



buffet breakfast table

all breakfasts include fruit juices, sweet creamery butter, fruit preserves, marmalade, peanut butter and honey, starbucks coffee and tazo teas

energize

seasonal sliced fruits
selection of fresh baked morning pastries 14

rejuvenate

banana and strawberry shakes
fresh fruit martini
selection of brown, multigrain and whole wheat breads 16

westin breakfast

(minimum 25 guests)
choice of cereal and granola with 2% and skim milk
fresh morning pastries, sliced bread toasted in room
scrambled farm fresh eggs with chives crisp smoked bacon
grilled tomato with baby spinach and cheese 21

enhancements

sliced fresh seasonal fruit with berries and flavored yogurt dip 4

assorted cereal with whole banana and milk 3

great canadian bagels with flavoured cream cheeses 3

eggs benedict 8

omelette, plain, cheese or western 7

traditional fish cakes with green chow chow 6

cinnamon scented french toast, buttermilk pancakes or waffles
served with maple syrup 6

individual granola and yogurt parfait 4

assorted flavored mini low fat, regular yogurt (100 gr) 3

hot oatmeal with raisins, brown sugar and honey 4

interactive juice & smoothie bar 10
(minimum 25 guests)

interactive omelette and egg station, made to order 10
(minimum 25 guests)

for hot breakfast with less than 25 guests, add 2.50 per guest to menu.
all food and beverage is subject to 16 % service charge and 13% hst



plated breakfast

all plated breakfasts include fruit juices, sweet creamery butter, fruit preserves, marmalade, peanut butter and honey, potato & scallion hash, baker's basket of morning pastries and starbucks coffee and tazo teas

the classic

scrambled eggs, grilled tomato, wood smoked bacon or sausage links 18

mediterranean

roasted vegetable and goat cheese quiche, grilled tomato stuffed w/spinach 16

omelette

plain, cheese, or western
grilled tomato, choice of wood smoked bacon or sausage links 18

classic eggs benedict

lightly toasted english muffin, canadian bacon and chive hollandaise 18

nova scotian

fish cakes, baked beans and molasses and scrambled eggs 20

all food and beverage is subject to 16 % service charge and 13% hst

enhancements

seasonal fresh fruit martini 3

breakfast sausage, ham or bacon 4

granola and yogurt parfait 4

sliced fresh seasonal fruit with berries and flavored yogurt dip 4

individual bircher muesli with seasonal berries 6



breaks

whole fresh fruit: bananas, apples and pears 3

fresh fruit kebabs, honey yogurt dip 5

fruit flavored low fat yogurt 3

cereal bars 3

fruit turnovers & cinnamon rolls 4

scones with strawberries and cream 6

freshly baked danish pastries, croissants, muffins
(per dozen) 30

jumbo cookies (per dozen) 27

jumbo soft pretzels with cheese,
garlic and mustard 5

popcorn machine (minimum 50)
150 plus an additional 2 per bag

ice cream cart (minimum 25)
flavored hagan daaz ice cream
150 plus 4 per ice cream

interactive juice bar (minimum 25)
banana, strawberry, melon, pineapple, mango 10

hot beverage break

unlimited hot beverage package includes starbucks coffee, tazo
teas, and hot chocolate per break for max. 1 hour 4

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cold beverage break

unlimited pop, juice and water per break for max. 1 hour 6

revive:

seasonal fresh whole fruit, granola bars, apple cinnamon bars, individual yogurts,
baked potato chips and hot/cold beverage break 22

comfort:

assorted jumbo cookies, brownies, lemon bars, whole seasonal fruit and hot/cold
beverage break 20

pamper:

milk chocolate fondue, seasonal fruit pieces, brownies, chocolate bars, rice crispie
squares and hot/cold beverage break 25

whole milk, 2%, skim milk or chocolate milk (250 ml) 3

freshly squeezed orange juice/litre 28

starbucks coffee and tazo - regular or decaf cup 3
5 litre (serves approximately 25 cups) 75
10 litre (serves approximately 50 cups) 150

