

MAIN STREET Café

Maritime Inn Antigonish
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Catering by Main Street Café at Maritime Inn Antigonish

***Planning a wedding, banquet, or group dinner?
Relax and enjoy your event and we'll look after the rest.***

The experts at Maritime Inn Antigonish have the knowledge and experience to assist in planning your event, whether large or small. We are able to host smaller functions in our Celtic Room here at the hotel and are pleased to offer first class catering at other venues in the area.

We invite you to review the menus included in the following pages for some of our recommended ideas. Our Chef and her culinary team strive to provide for any of your requests and she is always pleased to design a menu to meet your specific needs or wishes. Our service crew is cheerful, properly uniformed, well trained and experienced. We can provide full bar and wine service for your functions at Maritime Inn Antigonish.

Wedding Receptions

All weddings catered by Main Street Café include:

- *Complimentary signature room for the Bride and Groom at Maritime Inn Antigonish*
- *Special room rates for wedding guests requiring accommodation*

Catering Policies:

- *Corporate functions should have prior approval for direct billing*
- *Two business days prior to the function we require the guaranteed number of guests*
- *Private functions such as weddings require a \$200 dollar deposit once the date is finalized, a further deposit of approximately 50% of the total cost two weeks prior to the function and final payment the day of the function unless otherwise arranged with management*
- *For functions at venues other than at the Maritime Inn there may be a minimal charge for dish rental, mileage and labour travel which will be determined by the size and location of your function*
- ***All prices within this catering menu are subject to 15% gratuity and applicable HST***

***For further information, please contact us at your convenience at
902-863-4001 or toll free 1-888-662-7484 or by e-mail at***

antadmin@maritimeinns.com

Breakfast Suggestions

The Healthy Choice

Assortment of Chilled Juices
Assorted Cold Cereals with Chilled Milk
Freshly baked Raisin Bran Muffins
Sliced Seasonal and Tropical Fruits with Cottage Cheese
Selection of Low Fat Yogurts
Selection of Whole Fruit
Coffee and Tea \$15 (minimum 10 guests)

Classic Canadian Buffet

Assortment of Chilled Juices
Freshly baked Muffins, Danish, Fruit Scones and Cinnamon Buns
Preserves, Marmalade, Honey and Butter
Scrambled Eggs with shredded Cheeses and Green Onion
Pan-fried Hash Brown Potatoes
Bacon and Sausage
Coffee and Tea \$14.50 (minimum 15 guests)

The Continental

Assortment of Chilled Juices
Freshly baked Muffins, Danish, and Cinnamon Buns
Preserves, Marmalade, Honey and Butter
Sliced Fresh Seasonal and Tropical Fruits
Coffee and Tea \$10 (minimum 10 guests)

The 'Big' Breakfast

Assortment of Chilled Juices
Freshly baked Muffins, Danish, and Cinnamon Buns
Preserves, Marmalade, Honey and Butter
Assortment of Cold Cereals with Milk
Scrambled Eggs with Shredded Cheeses, Green Onion and Warm Salsa Topping
Pan-fried Hash Brown Potatoes
Our own Traditional Pancakes with Syrup
Bacon, Ham and Sausage
Coffee and Tea \$16 (minimum 25 guests)

All price subject to 15% gratuities and applicable HST

Meeting Breaks & Working Lunches
Main Street Cafe Catering at Maritime Inn Antigonish
Or another location of your choice

A minimum of ten guests is required for any of the following breaks and lunches. For groups less than ten we will be happy to deliver take-out meals from Main Street Cafe. Please let us know if any of your group have dietary restrictions and we will do our best to look after them.

Coffee and Tea Service \$1.80 pp

Assorted Muffins and pastries, Coffee and Tea \$5.00 pp
(based on 1½ pieces of muffins or pastries per person)

Assorted Deli Sandwiches and Wraps with coffee and tea \$8.00 pp
[based on 1½ whole sandwiches (or six quarters) and/or the equivalent in wraps or other sandwiches on other buns or breads if you wish]

Add any of the following to your break or lunch:

Assorted individual juice bottles \$2.50
(per each used)

Freshly sliced fruit with yogurt dip \$3.50 pp

Assorted yogurts \$2.00
(per each used)

Chilled diced fruit cup \$2.00 pp

Fresh whole fruit \$2.00 pp

Assorted whole fruit and granola bars \$4.00 pp

Freshly cut vegetable crudité's and dip \$3.00 pp

A tray of pickles and olives \$2.00 pp

A board of domestic and imported cheeses with biscuits \$4.00 pp

Our freshly prepared soup of the day \$3.75 pp

Assorted sweets and squares (2 per person) \$3.50 pp

Assorted freshly baked cookies \$3.50 pp

Assorted Pepsi soft drinks \$2.50
(per each used)

Chilled milk 2% or skim, 60 ounce pitcher \$16.00

Chilled orange or apple juice, 60 ounce pitcher \$16.00

****The best deal on lunch:** *The Sandwich Platter including deli sandwiches and wraps, freshly made soup of the day, a tray of pickles and olives, assorted sweets and squares, coffee and tea* \$14.00 pp

