



CATERING
MENUS



SJCC

ST. JOHN'S
CONVENTION
CENTRE



APRIL 2026



CONTINENTAL

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

CLASSIC CONTINENTAL – \$21 PP

A light and traditional continental breakfast, ideal for early starts.

Freshly Baked Mini Breakfast Pastries ● ●

Sliced Seasonal Fresh Fruit ● ● ●

Tea & Coffee

EUROPEAN LIGHT – \$26 PP

A café-style continental inspired by European breakfast traditions.

Fresh Baked Croissants ● ●

Sliced Cheese (Cheddar, Swiss) ● ●

Cold Cuts (Ham, Turkey) ● ●

Tomato and Cucumber Slices ● ● ●

Tea & Coffee

HEALTHY KICKSTART – \$25 PP

A balanced and energizing start to the day.

Assorted Muffins ● ●

Fruit Yogurt Pots with Chef's Local Blueberry Granola ●

Fresh Whole Fruit ● ● ●

Tea & Coffee

CANADIAN COMFORT – \$29 PP

A familiar and hearty continental with classic Canadian favorites.

Tea Biscuits ● ●

Honey Ham ● ●

Cheddar Cheese Slices ● ●

Sliced Seasonal Fresh Fruit ● ● ●

Tea & Coffee

SAVORY MORNING – \$28 PP

A wholesome, savory start featuring quiches, fresh fruit, and banana bread.

Assorted Mini Quiches (Vegetable & Cheese, Ham & Cheese)

Banana Bread ● ●

Sliced Seasonal Fresh Fruit ● ● ●

Tea & Coffee

*Subject to taxes and 12% Service Charge.
Prices and availability subject to change.*

● Vegetarian ● Gluten-Free ● Vegan

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● Contains or May Contain Nuts



HOT BREAKFAST BUFFETS

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

THE TRADITIONAL BACON AND EGGS – \$43 PP

A traditional breakfast buffet with fresh pastries, eggs, and seasonal fruit.

- Croissants & English Muffins ●●
- Roasted Breakfast Potatoes with Fresh Herbs ●●
- Scrambled Eggs garnished with Spring Onions ●●
- Smoked Bacon ●●
- Seasonal Fresh Fruit Salad ●●●
- Coffee, Tea, Orange and Apple Juice

CANADIAN COUNTRY STYLE – \$46 PP

A hearty breakfast buffet with classic Canadian flavors.

- Croissants & English muffins ●●
- Home-style Hash Browns ●●
- Three-cheese Scrambled Eggs ●
- Maple Glazed Ham ●●
- Belgian Waffles with Berry Compote, Maple Syrup, & Whipped Cream ●●
- Seasonal Fresh Fruit Salad ●●●
- Coffee, Tea, Orange & Apple Juice

NEWFOUNDLAND MORNING KITCHEN PARTY – \$48 PP

A traditional Newfoundland breakfast with local favorites.

- Croissants & Toutons (traditional Newfoundland fried bread) ●●
- Roasted Breakfast Potatoes with Fresh Herbs ●●
- Scrambled Eggs ●●
- Fried Bologna & Bacon ●
- Seasonal Fresh Fruit Salad ●●●
- Coffee, Tea, Orange & Apple Juice

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HOT BREAKFAST BUFFETS

Minimum order 15 people.

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INTERNATIONAL SUNRISE – \$52 PP

A globally inspired buffet with flavorful frittatas, cinnamon French toast, and seasonal fruits.

Croissants & Flatbread ●●

Breakfast Potatoes with Peppers & Onions ●●

Spinach & Cheese Frittata ●●

Italian Sausage

Cinnamon French Toast with Maple Syrup ●

Seasonal Fresh Fruit Salad ●●●

Coffee, Tea, Orange & Apple Juice

THE CLASSIC – \$45 PP

A classic buffet with baked goods, eggs, and breakfast meats.

Fresh Baked Croissants ●●

Assorted Muffins ●●

Roasted Breakfast Potatoes with Fresh Herbs ●●

Plain Omelet and Cheese Omelet ●●

Breakfast Sausage

Seasonal Fresh Fruit Salad ●●●

Coffee, Tea, Orange & Apple Juice

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BREAKS

Minimum order 15 people.