soft drink (regular & diet) 3

fruit juices 3

sparkling or still water 4



lunch table

all lunch tables include freshly brewed starbucks coffee and tazo tea

deluxe boardroom lunch

chef's soup kettle
assorted sandwiches and wraps
ciabatta, focaccia, whole wheat, multi grain bread
fillings to include:
sliced roast beef with ancho mayo
grilled sliced chicken and garlic aioli
smoked salmon with capered cream cheese
grilled vegetables and hummus
(based on 3 half sandwiches per person)
mixed sliced fresh fruit
assorted cookies, brownies and squares platter 19

pizza, pizza and pizza

caesar salad
tomato and mozzarella salad
warm garlic cheese bread
1.5 slices per person (16" pizza)
choose any 2 selections from
three cheese, works, pepperoni, and vegetable
mixed sliced fresh fruit
assorted cookies, brownies and squares platter 20

maritime buffet

(25 guests minimum)
assorted rolls with butter
mixed green buffet salad
blueberry maple salmon
seafood pot pie
mashed potato
mixed vegetable
apple pie
blueberry grunt 27

for groups with less than 25 guests, add 3.00 per guest to the menu price

asian buffet

(25 guests minimum)
naan bread
field greens with mango dressing and cilantro lime vinaigrette
beef stir fry with black bean sauce and chow mein noodles
chopsuey (asian vegetables stirfry)
tandoori chicken in makhini sauce
guangzhou roasted potato
basmati rice
rice pudding
exotic fruit salad
orange and lemon cream slices 26

the back yard barbeque

beef kabobs
boneless chicken breasts scented with rosemary and thyme
corn on the cob
baked potato
coleslaw
four bean salad
mixed sliced fresh fruit
assorted cookies, brownies and squares platter 28

italian buffet

(25 guests minimum)
assorted rolls with butter
warm garlic cheese bread
tuscan vegetable soup
fresh mozzarella and vine ripened tomato with pesto
hearts of romaine lettuce caesar dressing, shaved parmesan
cheese,
garlic crouton
herb marinated chicken, sweet italian sausage, roasted garlic with
mushrooms,
sun dried tomatoes and pesto garlic cream sauce
spinach, ricotta and vegetable lasagna
house made tiramisu
homemade chocolate dipped biscotti 25

european buffet

assorted rolls with butter

warm garlic cheese bread

beef bourguignon

chicken cacciatore

grilled vegetable penne

mashed potato

mixed sliced fresh fruit

assorted cookies, brownie and squares platter 22

all food and beverage is subject to 16 % service charge and 13% hst

for groups with less then 25 guests, add 3.00 per guest to the menu price



hot plated lunch

lunch menu price include choice of salad or soup, choice of dessert, rolls with sweet butter, starbucks coffee and tazo teas

salad

caesar salad

crisp romaine, grana padano shards, focaccia croutons, bacon bits and caesar dressing

spinach salad

baby spinach, almonds, strawberry, enoki mushroom with honey dijon mustard

citrus salad

mesclun greens, orange grapefruit, strawberry

field greens salad with tomato, english cucumber and caribbean mango vinaigrette

OR

soup

oven roasted butternut squash soup with a hint of maple

sundried tomato bisque

traditional minestrone soup with shaved parmigiano reggiano cheese

westin signature seafood chowder

entrees

pan seared 5 oz breast of chicken with gouda cheese, mushroom and spinach stuffing finished with port wine essence 29

citrus poached salmon with szechwan peppercorn dill cream sauce 27

grilled 6 oz new york striploin steak with madagascar seasoned mushroom bourbon barbeque sauce 30

