



# FOX HARB'R

RESORT



## EVENTS MENU 2026

*Culinary Experiences for Meetings, Celebrations & Retreats*



## WELCOME

Welcome to Fox Harb'r Events

At Fox Harb'r, every gathering is an opportunity to create something memorable.

Whether you are hosting a leadership retreat, a seaside wedding, or an intimate celebration, our culinary team designs experiences that reflect the beauty, generosity, and rhythm of Nova Scotia.

This menu is more than a list of offerings, it is a guide to what your event can become. Each section outlines flexible formats, signature experiences, and thoughtful enhancements, all designed to flow seamlessly with your agenda and your guests.

### HOW TO USE THIS MENU

- All pricing is per person unless otherwise noted.
- Minimums apply and are noted throughout.
- Menus may be customized for dietary needs, allergies, and preferences.
- Many experiences include chef-attended service. Look for "Chef Included" callouts.
- Your Events Manager will help you curate the right combination for your group.

From sunrise breakfasts to late-night kitchen parties, every detail is crafted to feel effortless, elevated, and distinctly Fox Harb'r.



**FOX HARB'R**  
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*Begin the day with ease.*

Whether your morning calls for something light and continental or a more substantial start, our breakfast offerings are designed to feel relaxed, nourishing, and unhurried - perfect for setting the tone for the day ahead.

From quiet boardroom mornings to bustling group arrivals, each option balances comfort with craft, letting guests settle in and start strong.

**FOX HARB'R CONTINENTAL BUFFET** | \$31/ Guest  
*Minimum of 20 Guests*

**BEVERAGES** | Chilled fruit juices, freshly brewed coffee, traditional, herbal & infused teas

**BAKERY ITEMS** | Assorted muffins & scones, Fox Harb'r jam

**COLD CEREALS** | Selection with skim, 2% & almond milk

**YOGURT** | Selection of yogurts, including vegan coconut

**FRESH PRODUCE** | Seasonal fruit platter

**HARB'R STONE BREAKFAST BUFFET** | \$42 / Guest  
*Minimum of 20 Guests*

**BEVERAGES** | Chilled fruit juices, freshly brewed coffee, traditional, herbal & infused teas

**BAKERY ITEMS** | House baked scones, muffins & croissants, Fox Harb'r jam

**FRESH PRODUCE** | Citrus-marinated fruit salad

**HOT ITEMS** | Farm fresh scrambled eggs, Smoked bacon, Maple breakfast sausages, Breakfast potatoes with caramelized onions





## BREAKFAST

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#### **FOX HARB'R BUILD YOUR OWN BREAKFAST BUFFET |** *\$48 / Guest*

*Minimum of 20 Guests*

*Includes | Selection of house baked muffins, croissants & scones  
with Fox Harb'r Jams*

**BEVERAGES** | Chilled fruit juices, freshly brewed coffee, traditional, herbal & infused teas

#### **PROTEINS** (Choose 2) |

- Applewood Smoked Bacon
- Maple Breakfast Sausage
- Fishcakes with Green Tomato Chow
- Turkey Sausage
- Pork Sausage Patties

#### **STARCHES** (Choose 1) |

- Smoked Meat & Shredded Potato Hash
- Greenhouse Herb-Roasted Potatoes
- Roasted Sweet Potatoes with Carrot-top Chimichurri
- Tater Tots with Assorted Aiolis

#### **EGG DISHES** (Choose 2) |

- Benedict with Country Ham, Smoked Salmon, or Spinach & Mushroom
- Quiche (Lorraine or Florentine)
- Bacon & Cheddar Egg Bites
- Just Egg with Peppers & Onions (V)
- Tofu Scramble (V)

#### **SWEET ITEMS** (Choose 1) |

- Classic French Toast
- Nova Scotia Buttermilk Pancakes
- Belgian-Style Waffles
- Seared Vegan Banana Bread with Walnuts & Dark Chocolate





## BREAKFAST ADD-ONS

*Minimum of 20 Guests*

## WELCOME

### **SMOOTHIES** (Choose 1) | \$12 / Guest

- Blueberry-Lavender
- Maple-Apple
- Citrus-Turmeric-Ginger

## BREAKFAST

## BREAKS & BEVERAGES

### **INDIVIDUAL PARFAITS** (Choose 1) | \$12 / Guest

- Greek yogurt
- Wild Blueberry Compote
- Seasonal Berries
- Maple Granola

## ON THE GO

## LUNCH

### **ASSORTED YOGURTS** | \$6 / Guest

Plain, Vanilla, Fruit, Vegan Coconut

## RECEPTIONS

### **MAPLE OATMEAL** | \$6 / Guest

Cinnamon sugar, banana, berries

## DINNERS

### **BELGIAN-STYLE WAFFLES** | \$12 / Guest

Powdered sugar, caramel & chocolate drizzle

## LATE NIGHT

## BEVERAGE SERVICE

### **BERRIES, STONE FRUITS & CREAM** | \$12 / Guest

Local seasonal berries and stone fruits with maple whipped cream

## POLICIES & RATES



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## BREAKS & BEVERAGES

*Moments to pause and recharge.*

### WELCOME

From quick coffee resets to thoughtful afternoon spreads, our break offerings are designed to keep energy high and focus sharp.

### BREAKFAST

Whether you need something light and refreshing or a sweet mid-day lift, each option fits seamlessly into the flow of your agenda.