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INDULGENCE BOOST – \$22 PP

A comforting mid-day break featuring rich baked treats and freshly brewed hot beverages.

Coffee Cakes ●●

Cinnamon bundt cake ●●●

Tea & Coffee

SWEET ENERGY – \$23 PP

A refreshing and energizing break designed to recharge guests with cool beverages and classic sweets.

Freshly Made Iced Tea & Iced Coffee●

Caramel Swirl Cake ●●

Donut Holes ●●

Tea & Coffee

LEMON MADE STAND – \$22 PP

A bright, citrus-forward break inspired by a classic lemonade stand.

Freshly Made Lemonades (Watermelon & lemon, Pineapple & lemon, Lemon & strawberry)

Lemon Cookies ●●

Lemon Poppy Seed Cake ●●

Tea & Coffee

HEALTHY SAVOURY BALANCE – \$16 PP

A lighter, wholesome break offering fresh flavours and nourishing options.

Hand-Crafted Smoothies – fruit-based & yogurt-based●●●●

Garden Fresh Crudit  & Vine Ripe Tomato boats with garlic hummus●●●

Tea & Coffee

PERK-CUP! – \$15 PP

A simple and satisfying coffee break classic.

Assorted Donuts ●●

House Baked Assorted Cookies●●

Tea & Coffee

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À LA CARTE

ELEVATE YOUR GUESTS' EXPERIENCE WITH FRESHLY BAKED AND SPECIALTY ITEMS

- Assorted Muffins – per dozen \$59 ●●
- Freshly Baked Croissants with Preserves – per dozen \$67 ●●
- Mini Danishes (fruit & cheese filled) – per dozen \$44 ●●
- Assorted Scones with Butter & Jam – per dozen \$45 ●●
- Assorted Fresh Baked Cookies – per dozen \$33 ●●
- Cinnamon Rolls with Vanilla glaze – per dozen \$27 ●●
- Whole Fruit Basket – per dozen \$50 ●●
- Fruit Salad Jars – per dozen \$65 ●●●
- Belgian Waffles with Syrup & Berry Compote – per person \$10 ●●
- Breakfast Yogurt Parfait Cups – per person \$7 ●●
- Assorted Donuts – per dozen \$45 ●●

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HYDRATE

Signature Beverage Stations

SMOOTHIE BAR \$10PP

Min 15pp | Choice of Two | Server Attended

Yogurt, Banana, & Fruit ●

Dairy Free, Banana, & Fruit ● ●

Kale, Apple, & Blueberry Boost ●

Carrot, Orange, & Ginger ● ●

INFUSED WATER \$20 PER 8 LITRES

Select One Option ● ● ●

Mixed Fruit,

Lemon & Mint,

Mixed Berry,

Cucumber & Mint

BEVERAGES

Charged Based on Consumption

Coffee/Tea \$5pp

Aquafina Bottled Water \$5 each

Sparkling Water \$7 each

Juice \$7 each

Apple & Orange

Soft Drinks \$5 each

591ml Pepsi Products

Hot Chocolate \$5 each

FLAVOURED COFFEE BAR

\$5pp + \$20 per Bottle of Flavoured Syrup

Dark Chocolate

Caramel

Vanilla

*Flavours Based on Availability.

*Additional Flavours Available Upon Request

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WORKING LUNCH BUFFET

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

SOUP & SANDWICH LUNCH – \$39 PP

A simple, satisfying lunch with handcrafted soup and sandwiches.

Handcrafted Soup: **Choose 1** – Chicken Noodle or Roasted Tomato Basil ●
Assorted Sandwiches: Egg Salad, Ham & Cheese, Turkey & Dressing, Tuna Salad, Grilled Vegetables with Chickpea Spread ●●●
Assorted Individual Bags of Chips
Freshly Baked Cookies ●●
Coffee & Tea

DELI BOARD LUNCH – \$50 PP

A premium deli selection with fresh salads and baked treats.

