


FOX HARB'R
RESORT
Nova Scotia

CATERING MENUS

Meetings & Events



Let's plan something great together
foxharbr.com/meetings
1-866-257-1801 meetings@foxharbr.com



A TASTE OF THINGS TO COME

Welcome to this first taste of Fox Harb'r Resort – a landmark event destination on Nova Scotia's Northumberland Shore.

Meetings and events at Fox Harb'r feature uniquely local themes with inventive cuisine and classic décor. While we are delighted to serve authentic recipes for a satisfying variety of cuisine and cooking methods from across Canada and around the globe, we are proudest of our homegrown Nova Scotian and Maritime ingredients. We infuse every event with our rich East Coast tradition of dishes, producers and makers, including our world-famous seafood, of course.

Our Fox Harb'r commitment to hyper-local, farm-to-table, and low impact eating is best represented by our two on-site greenhouses, garden beds and fruit trees that produce much of our seasonal produce. Fox Harb'r also has its own stocked trout ponds and growing on-site vineyard.

Fox Harb'r is an active member of Taste of Nova Scotia and avid supporter of Ocean Wise™ sustainable seafood, as well as Wineries of Nova Scotia.

The depth of our food & beverage allows the ideal complement to every event, from a casual craft beer tasting BBQ, to the most elegant oceanside sparkling wine and Acadian sturgeon caviar toast.

Fox Harb'r has been honored to host Presidents, Prime Ministers, and sports legends. We bring that customization, care, and commitment to excellence with every single event we serve. For an interactive take on group dining, be sure to check out Executive Chef Shane Robilliard's latest themed culinary events, including Lobster 101 and Chopped Fox Harb'r.

Whether you know exactly what you're looking for, you want to wow at a gala, or you're looking for dining with an entire themed occasion, our Fox Harb'r team is always here to help. We look forward to working with you to create and cater your next unique, delicious and memorable Nova Scotia event.



catering menu

table of contents

BREAKS & BREAKFASTS *page 4-5*

Vitality Breaks

Early Energizer

Quick Stop

Build Your Own

Break Additions

Breakfast Buffets

Continental Morning

Harb'r Stone

Fox Harb'r-Plated

Sunrise Buffet

Breakfast Additions

ON-COURSE MEALS *page 6*

Hearty Salad

Protein Blast

Golfer's Bag

LUNCHES *page 7-9*

Lunch Buffets

Build Your Own Sandwich

Italian Lunch

Touch of Asia

Soup & Sandwiches

Plated Lunch

BBQ Lunches

Build Your Own Burger

Deluxe BBQ

RECEPTIONS & DINNERS *page 10-14*

Receptions

Cold & Hot Canapes

Chef Attended Stations

Platters & Boards

Buffet Dinners

A Taste of the Maritimes

Sunset BBQ

Land & Sea

Lobster Boil

Italian Night

Plated Dinners

MORE DINING *page 15-18*

Late Night Snacks

Cooking Classes & Demonstrations

Aircraft Catering

Liquor & Wine



VITALITY BREAKS

Early Energizer

Blended Fresh Fruit, Seasonal Berry & Yogurt Smoothies
Classic Nova Scotia Oat Bar
Fresh Fruit, Yogurt & House Made Granola Parfait
Sliced Fresh Fruit Platter
Bottled Vitamin Water & Sparkling Water
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$25

Quick Stop

Assorted Fresh Baked Muffins
Annapolis Valley Whole Fruit Bowl
House Made Granola Bars
Vegetable Crudités & Herbed Cream Cheese Dip
Bottled Still & Sparkling Waters
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$20

Build Your Own Break

Choose two or three options from the additional options
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
Two items \$15
Three items \$18

Additional Options

Bagels & Cream Cheese	\$5.50
Fresh baked Danish or Croissant	\$4
Assorted Squares	\$5
Mini Doughnuts tossed in Cinnamon Sugar	\$5
Bags of Potato Chips	\$4
Crudités & Hummus	\$5
Assorted Muffins	\$4
House made Granola Bars or Oat Cakes	\$4
Greek Yogurt Parfaits	\$6
Cinnamon Rolls	\$5.50
Assorted Cookies	\$26/doz.
Fresh Fruit Bowl (Serves 20 guests)	\$42
Assorted Sandwiches	\$12
Coffee & Tea Station	\$6

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Menu prices are per person, unless otherwise noted, and exclusive of applicable 17% service charge and 15% HST tax.

