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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:*

**Ayla Lucey**

Events Coordinator

RCR Hospitality Group

E: [ayla@rcr.ca](mailto:ayla@rcr.ca)

T: 902.454.8533 ext. 7



## Discovery Centre

Reception Selections

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## 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

### Sushi Bar

Served with wasabi, soy and ginger | \$16.50 per person

### Planked Salmon

In-house smoked with potato rosemary crisp, diced tomato & bacon jam | \$19.50 per person

**\* Add \$115 for chef-attended station**

## PRESENTATION STATIONS

### House Brined Beef Brisket

8 hour smoked carved to order with mini rolls & breads, boursin aioli & baby arugula | \$11.50 per person  
(plus \$115.00 chef charge)

### Spud Station

Whipped potatoes with choice of toppings: sour cream, fresh chives, caramelized onions, cheddar cheese, stout braised beef & mushrooms | \$10.50 per person

### Display of Nova Scotian Artisanal Cheeses

Served with house made jams and a variety of crisps | \$10.75 per person

### Artisanal Charcuterie Board

Featuring an array of dried and cured meats, accompanied with dried fruit, nuts, olives, jellies and crisps | \$18.00 per person

### Slider Station

Petite lamb and beef sliders assembled by a chef – Beef slider with bacon jam & aged white cheddar  
– Lamb burger with frizzled onion, confit tomato & cilantro aioli | \$16.75 per person

### Tartare Bar

Ahi tuna, Atlantic salmon and beef tartare mixed tableside and served with crisps | \$12.75 per person  
(plus \$115.00 chef charge)

### Petite Sweet Display

Baked in house florentines, macarons, truffles, petit fours & chocolate dipped strawberries | \$10.50 per person



## PRESENTATION STATIONS

### MOLECULAR COOKING

all selections require 48 hours' notice

\$115.00 for chef-attended station \$210.00 charge for dry ice or liquid nitrogen

#### **Liquid Nitrogen Ice Cream**

French vanilla, chocolate or apple cinnamon | \$7.50 per person

#### **Liquid Nitrogen Chocolate Drops and Candy Kisses**

Petite sweets made with liquid nitrogen | \$7.50 per person

#### **Liquid Nitrogen Chocolate Bark Station**

Trio of white, dark & milk chocolate with dried cranberry, apricot, nuts & seeds on a marble slab  
crackled with liquid nitrogen | \$9.50 per person

#### **Liquid Nitrogen Meringue**

With berry toppings & lemon custard | \$9.50 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 | \$14.25 per person



## PASSED HORS D 'OEUVRES

\$40.75/DOZ (MINIMUM ORDER OF 3 DOZEN PER ITEM)

### Spicy Buttermilk Chicken Slider

With hot pickles & dilled crème fraiche

### Massaman Curry Bowl (GF/Vegan)

With jasmine rice

### Mushroom Garlic & Herb Flat Bread

Goat cheese crumble, balsamic glaze with baby arugula

### Vegetable Pakora (GF/Vegan)

With tamarind dipping sauce

### Vegetable Pad Thai (GF/Vegan)

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

### Mini Banmhi

Pickled daikon, carrot, cucumber with fresh chilies on mini baguette with cilantro aioli radish shoots & napa cabbage (served cold)

### Greek Gnocchi

Tender gnocchi tossed with EVOO & feta, dusted with sumac, topped with tzatziki, sundried tomato & olive tapenade

### Traditional Corn Dog

In a crisp corn batter served with hot mustard

### Mini Loaded Baked Potato

Baby potato twice baked, stuffed with scallions, bacon bits, sour cream & topped with aged cheddar

### California Cup

Crispy pancetta, avocado with tomato confit, basil aioli & sprouts with olive dust in a pastry cup

### Pear Arugula & Blue Cheese (GF)

Bites wrapped with prosciutto (served cold)

### Spiced Gazpacho

Topped with jumbo shrimp



## PASSED HORS D 'OEUVRES

\$40.75/DOZ (MINIMUM ORDER OF 3 DOZEN PER ITEM)

### **Brie Cranberry & Pancetta**

Phyllo bits with current jelly (served cold)

### **Nova Scotia Smoked Salmon**

(GF: if crostini replaced with cucumber slice)