Classic Coleslaw: Cabbage, Carrots, Creamy Dressing ●●●
Pasta Salad: Mixed Vegetables, Herbs & Pasta ●
Assorted Artisan Sandwiches: Roast Beef & Cheddar, Turkey & Swiss Cheese, Deli Cured Meats & Cheese, Grilled Vegetables with Chickpea Spread ●
Assorted Individual Bags of Chips
Sliced Seasonal Fresh Fruit ●●●
Freshly Baked Cookies & Assorted Squares ●●
Coffee & Tea

BURGER BAR – \$42 PP

A fun build-your-own burger buffet with sides and desserts.

Classic Coleslaw: Mixed Cabbage, Carrots, Creamy Dressing ●●●
French Fries ●●
Hand-Crafted Gravy ●●●
Grilled Chicken Breast ● & Grilled All-Beef Patties
Soft Bite Buns ●●
Lettuce, Tomato, Onion, Cheddar Cheese, Pickles, House-Made Sauce, Ketchup, Mayonnaise & Mustard
Assorted Donuts & Apple Crisp ●●
Coffee & Tea

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WORKING LUNCH BUFFET

Minimum order 15 people.

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WRAP & SALAD COMBO – \$52 PP

Healthy, Hand-Crafted Wraps Paired With Fresh Salads And Sides.

Garden Greens: Tomato, Cucumber, Carrot & Peppers, Garlic Vinaigrette ●●●

Potato Salad: Sweet Onion, Celery, Carrot, Radish, Boiled Egg, Mustard Dressing ●●●

Assorted Wraps: Chicken Caesar, Roast Beef & Horseradish & Cheddar, Grilled Vegetables & Hummus ●

Sliced Seasonal Fresh Fruit ●●●

Freshly Baked Cookies & Assorted Squares ●●

Coffee & Tea

FINGER FOOD BUFFET – \$56 PP

A Shareable, Casual Lunch Buffet With Fried Favorites And Desserts..

Vegetable Crudit  with Ranch Dip ●●

French Fries ●●

Onion Rings ●●

Crispy Chicken Wings (Mild or BBQ)

Breaded Chicken Fingers with Plum Sauce

Brownies & Butter Tart Bars ●●

Coffee & Tea

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HOT LUNCH BUFFETS

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

ELEGANT CLASSIC – \$54 PP

- Dinner Rolls with Butter ●
- Mixed Garden Vegetable Salad with Balsamic Vinaigrette & Ranch Dressing ●●●
- Garlic Mashed Potatoes ●●
- Seasonal Vegetables ●●●
- Roasted Bone-in Chicken with fresh herb natural jus ●●
- Chef’s Dessert Station: Assorted Cakes, Squares, & Fresh Fruit Salad ●●
- Coffee & Tea

MEDITERRANEAN ELEGANCE – \$65 PP

- Pita Bread & Hummus ●
- Greek Salad with Cucumbers, Tomato, Peppers, Red Onion, Feta, Olives, Garlic Vinaigrette ●●●
- Herb Rice Pilaf ●●●
- Seasonal Vegetable Medley ●●●
- Mediterranean Penne Pasta With Tomato Sauce, Peppers, Olives, And Artichokes ●●●
- Chicken Breast Marinated With Oregano, Garlic, And Lemon ●●
- Chef’s Dessert Station: Assorted Cakes, Squares, And Fresh Fruit Salad ●●
- Coffee & Tea

BBQ LUNCH – \$64 PP

- House-made Soda Bread & Garlic Bread ●
- Classic Coleslaw and Potato salad ●●●
- Roasted Potatoes with Garlic & BBQ Spice ●●●
- Tex-Mex Style Vegetables & Sweet Corn ●●●
- Macaroni & Cheese with 3-Cheese Garlic Sauce ●
- Southern Fried Seasoned Bone-in Chicken with BBQ sauce ●
- Chef’s Dessert Station: Assorted Cakes, Squares, And Fresh Fruit Salad ●●
- Coffee & Tea

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HOT LUNCH BUFFETS

Minimum order 15 people.