6 oz peppercorn sirloin with bourbon sauce 26

rotisserie chicken supreme with a rosemary red peppercorn jus 27

oven roasted rosemary rubbed pork loin with caramelized shallot port glaze 25

oven roasted chicken breast stuffed with mushrooms and provolone cheese 29

(all entrees are served with chef's selection of potato or rice and seasonal vegetables)

lunch finales

european shortcakes - strawberry, orange or lemon

strawberry rhubarb cobbler with vanilla ice cream

new york cheesecake with marinated strawberry compote

acadian maple mousse with wild berry compote

chocolate molten lava cake with ganache and white chocolate shavings

annapolis valley apple crumble tart with cinnamon anglaise

vanilla scented coconut panna cotta with mango coulis, tropical fruits and berries

nova scotian citrus berry tart with mango and raspberry coulis

all food and beverage is subject to 16 % service charge and 13% hst



grab and go

all lunch boxes include a soft drink, potato chips, freshly baked jumbo cookie, whole fruit, portioned cheese, disposable utensils and paper napkins

enhancements

choice of sandwiches to include (please select one)

focaccia with roasted red pepper, smoked applewood cheese and roasted chicken 19

sundried tomato wrap with barbequed pork, mozzarella cheese and lettuce 18

kaiser with smoked turkey, tomato and lettuce 17

sourdough roll with cucumber, tomato, green pepper, lettuce and goat cheese 16

fresh fruit cocktail 4

granola bar 3

vegetable crudite 3

square or cookie 3

pasta salad 3

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reception table

reception platters

small platter serves up to 14 people
medium platter serves 15-24 people
large platter serves 26-40 people

international cheese display

a variety of fine domestic and imported cheeses, garnished with fruit, french bread and crackers
small 95
medium 165
large 275

fresh vegetable crudites

a variety of garden vegetables displayed with dipping sauces
small 80
medium 135
large 200

sliced local and tropical fruit bouquet

with yogurt dip or chocolate sauce
small 65
medium 105
large 175

sushi platter

assorted maki rolls, california rolls and sushi rolls with pickled ginger including seafood and vegetarian choices wasabi and soya /garlic dipping sauce
small 95
medium 165
large 275

crostini platter

assortment of bread slices with a variety of spreads
feta and spinach, chick peas, tahini and roasted garlic, sundried tomato and olive anchovies
small 65
medium 105
large 175

tuscan platter

char grilled marinated vegetables, antipasto salad, fresh ricotta cheese with tangerine honey, roasted garlic and olive dip with crusty bread
small 80
medium 135
large 200

tower of jumbo shrimp

with cocktail sauce and lemon wedges
275 (100 pieces) or 40 per dozen (minimum 2 dozen)

smoked atlantic salmon

with horseradish mousse, capers, lemon wedges and red onion slivers
300 (serves approximately 30 people)

all food and beverage is subject to 16 % service charge and 13% hst



cold canapés

minimum order of 2 dozen per item

tuscany seasoned angus beef tenderloin with onion marmalade
and garlic crostini
37 per dozen

apple and peachwood smoked salmon on rye bread with
horseradish mousse and capers
35 per dozen

herbed goat cheese and green olive tapenade served on
a garlic crostini
30 per dozen

chinese barbecue anise pork loin with pommery mustard in
sesame vol-au-vent
33 per dozen

griddled scallop with sweet chili sauce and crème fraiche
in crispy pastry
30 per dozen

french brie and watermelon mini skewers with fresh
chopped chives
30 per dozen

prosciutto wrapped grilled lychees filled with herb goat cheese
and spicy mango salsa
39 per dozen

basil marinated bocconcini and cherry tomato mini skewers
33 per dozen

seafood and lobster bruschetta
35 per dozen

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hot canapés

minimum order of 2 dozen per item

curried chicken lumpia with mango salsa and sweet and sour sauce
36 per dozen

vegetable samosas in crispy pastry with mango and cilantro relish
36 per dozen

mini atlantic snow crab cakes with green chow chow
35 per dozen

malpeque oysters- rockefeller style with pernod, asiago, herbs and shallots
43 per dozen

bacon wrapped digby scallops with zesty cocktail sauce
38 per dozen

grilled new zealand lamb chops with herbs, garlic and veal glaze
44 per dozen

atlantic crab and brie with leek and dill in phyllo bundles
35 per dozen

italian vegetarian antipasto strudel
30 per dozen

lentil and cumin battered jumbo shrimp skewer with mint, tomato and yogurt chutney
42 per dozen

