

# Oceanstone Events Menu

Our in-house culinary team has a full menu of breaks, buffets and reception items for your function. Plated dinner, breakfast and brunch menus are also available.

## **Breaks**

Coffee and Tea Station **\$4pp**

All-Day Coffee and Tea Station **\$10pp**

Granola Bars **\$2pp**

Yogurt & Granola **\$5pp**

Muffins **\$4pp**

Danish & Croissant Platter **\$6pp**

Blueberry Banana Smoothies **\$7pp**

Green Smoothies **\$7pp**

Trail Mix **\$6pp**

Domestic Cheese & Crackers **\$17pp**

Charcutier **\$18pp**

Oceanstone Tortilla Chips & Spinach Red Pepper Dip **\$7pp**

Hummus & Crudité Platter **\$7pp**

Assorted Dessert Squares **\$6pp**

Freshly Baked Cookies **\$5pp**

*All prices are subject to an 18% gratuity and 15% HST*

# Buffets

## Smokehouse Buffet

Homemade Coleslaw

Choice of House Spiced Pulled Pork **or** Braised Beef

Fresh Buns

Sauteed Peppers and Onions

Assorted Condiments

Roasted Potato Wedges

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$32pp**

## Mediterranean Buffet

Caesar Salad

Choice of Spiced Chicken **or** Beef Skewers

Pitas

Basmati Rice, Garlic Sauce, Tzatziki, Hummus & Fresh Tomato

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$37pp**

## Sandwich Buffet

Chef's Soup of the Day

Oceanstone Garden Salad

Choose **3** Sandwiches:

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar

Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone

Roast Chicken, Dijon Aioli, Apple, Brie

Marinated Roasted Vegetables, Herb Goat Cheese

Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled bacon

Ham, Swiss, Dijon Aioli

Classic BLT

Genoa Salami, Provolone, Tomato, Mayo, Mustard

Ruben, Smoked Meat, Sauerkraut, Swiss, Russian Dressing

Chicken Salad, Lemon, Dill, Dijon, Sun Dried Tomato, Celery, Onion, Mayo

Fresh Baked Cookies

Coffee, Decaf and a Selection of Teas

**\$37pp**

*All prices are subject to an 18% gratuity and 15% HST*

**Italian Buffet**

Garlic Bread

Caesar Salad

Penne Pomodoro

Chicken Parmigiano

Tiramisu

Coffee, Decaf and a Selection of Teas

**\$35pp**

**Backyard BBQ** (Available May-October)

Dinner Rolls

Potato Salad

Garden Salad

Choose **2** from the Grill;

Chicken Kabobs

Striploin Steaks

Pork Tenderloin Medallions

Maple Glazed Pork Chops

Vegetable Kabobs

Salmon

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$50pp**

**Burgers and Dogs BBQ** (Available May-October)

Potato Salad

Coleslaw

Beef Burgers, Sausages and Hot Dogs

Selection of Buns

Assorted Condiments

Fresh Baked Cookies

Coffee, Decaf and a Selection of Teas

**\$33pp**

*All prices are subject to an 18% gratuity and 15% HST*

### **Taco Buffet**

Honey, Lime and Cilantro Coleslaw

Soft and Hard Shell Tacos

Choice of Pulled Pork **or** Marinated Chicken **or** Steak Strips

Homemade Pico Di Gallo

Sour Cream

Shredded Cheese

Sautéed Peppers and Onions

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$32pp**

### **Chili n' Chips**

Oceanstone Garden Salad

Choice of Beef **or** Chicken **or** Vegetarian Chili

Tortilla Chips

Salsa & Sour Cream

Shredded Cheese

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$26pp**

### **Down Home Lobster Boil**

Dinner Rolls

Steamed Mussels with White Wine Garlic Cream

Oceanstone Garden Salad

Potato Salad

Lobster Cracking Station

(1.5lb lobster per person)

