



FOX HARB'R

RESORT

Nova Scotia

CATERING MENUS

2024 Meetings & Events



Let's plan something great together

foxharbr.com/meetings

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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, check out our latest themed culinary events, including Lobster 101.

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.



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V = Vegetarian | GF = Gluten Free | DF = Dairy Free

VITALITY BREAKS

Early Energizer

Blended Fruit, Seasonal Berry & Yogurt Smoothies (V, GF)
Classic Nova Scotia Oat Bar (V, DF)
Fresh Fruit, Yogurt & House Made Granola Parfait (V)
Sliced Fresh Fruit Platter (V, GF, DF)
Bottled Vitamin Water & Sparkling Water
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$30.00 per person

Quick Stop

Assorted Fresh Baked Muffins (V)
Annapolis Valley Whole Fruit (V, GF, DF)
House Made Granola Bars (V, DF)
Vegetable Crudités & Herbed Cream Cheese Dip (V, GF)
Bottled Still & Sparkling Waters
Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
\$25.00 per person

Coffee & Tea Station \$6.00 per person

Additional Options Priced Per Dozen

Bagels & Cream Cheese (V)	\$84.00
Fresh Baked Danish or Croissant (V)	\$60.00
Assorted Squares (V)	\$72.00
Mini Cinnamon Sugar Doughnuts (V)	\$60.00
Bags of Potato Chips (GF)	\$48.00
Crudités & Hummus (V, GF)	\$72.00
Assorted Muffins (V)	\$60.00
House Made Granola Bars/Oat Cakes (V)	\$60.00
Greek Yogurt Parfaits (V)	\$84.00
Cinnamon Rolls (V)	\$72.00
Assorted Cookies (V)	\$28.00
Fresh Fruit Bowl (20ppl) (V, GF, DF)	\$45.00
Assorted Sandwiches	\$180.00

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 18% service charge and 15% HST tax.

BREAKFAST

Continental Morning

Select Chilled Fruit Juices
 Bakery Fresh Assorted Muffins & Scones & Fox Harb'r Jam (V)
 Selection of Cold Cereals with Skim, 2% & Almond Milks (V)
 Seasonal Cut Fruit Platter (V, GF, DF)
 Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
 \$28.00 per person

Harb'r Stone Breakfast

Select Chilled Fruit Juices
 Classic Scones with Fox Harb'r Jam (V)
 Selection of House Baked Pastries, Muffins & Croissants (V)
 Infused Fruit Salad (V, GF, DF)
 Farm Fresh Scrambled Eggs (GF)
 Smoked Bacon & Maple Breakfast Sausages
 Hash Browns, Caramelized Onions & Roasted Peppers (V, GF, DF)
 Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas
 \$38.00 per person

Fox Harb'r Breakfast "Plated"

Choice of
 Farm Fresh Scrambled Egg (GF)
 Smoked Bacon, Maple Breakfast Sausages & Thick Sliced Ham
 Fresh Home Fries

Or

Classic Eggs Benedict, Poached Eggs, Back Bacon,
 Biscuit topped with Hollandaise

*Make it Lobster or Smoked Salmon \$8 extra

Or

Classic Buttermilk Pancakes, Fresh Fruit & Whipped Cream (V)
 Served with Maple Syrup
 \$30.00 per person

Breakfast Buffet Additions (Priced Per Person)

Assorted Bottled Soft Drinks	\$4.00
Still & Sparkling Water	\$4.00
Energy Bars / Granola Bars (V)	\$5.00
Steel Cut Oatmeal (V)	\$5.00
Maple Baked Beans (GF,DF)	\$5.00
Country Style Thick Sliced Ham (DF,GF)	\$5.00
Blended Fruit, Berry & Yogurt Smoothies (V, GF)	\$7.00
Cinnamon Bun French Toast (V)	\$7.00
Pancakes with Fruit Coulis & Maple Syrup (V)	\$7.00
Fish Cakes with House-made Chow	\$7.00
Salmon Lox Platter	\$10.00
Breakfast Sandwich or Wrap	\$12.00
Classic Eggs Benedict	\$12.00
Lobster or Smoked Salmon	\$14.00
Chef Attended Omelet Station (GF)	\$14.00