## BREAKS & BEVERAGES

### ON THE GO

#### MORNING BREAKS

#### AFTERNOON BREAKS

### LUNCH

##### WHOLE FRUIT

Apples, bananas, pears, oranges  
\$36 per dozen

##### INDIVIDUAL VEGETABLE CRUDITÉ WITH HOUSE DIPS

\$72 per dozen

### RECEPTIONS

##### INDIVIDUAL SLICED SEASONAL FRUIT CUP

\$120 per dozen

##### ASSORTED DESSERT SQUARES

\$72 per dozen

### DINNERS

##### ASSORTED MUFFINS

\$72 per dozen

##### COVERED BRIDGE POTATO CHIPS

\$48 per dozen

### LATE NIGHT

##### SUGARED DONUTS

\$32 per dozen

##### COOKIES

Double Chocolate Chip, Chocolate Chip,  
Oatmeal Raisin, White Chocolate Macadamia  
\$36 per dozen

### BEVERAGE SERVICE

##### HOUSE MADE GRANOLA BARS

\$60 per dozen

##### AFTERNOON TEA SANDWICHES

Ham & Swiss, Cucumber & Cream Cheese,  
Smoked Salmon & Red Onion, Egg Salad  
*Vegan option* | Semi-Cured Tomato & Olive  
Tapenade  
\$62 per dozen

### POLICIES & RATES

##### HOUSE MADE NOVA SCOTIA OAT CAKES

\$60 per dozen

##### GRANOLA & FRESH FRUIT PARFAIT

\$60 per dozen

##### CANDY BARS

\$5 / bar





## BREAKS & BEVERAGES

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## BREAKS & BEVERAGES

### ON THE GO

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### BEVERAGE SERVICE

### POLICIES & RATES

#### **ALL-DAY COFFEE & TEA SERVICE** | \$9 / Guest

Freshly brewed coffee, traditional, herbal & infused teas

#### **FOX HARB'R SIGNATURE LEMONADE** | \$30 / Litre | serves 4-6 guests

Spruce tip syrup, Kittleson's honey, fresh lemon

#### **BREWED ICED TEA** | \$30 / Litre | Serves 4-6 Guests

#### **INFUSED WATER TOWER** | \$25 / Tower | Serves up to 40 Guests

- Honeydew
- Cucumber & Mint
- Strawberry
- Lemon & Basil
- Orange
- Blackberry & Ginger

#### **ASSORTED BOTTLED JUICES** | \$5.50 / each

#### **SPORTS DRINKS** | \$5.50 / each

#### **MINERAL WATER** | \$5.50 / each

#### **SPARKLING MINERAL WATER** | \$5.50 / each

#### **SELECTION OF SOFT DRINKS** | \$5.50 / each

#### **SELF-SERVE NESPRESSO STATION** | \$8.50 / pod | serves up to 30 Guests

- Cappuccino
- Latte
- Americano
- Espresso Drinks





## ON THE GO

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### POLICIES & RATES

*Designed for days in motion.*

For golf outings, excursions, and tightly scheduled agendas, our On The Go offerings deliver the same quality and care - just packaged for ease.

Each option is thoughtfully composed to travel well, satisfy fully, and keep your day moving.

#### **FOX HARB'R MORNING SANDWICH** | \$32 / Guest

##### **CHOICE OF |**

- Bacon & Egg
- Ham & Egg
- Sausage & Egg
- Mushroom, Spinach & Egg

**INCLUDES** | Granola Bar, Whole Fruit, Apple or Orange Juice

#### **HEARTY SALAD** | \$34 / Guest

Grilled Local Chicken Breast on Tabbouleh & Tomato Salad

**INCLUDES** | Oat Cake, Whole Fruit, Apple or Orange Juice

#### **PROTEIN BLAST** | \$34 / Guest

**CHICKEN & NOODLE SALAD** | Grilled Local Chicken Breast on an Asian Rice Noodle Salad

**INCLUDES** | Whole Fruit, Kettle-Cooked Potato Chips, GF Brownie, SanPellegrino Sparkling Water

#### **GOLFER'S BAG** | \$35 / Guest

##### **SELECTION OF SANDWICHES & WRAPS |**

- Smoked Turkey with Brie, Cranberry Mayo on Panini
- Black Forest Ham with Swiss and Truffle Mayo on Multigrain
- Chicken Caesar Wrap with Grana Padano
- Slow-roasted Beef with Horseradish Mayo on White Bread
- Vegan Wrap with Hummus, Grilled Vegetables, and Balsamic
- Caprese Wrap with Fresh Mozzarella, Basil, and Semi-cured Tomatoes

**INCLUDES** | Whole Fruit, Kettle-Cooked Potato Chips, Fresh Baked Cookies, Sanpellegrino Sparkling Water



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## LUNCH

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### POLICIES & RATES

*Where the day gathers again.*

*Lunch at Fox Harb'r is designed to bring guests back together. Whether that means a relaxed buffet or a build-your-own spread.*

*Each format balances flexibility with flavor, giving your group a moment to refuel, reconnect, and reset.*

*From casual to composed, every option is crafted to suit the rhythm of your event.*

#### **BUILD YOUR OWN BOWL | \$65 / Guest**

**GREENS** | Baby Spinach, Arugula, Romaine, Mixed Greens, Kale, Radicchio, Shredded Cabbage

**VEGETABLES** | Options Include Bell Peppers, Cherry Tomatoes, Asparagus, Radish, Mushrooms, Red Onion, Broccoli, Cucumber, Roasted Beets, Chickpeas

