



Chocolate Lake Hotel

CATERING OPTIONS

Culinary Stations

Minimum of 40 People

Taste of the Maritimes Bar \$16.00pp
Fresh Nova Scotia smoked salmon beautifully displayed with capers and light cream cheese
Garlic and wine splashed shrimp (2pp)
Bacon wrapped scallops (2pp)
Solomon Gundy
Fresh mussels steamed with white wine
Sliced herb baguettes and our own hot pepper jelly

Beef Carvery Manned Station \$15.00pp
We slow roast our beef and serve it with mini Yorkshire pudding, horseradish, and red wine au-jus, onion Kaisers and condiments

Flambé Shrimp Manned Station \$200.00 per Display (5 lbs, approximately 200 Shrimp)
Jumbo shrimp sautéed with garlic and a hint of brandy then tossed with a sweet chili sauce

Maplewood Smoked Ham Manned Station \$10.00pp
Our own recipe of Maplewood smoked ham, Chef-carved and served with honey mustard, maple glazed onions and small Kaisers

Mexican Bar \$13.00pp
Nacho chips with guacamole, mixed peppers and salsa dip
Quesadillas filled with roasted chicken, jalapeno havarti, roasted onions and garlic jam
Refried bean dip with tortilla crisp and corn bread

Dessert Bar \$9.00pp (1.5 pieces pp)
A selection of sweets including tarts, cakes, cheesecakes and more
Served with warm sauces including chocolate, raspberry and blueberry



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 15% HST