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RCR Hospitality and Discovery Centre Sample Menus

**RCR
HOSPITALITY
GROUP**



Yes we can!

*RCR Hospitality is the exclusive food and beverage provider for the Discovery Centre.
RCR Hospitality is well known for their catering experience and passion for creating memorable events.
To learn more about catering options, contact:*

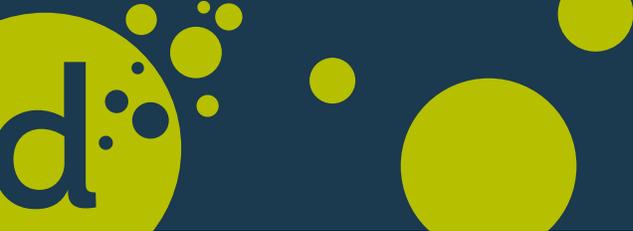
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Discovery Centre

Reception Selections





FROM THE SEA

Raw Bar

Freshly shucked local oysters with traditional accompaniments, jumbo shrimp cocktail with vodka infused cocktail sauce, tuna crudo with arctic kiwi drizzle market price per person

Spiced Gazpacho

Topped with jumbo shrimp | \$5.75 per person

Sushi Bar

Served with wasabi, soy and ginger | \$14.95 per person

Planked Salmon

Served on warm river stones with condiments | \$17.50 per person

*** Add \$105 for chef-attended station**

PRESENTATION STATIONS

Aligot

French country specialty, braised red cabbage, grilled toulouse sausage | \$10.50 per person

Potini Bar

Whipped potatoes and martini glasses with choice of toppings: sour cream, fresh chives, caramelized onions, cheddar cheese, pulled pork confit | \$9.50 per person

Display of Nova Scotian Artisanal Cheeses

Served with house made jams and a variety of crisps | \$9.75 per person

Artisanal Charcuterie Board

Featuring an array of dried and cured meats, accompanied with dried fruit, nuts, olives, jellies and crisps | \$16.50 per person

Slider Station

Petite lamb and beef sliders assembled by a chef, with gourmet topping, and choice of blue cheese, boursin or aged cheddar | \$15.25 per person

Tartare Bar

Ahi tuna, Atlantic salmon and beef tartare mixed tableside and served with crisps | \$11.50 per person
(plus \$105.00 chef charge)

Petite Sweet Display

Baked in house florentines, macarons, truffles, petit fours & chocolate dipped strawberries | \$9.50 per person



PASSED HORS D 'OEUVRES

\$36.50/DOZ (MINIMUM ORDER OF 3 DOZEN PER ITEM)

Greek Fries

Golden fries tossed in sumac, topped with crumbled feta, garlic sauce served with tzatziki

Wild Mushroom Croquet

With charred tomato sauce

Goat Cheese Tartlet

With heirloom tomato, king mushrooms

Vegetable Pakora

With tamarind dipping sauce

Vegetable Pad Thai

Spicy rice noodles with lemon grass and ginger marinated vegetables with chopped peanuts and cilantro

\$44.95/DOZEN / (MINIMUM ORDER OF 3 DOZEN PER ITEM)

Kobe Corn Dogs

Moroccan ketchup, mustarda

Hen Eggs

Scrambled hen eggs with aged cheddar and shaved truffles in barquette

Petite Sour Dough Grilled Cheese

With fontina cheese, prosciutto, smoked shallot marmalade

Duck Meatball

With tamarind hoisin, candied orange

Mini Kobe Sliders

With chipotle aioli

Mini Aloo Samosas

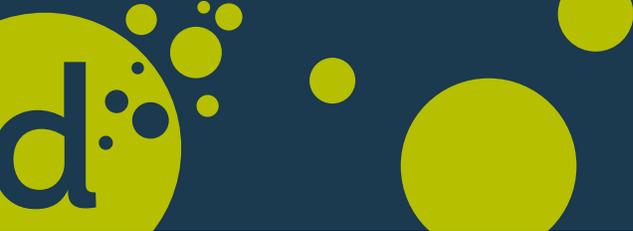
A tasty filling of potatoes, coriander, garam masala served with tamarind dip

Char Sui Glazed Quail

Wrapped in delicate paratha

Nova Scotia Smoked Salmon

on crostini with capers & red onion



PASSED HORS D 'OEUVRES

\$51.25/DOZEN / (MINIMUM ORDER OF 3 DOZEN PER ITEM)

