

# 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 - 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](mailto: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   **\$16** (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   **\$15.50** (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   **\$12** (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   **\$17** (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 \$6.00 pp  
 (based on 1½ pieces of muffins or pastries per person)

Assorted Deli Sandwiches and Wraps with coffee and tea \$10.00 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 (per each used) \$3.00

Freshly sliced fruit with yogurt dip \$5.00 pp

Assorted yogurts (per each used) \$2.50

Chilled diced fruit cup \$3.00 pp

Fresh whole fruit \$3.00 pp

Assorted whole fruit and granola bars \$5.00 pp

Freshly cut vegetable crudités and dip \$4.50 pp

A tray of pickles and olives \$3.00 pp

A board of domestic and imported cheeses with biscuits \$6.00 pp

Our freshly prepared soup of the day \$4.00 pp

Assorted sweets and squares (2 per person) \$4.50 pp

Assorted freshly baked cookies \$4.00 pp

Assorted Pepsi soft drinks (per each used) \$3.00

Chilled milk 2% or skim, 60 ounce pitcher \$17.00

Chilled orange or apple juice, 60 ounce pitcher \$17.00

**\*\*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 \$16.00 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)***

## **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

**\$17.50**

### **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

**\$16**

### **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

**\$20**

### **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

**\$20**

*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  
**\$210 - \$120 - \$65**

### **Fresh Vegetable Crudites and Dip**

**\$140 - \$80 - \$45**

### **Smoked Salmon Platter**

Thinly sliced smoked salmon with red onion, capers and pumpernickel  
**\$210 - \$120 - \$65**

### **Assorted Pickles, Pickled Vegetables and Assorted Olives**

**\$110 - \$65 - \$40**

### **Tropical Fruit and Seasonal Berries**

With yogurt dip  
**\$190 - \$110 - \$60**  
**Deli Platters**

### **Deli-sliced Cold Meats, Cheeses, Pickles, Rolls and Condiments**

**\$180 - \$100 - \$55**

### **Dipping Duo**

Our garlic hummus with crisp pita chips and roast red pepper & artichoke heart dip with fresh baguette wedges  
**\$180 - \$100 - \$55**

### **Assorted Sandwiches and Wraps**

**\$205 - \$115 - \$60**

### **Bite Size Deli Meats and Cheeses**

Pepperoni, Salami, Cheddars and Swiss,  
**\$140 - \$80 - \$45**

### **Assorted Dessert Squares and Pastries**

**\$190 - \$110 - \$60**

## Beverages

Coffee and Tea  
**\$14 per 7 cup pot**

Chilled Milk  
**\$17 per 60 oz. pitcher**

Chilled Juice  
**\$17 per 60 oz. pitcher**  
**\$3.00 individual bottles**

Soft Drinks and bottled Water  
**\$3.00 per can/bottle**

### **For limited Bar Service**

Domestic Beer  
**\$4.50 per bottle**

Imported Beer  
**\$5.50 per bottle**

House Wine  
Red or White  
**\$23 per liter**

*Full bar menu available from Main Street Cafe*

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

## **Cold Canapes**

All prices are per dozen

Pea and Prawn Crostini  
**\$20**

Cherry Tomatoes filled with Goat  
Cheese  
**\$17**

Smoked Atlantic Salmon Cottage  
Cheese and Arugula Rolls  
**\$26**

Watermelon, cured Ham and Feta  
Skewers  
**\$18**

Lobster Roll Cup  
**\$24**

Fresh Fruit Skewers  
**\$19**

Deli Sliders  
**\$26**

## **Hot Hors D'oeuvres**

All prices are per dozen

Our own Bacon Wrapped Sea Scallops  
**\$25**

Hot and Spicy Chicken Skewers  
**\$20**

Leek, Blue Cheese and Walnut Pizza  
Squares  
**\$19**

One whole baked Camembert with  
Cherry Jam  
**\$17**

Mini Vegetable Spring Rolls  
**\$13**

Thai Chicken Bites  
**\$21**

Mini Frittata with Mushrooms and  
Onion  
**\$19**

# Limited Dinner # 1

## Appetizers

Choose one:

Cup of Seafood Chowder  
Rich and full of treasures of the sea

*or*

Baby Spinach Salad  
With mandarin orange, egg, mushroom bacon, red onion,  
and a balsamic vinaigrette

## Dinner Entrée

Choose one:

