RCR Hospitality and Discovery Centre
Sample Menus

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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RCR Hospitality Group
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T: 902.454.8533 ext. 7
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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, macaroons, 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

Prices subject to 18% service charge and 15% HST
Menu prices include food items and serving staff
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PASSED HORS D’OEUVRES
$40.75/DOZ (MINIMUM ORDER OF 3 DOZEN PER ITEM)

Spicy Buttermilk Chicken Slider
With hot pickles & dilled crème fraîche

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 fraîche

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 & start 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)
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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 sui 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 tabasco

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 seviche | $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 Castelvetrano olives.
Tomato and parmesan fregola with tri colored carrots and zucchini ribbons

**Miso & Ginger Glazed Black Cod**
With ponzu 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 anglaise

**Bittersweet Chocolate Silk Tower**
Shaved white chocolate & pistachio dust, baileys crème anglaise

**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

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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
Discovery Centre
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, cranberry, 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, Moet & 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.
An extensive selection of Port & Ice Wine is available upon request.

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15% HST will be added to all cash bar prices at time of purchase

### 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