Sliders (minimum 10ppl)

\$17.00pp

Garden Salad
Slow roasted pork in our Garrison BBQ sauce, crispy
onions and Swiss cheese on slider buns
Potato Chips
Cookies
Seattle's Best Coffee & Teas

Taste of Italy (minimum 20ppl)

\$19.00pp

Traditional Caesar Salad
Garlic Bread
House-made Lasagna *Choice of Beef or Vegetarian*
Tiramisu
Seattle's Best Coffee & Teas

BBQ Chicken (minimum 10ppl)

\$18.00pp

Traditional Caesar Salad
Barbecue Quarter Chicken
Roasted Potatoes
Assorted Cookies
Seattle's Best Coffee & Teas

Wrap It Up

\$17.00pp

Soup of the Day
Wraps filled with Chicken salad, Tuna salad, Egg salad,
Roasted veggies with feta, Pulled pork in Garrison BBQ
sauce, crispy onions and Swiss cheese
Sweet Treats
Seattle's Best Coffee & Teas

The Deli Shop (minimum 20ppl)

\$20.00pp

Soup of the Day
Build your own Sandwich Bar;
Sliced Deli Meats and favourites such as
Egg salad, Tuna salad and Chicken salad,
assorted breads, cheese, pickles and condiments
Fresh Apple Crisp
Seattle's Best Coffee & Teas

Light Fare

\$15.00pp

Soup of the Day
Garden Salad & Traditional Caesar Salad
House-made Hummus and Tzatziki with fresh veggies and pita triangles
Fresh Sliced Fruit
Seattle's Best Coffee & Teas

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3 Course Plated Lunch

Choice of One Appetizer (Soup or Salad)

Soups

- Cream of Wild Mushroom**
- Honey Squash Bisque** *with a hint of cinnamon*
- Cream of Broccoli and Applewood Smoked Cheddar**
- Seafood Chowder** *(add \$2.00 per person)*

Salads

- Traditional Caesar Salad** *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*
- Spinach Salad** *with red onion, cherry tomatoes and mandarin oranges with poppy seed dressing*
- Mesclun Salad** *with dried cranberries, julienne apples, carrots and almonds with maple vinaigrette*
- Greek Salad** *with red onion, tomatoes, Kalamata olives and Feta cheese with Greek dressing*

Choice of One Main Course

- Grilled Chicken Breast** *with a pesto cream sauce* \$25.00pp
- Pepper Crusted Pork Loin** *with a blueberry reduction and root beer drizzle* \$24.00pp
- Slow Roasted Beef Striploin** *with a red wine reduction* \$27.00pp
- Grilled Filet of Salmon** *with a lemon chardonnay sauce* \$29.00pp

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

Choice of One Dessert

- New York Cheesecake** *topped with berry compote, chocolate or caramel*
- Chocolate Lake Eruption** *layers of chocolate mousse, Oreo crumbs and brownie topped with ganache*
- Wild Berry Crisp** *topped with cinnamon whipped cream*
- Vanilla Crème Brûlée** *with berry compote and burnt sugar*
- Strawberry Shortcake** *with fresh berries and cream*

Seattle's Best Coffee and Teas

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Buffet Lunch - Minimum 50 People

Fresh biscuits and Rolls

Soup du jour
Made fresh daily

Salads

Traditional Caesar Salad *with crumbled bacon, croutons, parmesan cheese and Caesar dressing*
AND

Garden Salad *with seasonal vegetables and an assortment of dressings*

Choice of Two Main Course

House-made Lasagna *choice of beef or vegetarian*

Barbecue Quarter Chicken

Braised Haddock *with tomato Florentine sauce*

Grilled Chicken Breast *with pesto cream sauce*

Cheese Tortellini *with a sundried tomato and garlic cream sauce*

Chicken Stir-Fry *tossed in a peanut sauce*

Braised Beef Tips *in a rich mushrooms demi sauce*

Pepper Crusted Pork Loin *with apple and balsamic reduction*

Curried Chicken *with toasted coconut and crisp apple*

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

Dessert

An Assortment of Pies and mini pastries

Seattle's Best Coffee and Teas

\$26.00pp

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3 Course Plated Dinner

Choice of One Appetizer (Soup or Salad)