BREAKFAST

Continental Morning

Select Chilled Fruit Juices
Bakery Fresh Assorted Muffins & Scones with Fox Harb'r Jam
Selection of Cold Cereals with Skim, 2% & Almond Milks
Seasonal Cut Fruit Platter
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$24

Harb'r Stone Breakfast

Select Chilled Fruit Juices
Classic Scones with Fox Harb'r Jam
Selection of House Baked Breakfast Pastries, Muffins and Croissants
Infused Fruit Salad
Farm Fresh Scrambled Eggs
Smoked Bacon & Maple Breakfast Sausages
Home Style Hash Browns with Caramelized Onions & Roasted Peppers
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$33

Fox Harb'r Breakfast "Plated"

Choice of
Farm Fresh Scrambled Egg
Smoked Bacon, Maple Breakfast Sausages and thick sliced Ham
Fresh home fries
Or
Classic Eggs Benedict, Poached Eggs, Back Bacon on a house made Biscuit topped with Hollandaise
*Make it Lobster or Smoked Salmon \$8 extra
Or
Classic Buttermilk Pancakes, Fresh Fruit & Whipped Cream served with Maple Syrup
\$28

Hot breakfast for less than 20 guests, add \$3 per guest.

Sunrise Buffet

Select Chilled Fruit Juices
Bakery Muffins, Danish Pastries, Scones, Croissants, Bagels & Toast, Assorted Fox Harb'r Preserves
Assorted Cold Cereals with Skim, 2% & Almond Milk
Selection of Sliced Seasonal Fruit & Berries
Greek Yogurt, Homemade Granola & Berry Coulis Parfaits
Assorted Deli Style Meats & Selection of Aged Cheeses
Traditional Lox Platter, with Cream Cheese, Capers & Shaved Red Onion
Eggs Benedict, Choose Your Style
Classic, Florentine, Smoked Salmon, Lobster, or Chorizo & Salsa
Smoked Bacon & Maple Breakfast Sausage
Chef Attended Omelet Station
Home Style Hash Browns with Caramelized Onions & Roasted Peppers
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$49

Breakfast Buffet Additions

Assorted Bottled Soft Drinks, Still & Sparkling \$4
Energy Bars / Granola Bars \$4
Classic Eggs Benedict \$10
Lobster or Smoked Salmon Eggs Benedict \$12
Steel Cut Oatmeal \$4
House Made Pancakes with Fruit & Berry Coulis, Maple Syrup & Fresh Whipped Cream \$5
Blended Fresh Fruit, Seasonal Berry & Yogurt Smoothies \$6
Fisch Cakes and house made Chow \$5
Maple Baked Beans \$4
Country Style Thick Sliced Ham \$4
Cinnamon Bun French Toast \$6
Breakfast Sandwich \$10
Breakfast Wrap \$10
Salmon Lox Platter \$8
Chef Attended Omelet Station \$12

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ON COURSE MEALS

Hearty Salad

Grilled Local Chicken Breast
on Tabbouleh & Tomato Salad
Cantaloupe Wedge
Bag of Kettle Cooked Potato Chips
Gluten-free Brownie
Can of San Pellegrino Sparkling
\$27

Protein Blast

Sliced Grilled Steak
on Spinach Salad
with balsamic dressing on the side
Whole Banana
House Made Protein Bar
Tortilla Chips with Black Bean Salsa
Can of San Pellegrino Sparkling
\$28

Golfer's Bag

Artisanal Style Sandwiches
Selection of:
*Smoked turkey, Brie cheese, cranberry mayo, greens & tomato
on ciabatta roll*
Or
*Black forest ham, Swiss cheese, tomato and lettuce with dijonnaise on
multigrain*
Or
*Chicken Caesar wrap, sliced chicken, shredded romaine & garlic Caesar
dressing*
Or
Slow roast beef, horseradish mayo, cheddar cheese, lettuce and tomato

Annapolis Valley Apple
Bag of Kettle Cooked Potato Chips
Cookies from Our Bakery
Can of San Pellegrino Sparkling
\$26

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LUNCH BUFFETS

Build Your Own Sandwich

Choose 3 Salads from selections

Fox Harb'r Seafood Chowder
Sliced Deli Style Cold Cuts
Tuna Salad & Egg Salad
Curried Chicken Salad
Grilled Greenhouse Vegetables
Hot House Tomatoes, Leaf Lettuces,
Pickles, Cucumbers,
Sweet Onion & Aged Cheeses
Assorted Mustards & Specialty Mayonnaise
Country Breadbasket
Dessert Bar from the Pastry Shop
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$41

Italian Lunch

Choose 2 Salads from selections

Tuscan White Bean Soup
Selection of Thin Crust Homemade Pizza
Pepperoni, Mushroom & Caramelized Onion
Fox Harb'r Tomato & Spinach
Smoked Ham & Roast Pineapple
Cheese Ravioli, Tomato Coulis
Italian Dessert Bar including Cannoli,
Tiramisu, Panforte & Panna Cotta
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$48