All prices subject to 15% service charge and applicable HST

(Please note: Cheese, fruit, vegetable and sweets and pastry trays are priced as additions to lunch or break and not reception style)

Our Working Lunches (buffet style)

Build Your Own Sandwich (minimum ten)

Our freshly made soup of the day; Selection of breads, rolls and wraps with butter

Deli sliced meats and cheeses, Tuna or egg salad

Pickles, olives and condiments; Creamy coleslaw; Home made potato salad

Dessert squares and pastries; Coffee and Tea

\$15.50

The Sandwich Platter (minimum ten)

Our freshly made soup of the day

Assorted sandwiches including deli ham, smoked turkey, tuna and egg salad

A tray of pickles; Selection of dessert squares and pastries; Coffee and Tea

\$14

A Taste of Italy (minimum twenty-five)

Our homemade minestrone soup; Tomato mozzarella salad

Grilled Mediterranean vegetable pasta salad

Traditional Caesar salad with bacon, garlic croutons and parmesan

Oven baked lasagna; Toasted garlic bread

Tiramisu; Coffee and Tea

\$18

Maritime Delight (minimum twenty-five)

Our own seafood chowder full of treasures from the sea

Freshly baked biscuits

Spinach and shrimp stuffed haddock with lemon, dill cream sauce

Sweet pepper rice pilaf; Fresh market vegetables

Assorted dessert squares and pastries; Coffee and Tea

\$18

All prices subject to 15% gratuities and applicable HST

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Build Your Own Reception

We offer an extensive selection of assorted platters, hot hors d'oeuvre and cold canapés. Cater to your group's needs and tastes by choosing from an array of options, individually priced with minimum depending on option.

Platters

Large suitable for 50 guests, medium for 25 guests and small for 10 guests

Domestic and Imported Cheese Board
With assorted biscuits and fruit garnish
\$205 - \$115 - \$60

Fresh Vegetable Crudites and Dip
\$135 - \$75 - \$40

Smoked Salmon Platter
Thinly sliced smoked salmon with red onion, capers and pumpernickel
\$205 - \$115 - \$60

Assorted Pickles, Pickled Vegetables and Assorted Olives
\$105 - \$60 - \$35

Tropical Fruit and Seasonal Berries
With yogurt dip
\$185 - \$105 - \$55
Deli Platters

Deli-sliced Cold Meats, Cheeses, Pickles, Rolls and Condiments
\$175 - \$95 - \$50

Dipping Duo
Our garlic hummus with crisp pita chips and roast red pepper & artichoke heart dip with fresh baguette wedges
\$175 - \$95 - \$50

Assorted Sandwiches and Wraps
\$205 - \$115 - \$60

Bite Size Deli Meats and Cheeses
Pepperoni, Salami, Cheddars and Swiss,
\$135 - \$75 - \$40

Assorted Dessert Squares and Pastries
\$185 - \$105 - \$55

Beverages

Coffee and Tea
\$13 per 7 cup pot

Chilled Milk
\$16 per 60 oz. pitcher

Chilled Juice
\$16 per 60 oz. pitcher
\$2.50 individual bottles

Soft Drinks
\$2.50 per can

Bottled Water
\$2.50 per bottle

Domestic Beer
\$4.50 per bottle

Imported Beer
\$5.50 per bottle

House Wine
Red or White
\$23 per litre

Full bar menu available on request

All prices subject to 15% gratuities and applicable HST

Cold Canapes

All prices are per dozen

Classic Shrimp Cocktail
\$24

***Roasted Red Pepper and Goat Cheese
Crostiti***
\$16

Brie and Green Apple Chutney
\$17

***Lobster Cucumber Canapes with Grand
Marnier, Maple Syrup Drizzle***
\$24

***Smoked Atlantic Salmon on Rye with a
Red Onion and Caper Mayo***
\$25

Fresh Fruit Skewers
\$18

Hot Hors D'oeuvre

All prices are per dozen

Our own Bacon Wrapped Sea Scallops
\$25

Asian Chicken Skewers
\$19

Spanokopitas
\$19

Baked Brie Bites with Cranberry Salsa
\$16

Mini Thai Chicken Spring Rolls
\$13

Thai Chicken Bites
\$21

***Mini Quiche with Spinach and Herbed
Cheese***
\$19

***All prices subject to 15% gratuities and
applicable HST***

Plated Dinners

Entrée Selection (choose one for your party)

*Choose one each of soup or salad, entrée, starch, vegetable and dessert.
Prices shown with entrée are per person and are based on the same choices for the party.*

Chicken Breast

*Stuffed with goat cheese, spinach and
roast red pepper with fresh berry coulis*
\$25

Atlantic Salmon Filet

With a maple Dijon glaze.
\$27

Prime Rib of Beef au Jus

*Slow roasted prime rib of beef finished
with a red wine and peppercorn jus
accompanied with a Yorkshire pudding.*
\$32