Panko crusted Haddock with red skin garlic mashed potato and vegetables

*or*

Pork Tenderloin stuffed with spinach, sundried tomato and mozzarella  
cheese and a maple cream sauce, served with Rice Pilaf and vegetables

*or*

Chicken breast stuffed with mushrooms, bacon and mozzarella with a  
mushroom cream sauce, served with red skin garlic mashed potatoes and  
vegetables

## Dessert

New York Cheese Cake with a warm chocolate fudge sauce

*or*

Maple pecan bread pudding with caramel and whipped cream

Coffee and Tea

**\$29 per person plus 15% service charge and applicable HST**

# Limited Dinner # 2

## Appetizers

Choose one:

Cup of Soup of the Day

*or*

Crisp Garden salad with poppy seed dressing

## Dinner Entrée

Choose one:

Panko crusted Haddock with garlic mashed potato and vegetables

*or*

Chicken breast stuffed with mushrooms, bacon and mozzarella  
with a mushroom cream sauce, served with mashed potato and vegetables

*or*

Highland Toss (Gluten Free)  
Stir fried vegetables & chicken in a coconut curry sauce  
served with white rice

## Dessert

Maple Pecan Bread pudding with caramel and whipped cream

*or*

Brownie Bite, served with chocolate sauce and whipped cream

Coffee and Tea

**\$24 per person plus 15% service charge 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 mushrooms, Havarti,  
wrapped in bacon

**\$27**

### Baked Haddock Filet on wilted spinach and red peppers

With a lemon butter sauce

**\$25**

### Atlantic Salmon Filet

With a balsamic glaze.

**\$29**

### Traditional Turkey

Oven roast turkey served with savory  
stuffing, pan gravy and cranberry sauce.

**\$24**

### Maple Bacon wrapped Pork Tenderloin

With our blueberry compote

**\$25**

### Slow Roasted Herb Marinated Beef

Roasted to perfection and served with a  
wild mushroom, red wine demi-glace

**\$27**

### Potatoes or Rice

(choose one)

Roasted red skin potatoes

Roasted garlic mashed potatoes

White and wild rice pilaf

Cracked pepper and Parmesan mashed  
potatoes

### Vegetables

(choose one)

Fresh vegetable medley

Roasted root vegetables

Grilled vegetable ratatouille

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

**Soups** (choose one)

**Our creamy Corn Chowder**

**Savory Chicken and Wild Rice Soup**

**Roast Tomato and Basil Soup**

**Beer and Cheddar Soup**

**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.

**Crispy Kale Salad**

With sundried tomatoes, cherry  
tomatoes, cucumber, red onion, feta  
cheese and orange, mango dressing

**Desserts**

(choose one)

**Homemade Sticky Toffee Pudding**

With warm caramel sauce

**Maple Pecan Bread Pudding**

With caramel sauce and Crème Anglaise

**Bailey's Crème Brûlée**

With whipped cream

**Coconut Cream Pie**

Topped with fresh whipped cream

**Warm Chocolate Lava Cake**

With chocolate fudge and whipped cream

**Double Fudge Brownie**

With vanilla ice cream & chocolate fudge  
sauce

# **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 and a minimum of 20 guests.

### **Appetizers**

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

Our own Corn Chowder  
Roasted tomato and basil  
Beer and Cheddar Soup  
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 & assorted dressings  
Traditional Caesar salad with garlic croutons, bacon and parmesan  
Ranch penne pasta salad  
Mediterranean potato salad  
Broccoli, bacon, cheddar and almond salad  
Spicy coleslaw with green onion and a chili and lime dressing

### **Entrees**

**Hot Entrees** - \$15 per person for two choices  
(add a third choice for only \$5 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** - \$19 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 Atlantic salmon fillet with a brown butter sauce  
Haddock fillet stuffed with shrimp and scallop with a Béarnaise sauce

### **Chef's Dessert Buffet**

Includes an assortment of cakes, pies and pastries - \$6 per person

Deluxe additions:

Warm apple or fresh berry crisp - \$3 extra per person  
Warm maple pecan bread pudding - \$3 extra per person  
Sticky toffee pudding tower - \$3 extra per person

#### **Rice, Potato and Pasta Choices include:**

White and wild rice pilaf with sweet pepper  
Roasted red skin potatoes  
Cracked black pepper and parmesan mashed potatoes  
Roast garlic mashed potatoes

#### **Vegetable Choices include:**

Fresh vegetable medley  
Roasted root vegetables  
Grilled vegetable ratatouille

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