Touch of Asia

Choose 2 Salads from selections

Soy & Ginger marinated Filet of Halibut
Red Curry glazed Chicken Breast
Beef and Broccoli with light glaze
Steamed Jasmine Rice
Honey and Sesame glazed Carrots
Rice Pudding
Mango Mousse and Fortune Cookies
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$46

Soup & Sandwiches

Choose 2 Salads from selections

Fire-Roasted Tomato Basil Soup
Sandwiches & Wraps Platters including
Roast Beef & Cheddar, Ham & Swiss,
Turkey, Chicken Salad, Tuna Salad, Vegetarian
Pastry Shop Dessert Selection
Select Bottled Waters, Soft Drinks, Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$44

Buffet Salad Selections

Classic Caesar Salad
Cucumber Salad, Sour Cream & Dill Dressing
German Style Potato Salad
Greek Salad, Crumbled Feta,
Red Wine Vinaigrette
Roast Mushroom, Almond & Chickpea Salad
Rotini Salad, Fire-Roasted Vegetables &
Goat Cheese
Baby Spinach Salad, Fresh Strawberries
& Toasted Almonds
Tabbouleh Salad
Roast Vegetable, Artichoke & Tomato Salad
Lunenburg Coleslaw
Three-Bean Salad with Cumin
Quinoa, Raisin & Summer Vegetable Salad
Roast Squash Salad with Dried Cranberries
Couscous & Roasted Peppers
Roast Beet & Orange Salad
Tomatoes, Red Onion, Balsamic Dressing
Broccoli & Shredded Cheddar Salad
Fox Harb'r Grown Greens, Seasonal Vinaigrettes
Caprese Salad
Chickpea & Bell Pepper Salad

Lunch buffets for less than 20 guests, add \$5 per guest.

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PLATED LUNCH

1st Course Options

- Cinnamon Roast Butternut Squash Soup \$7
- Fox Harb'r Signature Seafood Chowder \$10
- Classic Caesar Salad, Herb Croutons, Garlic Dressing & Maple Bacon Bits \$8
- Fire Roasted Roma Tomato with Basil Crème Fraîche \$7
- Wild & Gathered Greens with Honey Balsamic Dressing & Cherry Tomatoes \$8
- Foraged & Cultivated Mushroom Soup, Thyme Scented Cream \$7
- Spinach Salad tossed with Pear and Balsamic Dressing, Toasted Sunflower Seeds & Goat Cheese \$8
- Curried Cauliflower Soup, Toasted Pumpkin Seeds \$7

2nd Course Options

- Mustard Glazed Seared Breast of Chicken with Pan Jus \$30
- Flame Grilled 6oz AAA NY Steak with Fox Harb'r Marinade & Demi Glaze \$35
- Vegetable Curry \$30
- Blackened Grand Bank Haddock \$30
- Tandoori Chicken Breast Baked with Coconut Milk \$30
- Pan Seared Filet of Atlantic Salmon, Lemon & Mint Glaze \$32

3rd Course Options

- Strawberry Shortcake, Meyer Lemon Vanilla Sponge, Mascarpone Chantilly, Macerated Berries \$11
- Flourless Chocolate Cake, Vanilla Cream \$11
- Blueberry White Chocolate Cheesecake, Oxford Blueberry Compote & Lemon Curd \$11
- Chocolate Decadence Cake, Bailey's Anglaise, Chocolate Crumb \$11

Baked Artisan Rolls, Tim Hortons Regular & Decaffeinated Coffee or Traditional Tea

ENHANCEMENTS To add a choice to any course, add \$4 per person/choice if that choice is pre-selected, or \$8 per person/choice if not pre-selected. No additional charge for dietary requirements.

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BBQ LUNCHES

Build Your Own Burger

Choose 2 Salads from selections

Fox Harb'r 6 oz Hand Made Beef Burgers
with Artisan Buns

Fox Harb'r Signature Condiments: Dijon
Mustard, Relish, Specialty Mayonnaise,
Ketchup, Ranch Dressing & Chipotle Puree
Gourmet Toppings: Bacon, Aged Cheddar,
Swiss, Blue Cheese, Lettuce, Tomato,
Onion, Pickled Beets, Goat Cheese,
Guacamole, Salsa, Sliced Pickles,
Jalapeños & Pineapple Select Pastry
Chef's Creations

Select Bottled Waters, Soft Drinks and
Juices Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$43

Deluxe BBQ

Choose 3 Salads from selections

Create Your Own Pulled Pork Sandwich
Slow Braised Pork, Crispy Jalapeños,
House Made Coleslaw, Sliced Tomato, Shredded
Cheese & Pickles
Roast Breast of Chicken with House Made BBQ
Sauce
Red Wine Braised Beef & Shallots on Whipped
Potato
Selected Pastry Chef's Creations
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$50