On crostini with capers & red onion (served cold)

### **Mushroom Garlic & Herb Flat Bread**

Goat cheese crumble, balsamic glaze with baby arugula

### **Mini Aloo Samosas**

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

### **Digby Scallops**

Wrapped in smoked bacon

### **Chocolate Dipped Fruit Skewers**

Strawberry, pineapple, mango & orange



## PASSED HORS D 'OEUVRES

\$49.50/DOZEN (MINIMUM ORDER OF 3 DOZEN PER ITEM)

### Mini Kobe Sliders

With chipotle aioli

### Crab & Avocado Toast

With tobiko roe & scallions

### Seared Tuna Blini

With pickled onion, petite pancake & crème fraiche

### Lobster & Avocado Salad

With tobiko & scallions on crostini (served cold)

### Crispy Prosciutto Cup

With figs & goat cheese, port balsamic glaze (served cold)



## PASSED HORS D 'OEUVRES

\$56.50/DOZEN / (MINIMUM ORDER OF 3 DOZEN PER ITEM)

### Chicken Tikka Roll

Wrapped in roti with moli kachumar salad

### Petite Lobster Thermidor

Petite terra cotta pots with gruyere topped lobster with torched parmesan

### Lobster Poutine

Crispy fries topped with lobster, chives & cheese curds, with tarragon infused lobster cream sauce

### Scallop BLT (GF)

With tomato confit, crispy pancetta, bibb lettuce & tobiko aioli

### Mini Yorkshire Pudding

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

### Mini Seared Tuna Tacos

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

### Petite Porchetta Sandwich

With boursin aioli, fig jam & baby arugula

### Mini Lobster Mac n Cheese

Topped with herb bread crumbs and baked golden brown

### Pho

Ginger & star anise rubbed tenderloin (thin slice) enoki mushrooms & Thai basil (on a mini fork) sitting in a pho broth with scallions & cilantro (Kovo cup)

### Crab Fritter

Crab, roasted corn & jalapeno fritter served with a creole remoulade

### Petite Medallion of Beef Tenderloin

Served with parsnips two ways & a smoked shallot demi (served in a terracotta dish with parsnip puree & frizzled parsnips)





# Discovery Centre

## Dinner Menus

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## 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 butter

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## CHOOSE ONE APPETIZER

### Pho

Asian noodles, marinated char suis pork, enoki mushrooms and Thai basil in a lemon grass and ginger broth with pickled chilies and cilantro

### Seared Diver Digby Scallops (GF)

With beet risotto, parmesan foam, beet chips topped with watercress shoots

### Pork Rillettes

With roasted figs, chanterelles, crème de cassis, lardon & pumpernickel

### Beet Cured Gravlax

With rye croutons, beet chips, radish shoots & pickled radish with lemon herb aioli

### Black lentil & Galangal soup

With onion tabacco

### Chevre Bûcheron Galette (GF)

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

### Foie Gras Torchon

With pickled cherries and brioche | \$5.25 surcharge

### Chilled Gazpacho (GF)

With vegetable confetti, crème fraîche, mint chiffonade

### Beef Carpaccio (GF)

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

### Atlantic Lobster Cake

With coconut rum madras curry aioli | \$5.25 surcharge

### Chilled Seafoods (GF)

Oyster, shrimp cocktail & scallop sevice | \$7.25 surcharge



## CHOOSE ONE ENTRÉE

### Beef Tenderloin (GF)

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

### Atlantic Lobster

Beurre monte poached half tail and clawr, black truffle croquette, king mushroom, local asparagus | \$12.50 surcharge

### Prosciutto Wrapped Halibut

Parisienne potato, roasted pepper pave

### Black Cod (GF)

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

### Moroccan Spiced Lamb Shank

With cous cous, stewed vegetables, stone fruit compote, cilantro and yogurt drizzle

### Porcini Crusted Beef Tenderloin

With smoked fingerling potato, root vegetable ragout, a forest mushroom and truffle gallet. Rosemary pan jus

### Sous Vide Atlantic Halibut

With smoked salmon beurre blanc, asparagus risotto & baby vegetables

### Stuffed Chicken Supreme

(GF: if replaced with truffle mashed potatoes)

with capocollo, fontina and Castelvetro olives.  
Tomato and parmesan fregola with tri colored carrots and zucchini ribbons