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

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
\$30.00 per person

Protein Blast

Sliced Grilled Steak on Spinach Salad with Balsamic Dressing
Whole Banana
House Made Protein Bar
Tortilla Chips with Black Bean Salsa
Can of San Pellegrino Sparkling
\$30.00 per person

Gluten Free and Vegetarian Options Available upon request

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

Fresh Crisp Apple

House Made Granola Bar

Bag of Covered Bridge Potato Chips

Home Cookies from Our Bakery

Can of San Pellegrino Sparkling Water

\$28.00 per person

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, 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
\$48.00 per person

Italian Lunch

Choose 2 Salads from selections

Fire Roasted Tomato Basil Bisque
Beef or Vegetarian Lasagna
Garlic Bread
Cheese Ravioli in Marinara Sauce
Italian Dessert Bar including Cannoli,
Tiramisu, Panforte & Panna Cotta
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$68.00 per person

Maritime Lunch

Choose 2 Salads from selections

Maritime Hodgepodge
Soy Ginger Glaze Atlantic Salmon
Shepherd's Pie
Honey & Thyme Glazed Chicken Breast
Seasonal Steamed Vegetables
Herb Roasted Potatoes
Strawberry Shortcake and Blueberry Grunt
Select Bottled Waters, Soft Drinks & Juices
Freshly Brewed Tim Hortons Coffee,
Traditional, Herbal & Infused Teas
\$55.00 per person

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
\$55.00 per person

Buffet Salad Selections

Classic Caesar Salad
~

German Style Potato Salad (V)
~

Greek Salad, Crumbled Feta, Red Wine Vinaigrette (V)
~

Rotini Salad, Fire-Roasted Vegetables &
Goat Cheese in Creamy Pesto Dressing (V)
~

Baby Spinach Salad, Fresh Blueberries,
Toasted Almonds and Pickled Shallots (V, GF)
~

Apple Fennel Coleslaw (V, DF)
~

Three-Bean Salad with Cumin (V, GF, DF)
~

Roast Squash Salad with Dried Cranberries &
Fox Harb'r Greens (V, GF, DF)
~

Broccoli & Cheddar Salad (V, GF)
~

Fox Harb'r Grown Greens,
Seasonal Vinaigrettes (V, GF, DF)
~

Caprese Salad (V, GF)
~

Chickpea & Bell Pepper Salad (V, GF, DF)
~

Moroccan Quinoa Salad (V, GF, DF)

Lunch buffets for less than 20 guests, add \$5.00 per guest. Ask about our Vegetarian, Gluten Free & Dairy Free options.

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 18% service charge and 15% HST tax.

PLATED LUNCH

1st Course Options

Fire Roasted Tomato and Basil Bisque (V)
Fox Harb'r Signature Seafood Chowder
Cinnamon Roast Butternut Squash Soup (V)
Curried Cauliflower Soup, Toasted Pumpkin Seeds (V)
Foraged & Cultivated Mushroom Soup, Thyme Scented Cream (V)
Classic Caesar Salad, Herb Croutons, Garlic Dressing & Maple Bacon Bits
Spinach Salad tossed with Pear and Balsamic Dressing, Toasted Sunflower Seeds & Goat Cheese (V, GF)
Wild & Gathered Greens, Cherry Tomatoes, Bell Peppers & Radishes in a Honey Balsamic Dressing (V, GF, DF)

2nd Course Options

Vegetable Curry (V, GF)
Blackened Grand Bank Haddock (GF)
Mustard Glazed Seared Breast of Chicken with Pan Jus (GF)
Pan Seared Filet of Atlantic Salmon, Lemon & Mint Glaze (GF)
Flame Grilled 6oz AAA NY Steak with Demi Glaze and Smashed Herb Roasted Potatoes (GF)