Buffet Salad Selections

Classic Caesar Salad
Cucumber Salad, Sour Cream & Dill Dressing
German Style Potato Salad
Greek Salad, Crumbled Feta,
Red Wine Vinaigrette
Roast Mushroom, Almond & Chickpea Salad
Rotini Salad, Fire-Roasted Vegetables &
Goat Cheese
Baby Spinach Salad, Fresh
Strawberries & Toasted Almonds
Tabbouleh Salad
Roast Vegetable, Artichoke & Tomato Salad
Lunenburg Coleslaw
Three-Bean Salad with Cumin
Quinoa, Raisin & Summer Vegetable
Salad Roast Squash Salad with Dried
Cranberries Couscous & Roasted Peppers
Roast Beet & Orange Salad
Tomatoes, Red Onion, Balsamic Dressing
Broccoli & Shredded Cheddar Salad
Fox Harb'r Grown Greens, Seasonal Vinaigrettes
Caprese Salad
Chickpea & Bell Pepper Salad

Lunch buffets are available from 11am– 3pm.

Lunch buffets for less than 20 guests, add \$5 per guest.

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RECEPTIONS

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Start your event in style with one of our elegant and social receptions. Featuring passed canapé hors d'oeuvres and Chef-attended stations, our receptions are the perfect way to set the tone and make a great first impression.

Cold

Fox Harb'r Greenhouse Heirloom Tomato Bruschetta,
Balsamic Glaze Compressed Watermelon & Feta Salad on a
Spoon
Caprese Salad Skewer
\$29 per dozen

Salmon Lox on Toast Points, Caper Cream Cheese & Citrus Gel
Sautéed Mushroom & Herb Medley with Cream Cheese on
Toasted Baguette
Mini Shrimp Cocktail Spoon
Honeydew Melon wrapped in Prosciutto
\$36 per dozen

Sesame Seared Ahi Tuna, Wasabi Aioli on Cucumber
Mini Atlantic Lobster Rolls on Brioche with Citrus Aioli
\$45 per dozen

Fresh Shucked Malagash Oysters on the Half Shell, & Raspberry
Mignonette
\$60 per dozen

Hot

Vegetable Spring Rolls, House Made Plum
Dipping Sauce
\$28 per dozen

Mini Vegetable Samosas, Curried Apple Chutney
\$30 per dozen

Lobster Risotto Cakes
\$35 per dozen

Teriyaki Glazed Beef or Chicken Skewers
Mini Buttermilk Chicken Slider
Cape Breton Crab Cake, Chipotle Aioli
\$40 per dozen

Bacon Wrapped Digby Scallops, Cocktail Sauce
Mini Beef Wellington
Stout Braised Beef Short Rib & Onion Tart
Seared Lamb Chops, Dijon Crust
Lobster Mac & Cheese Bites
\$45 per dozen

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+ RECEPTION OPTIONS

Chef Attended Stations

Shucking Station

Malagash Oyster Bar
featuring North Shore & Asian Garnishes
Minimum four dozen | \$64 per dozen

Flambé Station

Black Tiger Shrimp & Sea Scallops with Caldera Whiskey
Flambé
Minimum 8 dozen | \$47 dozen

Fully Loaded Mashed Potato Station

Yukon Gold, Sweet & Russet Potato
Smoked Bacon, Caramelized Onions, Chives, Cheddar
Cheese, Short Ribs, Lobster, Shrimp, Chipotle Corn Chili,
Sautéed Mushrooms, Roasted Garlic, Sour Cream
\$17 per person

Sushi Station

Selection of Nigiri & Nori Maki
Wasabi, Pickled Ginger, Soy
4 pieces per person | \$21 per person

Platters & Boards

Chilled & Cured Local Seafood & Shellfish Platter
\$318

Ploughman's Platter
Cold Cut Meats, Eggs, Pickles,
Fruit & Canadian Cheddars
\$276

Cheese Board Featuring Local & Imported Cheeses
\$276

Atlantic Smoked Salmon
with Classic Garnishes
\$308

Selection of House Made Desserts

Cakes, Mousses, Tarts, Bars & Squares
Minimum 10 people | \$9 per person

Chef Attended Carvery Station

Brined Holdanca Farms Grass Fed Turkey Breast
Or
Slow Roast AAA Prime Rib of Beef
Or
Butter & Dill Glazed Whole Filet of Atlantic Salmon
Or
Whole Pork Loin stuffed with Oxford Blueberries
Country Breadbasket, Creamery Butter with Fine Condiments & Sauces Serves 20 people | \$474

Selection of House Made Petit Fours

Chocolate Eclairs, Opera Cake, Bon Bons, Mini Tarts,
Mini Cheesecakes & Other Treats
\$38 per dozen

Deluxe Charcuterie Board
Selection of House Made, and
International Salamis & Cured
Meats, Cheese and House Made
Condiments
\$350

Crudités, Cracker & Hummus Board
\$138

Fresh Fruit with Greek Yogurt Honey Dip
\$170

Platters & Boards each serve 20 people. Please ask regarding quantity requirements if you would like multiple platter selections for your group.