#### **STARCHES** | (Choose 2)

- Marinated Noodle Salad
- Sushi Rice
- Rice Pilaf
- Potato Salad
- Quinoa

#### **PROTEIN OPTIONS** | (Choose 3)

- Poached Atlantic Salmon
- Atlantic Yellowfin Tuna (raw & marinated)
- Grilled Chicken Breast
- Vegan Lemongrass Chicken
- Fried Tofu

#### **DRESSING & SAUCES** |

Creamy Dressings, Vinaigrettes, Ponzu, Sweet Soy and Sesame, Chili Aioli, Chimichurri

#### **BEVERAGES** |

Bottled Waters  
Soft Drinks  
Freshly Brewed Coffee  
Traditional, Herbal & Infused Teas

**DESSERT** | Selection of Pastry Chef's Creations



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## BUILD-YOUR-OWN LUNCHES

### WELCOME

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### POLICIES & RATES

#### **BUILD YOUR OWN SANDWICH | \$52 / Guest**

Create a lunch experience tailored to your group.

Guests move through curated stations, choosing from the following |

#### **SALADS | (Choose 2)**

- Classic Caesar
- Nova Scotia Potato Salad (V)
- Greek Salad with Feta (V)
- Baby Spinach with Blueberries & Almonds (V, GF)
- Fox Harb'r Grown Greens (V, GF, DF)
- Pasta Salad
- Quinoa Salad

#### **SOUP | (Choose 1)**

- Cinnamon Roasted Butternut Squash (V, GF, DF)
- Creamy Mushroom (V, GF)
- Fire-Roasted Tomato Basil (V, GF)
- Smoked Haddock Chowder

#### **PROTEINS |**

- Sliced Deli-Style Cold Cuts
- Tuna Salad
- Egg Salad
- Tarragon Chicken Salad

#### **VEGATABLES |**

- Grilled Greenhouse Vegetables
- Hot House Tomatoes
- Leaf Lettuces
- Pickles
- Sweet Onion

#### **ACCOUTREMENTS |**

- Aged Cheeses
- Assorted Mustards
- Specialty Mayonnaise
- Country Breadbasket
- Dessert Bar

#### **BEVERAGES**

- Bottled Waters
- Soft Drinks
- Freshly Brewed Coffee
- Traditional, Herbal & Infused Teas





## **BUILD-YOUR-OWN LUNCHES**

### **WELCOME**

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### **BREAKS & BEVERAGES**

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### **LUNCH**

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### **DINNERS**

### **LATE NIGHT**

### **BEVERAGE SERVICE**

### **POLICIES & RATES**

#### **SOUPS & SANDWICHES | \$58 / Guest**

##### **SALADS | (Choose 2)**

- Classic Caesar
- Nova Scotia Potato Salad (V)
- Greek Salad with Feta (V)
- Baby Spinach with Blueberries & Almonds (V, GF)
- Fox Harb'r Grown Greens (V, GF, DF)
- Pasta Salad
- Quinoa Salad

##### **SOUP | (Choose 1)**

- Cinnamon Roasted Butternut Squash (V, GF, DF)
- Creamy Mushroom (V, GF)
- Fire-Roasted Tomato Basil (V, GF)
- Smoked Haddock Chowder

##### **SANDWICHES & WRAPS | (Choose 3)**

- Smoked Turkey with Brie on Panini
- Black Forest Ham with Swiss on Multigrain
- Chicken Caesar Wrap
- Slow-Roasted Beef with Horseradish Mayo
- Vegan Wrap with Hummus & Grilled Vegetables

##### **DESSERTS | Selection of Pastry Chef's Creations**

##### **BEVERAGES**

- Bottled Waters
- Soft Drinks
- Freshly Brewed Coffee
- Traditional, Herbal & Infused Teas





## **BUILD-YOUR-OWN LUNCHES**

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### **BEVERAGE SERVICE**

### **POLICIES & RATES**

#### **BUILD YOUR OWN BURGER | \$52 / Guest**

Fox Harb'r Chuck Beef Burgers

Breaded Chicken Breast

Black Bean Veggie Patties

**INCLUDES** | Brioche Buns, Gourmet Toppings, Signature Condiments  
Dessert and Beverages

#### **SALADS | (Choose 2)**

- Classic Caesar
- Nova Scotia Potato Salad (V)
- Greek Salad with Feta (V)
- Baby Spinach with Blueberries & Almonds (V, GF)
- Fox Harb'r Grown Greens (V, GF, DF)
- Pasta Salad
- Quinoa Salad

#### **FOX HARB'R SIGNATURE CONDIMENTS |**

Dijon Mustard, Relish, Specialty Mayonnaise, Ketchup

#### **GOURMET TOPPINGS |**

Bacon, Aged Cheddar, Swiss, Blue Cheese, Goat Cheese, Lettuce,  
Tomato, Onion, Guacamole, Sliced Pickles, Jalapeños

#### **BEVERAGES |**

Bottled Waters  
Soft Drinks  
Freshly Brewed Coffee  
Traditional, Herbal & Infused Teas