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ITALIAN INSPIRED BUFFET – \$54 PP

Garlic bread ●

Primavera Garden Salad with Italian dressing ●●●

Roast Rosemary Potatoes ●●●

Seasonal Vegetable Medley ●●●

Baked Pesto Pasta with Italian Vegetables & Fresh Herbs, Topped with Mozzarella ●

Chicken Parmesan with Basil Marinara

Chef's Dessert Station: Assorted Cakes, Squares, & Fresh Fruit Salad ●●

Coffee & Tea

ROAST DINNER LUNCH BUFFET – \$52 PP

Dinner Rolls & Butter ●

Garden Greens & Fresh Vegetable Salad with carrot, cucumber, peppers, tomato,
Herb Garlic Vinaigrette ●●●

Roasted Baby Potatoes with Herbs ●●

Seasonal Vegetable Medley ●●●

Oven Roasted Beef: Herb-Marinaded, Slow-Roasted, Served With Horseradish
& Red Wine Jus ●●

Chef's Dessert Station: Assorted Cakes, Squares & Fresh Fruit Salad ●●

Coffee & Tea

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LUNCH BOX

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

PACKED & READY TO GO - \$28 PP

A Convenient, Ready-To-Go Lunch Including Baked Treats, Chips, Fruit, & Beverages.

INCLUDES:

- Fresh Baked Cookies ●●
- Individual Bag of chips ●
- Whole Fruit (apple, orange, or banana) ●●●
- Aquafina Bottled Water or 591ml Soft Drink

SANDWICH CHOICES

CHOOSE ONE PER BOX

- Roast Beef & Cheddar with Lettuce & Tomato
- Turkey & Swiss with Lettuce & Tomato
- Ham & Cheese with Lettuce & Mustard Mayo
- Crispy Chicken Wrap with Lettuce & Mayo
- Grilled Vegetable & Hummus Wrap ●●
- Egg Salad Sandwich ●
- Tuna Salad Sandwich ●●

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PLATED LUNCH

Minimum order 15 People.

\$5.00 Per Person surcharge will be applied to any number below 15 people

Create Your Own 3-Course Meal.

All Include Fresh-Brewed Coffee & Tea, Dinner Rolls & Butter.

STARTERS

SELECT ONE

Beet & Goat Cheese Salad With Herb Vinaigrette – \$13 PP ●●

Garden Green Salad With Carrot, Cucumber, Tomato & Balsamic Dressing – \$9 PP ●●●

Soup Of The Day – Chef's Choice (Cream Or Broth) – \$9 PP

Caesar Salad With Garlic Croutons & Parmesan – \$14 PP ●

Tomato Bruschetta Salad – \$10 PP ●●●

MAINS

SELECT ONE

Oven Roasted Chicken Breast with Fresh Herbs, Mashed Potatoes, Seasonal Vegetables & Pan Jus – \$45 PP ●

Baked Chicken Alfredo Pasta with Broccoli, Sweet Onion, Garlic & Parmesan – \$52 PP

Pasta Bolognese with Ground Beef, Fresh Herbs & Garlic Bread – \$47 PP

Fish & Chips: Battered Fish, Seasoned Fries, Tartar Sauce & Coleslaw – \$48.25 ●●

Oven Roasted Pork Loin with Fresh Herbs, Pan Gravy, Roasted Potatoes & Carrots – \$44 PP

Braised Beef Pot Roast In Rich Brown Gravy with Fresh Herbs & Red Wine, Mashed Potatoes & Green Beans – \$62 PP ●

House Classic Confit Butternut Squash with Red Pepper Coulis, Roast Potato & Seasonal Vegetables – \$38 PP ●●●

DESSERTS

SELECT ONE

Chocolate Brownie with Vanilla Sauce (GF) – \$10 PP ●●●

Butterscotch Pudding Cake with fudge drizzle – \$9 PP ●●

New York-style Cheesecake with berry compote – \$17 PP ●●

Apple Crisp with whipped cream – \$16 PP ●●

Cinnamon Bundt Cake with custard sauce (GF) – \$16 PP ●●●

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RECEPTION

COLD HORS D'OEUVRES

Priced Per Dozen

- Apple Compote & Cheddar Bites – \$42 ●
- Greek Salad Spoons – \$41 ●●
- Deviled Potato Salad Bites – \$36 ●●●
- Roast Beef & Horseradish Roll-Ups – \$37