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BUFFET DINNERS

A Taste of the Maritimes

Choose 3 Salads from selections
 J. Willy Krauch & Sons Cold Smoked Salmon Platter with Cream Cheese, Capers & Fine Diced Red Onion
 Classic Nova Scotia Hodge Podge
 A traditional vegetable stew with peas, beans, carrots, potatoes & cream
 Crisp Fried Haddock with Rich Dill Cream Sauce
 Shepherd's Pie, Rich Sour Cream Mashed potatoes with Chopped Fresh Cooked Lobster
 Fresh Lightly Steamed Seasonal Vegetables
 Kittlesons' Honey & Thyme Glazed Chicken Breast
 Selection of Our Pastry Chef's Finest Desserts including Apple Crumble, Blueberry Grunt, Lemon Tarts & Coffee Cake
 Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
 \$102

Sunset BBQ

Choose 3 Salads from selections
 AAA Alberta Rib Eye Steaks, Red Wine Jus
 Breast of Holdanca Farms Chicken Stuffed with Spinach & Feta Cheese, Natural Jus
 Seared Filet of Sustainable Blue Salmon, Soy Ginger Glaze
 Slow Braised Pork Ribs with house Made BBQ Sauce
 Fresh Lightly Steamed Seasonal Vegetables
 Herb Roast Baby Red Potatoes
 Tossed Warm Bacon Dijon Vinaigrette
 Country Breadbasket & Tatamagouche Butter
 Fox Harb'r Signature Sauces and Condiments
 Selection of Our Pastry Chef's Creations Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
 \$112

Land & Sea

Choose 4 Salads from selections
 Signature Seafood Chowder
 Chilled Seafood Platter with Poached Lobster, Sautéed Prawns, Seared Scallops, Hot Smoked Salmon, Cold Smoked Salmon with Garnishes & Sauces
 Selection of Local & International Cheeses
 Fresh Baguette & Crackers
 House Made & Local Charcuterie Platter, Selection of Pickles & Relish
 Boiled One Pound Nova Scotia Lobster 1 per guest, Chef Attended
 Grilled Tenderloin of AAA Beef Caramelized Onion Jus Seared Filet of Sambro Halibut with Coconut Ginger Froth
 Potato, Caramelized Onion & Cheddar Gratin
 Steamed Seasonal Vegetables Tossed in Extra Virgin Olive Oil
 Country Breadbasket & Tatamagouche Butter Selection of Our Pastry Chef's Creations
 Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
 \$153

Buffet Salad Selections

Classic Caesar Salad
 Cucumber Salad, Sour Cream & Dill Dressing
 German Style Potato Salad
 Greek Salad, Crumbled Feta, Red Wine Vinaigrette
 Roast Mushroom, Almond & Chickpea Salad
 Rotini Salad, Fire-Roasted Vegetables & Goat Cheese
 Baby Spinach Salad, Fresh Strawberries & Toasted Almonds
 Tabbouleh Salad
 Roast Vegetable, Artichoke & Tomato Salad
 Lunenburg Coleslaw

Three-Bean Salad with Cumin
 Quinoa, Raisin & Summer Vegetable Salad
 Roast Squash Salad with Dried Cranberries
 Couscous & Roasted Peppers
 Roast Beet & Orange Salad
 Tomatoes, Red Onion, Balsamic Dressing
 Broccoli & Shredded Cheddar Salad
 Fox Harb'r Grown Greens, Seasonal Vinaigrettes
 Caprese Salad
 Chickpea & Bell Pepper Salad

Minimum number of guests for all buffets is 15.

