



Chocolate Lake Hotel

CATERING OPTIONS

BUFFET LUNCHES

Minimum 50 People

Three Salads

- ∞ Traditional Caesar Salad with Tangy Garlic Dressing
- ∞ Tossed Salad with an Assortment of Dressings
- ∞ Pasta Salad with Sundried Tomato, Olives and Parmesan Cheese

Vegetable Crudités

An Assortment of Fresh Vegetables and Assorted Dips

Fresh Breads and Rolls

Choice of Two Main Course

- ∞ Homemade Lasagna
- ∞ Barbecue Quarter Chicken
- ∞ Braised Haddock with Glazed Peppers and Onions in a Lemon Cream Sauce
- ∞ Grilled Chicken Breast with Wild Mushroom Reduction
- ∞ Chicken Fajita with Sour Cream and Salsa
- ∞ Beef Stir-Fry in an Orange Ginger Sauce
- ∞ Roast Beef Slow Roasted Served with a Caramelized Onion Jus
- ∞ Pepper Crusted Pork Loin with Apple and Balsamic Reduction
- ∞ Curried Chicken with Fresh Fruit and Coconut

All Served with Chef's Choice of Potato or Rice and Seasonal Vegetables

Dessert

An Assortment of Pies, Chocolate Mousse Cake, Mini-Pastries and Chocolate Cups

Coffee and Tea

\$21.00pp



20 ST. MARGARET'S BAY ROAD | HALIFAX | NOVA SCOTIA | B3N 1J4 | 902-477-5611

WWW.CHOCOLATELAKEHOTEL.COM

*Prices subject to change within 90-days notice
All prices subject to 15% gratuity and 13% HST*