Lobster Burger

Tempura lobster, gochujang aioli

Petite Lobster Thermidor

Petite terra cotta pots with gruyere topped lobster with torched parmesan

Petite Foie Gras Poutine

Individual size crispy fries smothered with cheese curds, cast iron pan seared foie gras morsels and rich foie gras infused demi

Ginger Glazed Seared Scallop

on polenta with fried leek

BLT Spoons

Savory edible spoons with crisp pancetta, tomato confit, bibb lettuce & basil aioli

Mini Yorkshire Pudding

Stuffed with seared beef tips with king mushrooms and topped with sauce bordelaise

Crab and Chili Ragoons

With hot pepper jelly

Mini seared Tuna Tacos

With lemon grass and ginger marinated daikon, carrot curls, siracha mayo

Miso Glazed Black Cod

on marinated cucumber

Maple Salmon Suckers

Maple marinated salmon on a lollipop stick lightly dipped in a sweet and salty coarse maple sugar

Mini Lobster Mac n Cheese

Topped with herb bread crumbs and baked golden brown



PASSED HORS D 'OEUVRES

MOLECULAR COOKING

all selections require 48 hours' notice
\$105.00 for chef-attended station \$195.00 charge for dry ice or liquid nitrogen

Liquid Nitrogen Ice Cream

French vanilla, chocolate or apple cinnamon | \$6.95 per person

Liquid Nitrogen Chocolate Drops and Candy Kisses

Petite sweets made with liquid nitrogen | \$6.95 per person

Chef Attended Mozza Station

Fresh cheese curds, brined and stretched to form mozzarella by one of our chefs,
served with tomato, basil, extra virgin olive oil and caper berries | \$12.95 per person



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Discovery Centre

Dinner Menus

AS GUESTS TAKE THEIR SEATS

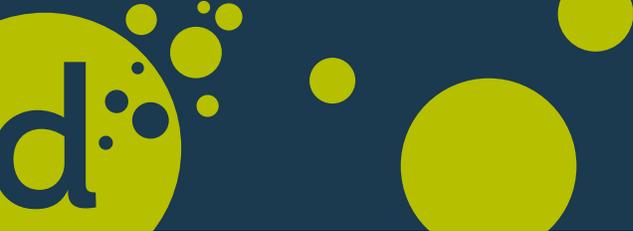
Chef's seasonally inspired amuse bouche
Preset at place settings

Baskets of fresh baked breads
Potato rosemary, baguette and whole grain breads,
with creamery sea salted butter

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CHOOSE ONE APPETIZER

Ahi Tuna

perilla crusted ahi tuna, charred red pepper, citrus and kalamata olive gastrique

Black lentil & Galangal soup

with onion tabacco

Chevre bûcheron galette

on a bed of bab arugula, shiso and sun dried figs with pomegranate compote

Foie gras torchon

with pickled cherries and brioche
\$5 surcharge

Chilled gazpacho

with vegetable confetti, crème fraîche, mint chiffonade

Beef carpaccio

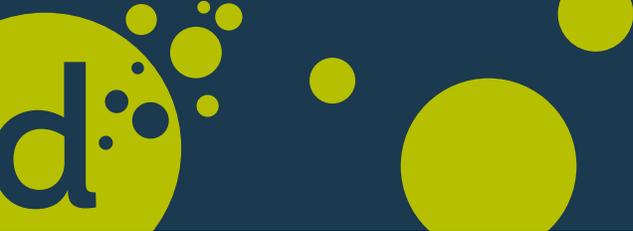
razor thin slices of beef tenderloin, shaved parmesan & black truffles

Atlantic lobster cake

with coconut rum madras curry aioli
\$5 surcharge

Chilled seafoods

oyster, shrimp cocktail & scallop sevice
\$7 surcharge



CHOOSE ONE ENTRÉE

Arctic char

zatar spice rubbed arctic char, spinach purée with paneer badami, gewurztraminer cream

Cider brined duck breast

sweet pepper marmalade, barley pilaf, rhubarb-apple & sun-dried cherry sauce

Beef tenderloin

muhammara crusted PEI AAA beef tenderloin, porcini risotto, gorgonzola sauce

Atlantic lobster

beurre monte poached half tail and claw, black truffle croquette, king mushroom, local asparagus \$12 surcharge