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BUFFET DINNERS

Lobster Boil

Choose 3 Salads from selections

One Pound Boiled Nova Scotia Lobster
(chef attended station, 1 lobster per guest)

Grilled AAA Rib Eye Steaks

Forest Mushroom Jus

Local Organic Chicken Breast with Lemon Thyme Cream

Oven Roast PEI Fingerling Potatoes Tossed in Truffle Oil

Seasonal Vegetable Medley

Selection of Local & International Cheeses

Fresh Baked Baguette & Crackers

Country Breadbasket & Tatamagouche ButterFox

Harb'r Signature BBQ Sauces

Condiments & Jus

Selection of our Pastry Chef's Daily Creations

Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas

\$132

Italian Night

Choose 3 Salads from selections

Chef Attended "Create Your Own" Pasta Station

Selection of Rotini, Penne and Fettuccini Pasta

Garlic Cream, House Made Tomato Compote and Pesto Sauces

Peppers, Chorizo, Goat Cheese, Tomato, Calamata Olives,

Roast Garlic, Spinach Chiffonade, Prawns, Braised Beef Shortribs,

Parmesan Cheese, Pulled Chicken

Roast Breast of Chicken with Pesto Glaze

Olive Oil Tossed Vegetables

Spring Pea Risotto

House Baked Focaccia

Build Your Own Cheesecake Bar

Selection of cheesecakes and all of the toppings to create your perfectly delicious dessert masterpiece

Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas

\$92

Dinner buffets for less than 20 guests, please add \$7 per guest.

Buffet Salad Selections

Classic Caesar Salad

Cucumber Salad, Sour Cream & Dill Dressing

German Style Potato Salad

Greek Salad, Crumbled Feta, Red Wine Vinaigrette

Roast Mushroom, Almond & Chickpea Salad

Rotini Salad, Fire-Roasted Vegetables & Goat Cheese

Baby Spinach Salad, Fresh Strawberries & Toasted Almonds

Tabbouleh Salad

Roast Vegetable, Artichoke & Tomato Salad

Lunenburg Coleslaw

Three-Bean Salad with Cumin

Quinoa, Raisin & Summer Vegetable Salad

Roast Squash Salad with Dried Cranberries

Couscous & Roasted Peppers

Roast Beet & Orange Salad

Tomatoes, Red Onion, Balsamic Dressing

Broccoli & Shredded Cheddar Salad

Fox Harb'r Grown Greens, Seasonal Vinaigrettes

Caprese Salad

Chickpea & Bell Pepper Salad

Minimum number of guests for all buffets is 15.

Our Fox Harb'r culinary team is committed to the use of sustainable and local products.

Menu prices are per person, unless otherwise noted, and exclusive of applicable 17% service charge and 15% HST tax.

PLATED DINNER

Select 3 courses

Choice of Soup

Fox Harb'r Signature Nova Scotia Lobster Brandy Bisque, Basil Oil

Fox Harb'r Signature Chowder

Fox Harb'r Hot House Tomato & Basil Soup, Pesto Palmier Sugarmoon Farms Maple Infused Butternut Squash Soup, Cinnamon Cream

Forest Mushroom & Thyme Soup

Choice of Salad

Wild & Gathered Greens with Fireweed Honey & Red Wine Vinaigrette, Cherry Tomatoes, Sunflower Seeds & Peppers Classic Caesar Salad, Parmesan Croutons, Bacon Bits

& Garlic Dressing

Sliced Tomato & Fresh Mozzarella Salad, Cold Pressed Olive Oil, Basil Oil & Balsamic Reduction

Baby Spinach Salad with Cantaloupe & Red Onion

Bacon & Balsamic Vinegar Dressing

Choice of Appetizer

House Made Seafood Trio, Smoked Salmon, Dill Poached Prawn, Seared Scallop and Cured Lemon Gel

Braised Beef Short Rib, Celery Root & Potato Puree, Caramelized Onion Jus

Fresh Lobster & Avocado Tower with Citrus Emulsion

Pan Seared Digby Scallops, Caldera Whiskey Glaze, Butternut Squash Reduction

Butternut Squash & Goat Cheese Filled Ravioli,

Smoked Tomato Puree, Wilted Spinach

Choice of Entrée

Roast Breast of Chicken Stuffed with Asparagus & Goat Cheese wrapped in Prosciutto, Mushroom Spiked Mashed Potatoes, Natural Jus **\$92**

Curried Chickpea & Bell Pepper Ragout on Coconut Scented Basmati Rice, Lightly Toasted Poppadum **\$82**

Seared Filet of Sustainable Blue Salmon, Lobster Mashed Potatoes, Seasonal Vegetables & Lemon Beurre Blanc **\$95**

Fox Harb'r "Surf & Turf" Butter Poached Lobster Tail & 5 oz AAA Tenderloin of Beef, Horseradish Spiked Mashed Potatoes & Cognac Jus **\$118**

Pan Seared Filet of Sambro Halibut, Asparagus and Mascarpone Risotto, Seasonal Vegetables & Dill Cream **\$100**

8oz Filet of Beef Tenderloin with Mushroom Crust, Truffle Mashed Potatoes, Grilled Asparagus, Red Wine Jus **\$110**

Crab & Cream Cheese Stuffed Breast of Chicken, Rice Pilaf and Seasonal vegetables, Thyme Cream Sauce **\$94**

Malagash Cider Marinated Pork Tenderloin, Goat Cheese Scented Polenta, Caramelized Onion & Calvados Jus **\$98**

All entrées are accompanied by seasonal vegetables.