HOT HORS D'OEUVRES

Priced Per Dozen

- Pulled Pork Sliders with Maple BBQ Sauce – \$40 ●
- Jerk Chicken Skewers – \$56 ●●
- Caramelized Onion & Goat Cheese Tarts – \$31 ●
- Spanakopita with Apple Mango Chutney – \$42 ●

FROM THE WATER – HOT & COLD

Priced Per Dozen

Cold:

- Shrimp & Pickled Vegetables On Rye Crisp – \$43 ●●●
- Smoked Salmon Royal Deviled Potato – \$60 ●●●
- Cold Smoked Oyster Crostini – \$40 ●●
- Tuna Poke on Wonton Crisps – \$60 ●●

Hot:

- Cod Bites with Tartar Sauce – \$64 ●●
- Fish Cakes with Chili-Lime Aioli – \$61 ●●
- Cod Puffin Bites – \$75 ●●
- Bacon-Wrapped Scallops – \$75 ●●

VEGETARIAN-FRIENDLY HOT HORS D'OEUVRES

Priced Per Dozen

- Stuffed Pepper Wedges with Herbed Cream Cheese – \$59 ●●
- Battered Cauliflower Bites with Lemon Tahini Drizzle – \$55 ●●
- Sweet Corn Fritters with Sour Cream & Chives – \$27 ●
- Roasted Beet & Pesto Bruschetta Crostini – \$39 ●●

SKEWERS & SMALL BITES

Priced Per Dozen

- Caprese Skewers – \$43 ●●
- Grilled Sausage & Peppers Skewers – \$34
- Mini Grilled Cheese & Tomato Soup Dipper – \$30 ●
- Herb & Cheese Medallions – \$59 ●●
- Moroccan Spiced Meatballs – \$55 ●

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PLATED DINNER

Minimum Order For 15 People.

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Create Your Own 3-Course Meal - Prices are per person

Include Fresh-Brewed Coffee & Tea, Dinner Rolls & Butter.

STARTERS

PLEASE SELECT ONE:

Poached Pear & Aged Cheddar Cheese with Garden Greens & Red Wine Honey Drizzle – \$10 ● ●

Mango, Tomato & Edamame Salad with Ginger Miso Lime Vinaigrette – \$10 ● ● ●

Mixed Baby Greens with Carrot, Cucumber, Tomato & Sweet Onion Vinaigrette – \$10 ● ● ●

Baked Brie Basket With Phyllo Pastry & Cranberry Orange Coulis – \$10 ●

Tomato & Cucumber Carpaccio On Baby Greens With Balsamic Glaze – \$9.30 ● ● ●

Chef's Creation Soup of the Day – \$9

MAINS

PLEASE SELECT ONE:

Roasted NY Striploin with Dijon-herb Marinade, Garlic Mashed Potatoes, Seasonal Vegetables & Red Wine Jus – \$75 ●

4 oz Filet Steak with Crushed Potatoes, Roasted Tomato, Seasonal Vegetables & Herb Demi-glace – \$118 ● ●

Braised Boneless Short Ribs with Fresh Herbs & Red Wine, Horseradish Mashed Potatoes, Honey Thyme Carrots & Brussels Sprouts – \$65 ●

NL Savory Stuffed Chicken Breast with Roast Potato & Seasonal Vegetables – \$56

Herb Roasted Pork Loin with Potato Medallions, Roasted Root Vegetables & Dijon-herb Gravy – \$49 ● ●

Sous Vide Cod with Citrus Caper Velouté, Roast Potato & Seasonal Vegetables – \$49 ● ●

House Classic Confit Butternut Squash with Red Pepper Coulis, Roast Potato and Seasonal Vegetables – \$38 ● ● ●