3rd Course Options

Flourless Chocolate Cake, Vanilla Cream (V, GF)
Chocolate Decadence Cake, Bailey's Anglaise, Chocolate Crumb (V)
Blueberry White Chocolate Cheesecake, Oxford Blueberry Compote & Lemon Curd (V)
Strawberry Shortcake, Meyer Lemon Vanilla Sponge, Mascarpone Chantilly, Macerated Berries (V)

All Entrees served with Seasonal Vegetables, Rice Pilaf (unless otherwise noted), Baked Artisan Rolls

Tim Hortons Regular & Decaffeinated Coffee or Traditional Tea

\$58.00 per person (select one item from each course for full group to receive)

Enhancements

To add a pre-selected choice to any course, add \$5.00 per person per choice.
Names & Selections must be provided to Catering Representative 21 days prior to group's arrival.
Add \$12.00 per person per 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

Gourmet Toppings: Bacon, Aged Cheddar, Swiss, Blue Cheese,

Lettuce, Tomato, Onion, Goat Cheese, Guacamole,

Sliced Pickles & Jalapenos

Select Pastry Chef's Creations

Bottled Waters, Soft Drinks & Juices

Freshly Brewed Tim Hortons Coffee, Traditional & Herbal Teas

\$48.00 per person

Deluxe BBQ

Choose 3 Salads from Selections

Maple Grilled Atlantic Salmon

BBQ Pork Back Ribs

6 oz PEI Blue Dot Striploins

Select Pastry Chef's Creations

Bottled Waters, Soft Drinks & Juices

Freshly Brewed Tim Hortons Coffee, Traditional & Herbal Teas

\$68.00 per person

Lunch BBQs for less than 20 guests, add \$5.00 per guest

Lunch buffets are available between 11AM and 3PM

Ask about our Vegetarian, Gluten Free & Dairy Free options.

Buffet Salad Selections

Classic Caesar Salad

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German Style Potato Salad (V)

~

Greek Salad, Crumbled Feta, Red Wine Vinaigrette (V)

~

Rotini Salad, Fire-Roasted Vegetables &
Goat Cheese in Creamy Pesto Dressing (V)

~

Baby Spinach Salad, Fresh Blueberries,
Toasted Almonds and Pickled Shallots (V, GF)

~

Apple Fennel Coleslaw (V, DF)

~

Three-Bean Salad with Cumin (V, GF, DF)

~

Roast Squash Salad with Dried Cranberries &
Fox Harb'r Greens (V, GF, DF)

~

Broccoli & Cheddar Salad (V, GF)

~

Fox Harb'r Grown Greens,
Seasonal Vinaigrettes (V, GF, DF)

~

Caprese Salad (V, GF)

~

Chickpea & Bell Pepper Salad (V, GF, DF)

~

Moroccan Quinoa Salad (V, GF, DF)

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RECEPTIONS

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

Minimum Order of 2 Dozen Required per Item

Cold Canapes

- Fox Harb'r Greenhouse Heirloom Tomato Bruschetta, Balsamic Glaze (V) \$38.00 / dozen
- Compressed Watermelon & Feta Salad on a Spoon (V) \$38.00 / dozen
- Caprese Salad Skewer (V) \$38.00 / dozen
- Salmon Lox on Toast Points, Caper Cream Cheese & Citrus Gel \$42.00 / dozen
- Sauteed Mushroom & Herb Medley with Cream Cheese on Toasted Baguette (V) \$42.00 / dozen
- Mini Shrimp Cocktail Spoon (GF, DF) \$42.00 / dozen
- Prosciutto & Melon (GF, DF) \$42.00 / dozen
- Sesame Seared Ahi Tuna, Wasabi Aioli on Cucumber (GF) \$54.00 / dozen
- Mini Atlantic Lobster Rolls on Brioche, Citrus Aioli \$54.00 / dozen
- Fresh Shucked Malagash Oysters on the Half Shell, Raspberry Mignonette (GF, DF) \$60.00 / dozen