jerk spiced chicken firecrackers in tender phyllo
35 per dozen

steamed pot stickers with ginger sauce
35 per dozen

chicken satay with thai peanut sauce
35 per dozen

vegetarian spring rolls with sweet and sour sauce
33 per dozen

coconut shrimp sweet chili sauce
39 per dozen

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action stations

each station is showcased by a uniformed culinarian
and a 100 fee (maximum 2 hours) is applicable per culinarian
(30 an hour after 2 hours)

enhancements

carvery stations

all stations include dollar rolls and condiments

alberta beef

peppercorn crusted slow roasted alberta beef
top round with horseradish jus
(serves approx 45 guests) 325

ham

maple smoked bone in cured ham with
grilled pineapple sauce
(serves approx 40 guests) 225

atlantic salmon

wrapped in puff pastry with mushroom
duxelle and citrus cream
(serves approx 20 guests) 195

pork loin

dijon mustard-herb crusted pork tenderloin
apple chutney and natural juices
(serves approx 30 guests) 250

italian pasta station

fusilli pasta, bow tie pasta and penne pasta
chicken, beef & pork slivers
assorted vegetables
with zesty tomato sauce and wild mushroom sauce
cheese breadsticks
18 per person

maritime seafood saute station

scallops, tiger shrimp and mussels and garlic,
ginger with reduced white wine cream
assorted seasonal vegetables
20 per person

add atmosphere for a truly special evening, by showcasing your stations: add visual impact and help transport your guests to the chosen part of the world by having stations decorated in appropriately themed props, draping and backgrounds. Ask your catering associate for pricing and details.

asian stir fry station

gingered chicken, peppercorn beef & teriyaki pork
chinese style vegetables and fried rice
19 per person

chinese dim sum and satay station

premium selection of beef, chicken
and pork dim sum in steam baskets
with spicy pork and vegetable spring rolls
served with soy and plum sauce
chicken, beef and salmon skewers
with spicy peanut sauce
(based on 6 pieces per person)
17 per person

dessert station

choice of the following dessert presentations:
bananas foster flambe, cherries jubilee,
or crepes suzette served with
french vanilla ice cream
13 per person

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grand finale table

sweet table presentation

selection of creamy new york style cheesecakes
with rich berry compotes, decadent chocolate gateau with
white and dark chocolate shavings,
black forest cake with wild cherries,
carrot cake with cream cheese frosting,
blueberry bundt cake with sweet fondant,
deep dish apple pie with cinnamon,
coconut cream pie with chocolate graham cracker crust,
key lime pie with fresh whipped cream,
white and dark chocolate mousse in belgian chocolate cups,
chef's selection of brownies, tarts and squares
16 per person

strawberry fields

chocolate dipped strawberries
35 per dozen

elegant treats

deluxe petit fours, french pastries
brownies, and mini fruit tarts
50 per dozen (minimum 4 dozen)

chocolate fountain, white or dark chocolate

with fresh seasonal fruit and berry skewers
750 (serves 100-125 people)

fruit tower

a 6' tall showstopper of a wide assortment of
seasonal and tropical fruit
750

all food and beverage is subject to 16 % service charge and 13% hst



dinner buffet table

all dinner buffets include starbuck's coffee & tazo tea
(minimum 25 people)

one hot entree: 36 per person
two hot entrees: 38 per person

assorted rolls with butter
mixed green salad

soup enhancements (please select one)

chef's soup of the day
westin signature seafood chowder
harvest bisque
hearty vegetable soup

salad enhancements (please select two)

curried cous cous salad
chick pea, lemon and coriander salad
greek salad
rotini pasta salad
traditional caesar salad with condiments
tomato & mozzarella salad with basil infused olive oil
coleslaw salad
potato and egg salad
creamy caesar pasta salad
four bean salad

entrée enhancements (please select one or two)

roast garlic rubbed sliced roast beef with madagascar
peppercorn jus

tandoori chicken with fresh cilantro and butter cream sauce

nova scotia fisherman's pie topped with golden puff pastry

house made meat lasagna with three cheese topping

pan seared atlantic salmon with citrus reduction sauce

haddock provincial style

rum and maple glazed atlantic salmon finished with raisin and tomato compote

herb marinated chicken breast with wild mushroom ragout

spinach and goat cheese stuffed chicken breast with a port wine reduction

apricot and rosemary stuffed pork loin ,shiitake mushroom port jus

oven roasted tom turkey with sage, cranberry stuffing and pan gravy

curried lamb loin with chick peas and indian style butter sauce with a roasted tomato reduction