DESSERTS

Chocolate Layer Cake with Vanilla Sauce – \$14 ●

Carrot Cake with Caramel Drizzle – \$17 ● ● ● ●

Lemon Posset: Lemon Mousse & Lemon Shortbread – \$11 ● ● ●

Mousse Cakes: Assorted Flavours – \$16 ●

Pineapple Spice Cake with Rum Cherry Glaze – \$16 ● ●

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ENHANCEMENTS TO DINNER

STARTER ENHANCEMENTS

Seafood Starter: Shrimp Cocktail or Smoked Salmon – \$29 PP ●

Artisan Breadbasket with Hummus & Compound Butter Dips – \$12 Per Table ●●

MAIN COURSE ENHANCEMENTS

Shrimp Skewer – \$16 PP ●●●●

Bacon-Wrapped Scallops (3 pieces) – \$18 PP ●●

Lobster Tail with Garlic Butter (4oz) – \$50 PP ●●

SPECIALTY DESSERTS

Dessert Trio Plate: Mini Cheesecake, Custard Tart & Mousse Cake – \$18 PP ●●

Local Specialty Dessert Feature: Figgy Duff & Partridgeberry Tart – \$16 PP ●●

Plated Cheese Course – \$20 PP ●●

Mignardise Selection: Curated Assortment Of Miniature, Bite-Sized Desserts Or Confections – \$18 PP ●●

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DINNER BUFFET

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CHOP STICK BUFFET – \$76 PP

Fortune Cookie ●●
Asian Slaw ●●●●
Vegetable Egg Roll with Plum Sauce ●●
Special Fried Rice: Mixed Vegetables, Fried Egg, Soy Sauce, Green Onion ●●●●
Fried Noodles with Sesame And Soy ●●
Seasonal Vegetable Stir Fry ●●●●
Chicken Balls with Sweet & Sour Sauce ●
Beef & Broccoli ●
Chef's Dessert Station: Assorted Cakes, Pies, Squares, And Fresh Fruit Salad ●●
Coffee & Tea

COASTAL & CLASSIC – \$84 PP

Dinner Rolls & Butter ●
Garden Salad with Balsamic Dressing ●●●●
Classic Coleslaw: Cabbage, Carrots, Creamy Dressing ●●●●
Newfoundland Pickle Tray: Beets, Pickled Mustard & Pickles ●●●●
Roasted Seasonal Vegetables ●●●●
Scalloped Potatoes ●●
Roast Chicken with Herbs & Natural Jus ●●
Baked Atlantic Cod with Sea Salt & Lemon Pepper ●●●●
Chef's Dessert Station: Assorted Cakes, Pies, Squares, & Fresh Fruit Salad ●●
Coffee & Tea

BISTRO-INSPIRED – \$80 PP

Dinner Rolls & Butter ●
Cucumber & Tomato Salad with House Dressing ●●●●
Sautéed Seasonal Vegetables ●●●●
Roasted Baby Potatoes ●●●●
Herb & Garlic Roast Chicken Breast with Thyme Jus ●●●●
Beef Tenderloin Tips with Mushroom Demi-Glace ●●●●
Chef's Dessert Station: Assorted Cakes, Pies, Squares, & Fresh Fruit Salad ●●
Coffee & Tea

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DINNER BUFFET

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RUSTIC ISLAND COMFORT – \$81 PP

Flatbreads & Butter ●

Garden Greens Salad with Carrot, Cucumber, Peppers, Tomato, Herb
Garlic Vinaigrette ●●

Classic Coleslaw: Cabbage, Carrots & Creamy Dressing ●●●

Roasted Vegetables & Greens ●●●

Island-Style Rice & Peas ●●●

BBQ Spiced Roast Chicken ●●

Beef & Vegetable Coconut Curry ●●

Chef's Dessert Station: Assorted Cakes, Pies, Squares, & Fresh Fruit Salad ●●

Coffee & Tea

ELEVATED TRADITIONAL – \$84 PP

Dinner Rolls & Butter ●

Chopped Greens & Garden Vegetables with Vinaigrette ●●●

Classic Caesar Salad

Thyme Roasted Potatoes ●●●

Green Beans & Carrots ●●●

Garlic Herb Roast Chicken Breast ●●

Roasted Whole NY Striploin: Marinated 48 Hours in Fresh Herbs & Mustard,
Rosemary Jus ●●