Hot Canapes

- Vegetable Spring Rolls, House Made Plum Dipping Sauce (V) \$38.00 / dozen
- Mini Vegetable Samosas, Curried Apple Chutney (V) \$38.00 / dozen
- Roast Vegetable & Goat Cheese Tart (V) \$38.00 / dozen
- Lobster Risotto Cakes \$38.00 / dozen
- Teriyaki Glazed Beef or Chicken Skewers (GF) \$42.00 / dozen
- Mini Buttermilk Chicken Slider \$42.00 / dozen
- Cape Breton Crab Cake, Chipotle Aioli \$42.00 / dozen
- Maple Glazed Bacon Wrapped Digby Scallops (GF, DF) \$54.00 / dozen
- Mini Beef Wellington \$54.00 / dozen
- Seared Lamb Chops, Dijon Crust (GF) \$54.00 / dozen
- Lobster Mac & Cheese Bites \$54.00 / dozen

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+ RECEPTION OPTIONS

Chef Attended Stations

Shucking Station (GF, DF)

Malagash Oyster Bar
Featuring North Shore & Asian Garnishes
Minimum Four Dozen | \$65.00 / dozen

Flambe Station (GF, DF)

Black Tiger Shrimp & Sea Scallops
Caldera Whiskey Flambe
Minimum Eight Dozen | \$55.00 / dozen

Mashed Potato Station

Yukon Gold, Sweet & Russet Potato
Smoked Bacon, Lobster, Shrimp, Beef Gravy
Caramelized Onions, Sauteed Mushrooms,
Roasted Garlic, Chives, Cheddar Cheese, Sour Cream
\$19.00 per person

Carvery Station (select one) (GF)

Brined Holdanca Farms Grass Fed Turkey Breast
Slow Roast AAA Prime Rib of Beef (+ \$15.00)
Maple Smoked Whole Filet of Atlantic Salmon
Whole Pork Loin stuffed with Stewed Apples
Includes Country Bread Basket, Creamery Butter,
Condiments & Sauces
Serves 20 people | \$525.00

Platters & Boards

Chilled & Cured Local Seafood & Shellfish Platter (GF, DF)	\$325.00
Atlantic Smoked Salmon with Classic Garnishes	\$325.00
Ploughman's Platter Cold Cut Meats, Eggs, Pickles Fruit & Canadian Cheddars	\$295.00
Cheese Board: Local & Imported Cheeses (V)	\$295.00
Crudites, Pita Bread & Hummus (V)	\$145.00
Fresh Fruit with Greek Yogurt Honey Dip (V, GF, DF)	\$195.00
Deluxe Charcuterie Board Selection of House Made & International Salamis Cured Meats, Cheese, and Condiments	\$375.00

Platters & Boards each serve 20 people

Desserts

Selection of House Made Desserts

Cakes, Mousses, Tarts, Bars & Squares
Minimum 10 people | \$12.00 per person

Selection of House Made Petit Fours

Chocolate Eclairs, Opera Cake, Bon Bons, Mini Tarts,
Mini Cheesecakes & Other Treats
Minimum Three Dozen | \$42.00 / dozen

Vegetarian, Gluten Free, Dairy Free available on request

BUFFET DINNERS (minimum 20 guests)

A Taste of the Maritimes

Choose 3 Salads from the Selections below

Cold Smoked Salmon Platter: Cream Cheese, Capers & Red Onion

Classic Nova Scotia Hodge Podge:

Traditional Vegetable Stew: peas, beans, carrots, potatoes & cream

Crisp Fried Haddock with Rich Dill Cream Sauce

Grilled PEI Blue Dot Striploin with Mushroom Jus

Fresh Cooked Lobster (1 per person)