Halibut

seared, with du puy lentils, braised cipollinis, glazed parsnips, madeira reduction

Lobster crêpes

french crêpes filled with generous portions of lobster, chives and mascarpone cheese with tatsoi & pea shoots and a ginger carrot emulsion \$6 surcharge

Cornish game hen

forest mushroom duxelles & fontina farci, périgueux sauce

Chai rubbed pheasant

with almond parsnip purée, truffled potato croquette, nova scotia maple ice wine reduction

Black cod

pan seared, chèvre risotto, shallot confit, pink grapefruit butter

Heirloom tomato risotto

with chèvre chana chaat, crispy naan points

Gnocchi

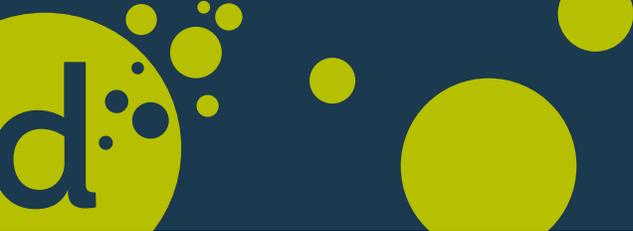
fine herb gnocchi with beurre noisette & melange of mushroom fricassee

Osso buco

slow braised black mission fig rubbed, porcini risotto, red currant au jus

Beef steak oscar

flame grilled filet mignon with beurre monte poached atlantic lobster & steamed asparagus
\$8 surcharge



CHOOSE ONE DESSERT

Baklava cheesecake

with nutty coconut crisps, rose water infused crème anglais

Bittersweet chocolate silk tower

shaved white chocolate & pistachio dust, baileys crème anglais

Chocolate mousse

smoked caramel, orange

Crème brûlée

traditionally prepared with chocolate biscotti

Banana rum tart

caramelized bananas, belgian chocolate ganache, crème anglaise

Tiramisu & cantucci

rich espresso laced lady fingers, chocolate dipped almond cookies

Champagne torte

marbled sponge, champagne bavarian cream,
peppered strawberries

Chocolate pot de crème

peanut brittle, caramelized pineapple

Cheese plate

local cheeses, crisps, marmalade
(\$8 as an additional course)

\$57 based upon a minimum of 35 guests



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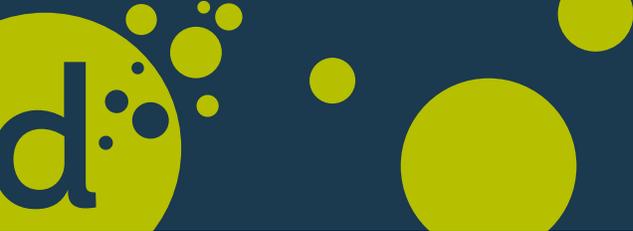
Discovery Centre

Breakfast Menu

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HEALTHY CONTINENTAL BREAKFAST

Assorted Chilled Juices

Seasonal Fresh Fruit & Berries

Assorted Breakfast Pastries and Scones

Granola Bars

Seasonal Berry Yogurt Parfait with Crunchy Granola

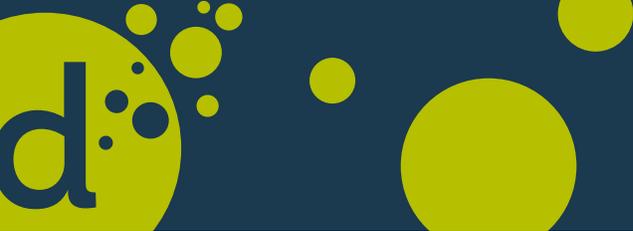
Freshly Brewed Starbucks Coffee & Tazo Teas

\$15.95 per person

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Discovery Centre
Beverage Service





SPECIALTY SERVICE

Mocktail Bar

Minimum of 75 people | \$4.75 per beverage

Selection of virgin cocktails prepared to order: virgin piña colada, margarita, bloody caesar or bloody mary and tropical fruit punches

Martini Bar

2 oz. | \$10.95 per beverage

A variety of martinis prepared to order: the Mediterranean, the Executive, French, 07, Gibson, crantini, Johnnie, chocolate, rich & famous, the glacier or Oliver's classic

Mojito Bar

2 oz. | \$11.95 per beverage

Selection of muddled Caribbean fruit & fresh mint drinks

International Coffee Station

2 oz. | \$8.50 per beverage

Selection of international liqueurs blended with coffee topped with fresh whipped cream, chocolate shavings, and dusted with cinnamon