**DESSERTS** | Selection of Pastry Chef's Creations





## RECEPTION MENUS

### WELCOME

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### POLICIES & RATES

#### **CANAPÉS** | *Priced Per Dozen*

*Minimum order of three (3) dozen per canapé item*

#### **PASSED CANAPÉS** |

##### **COLD**

Fox Harb'r Greenhouse Heirloom Tomato Bruschetta, White Balsamic (Vegan) | \$41

Salmon Lox on Toast Points with Caper Cream Cheese and Citrus Gel | \$48

Mini Atlantic Lobster Rolls on Brioche with Tarragon Aioli | \$77

Searched Ahi Tuna with Wasabi Aioli on Cucumber | \$58

Smoked Scallop Rillettes on Sourdough Crisp | \$58

Charred Compressed Stone Fruit with Thai Basil Chimichurri | \$42

Sliced Maple-Smoked Carrot "Lox" on Oatcake with Vegan Crème, Dill | \$50

Holdanca-Braised Chicken Salad Tartlets | \$42

Confit Duck Crepes with Blueberry Gastrique, and Peppery Microgreens | \$54

Atlantic Beef Tartare with Traditional Components, Grilled Sourdough, Truffle | \$56

##### **HOT**

Lobster Arancini | \$57

Sweet Soy and Sesame Glazed Beef or Chicken Skewers (GF) | \$48

Cape Breton Crab Cake with Calabrian Chili Aioli | \$56

Birch-Maple Glazed Bacon Wrapped NS Scallops (GF, DF) | \$56

Mushroom Vol-au-vent, Truffle Duxelle, Chive | \$54

Short Rib Vol-au-Vent, Braised Short Rib, Puff Pastry,  
Beef Simmered Caramelized Onions | \$64

Vegetable Spring Rolls with House Made Plum Dipping Sauce (V) | \$42

Roasted Mushroom and Spruce Bites, Fried Polenta (Vegan) | \$52





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### **STATIONED** | *Priced Per Dozen*

*Minimum order of three (3) dozen per canapé item*

Fresh Shucked Malagash Oysters on Half Shell, Fox Harb'r Mignonette (GF, DF) | \$62

Oyster Shooters, Dressed To Impress, Salmon Roe (GF, DF) | \$60

Chilled Leek and Potato Velouté Shots (Vegan) | \$52

Wagyu Meatballs in Marinara Sauce | \$58

Sticky Pork Belly Bites, Quick-Pickled Cucumber | \$48

Scallop Ceviche, Tomato Water, Chive Oil, Citrus Mignonette | \$52

Tuna Poke, Sesame and Soy-marinated Tuna, Pickled Cabbage,  
Sushi Rice, Togarashi | \$56

Tofu Agedashi, Soy Umami Dashi, Green Onion | \$48

Blueberry and Cucumber Ceviche, Lime, Mint, Shallot, Cilantro, EVOO | \$42

### **PLATTERS & BOARDS** | *Priced Per Person*

*Minimum of 10 Guests*

Seafood and Shellfish Platter (GF, DF) | \$30

Atlantic Smoked Salmon with Traditional Garnishes | \$27

Chilled Shrimp with Cocktail Sauce | \$23

Cheese Board | Local and Imported Cheeses (V) | \$21

Crudites, Pita Bread, and Hummus (Vegan) | \$16

Fresh Fruit with Greek Yogurt and Local Honey (V, GF) | \$18

Deluxe Charcuterie Board | Selection of House Made and International Salamis,  
Cured Meats, Cheese, and Condiments | \$22

Showpiece Grazing Table | Nestled in local foraged decor, local and house made  
cheeses, charcuterie, chilled seafood, crudité, pickled vegetables, house dips,  
preserves, crisps

*\$48 / person*

*Minimum 40 Guests*



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### STATIONS

#### **FLAMBE STATION** (GF, DF) | \$680

4-Dozen Tiger Prawn, 4-Dozen Nova Scotia Scallops.  
Additional |  
\$60 Per Dozen Scallops  
\$48 Per Dozen Prawns

#### **MALAGASH OYSTER BAR** (GF, DF) | \$560

8 Dozen Oysters and Assorted Condiments.  
Additional Oysters | \$42 Per Dozen

#### **CARVERY STATION** (GF)

*Minimum of 20 Guests*

- Planked Atlantic Salmon with Tarragon Beurre Blanc | \$40/pp
- Whole Roasted Local Chicken | \$25/pp
- Peking-Style Brome Lake Duck | \$40/pp
- Slow Cooked Beef Brisket with Whiskey BBQ | \$30/pp
- Roast PEI Blue Dot Beef Striploin | \$55/pp

#### **MUSSELS & CLAMS** | \$25/pp

*Minimum of 20 Guests*

Shallots, Garlic, Fine Herbs, White Wine

#### **PASTA STATION** | \$35/pp

*Minimum of 20 Guests*

Pastas | Penne, Spaghetti, or Fusilli  
Sauces | Arrabiata, Alfredo, Aglio e Olio  
Proteins | Smoked Chicken, Shrimp, Scallops  
Assorted Vegetables

#### **RISOTTO STATION** | \$37/pp (GF)

*Minimum of 20 Guests*

Arborio Rice, Vegetable Stock  
Sauces | Mascarpone Cream, Tomato, Lobster Bisque  
Proteins | Smoked Chicken, Scallops, Prawns, Lobster  
Assorted Vegetables

#### **BAKED POTATO BAR** | \$30/person

*Minimum of 20 Guests*

Valley Gold Mornay, Scallions, Sour Cream, Double  
Smoked Bacon, Chicharron Crumble

#### **IBERICO HAM CARVING STATION** | \$35/person

*Minimum of 20 Guests*

Selection of House Made and International Cured Meats,  
Cheese, House Condiments



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## FEATURED DINNER

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#### **NOVA SCOTIA KITCHEN PARTY**

*Fox Harb'r Resort | Signature Dinner Experience*

No gathering in Nova Scotia is complete without a proper kitchen party. Fox Harb'r Resort's Nova Scotia Kitchen Party is our signature, chef-attended dinner experience—an abundant celebration inspired by the spirit of the Maritimes and thoughtfully designed for hosted events at the resort.