Soups

- Cream of Wild Mushroom**
- Honey Squash Bisque** *with a hint of cinnamon*
- Cream of Broccoli and Applewood Smoked Cheddar**
- Seafood Chowder** (add \$2.00pp)

Salads

- Traditional Caesar Salad** *with crumbled bacon, croutons and parmesan cheese with Caesar dressing*
- Spinach Salad** *with red onion, sliced mushrooms cherry tomatoes and hardboiled egg with poppy seed dressing*
- Mesclun Salad** *with dried cranberries, julienne carrots, almonds and feta cheese with honey vinaigrette*
- Greek Salad** *with red onion, tomatoes, Kalamata olives and feta Cheese with Greek dressing*

Additional appetizer add \$5.00pp

Choice of One Main Course

- | | |
|--|-----------|
| Grilled Chicken Breast <i>with red current and wild mushroom sauce</i> | \$37.00pp |
| Pepper Crusted Pork Loin <i>with blueberry reduction and root beer glaze</i> | \$35.00pp |
| Chicken Breast Supreme <i>stuffed with spinach and red pepper mousse, Pesto sauce</i> | \$39.00pp |
| Roast Turkey <i>with apple dressing, cranberry relish and pan gravy</i> | \$37.00pp |
| Slow Roasted Beef Striploin <i>with a Jack Daniel's reduction</i> | \$39.00pp |
| Grilled Filet of Salmon <i>topped with a lemon chardonnay sauce</i> | \$39.00pp |
| Prime Rib of Beef <i>with Yorkshire Pudding and au jus</i> | \$40.00pp |
| 5oz Beef Tenderloin <i>with a Bourbon wild mushroom reduction</i> | \$44.00pp |

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

Choice of One Dessert

- New York Cheesecake** *topped with berry compote, chocolate or caramel*
- Chocolate Lake Eruption** *layers Of chocolate mousse, Oreo crumbs and brownie topped with ganache*
- Wild Berry Crisp** *topped with cinnamon whipped cream*
- Vanilla Crème Brulée** *with berry compote and burnt sugar*
- Strawberry Shortcake** *with fresh berries and cream*

Seattle's Best Coffee and Teas

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Buffet Dinner

Salads

Traditional Caesar Salad with crumbled bacon, croutons, parmesan cheese and Caesar dressing

Garden Salad with seasonal vegetables and an Assortment of Dressings

Pasta Salad with crisp vegetables and a hint of curry

Classic Potato Salad with crisp bacon and hardboiled eggs

Pepperoni and pickles Brother's pepperoni, tangy dill pickles, sweet mixed pickles and honey mustard

Seafood chowder with fresh biscuits

Cheese and Crackers A selection of local and international cheeses with fresh fruit garnish and crackers

Choice of Two Main Courses

Nova Scotia Maple Ham with Maple raisin glaze and sweet mustard

Grilled Chicken Breasts topped with a curry sauce and crisp apples

Traditional Turkey with cranberry sauce, apple stuffing, and pan gravy

Seafood Medley Haddock, Salmon, Scallops and Shrimp, simmered in a dill cream sauce

Grilled Atlantic Salmon topped with a lemon and shrimp sauce

Slow Roasted Balsamic Glazed Pork Loin with dried cranberries, apples and maple jus

Slow Roasted AAA Roast Beef with a peppercorn reduction, horseradish and condiments. **(Carved to order, add \$2.00per person)**

AAA Prime Rib Carved to Order by our Chefs, with Yorkshire puddings and red wine demi glaze (Add \$7.00pp)