starch side dish enhancements (please select one)

yukon gold mashed potatoes, buttery onion mashed potatoes, oven roasted rosemary potatoes, basmati pilaf rice, lyonnaise potatoes

vegetable side dish enhancements (please select one)

vegetable ratatouille, maple glazed root vegetables, seasonal gathering of vegetables

finales

pastry chef's buffet selection of delectable squares, rich brownies, assorted tempting cakes and pies, mousses and fresh seasonal fruit

all food and beverage is subject to 16 % service charge and 13% hst



flavour of nova scotia

featuring the best of nova scotia's regional bounty and hospitality (minimum 100 people)

select any three regions 54 per person
select all five regions 75 per person

should you require decor, please contact your catering associate regarding pricing.

peggy's cove

display on ice:

atlantic oysters, shucked
crab, lobster tail and claws
marinated mussels
jumbo shrimp tower
mirror of atlantic salmon, smoked haddock, peppered halibut,
displayed with decorated salmon and lobster solomon gundy
smoked salmon
scallops with bacon and onion
mussels stuffed mushroom caps
baked oysters with arugula and basil pesto

the french acadian shore

spinach salad with maple dressing
apple and pear salad
rappie pie
blackened chicken skewer with cranberry chutney
seafood gumbo
beef tortieres
seafood crepes with saffron cream sauce
smoked salmon pasta
molasses oat bread

cape breton highlands

rosemary stuffed leg of lamb with mint jus
scottish oat cakes
selkirk bannock
forfar bridies (scottish pork pie)
finnan haddie (smoked haddock with cream sauce)
scotch collops (beef sirloin mini steak with whisky sauce)
cape breton bumble berry tart
cranachan
pumpkin cheesecake

lunenburg's german enclave

terrines, souz and meat loaves platter
red cabbage with bacon
stewed cucumber with sour cream and dill
rye bread, pretzels, caraway seed bread loaf
mini lunenburg sausages in sour cream sauce with sauerkraut
mini beef rouladen
poached meat balls in lemon and caper sauce
apple strudel
blueberry grunt
black forest cake

annapolis valley fruits of the harvest

display of fruit tower
chocolate work displayed such as:
carving, piping, fruit dipped in chocolate
apple filled pancakes with fruit glaze
bread pudding with raisins
annapolis valley apple torte
cranberry apple crisp
blueberry pie & pumpkin pie
wild blueberry cheesecake
maple squares

all food and beverage is subject to 16 % service charge and 13% hst



dinner plated table : soups and salads

enhancements

all westin plated dinners include assorted rolls and butter,
starbucks coffee and tazo teas
included in the entrée price is one selection from soup or salad,
and one from dessert

soup

minestrone with shaved parmigiano reggiano

roasted tomato soup with basil and garlic crostini

westin signature seafood chowder

harvest wild mushroom bisque

roasted butternut squash and pear soup with maple

OR

salad

mesclun garden herb and grilled bosc pear salad with
roquefort blue cheese and spiced pecans with balsamic
and olive oil dressing

baby spinach, almonds, strawberry, enoki mushroom
with honey dijon mustard

vine ripened tomato, asparagus, bocconcini
and micro green salad with balsamic vinaigrette

baby greens salad with fresh basil, pancetta crisp
toasted pine nuts and sundried tomato dressing

radicchio, butter lettuce, seared grape tomato,
fresh cucumber, shaved carrots and goat cheese
with raspberry champagne

choose a palate cleansing sorbet 4

lemon and tarragon

rosemary grape

champagne pomegranate

avocado and black pepper

cucumber mint

all food and beverage is subject to 16 % service charge and 13% hst



dinner plated menu: entree

all entrées are served with chef's selection of potato or rice and seasonal vegetables

breast of chicken filled with prosciutto, asiago and spinach with a balsamic pecan mushroom jus 36