Guests are invited to mingle and explore a series of curated stations, beginning with a welcoming table of local cheeses, house-baked breads, whipped butters, preserves, and smoked seafood, followed by a generous seafood bar highlighting Nova Scotia oysters, lobster, crab, and cold-water favourites.

Hot kitchen stations feature coastal classics and refined mains—from seared scallops and salt cod croquettes to hip of beef, mussels, and spruce-planked Cape d'Or salmon—alongside comforting sides and seasonal vegetables.

The experience concludes with nostalgic Maritime desserts, delivered with Fox Harb'r's signature sense of place and hospitality.

*Late Night Kitchen is available as an optional enhancement at \$32 per guest, offering playful East Coast favorites designed to keep the evening going.*



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**NOVA SCOTIA KITCHEN PARTY** | \$185 / Guest  
*Minimum of 50 Guests*

### **WELCOME TABLE** |

- Annapolis Valley and The Dutchman Cheeses
- Oatcakes, Sourdough, and Crisps
- Whipped Butters: Sea Salt, Maple, Dulce
- House Preserves, Pickled Garden Vegetables, and Chow Chow
- Smoked Digby Scallop Rillettes

### **SEAFOOD BAR** |

- Malagash Oysters
- Chilled, Cracked Crab, and Lobster
- Pickled Herring
- House-Smoked Atlantic Salmon, and Mackerel
- Marinated Coldwater Shrimp Salad
- Potato Salad Crème Fraiche, Mustard Seed, Chives

**INCLUDES** | Mignonette, Citrus, Horseradish, Carrot Top Chimichurri, House Hot Sauce, Warm Drawn Butter

### **KITCHEN STOVE** |

- Seared Nova Scotia Scallops, Verjus Reduction
- Glazed Pork Belly over Molasses and Cider Baked Beans
- Salted Cod Croquettes, Dulce Remoulade

### **MAIN EVENTS** |

- Hip of Beef, Bordelaise, Creamed Horseradish
- Steamed White Wine Mussels and Clams with Roasted Garlic & Herbs
- Spruce Planked Cape d'Or Salmon, Bearnaise Espuma

### **SIDEBAR** |

- Lobster and Bone Marrow Mac n' Cheese with Toasted Breadcrumbs
- Birch-Maple Roasted Root Vegetables, Garden Rosemary
- Brown Butter Mashed Potatoes
- Simmered Green Beans with Toasted Hazelnuts

### **SHOTS, SHOTS, SHOTS** | *passed espresso cups*

- Halibut Velouté
- Lobster Bisque
- French Onion Soup

### **DESSERTS** |

- Blueberry Grunt | Stewed Wild Blueberries, Fluffy Dumpling & Crème Anglaise
- Apple Crumble | Braised Local Apples, Oat and Cinnamon Granola
- Maple Pot de Crème | Local Eggs, Maple and Sea Salt
- Mini Sticky Toffee Puddings | Dates, Malt Whiskey

### **LATE NIGHT KITCHEN** | \$32 / Guest

- Donair Cones
- Wrapped Fish and Chips
- The Lil' Poutine Bar, Cheese Curds, Beef Gravy, Surprise Garnishes
- Mini Grilled Cheese with Annapolis Valley Gold



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**SEAFOOD BOIL** | \$164 / Guest  
*Minimum 20 Guests*

Bread Rolls with Whipped Tarragon Butter and Sea Salt

### **SALADS** |

**Vegetarian Cobb Salad** | Grilled Iceberg, Tomato, Cucumber, Egg, Blue Cheese, Tarragon Ranch

**Caesar Salad** | Romaine, Grana Padano, Herb Croutons, Bacon, House Caesar

### **THE BOIL** |

- Lobster
- Snow Crab Clusters
- Mussels
- Clams
- Shrimp
- Corn
- Spiced Lobster and Tomato Broth

**BAKED POTATO STATION** | Valley Gold Mornay, Scallions, Sour Cream, Double Smoked Bacon, Chicharron Crumble

**Birch-Maple Heirloom Carrots** | Crispy Shallots, Carrot Top Chimichurri

**DESSERTS** | Selection of Pastry Chef's Creations

**BEVERAGES** | Freshly Brewed Coffee, Traditional, Herbal and Infused Teas



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## DINNER BUFFETS

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### BEVERAGE SERVICE

### POLICIES & RATES

*\*Minimum 20 Guests*

**MARITIME LOBSTER DINNER** | \$166 / Guest  
*Chef Included*

**SALADS** | (Choose 3)

Classic Caesar  
Nova Scotia Potato Salad (V)  
Greek Salad with Feta (V)  
Baby Spinach with Blueberries & Almonds (V, GF)  
Fox Harb'r Grown Greens (V, GF, DF)