Chef's Dessert Station: assorted cakes, pies, squares, and fresh fruit salad ●●

Coffee & Tea

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ENHANCEMENTS TO DINNER

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ELEVATE YOUR BUFFET WITH ADDITIONAL HANDCRAFTED OPTIONS:

Chef's Creation Soup of the Day – \$9 PP

Cheese Platter with Crackers – \$15 PP ●

Charcuterie Board with Cured Meats, Olives, & Pickles – \$23 PP

Fisherman's Platter: Shrimp Cocktail & Smoked salmon – \$29 PP ●

Artisan Bread & Spreads Station – \$9 PP

Enhancements for your entrée selection – \$16 PP

Chicken Cordon Bleu

Beef Goulash ●●

Moroccan Meatballs ●

Cheese Tortellini Al Forno ●

Gnocchi Mediterranean ●●●●

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FOOD STATIONS

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

LOBSTER & BUTTER POACHING STATION – \$59 PP

Lobster Tail Poached in Clarified Butter, Finished with Sea Salt & Chives ●●

OUTPORT BAIT SHOP & FRY-UP – \$29 PP

Shrimp Cocktail with Cocktail Sauce, Shaved Ice & Lemon Wedges ●●●

Beetroot Smoked Salmon Gravlox On Rye Crisp with Mustard-Dill Drizzle & Pickled Cucumber. ●●

Mini Cod Puffin Bites with House Mustard Pickle Tartar ●●

SCREECH-IN CELLAR BITES – \$19 PP

Screech-Rum Glazed Pork Belly on Touton with Pickled Onion & Rum Jus ●

Smoked Cod Mousse: Whipped Salt Cod with Cream, Garlic, & Lemon on Crostini ●

NAN'S TEA PARTY – \$22 PP

A Sweet Selection of Newfoundland-Inspired Treats.

Assorted Donuts ●●

Partridge Berry Tarts with Chantilly Cream ●●

Jam-Jam Cookie Stacks & Partridge Berry Tea Dipping Sauce ●●

CHOCOLATE FONDUE STATION – \$25 PP

Decadent Chocolate Experience with Fresh Accompaniments

Warm Chocolate Sauce ●●

Assorted Donuts, Beignets & Cake Bites ●●

Diced Fruit Bar & Assorted Toppings ●●

*Subject to taxes and 12% Service Charge.
Prices and availability subject to change.*

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ACTION STATIONS

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

POTATO & CHEESE PEROGIES STATION – \$10 PP ●

Chef Attended Station - Small Plated Portions with Sauce and Garnish

CHICKEN PARMESAN SLIDER BAR – \$12 PP

Chef Attended Station - Breaded Chicken Goujons with Basil Marinara & Parmesan on Flatbread

RACLETTE GRILL STATION – \$29 PP ●

Chef-Attended Station Featuring Raclette Grilled Cheese, Assorted Cheese & Crostini.

CHARCUTERIE STATION – \$29 PP

Chef-Attended Station with Slow-Roasted Marinated Beef Striploin with Chimichurri, Cured Meats, Olives, Breads & Spreads

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AFTER-HOURS

Minimum order 15 people.

\$5.00 per person surcharge will be applied to any number below 15 people

PIZZA PARTY – \$50 PER PIZZA

16" pizzas cut into 8 slices

Pepperoni & Mozzarella ●

Three Cheese Blend ●

BBQ Chicken & Red Onion

Veggie Supreme: Peppers, Onions, Mushrooms & Olives ●

POUTINE STATION – \$18 PP

Classic Canadian Comfort: French Fries Topped with Gravy, Cheese Curds, & Savory Dressing.

HAPPY HOUR FINGER FOOD BUFFET – \$35 PP

Casual Shareable Items Perfect For Evening Gatherings.

Carrot, Celery & Cucumber Sticks with Dip ●●●

BBQ Potato Wedges ●●

Fried Perogies with Sour Cream ●

Egg Rolls with Plum Sauce ●●

Breaded Chicken Fingers with Plum Sauce

Crispy Chicken Wings With BBQ Sauce ●

*Subject to taxes and 12% Service Charge.
Prices and availability subject to change.*

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