coriander and wild honey marinated chicken breast finished with a sweet red bell pepper coulis 35

almond crusted sole fillet shiitake mushroom and pernod cream reduction 36

traditional oven roasted turkey sage and cranberry stuffing pan gravy 36

tuscany seasoned roast prime rib of beef and merlot natural juice 42

thyme and garlic marinated atlantic salmon with a creamy lime and basil butter sauce 35

garam masala, ginger, garlic and coriander marinated lamb rack with coconut curry cream sauce 44

grilled double pork rack chop, ginger apple mango chutney and port wine reduction 41

westin signature duet entrée offerings

duet of thyme, garlic marinated atlantic salmon and porcini dusted beef tenderloin essence of lemon, pinot noir glaze 43

duet of coriander and onion garlic red peppercorn marinated chicken breast and fillet of beef tenderloin with blue cheese gratin finished with a wild mushroom ragout 41

duet of herb marinated roasted chicken breast and thyme, garlic marinated atlantic salmon tomato butter sauce and apple reduction 38

duet of peppercorn sirloin and coriander and wild honey
marinated boneless chicken with provolone cheese finished
with bourbon sauce 38

duet of atlantic salmon stuffed with buttered garlic spinach
and prosciutto, asiago and spinach filled chicken with basil
citrus cream sauce 41

duet of rosemary and garlic marinated 6oz. sirloin of beef and grilled
shrimp skewer rosemary peppercorn glaze 43

duet of herb and garlic infused 6 oz. sirloin and bacon wrapped digby
scallops in peppered mushroom ragout 42

(portion size for duets is 6 oz - 3 oz of each)

all food and beverage is subject to 16 % service charge and 13% hst



dinner plated menu: grand finale

double chocolate cheesecake with rum caramel sauce and red berries

tiramisu with coffee anglaise and chocolate shavings

timbale of chocolate trio delice with nova scotian berry and almond tuile

white chocolate raspberry creme brulee with pistachio biscotti

or choose from our premium dessert menu for additional 4 per person:

chocolate macadamia nut cake with warm ganache and marinated nova scotian berries vanilla ice cream

italian mascarpone encased in brandy snap cannoli with dry berries and mango coulis

milk chocolate passion fruit tart , macadamia nut cake with rich ganache ,mini brandy snapbasket filled nova scotian blueberries glazed with ice wine sabayon

ice wine cream brulee tart, almond apricot cake with raspberry, mini chocolate banana torte

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bar and wine

white wines

house wine:

terra andina bodegas centenarius sauvignon blanc - chile 29

wines of nova scotia:

jost l'acadie / chardonnay - nova scotia 32 (litre)

domaine de grand pre l'acadie blanc - nova scotia 36

crisp & light-bodied:

trius riesling dry - ontario 36

mondavi woodbridge sauvignon blanc - california 36

jt proprietors' select sauv. blanc - british columbia 34

medium-bodied:

trapiche astica sauvignon / semillon - argentina 29

lamberti pinot grigio - italy 38

nobilo southern rivers sauvignon blanc - new zealand 41

william fevre chablis - france 65

full-bodied:

anakena chardonnay - chile 34

lehmann weighbridge unwooded chardonnay - australia 40

penfolds private reserve chardonnay - australia 42

goats do roam white - south africa 39

cono sur viognier - chile 37

michael david 7 heavenly chards - california 50

reserve list also available

red wines

house wine:

terra andina bodegas centenarius cabernet sauvignon - chile 29

wines of nova scotia:

jost cabernet / foch - nova scotia 32 (litre)

domaine de grand pré marechal foch - nova scotia 36

enhancements

martini bar

(minimum 50 guests)

choose 5:

classic

dark chocolate

white chocolate

cosmopolitan

bellini

manhattan

blue sky

sour apple martini

crantini

pomegranate

10 each

where martini bars do not meet a sales minimum of \$500 a flat bar labour fee of \$100 is charged plus \$30 an hour for any additional hour after 3 hours.