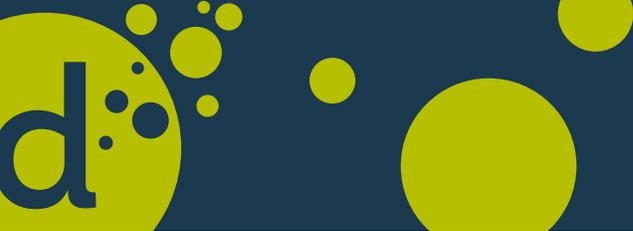
Champagne & Sparkling Wine

La marca, Prosecco, Italy: \$46.00

Nova 7, Benjamin Bridge (Frizzante), Nova Scotia: \$55.00

Champagne, Moët & Chandon Brut Imperial NV, France: \$150.00

Dom Perignon, France \$350.00



WHITE WINE

Sauvignon Blanc, Siete Soles, Chile (House Wine)

A diverse wine with nice crisp acid. Suitable for almost any occasion. \$34.00

Chardonnay, Oxford Landing, Australia

A medium weight wine bursting with ripe melon and citrus flavours.
Fantastic with our seafood and cream based pasta dishes. \$35.00

Pinot Grigio, Bolla, Italy

An approachable, refreshing wine. Great by itself or with a multitude of our hors d'oeuvres. \$37.00

Signos De Origen, White Blend, Emiliana (Organic and Biodynamic) Chile

A complex wine with notes of tangerine and tropical fruit that goes great with heartier foods. \$48.00

Bouchard Macon Lugny St. Pierre, Chardonnay, France

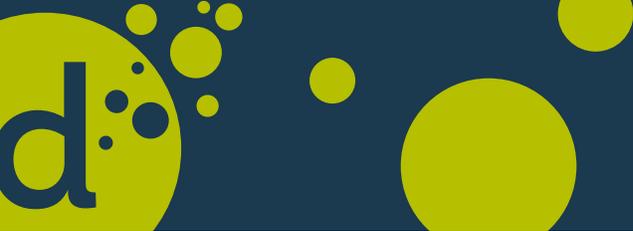
A well-made, medium weight Chardonnay with hints of vanilla, a great match for seafood dishes. \$53.00

Sauvignon Blanc, Kim Crawford, New Zealand

A lively wine full of bright, green refreshing aromas and flavours.
Always a favourite, this wine can carry through an event from cocktail reception to dance. \$55.00

Condundrum, White, USA

Highly aromatic, ripe fruit, with a hint of residual sweetness. A great wine for Asian or exotic dishes. \$53.00



RED WINE

Cabernet Sauvignon, Siete Soles (House Wine)

Full of fruit and backed by soft tannins. A great choice for casual receptions or dinners. \$34.00

Malbec, Trapiche Broquel, Argentina

A luscious, full red. The perfect accompaniment to almost any red meat dish. \$39.00

Modello Rosso, Masi, Italy

Fruity and well structured. Begs to be paired with tomato based dishes, but capable of standing up to much more. \$41.00

Apothic, Red, USA

A rich, fruit forward driven red, that's lush on the palate with a smooth finish. \$42.00

Vinters Reserve Foch, Grand Pre, Nova Scotia

A dry red with a reserved nose, spicy & savoury notes. Great with a multitude of braised meat and rustic dishes. \$54.00

Shiraz, Peter Lehmann Barossa, Australia

Consistently well rated by wine critics, this full bodied wine bursting with cassis and blackberries. A great value and the perfect accompaniment to any cocktail reception or dinner. \$57.00

Coyam, Emiliana (Organic and Biodynamic) Chile

A beautiful nose is backed with ripe fruit flavours, lingering tannins with a lush and lasting finish. A great wine for red meats and substantial dishes and wine lovers. \$78.00

An extensive selection of Port & Ice Wine is available upon request.

18% service charge and 15% HST will be added to all prices for host wines
15% HST will be added to all cash bar prices at time of purchase

Alcoholic beverages must be purchased by RCR; no donated product may be used.
Host beverages and beverage tickets are billed on actual consumption.

Where bars do not meet a minimum of \$400.00 per bar station (1 bar per 100 people), a labour fee of \$100.00 is charged plus \$30.00 per hour for any additional hours after 3 hours.