**MAIN DISHES** |

- Chilled Mussels and Clams
- Malagash Oysters
- PEI Blue Dot Striploin with Bordelaise
- Fresh Cooked Lobster (1 per person)

**SIDES** | Mashed Potatoes, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

**DESSERTS** | Selection of Apple Crumble, Blueberry Grunt, Lemon Tarts

**BEVERAGES** | Freshly Brewed Coffee, Traditional, Herbal, and Infused Teas

**LAND & SEA** | \$156 / Guest  
*Chef Included*

**SALADS** | (Choose 3)

Classic Caesar  
Nova Scotia Potato Salad (V)  
Greek Salad with Feta (V)  
Baby Spinach with Blueberries & Almonds (V, GF)  
Fox Harb'r Grown Greens (V, GF, DF)

**MAIN DISHES** |

- Signature Seafood Chowder
- Chilled Seafood Platter
- Deluxe Charcuterie Platter
- Seared Filet of Cape d'Or Salmon with Pernod Cream Sauce
- Slow Cooked Brisket with Haskap and Whiskey BBQ

**SIDES** | Truffle Infused Roast Fingerling Potatoes, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

**DESSERTS** | Selection of Apple Crumble, Blueberry Grunt, Lemon Tarts

**BEVERAGES** | Freshly Brewed Coffee, Traditional, Herbal, and Infused Teas



**FOX HARB'R**  
RESORT



*\*Minimum 20 Guests*

## WELCOME

## BREAKFAST

## BREAKS & BEVERAGES

## ON THE GO

## LUNCH

## RECEPTIONS

## DINNERS

## LATE NIGHT

## BEVERAGE SERVICE

## POLICIES & RATES

### **BBQ DINNER** | \$152 / Guest

#### **SALADS** |

Vegetarian Cobb Salad | Grilled Iceberg, Tomato, Cucumber, Egg, Blue Cheese, Tarragon Ranch

Caesar Salad | Romaine, Grana Padano, Herb Croutons, Bacon, House Caesar

Potato Salad | Crème Fraiche, Mustard Seed, Chives

#### **MAIN EVENTS** | (Choose 3)

- Holdanca 9-Cut Roast Chicken
- Baby Back Ribs, Blueberry BBQ
- Grilled Cape d'Or Salmon, Carrot Top Chimichurri
- Slow Roasted Whiskey BBQ Brisket
- Marinated Portobello Mushroom (V)

**SIDES** | Lobster and Bone Marrow Mac n' Cheese with Toasted Breadcrumbs, Grilled Corn with Charcoal Butter and Cojita Cheese, Freshly Baked Rolls with Whipped Butter

**DESSERTS** | Key Lime Cheesecakes, Double Fudge Brownies, Ruby Chocolate Mousse Cups

**BEVERAGES** | Freshly Brewed Coffee, Traditional, Herbal, and Infused Teas



**FOX HARB'R**  
RESORT



## DINNER PLATED

### WELCOME

### BREAKFAST

### BREAKS & BEVERAGES

### ON THE GO

### LUNCH

### RECEPTIONS

### DINNERS

### LATE NIGHT

### BEVERAGE SERVICE

### POLICIES & RATES

DINNER | 3-Courses (\$150/Guest) | 4-Courses (\$170/Guest)

#### **SALADS |**

Gem Lettuce Salad | Radish, Cucumber, Pickled Onion, Tomato in FH Vinegar and Confit Shallot Vinaigrette (Vegan, GF)

Spinach Salad | Walnuts, Blueberries, Goat Cheese, House Aged White Wine Vinaigrette (Vegan, GF)

Maritime Chopped Salad | Cabbage and Brussel Sprouts, Pickled Apples, Grainy Mustard Vinaigrette, Valley Gold, Breadcrumbs

Caesar Salad | Gem Romaine, Classic Dressing, House Croutons, Crispy Capers, Rendered Bacon, and Grana Padano

Pulled Duck Confit Salad | Spinach, Goat Cheese, Toasted Hazelnuts, Pomegranate and Crispy Shallots (GF)

#### **STARTERS |**

Marinated and Seared Tuna | Ponzu, Sushi Rice, Avocado, Wasabi Aioli

Scallop Ceviche | Tomato Water, Pickled Cucumber Mignonette, Calabrian Chili Oil, Crushed Toasted Hazelnut, White Wine Poached Shallot, Citrus, Cilantro

Salmon Sashimi | Cape d'Or Salmon, Tapioca Crisp, Matsutake and Truffle Shoyu Vinaigrette, Greenhouse Radish Microgreens

Confit Leg of Duck | Brome Lake Duck Leg, Lacto-fermented Haskap Glaze, and Ancient Grain Risotto

Oyster Rockefeller | Trio of Malagash Oysters, Fermented Spinach, Beurre Verte and Tarragon-Reggiano Crumb

Braised Beef Short Rib | Slow-Cooked Beef Short Rib, Red Wine and Shallot Jus, Pomme Purée, Crispy Root Vegetable, Herb Oil



**FOX HARB'R**  
RESORT



## WELCOME

## BREAKFAST

## BREAKS & BEVERAGES

## ON THE GO

## LUNCH

## RECEPTIONS

## DINNERS

## LATE NIGHT

## BEVERAGE SERVICE

## POLICIES & RATES

### **SOUPS |**

Tomato Bisque | Coconut, Kefir Lime, Hint of Heat (V, GF)