fruity & light-bodied:

masi modello rosso - italy 42
lamberti valpolicella - italy 38
cono sur pinot noir - chile 37

medium-bodied:

french cross shiraz - ontario 29
trapiche astica merlot / malbec - argentina 29
jt proprietors select merlot - british columbia 34
goats do roam red - south africa 39
jost trilogy - nova scotia 36

robust & full-bodied:

carmen reserve merlot - chile 48
mondavi woodbridge cabernet sauvignon - california 36
toasted head cabernet sauvignon - california 44
penfolds private reserve shiraz /
cabernet - australia 42
lehmann weighbridge shiraz - australia 39
michael david 7 deadly zins - california 54

reserve list also available

beverage bar prices

domestic beer 4.42 each
imported beer 5.31 each
liquor 4.42 each
deluxe liquor 5.09 each
house wine 4.87 each
imported wine 5.53 each
liqueurs 5.53 each
premium liqueurs 6.64 each
mineral water 3.10 each
soft drinks 2.50 each

punches

fruit punch 40 per gallon
wine punch 65 per gallon
liquor punch 90 per gallon

champagne and sparkling

cooks brut reserve - california 33
chandon brut - california 59
moet & chandon brut imperial 113

prices do not include service charge (16%) or applicable taxes (13%) all prices guaranteed ninety (90) days prior to the function date. where cash bars do not meet a sales minimum of \$400 a bar labour fee of \$100 flat fee is charged plus \$30 an hour for any additional hour after 3 hours.

with an award winning culinary team representing nine nations, we specialize in producing custom menus for any culinary heritage. our team has vast experience in preparing meals adhering to dietary and religious guidelines, such as kosher

nova scotia plated lobster dinner

seafood celebration starring lobster

all westin plated dinners include assorted rolls and butter, starbucks coffee and tazo teas.

included in the entree price is one selection from soup, one Selection from salad, entree and one selection from dessert

soup (select one)

creamy clam chowder

or

nova scotia seafood chowder

or

nova scotia mussel chowder

salad (select one)

spinach, mushroom and pepper salad with buttermilk bacon dressing

or

peppered strawberry and parmesan cheese salad with sweet pepper vinaigrette

or

maritime steamed mussels with white wine, garlic and lime reduction

entree

steamed lobster

melted butter

baked potato and corn-on-the-cob

or

potato salad and coleslaw

bread, rolls and butter

all food and beverage is subject to 16 % service charge and 13% hst

grand finale (select one)

annapolis valley apple torte with cream cheese and cinnamon

or

traditional strawberry short biscuit cake

or

blueberry cheesecake

starbucks coffee and tazo tea

32.95 per person plus market lobster cost

east indian grand buffet

garden fresh salad with poppyseed and raspberry vinaigrette
caesar salad
indian crudite (platter of fresh green chili, lime, red onion)
raita or dahi vadas
pickles and chutneys
papadams

salad embellishments (choose two)

kachumber salad (fresh tomato, onion and cucumber salad)
curried cous cous
aloo chat (spiced potatoes)
pasta salad with feta

entrees of distinction

chicken dishes

tandoori chicken

(king of kebabs marinated in special spices and yogurt)

chicken makhini

(tandoori chicken in a fragrant red colored sauce)

saffron chicken kebab

(marinated chicken in yogurt, papaya, cardamom and spiced saffron marinade)

chicken kandhari

(chicken in a creamy cashew nut, pomegranate, yogurt and tomato gravy)

chicken do pyaz

(chicken cooked in mustard, cumin, coriander seed and onion)

kashmiri chicken

(spiced chicken in cardamom, cinnamon, chili and yogurt tomato gravy)

lamb / mutton

mutton muglai korma

(a royal dish - mutton in rich cashew flavoured spiced cream gravy)

mutton vindaloo

(dish from western india, hot and spicy mutton curry in vinegar, garlic, potato and spices)

roganjosh lamb

(a spiced thin lamb curry, cooked with fennel seeds and ground ginger)

shami kebab

(lamb and lentil patties with green chili, coriander and cumin)

seekh kebab

(minced mutton kebab with mustard seed, ginger and cardamom)