Choice of Dessert

Dark Chocolate Hazelnut Torte, Seasonal Berries, Vanilla Bean Sauce

Flourless Chocolate Cake, Lemon Curd, Sour Cherry Compote

Amaretto Cheesecake, Fresh Berries, Sugarmoon Maple Sauce

Myer Lemon Tart, Raspberry Salad

Oxford Blueberry Gateaux, Lemon Cream

Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas

*ENHANCMENTS To extend your menu to 4 courses, add \$11 per person. To add a choice to any course, add \$4 per person/choice if that choice is pre-selected, or \$8 per person/choice if not pre-selected. *No additional charge for dietary requirements.*

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Menu prices are per person, unless otherwise noted, and exclusive of applicable 17% service charge and 15% HST tax.

LATE NIGHT SNACKS

The Munchies

Assorted Chips & Dips, Cookies
\$7 per person, based on 20 guests minimum

Canapé Platters

Mini Atlantic Lobster Rolls, Citrus Mayo,
Chives
\$46 per dozen

Yellow Curry Marinated Chicken Skewers
\$37 per dozen

Fox Harb'r Heirloom Tomato Bruschetta
\$29 per dozen

Teriyaki Beef Skewers
\$37 per dozen

Deli Sandwiches

All served on a variety of artisan buns
Shaved Black Forest Ham & Swiss
Roast Beef & Cheddar
Egg Salad
Chipotle Chicken Salad
\$10 per person, based on 20 guests
minimum

Pizza Party

9" rounds
Cheese
Pepperoni
Ham & Pineapple
Tomato & Feta
\$10 per person, based on 20 guests
minimum

Butcher's Block AAA Beef Cheeseburger Sliders

with Aged Cheddar, Onion Jam, Mayo
\$44 per dozen

Hot Dog Bar

All-Beef Hot Dogs & Grilled Bratwurst
Sauerkraut, Onions, Pickles, Shredded Cheeses, Jalapeños, Condiments
\$10 per person, based on 20 guests minimum

Chicken Wings

Ranch Dip & Sweet Chili Sauce
\$24 per dozen

Loaded Nacho Platter

Peppers, Onions, Tomatoes, Olives, Cheese
Salsa & Sour Cream
\$12 per person, based on 20 guests minimum

Poutine Bar

Fries, Gravy, Cheese
\$10 per person, based on 20 guests minimum

Sundae Station

Vanilla & Chocolate Ice Cream
Hot Fudge Sauce, Berry Compote, Toppings
\$8 per person, based on 20 guests minimum

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Menu prices are per person, unless otherwise noted, and exclusive of applicable 17% service charge and 15% HST tax.

CHEF COOKING CLASSES & DEMONSTRATIONS

Fox Harb'r can bring all the fun, local know-how and team engagement of the kitchen and bar right into your event with a culinary, wine tasting or craft beer sampling session. Here are three of our favourites for inspiration.

Lobster 101

Do you know how to cook a lobster? How about what to look for when choosing a lobster? How can you tell if you are buying a male or female lobster? Know what it takes to make the perfect lobster roll? And what's the most efficient method to shell a lobster? Get the answers to all these seafood questions and more in our popular lobster lesson with Executive Chef, Shane Robilliard. This quintessential Nova Scotia group experience includes samples of the cooked lobster as it is shelled and mini lobster rolls.

\$212

Based on groups of 20 or less. Approximately 90-minutes.

Interactive Lunch & Cooking Class

Our Executive Chef, Shane Robilliard will guide your group along an interactive cooking class that results in lunch for your group. We will custom design a menu that works for you and your group and event theme. Every session includes local food, professional chef tips and culinary techniques that will be useful whenever you're in the kitchen. The ideal engaging experience for smaller groups!

\$96 per person

Minimum 10 people, maximum 25 people. Approximately 2 hours.

Chopped Fox Harb'r

First your teams will go head-to-head answering Nova Scotia trivia to earn ingredients and bonus equipment to make their salad creation the best. Then they'll use this "market basket" of surprise ingredients, many harvested from Fox Harb'r's own greenhouses for the "Salad Toss," creating a fresh starter and dressing things up to wow the panel judges. Get ready for swaps and surprises as your group slices and dices their way to victory. The winners reap bragging rights. And our chef's rendition of their creation might just show up on your next day's buffet.

\$212

Based on 10 people. Approximately 90 minutes.