Kittlesons' Honey & Thyme Glazed Chicken Breast

Mashed Potatoes & Fresh Lightly Steamed Seasonal Vegetables

Selection of Desserts: Apple Crumble, Blueberry Grunt, Lemon Tarts

Freshly Brewed Tim Hortons Coffee, Traditional & Herbal Teas

\$148.00 per person

Sunset BBQ

Choose 3 Salads from the Selections below

PEI Blue Dot Strip Loin in a Red Wine Jus

Breast of Holdanca Farms Chicken with Chipotle BBQ Sauce

Seared Filet of Sustainable Blue Salmon, Soy Ginger Glaze

Slow Braised Pork Ribs with House Made BBQ Sauce

Herb Roasted Potatoes Tossed in Warm Bacon Dijon Vinaigrette

Fresh Lightly Steamed Seasonal Vegetables

Country Bread Basket with Butter | Sauces & Condiments

Selection of Pastry Chef's Creations

Freshly Brewed Tim Hortons Coffee, Traditional & Herbal Teas

\$128.00 per person

Buffet Salad Selections

Classic Caesar Salad

Moroccan Quinoa Salad (V, GF, DF)

Caprese Salad (V, GF)

Broccoli & Cheddar Salad (V, GF)

German Style Potato Salad (V)

Apple Fennel Coleslaw (V, DF)

Chickpea & Bell Pepper Salad

Three-Bean Salad with Cumin (V, GF, DF)

Greek Salad, Feta, Red Wine Vinaigrette (V)

Rotini Salad, Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V)

Baby Spinach Salad, Fresh Blueberries, Toasted Almonds and Pickled Shallots (V, GF)

Roast Squash Salad with Dried Cranberries & Fox Harb'r Greens (V, GF, DF)

Fox Harb'r Grown Greens, Seasonal Vinaigrettes (V, GF, DF)

Dinner buffets for less than 20 guests, add \$7.00 per person

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Land & Sea

Choose 4 Salads from Selections below

Signature Seafood Chowder

Chilled Seafood Platter:

Poached Lobster, Sauteed Prawns, Seared Scallops,

Hot & Cold Smoked Salmon with Garnishes & Sauces

Selection of Local & International Cheese & Crackers

House Made & Local Charcuterie Platter

with a Selection of Pickles & Relish

Boiled 1lb Nova Scotia Lobster

(1 per guest, Chef Attended)

Grilled Tenderloin of PEI Blue Dot Beef

Seared Filet of Sambro Halibut in a

Summer Savory Cream Sauce

Potato, Caramelized Onion & Cheddar Gratin

Steamed Seasonal Vegetables

Country Bread Basket & Butter

Selection of Pastry Chef's Creations

Freshly Brewed Tim Hortons Coffee,

Traditional, Herbal and Infused Teas

\$188.00 per person (includes chef fees)

BUFFET DINNERS (minimum 20 guests)

Lobster Boil

Choose 3 Salads from Selections below

Boiled 1lb Nova Scotia Lobster

(1 per guest, Chef Attended)

PEI Blue Dot Strip Loin with Forest Mushroom Jus

Local Organic Chicken Breast with Lemon Thyme Cream

Oven Roasted PEI Fingerling Potatoes Tossed in Truffle Oil

Seasonal Vegetable Medley

Selection of Local & International Cheeses & Crackers

Country Bread Basket with Butter

Fox Harb'r Signature BBQ Sauces, Condiments & Jus

Selection of Pastry Chef's Creations

Freshly Brewed Tim Hortons Coffee

Traditional, Herbal & Infused Teas

\$168.00 per person (includes chef fees)

Italian Night

Choose 3 Salads from Selections below

Chef Attended "Create Your Own Pasta Station:

Rotini & Fettuccini Pasta (Gluten Free available upon request)