Served with Chef's choice of Starch and Fresh Seasonal Vegetables

Divine Desserts

Chef's selection of Cheesecakes, Pies, Cakes and Fresh Fruit Salad

Seattle's Best Coffee and Teas

Minimum 50 People

\$42.00 per person based on 100 or more guests

\$45.00 per person based on 99 or less guests

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Trays & Platters

Vegetables Crudités <i>Fresh seasonal vegetables with cream cheese garden dip.</i>	\$4.00pp/ \$160.00 for 50 People
Gourmet Cheese Tray <i>A selection of domestic and international cheeses with fresh fruit garnish and crackers.</i>	\$7.00pp/ \$300.00 for 50 People
Assorted Finger Sandwich Platter <i>A selection of finger sandwiches and wraps, such as Tuna salad, Egg salad, Chicken salad, Ham, Turkey and Roast beef.</i>	\$70.00/50 Pieces
Pepperoni and Cheese Tray <i>Brothers pepperoni, Cheddar cheese, Tangy dill pickles, Sweet mixed pickles, and Crackers.</i>	\$170.00 per tray (approx. 40 people)
Fresh Fruit Tray <i>An assortment of sliced fresh seasonal fruits and berries</i>	\$4.75pp/ \$210.00 for 50 People
Antipasto Tray <i>A selection of Cheeses, Marinated artichoke hearts, Kalamata olives, Antipasto, Italian style meats such as Melon wrapped prosciutto, Genoa salami, Grilled marinated asparagus and Grilled peppers (minimum 25 people).</i>	\$7.00pp/ \$300.00 for 50 People
Nova Scotia Smoked Salmon <i>A complete side of smoked salmon, fresh lemons, capers, red onions and garden cream cheese with crackers and toast points.</i>	\$180.00 per Tray (Approximately 30 People)
Jumbo Shrimp <i>Chilled jumbo shrimp on ice garnished with lemons and fresh dill with a spicy seafood sauce.</i>	\$340.00 per Display (Approximately 200 Shrimp)
The Mid-East <i>An assortment of dips such as Hummus, Tzatziki, Spinach, and Baba gonoush, with flat bread and pita points.</i>	\$120.00 per Display (Approximately 30 People)
Nova Scotia Seafood Tray <i>Atlantic cold smoked salmon, Hot maple-smoked salmon, Smoked mackerel with red onion, capers, herbed cream cheese and crackers.</i>	\$300.00 per Tray (Approximately 30 People)

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Hors d'Oeuvres

Cold

	Per Dozen
Minimum 4 Dozen Per Item	
Smoked Salmon with capers and Swiss cheese on flatbread	\$23.00
Spicy Jumbo Shrimp with avocado cream	\$24.00
Vegetable Roulades with herbed cream cheese	\$19.00
Seafood Salad on sour dough rounds with dill cream	\$24.00
Traditional Shrimp Cocktail with horseradish sauce	\$24.00
Curried Chicken in phyllo pastry boats with mango chutney	\$21.00
Smoked Salmon and Asparagus wrapped in tortilla	\$23.00
Beef with maple glazed onion and sweet mustard on a crostini	\$24.00
Brie Cheese and Cranberry Tartlet	\$21.00
Bite-size Tuna Melts with Applewood smoked cheddar	\$19.00
Grilled Chicken Medallions topped with fresh melon salsa	\$22.00
Chicken Bruschetta topped with parmesan shavings	\$20.00
Peppered Scallops topped with mango chutney on corn bread	\$26.00

Hot

	Per Dozen
Minimum 4 Dozen Per Item	
Bacon Wrapped Scallops with curry aioli dip	\$27.00
Jalapeno Pepper Poppers stuffed with cream cheese with sour cream dip	\$19.00
Breaded Italian Ravioli fried golden brown with tomato sauce dip	\$20.00
Marinated Pork Lollipops with sweet chili dip	\$23.00
Panko Crusted Shrimp with creamy dill dip	\$24.00
Crispy Chicken Wings with assorted sauces	\$19.00
Sweet and Sour meatballs	\$18.00
Spicy Samosa with a mango and curry chutney	\$24.00
House-made Chicken Tenders with sweet curry mayo	\$22.00
Vegetable Spring Rolls with plum sauce	\$19.00
Mini Beef Wellingtons with horseradish dip	\$29.00

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Culinary Stations

Taste of Maritimes Bar \$18 per person

House-made seafood chowder, Fresh mussels steamed in white wine, Digby scallops wrapped in bacon (2pp) and Pickled herring served with warm tea biscuits, herb cream cheese and crackers.

Pulled Pork Sliders Bar \$30.00Doz (Minimum 4 Dozen)

Slow cooked in our signature Garrison beer BBQ sauce, topped with Swiss cheese, crispy onions and dill pickles on slider buns

Poutine Bar \$10.00pp (Minimum 25 people)

Fresh cut French fries, with gravy, cheese curds, green onion, sour cream and bacon bit.

