



## Chocolate Lake Hotel



## Catering Menu 2022

250 St Margarets Bay Road, Halifax NS  
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# BREAKS

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## **Morning Essentials** (minimum order 12)

<b>Muffins</b>	3.00 ea
<b>Mini Danishes</b> , 2 per serving	4.00 ea
<b>Oatcakes</b> , traditional or chocolate dipped	3.50 ea
<b>Assorted Fruit Yogurts (100g)</b>	2.50 ea
<b>Whole Seasonal Fruit</b>	2.50 ea
<b>Snack Bars</b> , Fruit Filled and Chocolate Chip	2.50 ea
<b>Fruit Cocktail Cup</b> , Seasonal Fruit	4.00 ea
<b>Vanilla Yogurt, Granola &amp; Berry Parfait</b>	5.00 ea

## **Nibbles** (minimum order 12)

<b>Squares</b>	4.00 ea
<b>Fresh Baked Cookies</b> , 2 per serving	2.75 ea
<b>Chocolate Brownie, Gluten Free</b>	4.50 ea
<b>House Fried Potato Chips</b> , with onion sour cream dip	4.00 ea
<b>Trail Mix</b>	5.00 ea
<b>Salsa &amp; Tortilla Chips</b>	4.00 ea
<b>Vegetable Crudités</b> , with hummus	6.00 ea
<b>Domestic Cheeses (3oz)</b> , with pickle spears and crackers	7.00 ea

## **Beverages**

<b>Coffee &amp; Tea</b> , Seattle's Best Coffee, Assortment of Reg & Herbal Teas	3.00 pp
<b>Fruit Juices 300ml</b> , Orange or Apple	2.50 ea
<b>2% Milk 273 ml</b>	2.50 ea
<b>Assorted Pepsi® Soft Drinks 355ml</b>	2.50 ea
<b>Aquafina Water 500ml</b>	2.50 ea
<b>Montellier Sparkling Water 500ml</b>	3.00 ea
<b>Lipton Pure Leaf Sweet Tea 547ml</b>	3.50 ea

Bottled beverages charged on consumption.

# WORKING BREAKFASTS

Served pre-plated and includes coffee/tea station.

Minimum order 12 ppl.

## Rise & Shine - \$17

Mini Danish  
Seasonal Fruit Slices  
Scrambled Eggs  
with Cheese & Green Onions  
Crispy Bacon  
Home Fries  
Orange Juice

## Hot Oatmeal - \$15

Seasonal Fruit Cup  
Oatmeal with Toppings  
Yogurt  
2% Milk

## Pancakes - \$17

Seasonal Fruit Slices  
Blueberry Pancakes  
Maple Syrup  
Crispy Bacon  
Orange Juice

# WORKING LUNCHES

Served pre-plated and includes coffee/tea station.

Minimum order 10 ppl.

## For events under 12 ppl –

You may pre-order from the restaurant and meals will be delivered to the meeting room.

## Brown Bagging It - \$18

A Sandwich or Wrap, Veggie Sticks, House-Fried Potato Chips and Fresh Baked Cookie

### Sandwiches & Wraps, Choose any two:

- Deli Roast Beef, Smoked Cheddar, Dill Pickle, Lettuce, Tomato, Mayo, Mustard, Ciabatta Roll
- Deli Turkey, Bacon, Lettuce, Tomato, House Aioli, Ciabatta Roll
- Chicken Salad, Diced Apples, Lettuce, Curry Mayo, Flour Tortilla
- Tuna Salad, Gherkins, Lettuce, Tomato, Mayo, Flour Tortilla
- Egg Salad, Celery, Red Onions, Lettuce, Mayo, Flour Tortilla
- Roasted Vegetables, Hummus, Flour Tortilla

**Add a Salad for \$4.50. Choose one:** • House Salad • Pasta Salad • Potato Bacon Salad

## Hearty Salad - \$19

Grilled Chicken Breast, Fresh Salad, Garlic Toast, and a Sweet Miniature  
Choice of:

- Traditional Caesar Salad
- House Salad with Ranch Dressing

## Homestyle Burger - \$20

Hand-pressed Beef Patty with American Cheese, Fried Onions, Mayo, Ketchup & Mustard served with House Fried Chips, and a Sweet Miniature

\*Vegetarian Option: Black Bean Burger

## Chili - \$18

Choice of Meat or Vegan Chili, Tortilla Chips, House Salad, and a Sweet Miniature

## Quarter Chicken - \$20

Quarter Chicken coated in Texas BBQ Sauce, Seasonal Veggies, Roasted Potatoes, and a Sweet Miniature

## Stir Fry - \$20

Chicken, Seasonal Veggies, Basmati Rice, and a Sweet Miniature  
Choice of Sauce: • Honey Garlic • Sweet Chili • Peanut-Soy  
Vegetarian Option: Crumbled Black Bean Burger Patty



## PLATED LUNCH

2-course lunch (Main/Dessert) - \$27, 3-course lunch (Appetizer/Main/Dessert) - \$33.