Butternut Squash and Ginger | Warm Spices, Cashew Creme (Vegan, GF)

Chilled Leek and Potato | (GF)

FH Chowder | Scallops, Halibut, Haddock, Lobster, and Hearty Vegetables

Lobster Bisque | NS Lobster, Cream, Tarragon and Chive Oil (GF)

### **MAINS |**

#### *ADDITIONAL MAIN SELECTION*

*Pre-Selected in advance | \$8 per Guest*

*Day-Of Selection | \$15 per Guest*

Chicken Supreme | Truffle Mascarpone Stuffing, Semi-cured Tomato Mash, Heirloom Carrots, Hunter Sauce (Demi, Mushroom, Cream)

Braised Short Rib | Polenta, Crispy Tossed Brussel Sprouts, Red Wine Demi-Glace, Crispy Shallots

Forrest Mushroom | Neuvo Duchess Potato, Truffle-forest Mushrooms Blend, Charred Broccolini, Foie Bordelaise

Searred Salmon | Ricotta Smashed Potatoes, Snow Peas, Spruce-Tarragon Creme

Atlantic Cod | Lentil Risotto, Edamame, Clam Velouté

### **DESSERTS |**

Chocolate Torte | Macerated Berries, Garden Strawberry Mint (Vegan, GF)

Strawberry Shortcake | Vanilla Sponge (V)

Cheesecake | Salted Caramel and Milk Chocolate (V)

Blueberry Grunt | Stewed Wild Blueberries, Fluffy Dumpling, Crème Anglaise (V)

Apple Crumble | Braised Local Apples, Oat and Cinnamon Granola (V)





## WELCOME

## BREAKFAST

## BREAKS & BEVERAGES

## ON THE GO

## LUNCH

## RECEPTIONS

## DINNERS

## LATE NIGHT

## BEVERAGE SERVICE

## POLICIES & RATES

VEGAN / VEGETARIAN |

### **APPETIZERS |**

Bok Choy & Rice Noodle Salad | Julienne Vegetables, Sesame-Tamari Vinaigrette

Leek Arancini | Risotto, Braised Leek, Arrabiata (GF, Vegan)

Butternut Squash Ravioli | Wilted Greens, Tomato Oil, FH White Wine, Thai Basil, Crushed Pepitas (V)

Minestrone Soup | Tomato Broth, Grilled Vegetables, Orzo (Vegan)

### **MAINS |**

Birch-Maple Tofu | Fried Rice, Broccolini, Birch-Soy Glaze (Vegan)

Channa Masala | Chickpeas, Tomato, Onions on Basmati Rice (Vegan, GF)

Seared King Oyster Mushroom | Braised Local Mushrooms, Bok Choy, Rice Noodle, Umami-Spruce Broth (Vegan, GF)

Caponata | Italian Vegetable Stew Simmered in Arrabiata, Zucchini, Eggplant, Olives, Kale, Cherry Tomatoes over Pasta (Vegan)

Surf & Turf | Sweet Potato Steak, King Oyster Mushroom Scallops, Olive Oil Mashed Potatoes with Truffle, Asparagus (Vegan, GF)





## LATE NIGHT SNACKS

### WELCOME

### BREAKFAST

### BREAKS & BEVERAGES

### ON THE GO

### LUNCH

### RECEPTIONS

### DINNERS

### LATE NIGHT

### BEVERAGE SERVICE

### POLICIES & RATES

#### **THE MUNCHIES** | \$10 / Guest

Assorted Chips and Dips, Cookies

#### **LATE-NIGHT KITCHEN** | \$36 / Guest

- Donair Cones
- Wrapped Fish & Chips
- The Lil' Poutine Bar | Cheese Curds, Beef Gravy, Surprise Garnishes
- Mini Grilled Cheese with Annapolis Valley Gold

#### **BUILD YOUR OWN NACHO BAR** | \$18 / Guest

Stadium Style

**TOPPINGS** | Peppers, Onions, Tomatoes, Queso Sauce, Salsa, Sour Cream, Guacamole

#### **POUTINE BAR** | \$19 / Guest

Chinese Take Out

**INCLUDES** | Fries, Beef Gravy, Cheese Curds, Pulled Pork, Brisket, Braised Chicken

#### **PIZZA PARTY** | \$25 / Guest

GF on Request, Pizza Boxes

**NEOPOLITAN PIZZAS** | Meat Lovers, Vegetarian, Triple-Cheese





## WELCOME

## BREAKFAST

## BREAKS & BEVERAGES

## ON THE GO

## LUNCH

## RECEPTIONS

## DINNERS

## LATE NIGHT

## BEVERAGE SERVICE

## POLICIES & RATES

**DONAIR STATION** | \$23 / Guest  
*Chef Attended*

Spiced Ground Beef with Pita Bread, Diced Onions and Tomatoes, Sweet Garlic Sauce