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AIRCRAFT CATERING MENU

Boxed Breakfast To-Go

Two Breakfast Pastries with Butter & Preserves
Greek Yogurt
Homemade Granola Bar
Whole Fruit
Orange Juice
\$20

Big Salad

Seared Salmon Chopped Salad with Romaine, Cherry Tomatoes, Cucumber, Sliced Olives, Crumbled Feta & Balsamic Dressing

Or

Chicken Cobb Salad on Romaine with Bacon, Blue Cheese, Heirloom Tomatoes, Red Onion, Chopped Egg, Shallot Vinaigrette
Hummus with Fresh Vegetable Crudités
Whole Fresh Fruit
Bakery Cookies Bottled Juice
\$26

Deli Boxed Lunch

Choice of Sandwich:
Deli Style Cold Cuts
Chicken Salad
Tuna Salad, Egg Salad, Roast Beef or Smoked Turkey
\$26

Platters

Chilled & Cured Local Seafood & Shellfish Platter

\$129 | 4 guests

Cheese Board

featuring Cheese Makers from the Maritimes & Around the World
\$129 | 4 guests

Atlantic Smoked Salmon

with Classic Garnishes
Crackers
Deli Pasta Salad
Whole Fresh Fruit
Bakery Cookies
Bottled Juice
\$129 | 4 guests

Deli Sandwiches

Chef's Selected Maritime Cured & Prepared Meats, Ocean Wise™ Tuna & Egg Salad Niçoise Served on Baguette
\$91 | 4 guests

Crudités, Crackers & Hummus Board

\$77 | 4 guests

Fresh Fruit Kebabs with Mint & Fireweed Honey Greek Yogurt Dip

\$77 | 4 guests

Sweet Tooth

Assorted International Favourites Created by Our Pastry Chef
\$82 | 4 guests

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PRIVATE DINING BAR SELECTION

We are pleased to offer the following beverage selections for group dining at Fox Harb'r. In order to maintain our high level of service, all bar and wine selections must be received a minimum of two-weeks prior to the event.

Domestic Beer \$8

Coors Light, Molson Canadian

International Beer

Heineken, Stella Artois, Corona, Local Tatamagouche Brewing Co. selections

\$10

Guinness \$10

Liqueurs \$9

Kahlua, Sambuca, Bailey's, Frangelico, Amaretto, Limoncello, Southern Comfort

Standard Bar \$9

Smirnoff Vodka, Beefeater Gin, Captain Morgan White, Dark, Amber & Spice Rum, Malibu Coconut Rum, Canadian Club Rye Whiskey, Johnnie Walker Red Blended Scotch, J&B Rare Scotch Blend, Jim Beam Bourbon, Jack Daniels Bourbon, Jameson's Irish Whiskey, St Authentic VSOP, Jose Cuervo Tequilla

Standard Cocktails \$11

Caesar, Harvey Wallbanger, Whiskey Sour, Fox Sling, Dave Mathews, White Russian, Sea Breeze

Premium Bar \$10.50

Stolichnaya Vodka, Bombay Gin, Tanqueray Gin, Crown Royal Canadian Whiskey, Gosling Dark Rum, Appleton's Amber Rum, Maker's Mark Bourbon, Bulleit Bourbon, Bushmill's 10 Irish Whiskey, Glenfiddich 12 Single Malt, Courvoisier

Premium Cocktails \$12.50

Standard cocktail list made with Premium Bar liquor.

Cognac & Tequila

Remy Martin VSOP \$11 | Hennessy XO, Remy Martin XO \$21 | Patron Silver \$14 Patron Anejo \$15

Please request our Master Bar List if you wish to further customize your bar with specialty selections.

Private Dining Wine List

This group private dining wine list reflects favourites selected to please a range of palates and accompany a variety of dishes. If a wine is temporarily unavailable, we will recommend a suitable alternative. Our sommeliers are also very pleased to assist with special selections.

Please request our Cape Cliff Dining Room Wine List for additional options.

Sparkling

"Rejoice" Fox Harb'r's own

Traditional Method Sparkling Wine	\$65
Jost Selkie Frizzante ~ Nova Scotia	\$50

White

Fox Harb'r Estate Grown Chardonnay	\$48
Fox Harb'r Tidal Bay	\$48
Gaspereau Vineyards Riesling, Nova Scotia	\$60
Barone Montalto Pinot Grigio, Italy	\$40
Protea Sauvignon Blanc, South Africa	\$48

Red

Jost Great Big Friggin Red, Nova Scotia	\$45
The Wanted Cabernet Sauvignon, Italy	\$49
Toro Bravo, Tempranillo Merlot, Spain	\$40
Dona Paula Estate Malbec, Argentina	\$52
Smoking Loon Cabernet Sauvignon, USA	\$53
French Dog Merlot, France	\$49

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