Drawn Butter, Garlic Butter and Lemons

Striploin Steak

Assorted Dessert Squares **or** Fresh Fruit Salad

Coffee, Decaf and a Selection of Teas

**\$90pp** (May change based on market price)

*All prices are subject to an 18% gratuity and 15% HST*

# Build Your Own Dinner Buffet

**Buffets come with fresh warm rolls and butter and your choice of;**

2 Appetizers

2 Entrees

2 Side Dishes

1 Dessert, served with coffee, decaf and a selection of teas

## Seaside Buffet - \$65pp

### Appetizers

Oceanstone Salad with Candied Pecans, Goat Cheese, Roasted Beets and Pickled Onions

Cesar Salad with Crisp Bacon, Homemade Herb and Garlic Croutons and Grated Parmigiana

Potato and Leek Soup with Fresh Dill

Curry Coconut Soup; Shiitake Mushrooms, Red Pepper and Scallions in a Savory Coconut Milk Broth

Penne Primavera; Fresh Vegetables, Garlic and Tomato Basil Sauce

Curry Chickpea Salad

Corn Chowder

Tomato Basil Soup

Mushroom Soup

### Mains

Maple Dijon Glazed Salmon Fillet

Prosciutto Wrapped Chicken Stuffed with Asparagus and Red Pepper with White Wine Pan Jus

Red Thai Chicken Coconut Curry, Fresh Lemongrass, Ginger, Coconut Cream and Bok Choy with Marinated Chicken

Cheese and Asparagus Quinoa Risotto Stuffed Pepper with a Roasted Red Pepper and Charred Tomato Sauce

Pan Seared Pork Chop with a Port and Candied Fig Sauce

### Side Dishes

Herb and Garlic Roasted Rainbow Potatoes

Creamy, Buttery Mashed Potatoes

Vegetable Rice Pilaf

Couscous Salad

Warm Potato Salad with Smokey Chipotle Aioli and Tarragon

Sautéed Seasonal Medley

Buttered French Beans with Roasted Garlic

Steamed Broccoli

Maple Glazed Carrots

Vegetable Hodge Podge

*All prices are subject to an 18% gratuity and 15% HST*

**Dessert**

Seasonal Fruit Crisp with Fresh Whipped Cream (GF)

Mixed Dessert Squares

Freshly Baked Cookies

Fresh Fruit Cups (GF)

**Oceanstone Buffet - \$85pp**

Choose from any of the options below or from the Seaside Buffet Options

**Appetizers**

Roasted Vegetable Napoleon with Whipped Herb Goat Cheese

Sautéed Shrimp with Blistered Cherry Tomatoes and Polenta

Rainbow Tomato and Fresh Mozzarella Salad Basil Pesto Fresh Arugula

Eggplant Parmesan

Creamy Seafood Chowder

**Mains**

Pan Seared Beef Fillet with a Creamy Mushroom Demi

Butter Basted Pan Seared Halibut

Moroccan Spiced Cornish Hen with Apricot Chutney

**Side Dishes**

Scallop Potatoes

Mac and Cheese

Penne Pomodoro with Fresh Basil

Roasted Fall Vegetables; Squash, Parsnip and Turnip

Roasted Asparagus

Wilted Kale with Bacon and Apple

Butter and Garlic Brussel Sprouts with Caramelized Onions

Herb Roasted Mushrooms with White Wine

**Desserts**

Homemade Individual Cheesecakes (GF)

Seasonal Crème Brule (GF)

Tiramisu

*All prices are subject to an 18% gratuity and 15% HST*

## Receptions

### Passed Hors d'Oeuvres

Bacon Wrapped Scallops **\$42doz**

Goat Cheese Empanadas with Toasted Pine Nut and Green Olive **\$40doz**

Red Skin Potato Truffle Fries with Fresh Grated Parmigiano **\$30doz**

Tempura Shrimp with Sweet Chili Aioli **\$30doz**

Homemade Meatballs Stuffed with Mozzarella with Tomato Basil Sauce **\$36doz**

Wild Mushroom and Truffle Tarts with Gruyere Cheese **\$32doz**

Mini Margherita Arancini; Authentic Italian Risotto Balls with Mozzarella and Tomato Basil Sauce **\$32doz**