Garlic Cream, House Made Tomato Compote & Pesto Sauces

Toppings: Peppers, Chorizo, Goat Cheese, Tomato,

Calamata Olives, Roast Garlic, Spinach Chiffonade, Prawns,

Parmesan Cheese and Roasted 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 the toppings to create your perfectly delicious dessert masterpiece

Freshly Brewed Tim Hortons Coffee

Traditional, Herbal & Infused Teas

\$128.00 per person (includes chef fees)

Buffet Salad Selections

Classic Caesar Salad

Broccoli & Cheddar Salad (V, GF)

Chickpea & Bell Pepper Salad

Moroccan Quinoa Salad (V, GF, DF)

German Style Potato Salad (V)

Three-Bean Salad with Cumin (V, GF, DF)

Caprese Salad (V, GF)

Apple Fennel Coleslaw (V, DF)

Greek Salad, Feta, Red Wine Vinaigrette (V)

Rotini Salad, Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V)

Baby Spinach Salad, Fresh Blueberries, Toasted Almonds and Pickled Shallots (V, GF)

Roast Squash Salad with Dried Cranberries & Fox Harb'r Greens (V, GF, DF)

Fox Harb'r Grown Greens, Seasonal Vinaigrettes (V, GF, DF)

Dinner buffets for less than 20 guests, add \$7.00 per person

Vegetarian, Gluten Free & Dairy Free options available upon request.

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 18% service charge and 15% HST tax

PLATED DINNER

Select 3 courses \$92.00 per person | Select 4 courses \$112.00 per person | Select 5 courses \$132.00 per person

Enhancements

To add a pre-selected choice to any course, add \$5.00 per person per choice. Add \$12.00 per person per choice if NOT pre-selected.
No additional charge for dietary requirements.

All Dinners include Freshly Brewed Tim Hortons Coffee, Traditional, Herbal & Infused Teas

Choice of Soup

Fox Harb'r Signature Chowder
Forest Mushroom & Thyme Soup (V)
Fox Harb'r Hot House Tomato & Basil Soup (V)
Maple Infused Butternut Squash Soup with Cinnamon Cream (V)
Fox Harb'r Signature Nova Scotia Lobster Brandy Bisque with Tarragon Oil

Choice of Salad

Classic Caesar Salad, Parmesan Croutons & Bacon Bits
Sliced Tomato & Fresh Mozzarella Salad, Cold Pressed Olive Oil, Basil Oil & Balsamic Reduction (V)
Baby Spinach Salad with Blueberries, Pickled Shallots, Toasted Almonds & Goat Cheese in a Balsamic Vinaigrette (V, GF)
Wild & Gathered Greens with Cherry Tomatoes, Sunflower Seeds & Peppers in a Fireweed Honey & Red Wine Vinaigrette (V, GF, DF)

Choice of Appetizer

Fresh Lobster & Avocado Tower with Citrus Emulsion (GF)
Holdanca Chicken Ballantine with Apricot Gel, Spiced Walnuts and Microgreens (GF, DF)
Pan Seared Digby Scallops, Caldera Whiskey Glaze, Butternut Squash Reduction (GF, DF)
Butternut Squash & Goat Cheese Filled Ravioli, Smoked Tomato Puree, Wilted Spinach (V)
House Made Seafood Trio: Smoked Salmon, Dilled Poached Prawn & Seared Scallop in a Lemon Gel (GF)

