



**Buffet Menu is provided by Maritime Inns - Antigonish**

Assorted Artisan Breads and Flavoured Butters

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Fresh Baby Spinach Salad with Crumbled Goats Cheese, Sundried Cranberries, Caramalized Garlic, Applewood Smoked Bacon & a Creamy Homemade Poppy Seed Dressing.

Roma Tomato, Baby Mozzarella and Basil Salad with an Aged Balsamic Vinaigrette

Marinated Tiger Prawn, Melon and Mango Salad tossed with Cilantro Lime Dressing

St. Mary's Cold Smoked Salmon Platter with a Lemon Scented Fennel Salad and Classic Garnish

Marinated Grilled Vegetable Platter with Toasted Onion Brioche and Black Olive Tapenade

Assorted Pickles, Olives and Relishes

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Fig, Brie and Pecan Stuffed Beef Tenderloin, Oven Roasted and served with a Stout Beer Demi Glaze

Shrimp, Scallops and Blue Crab wrapped in Fresh Atlantic Haddock, drizzled with a Cold Water Lobster and Purple Shallot Cream Reduction

Grilled Chicken Supreme served on a Wild Mushroom & Fresh Herb Ragout and topped with Prosciutto Crisps and a Roasted Garlic Chasseur Sauce

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Chopped Chive & Sour Cream Mashed Potato

White & Wild Rice Pilaf flavoured with Roasted Root Vegetables

Fresh Main St. Vegetable Medley

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Chef's Decadent Dessert Buffet to include Cakes, Pies, Pastries and Maple Pecan Bread Pudding, all served with assorted sweet sauces and fresh whipped cream.