Brie and Stone Fruit Marmalade Crostini **\$26doz**

Scallop Ceviche with Lime, Orange and Chili Pickled Melon and Onion **\$30doz**

Smoked Salmon Crostini Whipped Dill Cream Cheese and Fresh Cucumber **\$32doz**

Sesame Ginger Tuna Tartar with Cucumber Shallot **\$36doz**

Crudités with Homemade Hummus **\$26doz**

Cheese, Olive, Salami and Cherry Tomato Antipasto Skewers with Basil Vin **\$30doz**

Lamb Spudich with Port and Dark Cherry Reduction **\$42doz**

Prosciutto and Parmigiana Wrapped Date with Fresh Basil **\$42doz**

Seared Scallop with Garlic Sherry Cream Sauce **\$48doz**

Mediterranean Chicken Satays Drizzled with a Homemade Tzatziki Sauce **\$42doz**

Crispy Meat and Vegetable Pot Stickers with Honey Hoisin Peanut Lime Sauce **\$42doz**

Lobster Roll Slider with Lemon Thyme Aioli, Shredded Lettuce and Diced Celery **\$60doz**

Homemade Chopped Tenderloin Sliders with Caramelized Red Onion, Bacon Jam and Garlic Aioli **\$60doz**

### Stations

Minimum order of 25 people per station

#### **Sushi Bar - \$12pp**

Variety of Hand Rolled Sushi, 6 pieces per person

#### **Fish and Chips - \$10pp**

Light and Crispy Fried Haddock paired with Crisp Fries and Homemade Tartar Sauce

#### **Slider and Mini Hot Dogs - \$10pp**

Homemade Sliders & Dogs with All the Fixings, 2-3 pieces per person

*All prices are subject to an 18% gratuity and 15% HST*

### **NY Deli Mini Sandwiches - \$12pp**

3 pieces per person

#### **Choose 3;**

Roast Beef, Onion Jam, Horseradish Aioli, Cheddar

Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone

Roast Chicken, Dijon Aioli, Apple, Brie

Marinated Roasted Vegetables, Herb Goat Cheese

Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon

Ham, Swiss, Dijon Aioli

Genoa Salami, Provolone, Tomato, Mayo, Mustard

### **Wings & Fries - \$10pp**

6 pieces per person

#### **Choose 2;**

Honey Garlic

Smokey BBQ

Maple BBQ

Classic Buffalo

Salt and Pepper

Cajon Dry Dust

Sweet Chili

### **Taco Bar - \$12pp**

2 pieces per person

Soft and Hard Shell Tacos

Choice of Pulled Pork **or** Marinated Chicken **or** Steak Strips

Homemade Pico Di Gallo

Sour Cream

Shredded Cheese

Sautéed Peppers and Onions

### **Mussel Bar - \$18pp**

Fresh Steamed Nova Scotia Mussels

Pick 2 Sauces;

Red Thai Curry

Garlic Cream

Herbed Tomato

White Wine, Garlic and Fine Herbs

*All prices are subject to an 18% gratuity and 15% HST*



## **Chef Attended Stations**

### **Carvery Station**

Freshly Baked Rolls and Creamery Butter

Fine Condiments

Au Jus and Complimenting Sauces

Roasted Turkey **\$24pp**

Roast Prime Rib of Beef **\$30pp**

Honey Glazed Ham **\$20pp**

Leg of Lamb **\$30pp**

### **Flambé Station**

Your choice of black tiger shrimp or sea scallops, sautéed and flamed with sherry, garlic, cream sauce

**\$41doz/minimum of eight dozen**

### **Nova Scotia Oyster Bar**

Freshly Shucked Nova Scotia Oysters

Cocktail Sauce

Grated Horseradish

Lemons

Homemade Hot Sauce

**\$55doz/minimum of eight dozen**

## **Cook Like A Chef - \$75pp**

Our Chef invites you to join him for an evening of interactive and instructional cooking prep based on your chosen cuisine! After 45 minutes of social instruction and beverages your team will sit down to a wonderful meal based on your lesson.

This is an excellent team building experience and always proves to be a fun adventure for all levels of "chefs".

Please choose a style of international cuisine for Chef to build your menu around. All allergies and dietary concerns will be accommodated.

Italian

French

Latin American

Indian

Eastern European

Mediterranean

Japanese

*All prices are subject to an 18% gratuity and 15% HST*