Choice of Entrée

All entrees are accompanied by seasonal vegetables

Curried Chick Pea & Bell Pepper Ragout on Coconut Scented Basmati Rice (V, GF, DF)
Seared Filet of Sustainable Blue Salmon, Mashed Potatoes & Lemon Beurre Blanc (GF)
Pan Seared Filet of Sambro Halibut, Asparagus and Mascarpone Risotto & Dill Cream (GF)
Malagash Cider Marinated Pork Tenderloin, Goat Cheese Scented Polenta, Caramelized Onion & Calvados Jus (GF)
Roast Breast of Chicken Stuffed with Asparagus & Goat Cheese wrapped in Prosciutto, Truffle Mashed Potato, Natural Jus (GF)
8oz Filet of Beef Tenderloin with Mushroom Crust, Truffle Mashed Potatoes, Grilled Asparagus, Red Wine Jus (\$20.00 pp surcharge) (GF)
"Surf & Turf": Butter Poached Lobster Tail & 5oz Beef Tenderloin, Truffle Mashed Potatoes & Cognac Jus (\$20.00 pp surcharge) (GF)

Choice of Dessert

Dark Chocolate Hazelnut Torte, Seasonal Berries, Vanilla Bean Sauce (V)
Flourless Chocolate Cake, Lemon Curd, Sour Cherry Compote (V, GF, DF)
Amaretto Cheese Cake, Fresh Berries, Sugar Moon Maple Sauce (V)
Myer Lemon Tart, Raspberry Salad (V)
Oxford Blueberry Gateaux, Lemon Cream (V)

LATE NIGHT SNACKS

The Munchies (V)

Assorted Chips & Dips and Cookies
\$10.00 per person (based on 20 person minimum)

Deli Sandwiches (Gluten Free option available)

All served on a variety of artisan buns
Shaved Black Forest Ham & Swiss
Chipotle Chicken Salad
Roast Beef & Cheddar
Egg Salad
\$360.00 (based on 20 person minimum)

BY THE DOZEN

Canape Platters

Mini Atlantic Lobster Rolls, Citrus Mayo, Chives	\$54.00 per dozen
Yellow Curry Marinated Chicken Skewers (GF, DF)	\$42.00 per dozen
Teriyaki Beef Skewers (GF, DF)	\$42.00 per dozen
Fox Harb'r Heirloom Tomato Bruschetta (V)	\$38.00 per dozen

Butcher's Block AAA Beef Cheeseburger Sliders With Aged Cheddar, Bacon, Onion Jam and Mayo	\$48.00 per dozen
Chicken Wings (Ranch Dip & Sweet Chili Sauce)	\$26.00 per dozen

Build Your Own Nacho Bar (V)

Peppers, Onions, Tomatoes, Olives,
Queso Sauce, Salsa & Sour Cream
\$280.00 (based on 20 person minimum)

Poutine Bar

Fries, Beef Gravy, Cheese
\$280.00 (based on 20 person minimum)

Pizza Party (GF/V on request)

9" Rounds
Cheese | Pepperoni | BBQ Chicken
Mushroom & Caramelized Onion
\$328.00 (based on 20 person minimum)

Sundae Station (V)

Vanilla & Chocolate Ice Cream
Hot Fudge Sauce, Berry Compote
Variety of Toppings
\$280.00 (based on 20 person minimum)

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 18% 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 some 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 our world trained chef team. This quintessential Nova Scotia group experience includes samples of the cooked lobster as it is shelled and mini lobster rolls.

\$325.00

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

Interactive Lunch & Cooking Class

Our amazing culinary team 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!

\$115.00 per person

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

Based on 10 people. Approximately 90 minutes.

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AIRCRAFT CATERING MENU

Boxed Breakfast To-Go (V)

Two Breakfast Pastries with Butter & Preserves
Greek Yogurt
Homemade Granola Bar
Whole Fruit
Orange Juice
\$20.00 per person

Big Salad (GF)

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
\$28.00 per person

Deli Boxed Lunch

Choice of Sandwich:
Deli Style Cold Cuts: Roast Beef or Smoked Turkey
Chicken Salad | Tuna Salad | Egg Salad
Whole Fresh Fruit
Bakery Cookies
Bottled Juice or Water
\$28.00 per person

Platters

Chilled & Cured Local Seafood & Shellfish \$145.00 | 4 guests

Cheese Board: Featuring Cheese Makers from the Maritimes & Around the World (V) \$135.00 | 4 guests