Maple Bacon Wrapped Pork Loin

With our own apple and pear chutney.
\$24

Baked Lemon Herb Haddock Filet

Crusted with Panko crumbs
\$23

Traditional Turkey

*Oven roast turkey served with savory
stuffing, pan gravy and cranberry sauce.*
\$21

Slow Roasted Herb Marinated Beef

*Roast to perfection and served with a
wild mushroom, red wine demi-glace.*
\$26

Grilled Chicken Pomodoro

*Topped with garlic sautéed mushrooms,
cherry tomatoes and green onion in
white wine cream sauce*
\$25

Starches (choose one)

*Roast red skin potatoes
Roast garlic mashed potatoes
White and wild rice pilaf
Maple roasted sweet potato wedges*

Vegetables (choose one)

*Fresh vegetable medley
Roasted root vegetables
Asian stir fried vegetables
Grilled vegetable ratatouille*

All price subject to 15% gratuities and applicable HST

Soups (choose one)

Maple Scented Canadian Onion Soup

With home made garlic croutons and shredded cheeses

Savory Chicken and Wild Rice Soup

Fresh from the Gardens Tomato and Vegetable Soup

Creamy Roast Carrot and Ginger Soup

With a garnish of sour cream and walnuts

Our own Seafood Chowder

*Rich and full of treasures from the sea
(add \$3 per person)*

Salads (choose one)

Traditional Caesar Salad

Smokey bacon, homemade croutons, parmesan cheese and creamy garlic dressing

Baby Spinach Salad

With mandarin orange, egg, mushroom, bacon, red onion and a maple balsamic vinaigrette

Strawberry and Feta

On baby greens with a berry and poppy seed vinaigrette

Garden Green Salad

Garnished with crisp vegetables and dressed with a poppy seed vinaigrette.

Balsamic Tomato Salad

With red onion and basil on a bed of baby greens and finished with cracked pepper and parmesan cheese.

Desserts (choose one)

Homemade Sticky Toffee Pudding

With warm caramel sauce

Maple Pecan Bread Pudding

With caramel sauce and crème Anglaise

New York Style Cheesecake

With berry coulis, fresh berries and whipped cream

Deep Dish Apple Pie

Topped with fresh whipped cream

Double Fudge Brownie

With vanilla ice cream and chocolate fudge sauce

Warm Apple or Fresh Berry Crisp

Topped with minted whipped cream

Buffets catered by Main Street Cafe

Simple to Elaborate, Plan Your Buffet

Your buffet includes freshly baked rolls, breads and butter as well as your entrée selection includes one choice from rice, potato and pasta selection and one choice from the hot vegetable selection as well as a tray of pickles and olives, coffee and tea. Prices are based on a minimum of three courses.

Appetizers:

Soups - \$4 per person for one choice
(add \$2 per person for a second soup)

Maple scented Canadian onion soup
Cream of roasted red pepper
Garden fresh tomato vegetable
Creamy carrot and ginger
Savoury chicken and wild rice soup
Maritime Inn's own Seafood chowder (add \$3 pp)

Salads - \$6 per person (includes two salads)
(add an additional salad for only \$1 per person)

Fresh garden salad with vegetable crudités garnish and assorted dressings
Traditional Caesar salad with garlic croutons, bacon and parmesan
Italian style penne pasta salad
Bacon and chive potato salad
Three bean salad with roasted red peppers and fresh herbs
Marinated grilled vegetable salad

Entrees:

Hot Entrees - \$13 per person for two choices
(add a third choice for only \$4 per person)

Homemade honey garlic meatballs
Honey mustard glazed ham
BBQ glazed chicken pieces
Slow roasted turkey on savoury stuffing with homemade gravy
Homemade meat or vegetarian lasagna
Oven baked haddock with lemon dill cream sauce

Deluxe Hot Entrees - \$18 per person for two choices

(add a third choice for only \$6 per person or add a choice to the above hot entrees for only \$6 per person)

Slow roasted fine herb marinated beef served with a mushroom demi glace

Bacon wrapped pork loin with our own apple and pear chutney

Grilled chicken breast Pomodoro (topped with garlic sautéed vegetables)

Grilled Atlantic salmon fillet with a brown butter sauce

Haddock fillet stuffed with shrimp and scallop

Chef's Dessert Buffet:

Includes an assortment of cakes, pies and pastries - \$5 per person

Deluxe additions:

Warm apple or fresh berry crisp - \$2 extra per person

Warm maple pecan bread pudding - \$2 extra per person

Sticky toffee pudding tower - \$2 extra per person

Rice, Potato and Pasta Choices include:

White and wild rice pilaf with sweet pepper

Roasted red skin potatoes

Maple roasted potato wedges

Roast garlic mashed potatoes

Vegetable Choices include:

Fresh vegetable medley

Roasted root vegetables

Asian stir fried vegetables

Grilled vegetable ratatouille

All prices subject to 15% gratuity and applicable HST