Includes coffee/tea station. Add rolls with butter for \$1.50.

Select one of each: Appetizer and/or Dessert and Main.

Minimum order 20 ppl.

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### Appetizer

Tomato & Herb Soup  
Roasted Squash Soup  
Traditional Caesar Salad  
Mixed Baby Greens Salad

### Dessert

Lemon Tart  
Apple Crisp  
Ice Cream Sundae

### Main

**Baked Haddock** with cherry tomato cream sauce, basmati rice, and seasonal vegetables.

**Grilled Chicken Breast** marinated in herbs, garlic and lemon with tzatziki sauce, basmati rice, and seasonal vegetables

**Mushroom Ravioli** with cream parmesan sauce

**Arrabiata Penne** with black bean patty crumble, veggies, and spicy sweet tomato sauce

## BUTLERED HORS D'OEUVRES

3 hors d'oeuvres per person - \$6<sup>75</sup> (choose 3) 4 hors d'oeuvres per person - \$9 (choose 4)

Minimum order is the guaranteed number of ppl.

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### Cold

**Classic Poached Shrimp** with traditional cocktail sauce

**Seafood Salad Crostini** with baby shrimp and dill cream

**Brie & Cranberry Puffs**

**Curry Chicken & Apple Cocktail Sandwich**

**Tuna Melt Bites** with smoked cheddar

**Tomato Bruschetta** on sourdough crostini

**Caprese Skewer** with grape tomato, fresh mozzarella, basil leaf, balsamic drizzle

**Antipasto Skewer** with marble cheese, pepperoni, gherkin pickle

**One Bite Nacho** with pico de gallo and guacamole in a tortilla cup

### Hot

**Bacon Wrapped Scallops**

**Beef & Pork Meatballs** with Texas-style bbq sauce

**Chicken Satay** with peanut sauce

**Vegetable Spring Roll** with plum sauce

**Spanakopita Triangle** with feta and spinach filling wrapped in phyllo pastry

**Donair Dippers** with donaire sauce

**Mini Crustless Vegetable Quiche**

**Deep Fried Pepperoni** with honey mustard

# RECEPTION TRAYS & PARTY SNACKS

Served buffet style

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## **Vegetable Crudités - \$95 / 25ppl \$185 / 50 ppl**

Fresh seasonal vegetables with ranch & curry mayo dip

## **Gourmet Cheeses - \$325 / 50 ppl**

Selection of domestic and international cheeses with fresh fruit garnish and crackers

## **Pepperoni and Cheese - \$210 / 50 ppl**

Brothers Pepperoni, cheddar cheese, tangy gherkin pickles, honey mustard dip and crackers

## **Fresh Fruit with Yogurt Dip - \$250 / 50 ppl**

An assortment of sliced fresh seasonal fruits and berries

## **Breads & Dips - \$120 / 30 ppl**

Hummus, spinach and pico de gallo with toasted pita chips, breads and tortilla crisps

## **Brie Brûlée Wheel - \$210 / 75 ppl**

Brie topped with caramelized brown sugar and nuts served with breads and crackers

## **Jumbo Shrimp - \$340 / 200 pc**

Chilled jumbo shrimp with traditional cocktail sauce

## **Charcuterie - \$325 / 30ppl**

Cured meats, cheeses, berries, grapes, olives, pickles, nuts, breads and crackers

## **Poutine Bar - \$10 pp**

French fries, gravy, and cheese curds (minimum 25ppl)

## **Mashed Potato Bar - \$12 pp**

With crumbled bacon, sautéed mushrooms and onions, shredded cheese, sour cream, gravy (minimum 25ppl)

## **House-made Pizza - \$28 ea**

Pepperoni, Works, and Vegetarian (8 slices per pizza, minimum 4)

## **Chicken Fingers & Wings - \$8 pp**

With BBQ sauce and honey garlic sauce (4pcs per person, minimum 25ppl)