Atlantic Smoked Salmon with Classic Garnishes \$145.00 | 4 guests

Crudités, Crackers & Hummus Board (V) \$85.00 | 4 guests

Fresh Fruit Kebabs with Mint & Fireweed Honey Greek Yogurt Dip (V, GF) \$85.00 | 4 guests

Sweet Tooth: Assorted International Favorites Created by Our Pastry Chef \$95.00 | 4 guests

Deli Sandwiches Chef's Selected Maritime Cured & Prepared Meats, Ocean Wise™ Tuna & Egg Salad Niçoise Served on Baguette \$110.00 | 4 guests

Gluten Free and Vegetarian Options available upon request

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PRIVATE DINING BAR SELECTION

We are pleased to offer the following beverage selections for groups dining at Fox Harb'r Resort. In order to maintain our high level of service, all bar and wine selections must be received a minimum of 21 days prior to the event.

A Bartending fee is applicable on all cash bars \$75.00 per hour + 18% service fee + 15% hst

DOMESTIC BEER

Keiths	\$9.00
Michelob Ultra	\$9.00

INTERNATIONAL BEER

Modelo	\$10.00
Stella	\$10.00

CRAFT BEER

Fox Trot Lager	\$9.00
Nine Locks Frig Off IPA	\$9.00

DRAFT

Fox Trot Lager	\$9.00
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(only available for events in Joyce Center Ballroom)

READY TO DRINK - cans \$10.00

Nine Locks Lemon Lime <i>(vodka, soda, lemon, lime)</i>
Coldstream Peach Vodka Ice Tea <i>(vodka, citrus, peach, tea)</i>
Propellor Paloma <i>(tequila, grapefruit, lime)</i>
Dillon's Tangerine <i>(gin, tangerine, lemon, mint)</i>

WHITE WINE (by the bottle)

Alario – Sauvignon Blanc	\$48.00
Los Vascos – Sauvignon Blanc	\$58.00
Jost Tidal Bay – Blend	\$65.00
Caliterra – Chardonnay	\$55.00
Gnarly Head – Chardonnay	\$68.00
Tavernello – Pinot Grigio <i>Org.</i>	\$52.00

RED WINE (by the bottle)

Alario – Cabernet Sauvignon	\$48.00
Los Vascos – Cabernet Sauvignon	\$62.00
McManis – Cabernet Sauvignon	\$74.00
Toro Bravo – Tempranillo/Merlot	\$48.00
Leonardo da Vinci – Chianti DOCG	\$58.00
La Posta Vineyard – Blend/Malbec	\$65.00

SPARKLING WINE (by the bottle)

Luna Argenta – Prosecco	\$60.00
Benjamin Bridges NV Brut	\$70.00
Jost Selkie Rose	\$65.00
Faubert Brut – Champagne	\$138.00

HOUSE WINE Available by the Glass

WHITE: Alario Sauvignon Blanc \$10 RED: Alario Cabernet Sauvignon \$10 SPARKLING: Luna Argenta Prosecco \$12

SPIRITS *

Standard \$10.00

Vodka	Still Fired Distilleries
Gin	Fundy Gin
Rum	Appleton Estate + Sailor Jerry
Tequila	Cazadores Blanco
Whiskey	Caldera + Crown Royal
Bourbon	Buffalo Trace
Liqueurs	Bailey's / Kahlua / Disaronno

Premium \$14.00

Grey Goose
Hendricks + Compass Royal
El Dorado 15yr
Sombra Blanco
Chivas , Johnnie Black + Glenfiddich 12yr
Knob Creek
Grand Marnier

COCKTAILS

Mojito Moscow + Mexican Mule John Daily Mimosa	\$12.00 each
Fox Harb'r Old Fashioned Earl Grey Negroni Aperol + St Germain Spritz	\$14.00 each