Mexican Bar \$14.00 per person

Nacho chips with guacamole, and salsa dip, Chicken Quesadillas with bell peppers and mixed cheeses, 3-layer refried bean dip with tortilla crisp and corn bread.

Dessert Bar \$9.00per person (1.5 pieces per person)

A selection of sweets including tarts, cakes, cheesecakes and more.

Cooks in Action..... Carving and Sauté Stations

Prime Rib Carvery \$16.00 per person

Slow roasted AAA Prime Rib with horseradish, red wine au-jus, Kaisers and an array of condiments.

Maplewood Smoked Ham Carvery \$12.00 per person

Our own recipe of Maplewood smoked ham with honey mustard, maple glazed onions and Kaisers.

Flambé Jumbo Shrimp \$380.00 (5lbs, approx. 200 Shrimp)

Jumbo shrimp sautéed with garlic and brandy then tossed with a sweet chili sauce.

Sautéed Scallops \$350.00 (5lbs, approx.120 scallops)

Plump Digby scallops sautéed in garlic butter and topped with maple cream sauce and crisp bacon.

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BBQ SEASON

MENU

Garden Salad with seasonal vegetables and an assortment of dressings
Classic Potato Salad topped with crisp bacon
Traditional Coleslaw

BBQ Beef Hamburgers, Hot Dogs and Sausages with assorted fresh buns, cheese, pickles and condiments
Add Chicken Breast Skewer for \$5 per person
Corn on the Cob with melted butter

Assorted freshly baked Pies and 1 assorted soft drink per person

\$25.00pp
Minimum 20 people

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We can customize your own special BBQ Menu...contact us today!





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Wine By The Bottle

White Wine

Jost Tidal Bay-Nova Scotia \$35

Crisp and light with a fresh green apple fruit finish, 750ml

Il Padrino Pinot Grigio-Italy \$31

Good fruit and acidity, fresh finish, definitely morish, 1ltr

Santa Rita Gran Hacienda Sauvignon Blanc-Chili \$28

Lively & elegant with balanced acidity, persistent finish, 750ml

Dr. Zen Zen Reserve Riesling-Germany \$35

Flavors of apple, peach & pear, classic minerality 750ml

Penfolds Rawson's Retreat Chardonnay-South Australia \$31

Australian "sunshine in a glass", citrus and tropical flavors 750ml

Sparkling Wine

Terregaie Prosecco-Italy \$35

Medium bodied, good fruit and bubbles.... yum!!! 750ml

Red Wine

Il Padrino Valpolicella-Italy \$31

Red fruits and black pepper, great food wine, 1ltr

Sycamore Lane Merlot-California \$28

Classic flavors of cherry, plum and cedar, soft and juicy, 750ml

Alambrado Malbec-Argentina \$33

Deep violet colour, dark plum, fig and blackberry flavors, 750ml

Nugan Estate Third Generation Shiraz-Australia \$31

Big, bold & jammy, screams Aussie Shiraz....Mate!!! 750ml

Leaping Horse Cabernet Sauvignon-California \$35

True California cabernet, soft and fruit forward, 750ml

All Menus and Prices are subject to change, 15% HST and 17% gratuity will be added

Beverage List

Domestic Beer \$4.78

Craft & Imported Beer/Coolers \$6.09

Liquor \$4.78

Premium Liquor \$5.65

House Wine \$5.65

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15% HST will be added for cash bar



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Considerations

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

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, gluten free, allergies, etc.

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's Beverage Service License does not permit the service of beverages supplied by an external source, including donations. All alcoholic beverages served in our function rooms must be supplied by the Hotel. Events requesting a Cash Bar will be required to meet a minimum of \$100 net revenue per hour. If revenues are not met an hourly charge of \$25.00 per bartender will be applied.

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.

Cancellation must be made with our Conference Services Manager, between 9am and 5pm, Monday to Friday. Cancellation fees will apply in accordance with the Hotels policies. Please refer to your contract agreement for details.

The hotel can provide security arrangements from an outside company for your function at an additional cost. The hotel will require two weeks' notification to your Conference Services Manager to arrange this service.

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.

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