**SUNDAE STATION** | \$20 / Guest  
*Chef Attended, Carney Bowls*

**ICE CREAM OPTIONS** | Maple Walnut, Vanilla, Chocolate

**TOPPINGS** | Hot Fudge Sauce, Berry Compote, Whipped Cream, Assorted Toppings

**FISH & CHIPS** | \$16 / Guest  
*Served in Cones*

Mini Battered Haddock, Plank Fries, Coleslaw, Tartar

**CANAPÉS** | *Prices Per Dozen | Minimum 3 dozen each canapé*

Mini Atlantic Lobster Rolls with Citrus Mayo and Chives | \$64

Sesame and Sweet Soy Chicken or Beef Skewers (GF, DF) | \$48

Fox Harb'r Heirloom Tomato Bruschetta (Vegan) | \$38

Butcher's Block AAA Beef Cheeseburger Sliders | \$58  
(with Aged Cheddar, Bacon, Onion Jam, and Mayo)

Chicken Wings with Ranch Dip | \$42

Buttermilk Chicken Sliders with Chipotle Aioli and Maple Bacon | \$52





## BEVERAGE SERVICE

All beverage charged will be based on the listed price on consumption, per each beverage and must be provided by Fox Harb'r Resort. Outside wine, beer, or liquor is not permitted under any circumstance.

### WELCOME

### BREAKFAST

### BREAKS & BEVERAGES

### ON THE GO

### LUNCH

### RECEPTIONS

### DINNERS

### LATE NIGHT

### BEVERAGE SERVICE

### POLICIES & RATES

#### WINES

*White Wine (By the Bottle)*

**Fox Harbr Estate, Blend, 2024 | 65**

**Benjamin Bridge, Wild Rock Sauvignon Blanc, 2024 | 78**

**Terre Sicilliane, Pinot Grigio, 2025 | 65**

**Lucien Joseph, Bourgogne Chardonnay, 2024 | 85**

*Red Wine (By the Bottle)*

**Comte Alexandre Pierre, Côtes du Rhône, 2024 | 68**

**Lightfoot & Wolfville, Fauna, 2024 | 78**

**The Crusher, Cabernet Sauvignon, 2022 | 85**

**La Posta, Malbec, 2021 | 70**

**Santa Rita, Secret Reserve Pinot Noir, 2023 | 65**

*Sparkling Wine (By the Bottle)*

**La Bella, Prosecco | 68**

**Fox Harbr Vineyards, Rejoyce | 80**

*Wine (By the Glass)*

**Tolten, Sauvignon Blanc, 2024 | 12 / 55 (bottle)**

**Tolten, Cabernet Sauvignon, 2024 | 12 / 55 (bottle)**

*Non-Alcoholic*

**Nova 7, Zero (250ml) | 16**

**Benjamin Bridge, Piquette (250ml) | 14**

#### BEER

*Domestic | 9*

*International | 10*

**Keith's  
Michelob Ultra**

**Modelo  
Peroni**

*Craft | 10*

**Fox Trot Lager, Tata Brewing**

**Kitchen Party Pale Ale, Big Spruce Brewing, NS**

**The Classic - Annapolis Cider Company**

*Zero-Proof Craft | 10*

**Dirty Blonde AF, Nine Locks Brewery, NS**

**Nomad Pilsner, Tata Brewing**



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### WELCOME

### BREAKFAST

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### LATE NIGHT

### BEVERAGE SERVICE

### POLICIES & RATES

#### COCKTAILS

*Ready to Drink | 12*

Blueberry Mojito - Blue Lobster, NS  
Red Sangria - Lightfoot & Wolfville Vineyards  
Gin Seltzer, Dillon's Distillery  
Peach Long Drink, Nine Locks Brewery, NS  
Little Pucker Spiked Lemonade, Nine Locks Brewery, NS  
Perfect Storm Rum & Ginger, Propeller Brewing, NS

*Classics | 13*

Caesar  
John Daly  
Dark & Stormy  
Moscow or Mexican Mule

*Premium | 15*

Aperol Spritz  
Mojito  
Margarita  
Fox Harb'r Old Fashioned

#### SPIRITS

*House Brands | 10*

Still Fried Vodka  
Still Fried Fundy Gin  
Hornitos Plata Tequila  
Nova Scotia Spirits White Rum  
Appleton Estate Signature Blend Amber Rum  
Caldera Hurricane 5 Whiskey  
Johnnie Walker Red Scotch

*Premium Brands | 15*

Grey Goose Vodka  
Hendricks Gin  
Compass Royal Gin  
Crown Royal Whiskey  
Casamigos Blanco Tequila  
El Dorado 12yr Rum  
Glenlivet Founders Reserve Scotch  
Signal Hill Whisky



## **POLICIES & RATES**

*All pricing is per person unless otherwise noted.*

## **WELCOME**

A 18% service charge and applicable taxes will be added to all food and beverage charges.

## **BREAKFAST**

### **MINIMUMS**

Minimum guest counts apply and are noted throughout the menu.

## **BREAKS & BEVERAGES**

### **GUARANTEES**

Final guest counts are required seven (7) business days prior to your event.

## **ON THE GO**

### **DIETARY NEEDS**

We are pleased to accommodate dietary restrictions and allergies with advance notice.

## **LUNCH**

### **MENU SELECTION**

Menu choices must be confirmed a minimum of thirty-one (31) days prior to the event.

## **RECEPTIONS**

### **CHEF-ATTENDED EXPERIENCES**

Some offerings include chef-attended service. Additional labor may apply for extended service times.

## **DINNERS**

Your Events Manager will guide you through each step, ensuring your selections align seamlessly with your event flow.

## **LATE NIGHT**

## **BEVERAGE SERVICE**

## **POLICIES & RATES**



**FOX HARB'R**  
RESORT