fish / shellfish

tandoori salmon

(cubes of salmon marinated in yogurt and spices)

haddock amitsari

(fried fillet of haddock with punjabi spices)

saloni cod fish tikka

(cod cubes in fenugreek, garam masala, ginger and yogurt)

malai shrimp curry

(spiced shrimp in coconut milk, cream, turmeric and garlic gravy)

paneer

matter paneer

(paneer with green peas)

palak paneer

(paneer with spiced spinach gravy)

paneer kofta curry

(mince fried paneer dumplings in a curry)

kashmiri paneer

(fried paneer in cardamom and red chili)

butter paneer

(paneer in spiced butter cream sauce)

mushroom, peas and paneer

(curry with paneer, peas and mushroom)

vegetarian entrees of distinction

dal maharani

(black lentil cooked in creamy tomato sauce)

chole masala

(chic pea curry)

bhindi masala

(fried okra with spices)

navrattan korma

(mixed vegetables in a spiced creamy gravy)

kashmiri dum aloo

(potato cooked in kashmiri chili, cardamom and sanuf)

all buffets to include

basmati rice

naan, roti and paratha (flat bread)

chef's international dessert selection and fruit display and two indian desserts

starbucks coffee and tazo tea

two entrées of distinction plus two vegetarian entrees of distinction

41.95 per person

three entrées of distinction plus one vegetarian entree of distinction

43.95 per person

three entrées of distinction plus two vegetarian entrees of distinction

48.95 per person

all food and beverage is subject to 16 % service charge and 13% hst

middle eastern grand buffet

mezza appetizers

cold
greek salad
tabouleh
baba ghannouj
artichoke salad
olives
hummus
afelia (potato with coriander)
kabes el karnabeet (pickled cauliflower)
dolmas
lobster, shrimp and crab leg on ice
decorated salmon platter with medallions
vine leaves
fatouche

hot
kibbeh
fatayer (cheese and spinach)
falafel
cheese samousa

entrees of distinction

shrimp, grilled and fried
shish kebab (lamb)
tandoori chicken tikka (without bone on skewer)
khouzi (whole lamb)
shawerma station (chicken and lamb)
samke harrah (baked lobster)
bamyi bi laham (lamb and okra stew)

all food and beverage is subject to 16 % service charge and 13% hst

Bread

lebanese bread, khoubtz

grand finales

exotic fruit tower
baklava
kunafa
kulbusku
asalbulbu
asaba
basbusa

starbucks coffee and tazo tea

all seven entrees of distinction
75 per person

select five entrees of distinction
60 per person

select three entrees of distinction
52 per person

chinese buffet

appetizers

rice noodle salad with shrimp
sweet and sour vegetable salad
assorted cold chinese platter with bbq pork
beef salad with fish sauce and chilli
chicken and celery salad
jahp sik choy
(bean sprouts, bamboo shoot and chinese cabbage salad)
sweet and sour pasta salad
bbq duck, pork, chicken with chinese vegetables with hoisin,
sweet and sour and sweet chili sauce
fresh garden salad with mushroom and assortment of dressing
shrimp crackers
chinese spring rolls

soup (choose one)

szechwanese hot and sour soup
gay lim sook migai tong (sweet corn chicken soup)
ju yook har kau doong shun tong (pork & shrimp ball soup with
bamboo shoot)

entrees of distinction

doong gwoo chow ngau yook
(stirfried beef with onions and mushrooms)

jahp wui chow min (pork and chicken chow mein)

suen lahi cheung boon yue
(deep fried fish with hot sour sauce)

sui pai gai
(brittle skin chicken)

gwoo lo yook
(crisp fried pork with sweet and sour sauce)

grand finales

ma yung bao
(steamed sweet bean buns)
doong fong sik gow lahm
(oriental fruit medley)
mango and chocolate mousse
assortment of pastries
strawberry short cakes

starbucks coffee and tazo tea

all far eastern buffets served with chai chow fan (vegetable fried rice) lo han chai
(braised vegetables), and coffee and tea

all five entrees of distinction
70 per person

select three entrees of distinction
35 per person

all food and beverage is subject to 16 % service charge and 13% hst