## **Donair Dippers & Mozza Sticks - \$27 per dz**

With donair sauce & arrabiata sauce (minimum 8dz)

## **Deep Fried Pepperoni - \$87 / 30-35 ppl**

With honey mustard dip

## **Mini Brioche Slider Sandwiches - \$140 / 36 sliders**

Curry chicken apple salad, traditional egg salad, oven-pulled beef brisket & crispy onions, and black bean & avocado

## **Tea Sandwiches - \$75 / 48 pcs**

Chicken salad, egg salad, cucumber cream cheese, tuna salad, ham & cheese

# PLATED DINNERS

Includes roll with butter and coffee/tea station.  
Select one of each: Appetizer, Main, and Dessert.

Minimum order 25 ppl.

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## Appetizer

### Tomato & Herb Soup

**Loaded Baked Potato Soup** topped with bacon, shredded cheese, and green onions

**Roasted Squash Soup** with a hint of apple

**Cream of Broccoli Soup** with shredded cheese

### Old-Fashioned Split Pea & Ham Soup

**Seafood Chowder** (add \$2.50 pp)

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

**Spinach Salad** with sliced strawberries, mushrooms, red onions, candied nuts, balsamic dressing

**Mixed Baby Greens Salad** with dried cranberries, julienne vegetables, roasted almonds, honey vinaigrette

## Mains

Served with oven roasted or mashed potatoes and fresh seasonal vegetables

### Chicken Supreme - \$40

topped with choice of: roasted red pepper coulis, wild mushroom demi-glace, or Texas-style BBQ glaze

### Stuffed Chicken Breast - \$44

with spinach and red pepper mousse served with pesto cream sauce

### Roast Turkey - \$40

with all the traditional trimmings and condiments

### Grilled Salmon - \$42

topped with choice of: lemon dill cream sauce or maple-soy glaze

### Slow Roasted Beef Brisket - \$40

thinly carved and topped with choice of: red wine demi-glace or creamy peppercorn sauce

### Prime Rib - \$48

with Yorkshire pudding, horseradish, and au jus

**Vegan Option: Stir-Fry** with black bean patty crumble, seasonal vegetables, basmati rice and peanut sauce

## Desserts

**New York Style Cheesecake** topped with chocolate and caramel drizzle

**Triple Chocolate Mousse** with layers of white, milk and dark chocolate mousse

**Strawberry Shortcake** layers of vanilla sponge cake, fresh whipped cream and strawberry preserves

**Vanilla Crème Brûlée** topped with caramelized sugar

**Apple Crisp** with whipped topping and cinnamon sprinkle

**Vegan & Gluten Free Chocolate Decadence Torte** drizzled with strawberry coulis



# Bar Service

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**Whites** 750ml Pinot Grigio, Monte Giove, Italy - \$28  
Sauvignon Blanc Reserva, El Howard, Chile - \$31  
Tidal Bay, Jost, Nova Scotia - \$35  
Chardonnay, Portillo, Argentina - \$35

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

**Rosé** 750ml Rosé, Menard, France - \$35

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

## Cash Bar (taxes included)

Domestic Beer, Well Shots - \$5.75  
Premium Liquor & Liqueurs - \$6.75  
Imported Beer, Coolers - \$7  
House Wine - \$7.25  
Soft Drinks - \$2.50

## Host Bar (taxes & gratuity not included)

Domestic Beer, Well Shots - \$5  
Premium Liquor & Liqueurs - \$5.87  
Imported Beer, Coolers - \$6.09  
House Wine - \$6.30  
Soft Drinks - \$2.17

**Punch** per gallon, serves approximately 30 ppl

• 'No-Buzz' Punch - \$50 • Sparkling Wine Punch - \$80 • Liquor Punch - \$140

## Services

- A bar service charge of \$150 will apply for all cash and host bars if net sales of \$500 is not met.
- Bar services can be arranged as cash, host, or honor bar.
- Drink tickets can be requested in advance and will be charged on consumption.
- Debit and all major credit cards accepted.



# CONSIDERATIONS

## Menu Selection

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, vegan, gluten free, allergies, etc.

## Food & Beverage Regulations

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.

## Guarantees & Cancellations

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.

Cancellations must be made with your Conference Services Manager in writing during business day hours. Cancellations fees will apply in accordance with the Hotel's policy. Please see your contract for details.

## Management Right

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.

## Liability

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.