### Miso & Ginger Glazed Black Cod

With ponzu baby bok choy, edamame pure, sesame soy tossed soba noodles with pickled Japanese turnip

### Osso Buco alla Milanese

Topped with a lobster, oyster mushroom and tarragon Ravioli, Chardonnay cream, fresh peas and parmesan foam topped with pea shoots

### Heirloom Tomato and Chana Salad

With basmati rice, tandoori paneer, crispy naan points and a drizzle of raita



## 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

(GF: If replaced biscotti with GF crisp)

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 (GF)

Peanut brittle, caramelized pineapple

### Cheese Plate

Local cheeses, crisps, marmalade  
(\$8.50 as an additional course)

\$62 based upon a minimum of 35 guests



# 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

**\$17.50 per person**



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Beverage Service

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Domestic Beer \$5.65  
Non-Alcoholic Fruit Punch \$14.00 /litre  
House Shots (1 oz.) \$5.65  
Wine (glass) \$6.75  
Premium Shots (1 oz.) \$6.75  
Ultra Premium (1 oz.) \$7.50  
Imported Beer, Cocktails \$6.75  
Liqueurs, Port, Cognac \$7.50  
Angry Orchard Cider \$7.50

Non-Alcoholic Beer \$4.50  
Wine Punch \$21.00 /litre  
Rum Punch \$23.00 /litre  
Assorted Soft Drinks \$3.75  
Assorted Fruit Juices \$3.75  
Mineral Waters \$4.25  
Coffee/Tea \$3.95  
Bottled Water \$3.75

## SPECIALTY SERVICE

### Mocktail Bar

Minimum of 75 people | \$5.25 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. | \$11.75 per beverage

A variety of martinis prepared to order: the Mediterranean, the Executive, French, 007, Gibson, crantini, Johnnie, chocolate, rich & famous, the glacier or Oliver's classic

### Mojito Bar

2 oz. | \$12.75 per beverage

Selection of muddled Caribbean fruit & fresh mint drinks

### International Coffee Station

2 oz. | \$8.75 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: \$49.00

Nova 7, Benjamin Bridge (Frizzante), Nova Scotia: \$58.00

Champagne, Moët & Chandon Brut Imperial NV, France: \$155.00

Dom Perignon, France \$350.00

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.





## WHITE WINE

### **Sauvignon Blanc, Siete Soles, Chile (House Wine)**

A diverse wine with nice crisp acid. Suitable for almost any occasion. | \$38.50

### **Pinot Grigio, Bolla, Italy**

An approachable, refreshing wine. Great by itself or with a multitude of our hors d'oeuvres. | \$40.00

### **L'Acadie Blanc, Grand Pre Vineyards, Nova Scotia**

A full-bodied wine of complex character. Pleasant aromas of fresh cut hay and herbal notes are complemented by a rich, full and slightly buttery flavour balanced by a lively grapefruit acidity. | \$42.00

### **Bouchard Macon Lugny St. Pierre, Chardonnay, France**

A well-made, medium weight Chardonnay with hints of vanilla, a great match for seafood dishes. | \$60.00

### **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. | \$58.00

### **Rose, Bertrand, Cotes de Roses, France**

Light salmon in colour, dry & crisp with a touch of fruit, delightful with light apps & salmon dishes | \$47.00

## RED WINE

### **Cabernet Sauvignon, Siete Soles (House Wine)**

Full of fruit and backed by soft tannins. A great choice for casual receptions or dinners. | \$38.50

### **Malbec, Trapiche Broquel, Argentina**

AA luscious, full red. The perfect accompaniment to almost any red meat dish. | \$42.00

### **Modello Rosso, Masi, Italy**

Fruity and well structured. Begs to be paired with tomato based dishes, but capable of standing up to much more. | \$44.00

### **McManis, Cabernet Sauvignon, USA**

A rich, fruit forward driven red, that's lush on the palate with a smooth finish. | \$48.00

### **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. | \$58.00

### **Shiraz, Peter Lehmann, Portrait, 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. | \$60.00

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