



## Chocolate Lake Hotel

### CATERING OPTIONS

#### PLATED DINNER

#### Choice of One Appetizer (Soup or Salad)

##### Soups

- ☞ Cream of Wild Mushroom Soup with a Hint of White Truffle Oil
- ☞ Carrot and Ginger
- ☞ Honey Squash Bisque with a Hint of Cinnamon
- ☞ Cream of Broccoli and Apple Wood Cheddar
- ☞ Harvest Bisque
- ☞ Egg Drop and Shrimp with Asian Noodles
- ☞ Seafood Chowder (add \$2.00pp)
- ☞ Lobster Bisque (Add \$3.00pp)

##### Salads

- ☞ Traditional Caesar Salad with Tangy Garlic Dressing
- ☞ Spinach Salad with Shaved Red Onion, Cherry Tomato and Mandarins with Poppy Seed Dressing
- ☞ Mesclun Salad with Dried Cranberries, Sundried Tomatoes, Carrots and Almonds with Raspberry Vinaigrette
- ☞ Roasted Tomato, Basil and Goat Cheese Stack with Balsamic Reduction
- ☞ Greek Style Salad with Kalamata Olives and Feta Cheese
- ☞ Roasted Vegetables and Radicchio Salad with Sweet Garlic Dressing

**Additional appetizer \$5.00pp**

#### Choice of One Main Course

- ☞ Grilled Breast of Chicken Served with a Red Current and Wild Mushroom Sauce \$26.00pp
- ☞ Panko crusted Haddock with caper butter sauce \$25.00pp
- ☞ Pepper Crusted Pork Loin with Apple chutney and Calvados Glaze \$25.00pp
- ☞ Chicken cordon blue with prosciutto, smoked mozzarella cheese and crispy breading \$27.00pp
- ☞ Roast turkey with apple dressing and cranberry relish, pan gravy with a hint of brandy \$27.00pp
- ☞ Slow Roasted Strip Loin of Beef with a Green peppercorn and Dijon Sauce \$27.00pp
- ☞ Braised Filet of Salmon in a Lemon Dill Drizzle \$29.00pp
- ☞ Prime rib of beef, served with Yorkshire pudding and baked potato \$29.00pp

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

#### Choice of One Dessert

- ☞ New York Style Cheesecake Topped with Wild Berry Compote
- ☞ Chocolate Lake Tower; White and Milk Chocolate Mousse Topped with Rich Ganache
- ☞ Lemon Mousse Cake with Layers of Lemon and Cream
- ☞ Chocolate Fantasy; Rich Chocolate Torte Topped with White Chocolate Curls and Berries
- ☞ Milk Chocolate Crème Brulée with Burnt Sugar and Berries
- ☞ Strawberry Shortcake with Fresh Berries and Whip Cream

#### Coffee and Tea



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

[WWW.CHOCOLATELAKEHOTEL.COM](http://WWW.CHOCOLATELAKEHOTEL.COM)

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