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# ***Miller's Catering by Maritime Inn Port Hawkesbury***

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

*The experts at Maritime Inn Port Hawkesbury have the knowledge and experience to assist in planning your event, whether large or small. For almost forty years Maritime Inn Port Hawkesbury has been the "home of hospitality" in the Strait area and provided first class catering both in the hotel and off premise. Here at Maritime Inn Port Hawkesbury, we have lovely function rooms which can accommodate up to 125 guests for a wedding or banquet and we are fully equipped to cater at local, off-premise locations, including the Port Hawkesbury Civic Centre.*

*We invite you to review the menus included in the following pages for some of our recommended ideas. Our culinary team strives to provide for any of your requests and he 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 Port Hawkesbury and also are licensed for catering bar services, provided your chosen venue allows it.*

## ***Wedding Receptions***

*All weddings catered by Miller's include:*

- *White linen tablecloths and napkins. Other colors are available at an additional charge.*
- *Complimentary signature room for the Bride and Groom at Maritime Inn Port Hawkesbury*
- *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 will be a minimal charge for dish rental, mileage and labor 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  
902-625-0320 or toll free 1-888-662-7484 or by e-mail at***

***[phadmin@maitimeinns.com](mailto:phadmin@maitimeinns.com)***

## ***Breakfast Suggestions***

*Prices are per person and based on a minimum of 10 people.*

### ***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   **\$12.50***

### ***Classic Canadian Buffet***

*Assortment of Chilled Juices  
Assorted Breads for Toasting  
Preserves, Marmalade, Honey and Butter  
Scrambled Eggs with shredded Cheeses and Green Onion  
Pan-fried Hash Brown Potatoes  
Bacon and Sausage  
Sliced Fresh Seasonal and Tropical Fruits  
Assorted Yogurt  
Coffee and Tea   **\$14.75***

### ***The Continental***

*Assortment of Chilled Juices  
Freshly baked Muffins, Danish, Fruit Scones and Cinnamon Buns  
Preserves, Marmalade, Honey and Butter  
Sliced Fresh Seasonal and Tropical Fruits  
Assorted yogurt  
Coffee and Tea   **\$9.50***

### ***The 'Big' Breakfast***

*Assortment of Chilled Juices  
Assorted Breads for Toasting  
Preserves, Marmalade, Honey and Butter  
Assortment of Cold Cereals with Milk  
Warm Oatmeal with Brown Sugar  
Scrambled Eggs with Shredded Cheeses, Green Onion and Warm Salsa Topping  
Pan-fried Hash Brown Potatoes  
Our own Traditional Pancakes or French toast with Syrup  
Bacon, Ham and Sausage  
Sliced Fresh Seasonal and Tropical Fruits  
Assorted Yogurt  
Coffee and Tea   **\$16.75***

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

**Meeting Breaks & Working Lunches**  
**Miller's Catering at Maritime Inn Port Hawkesbury and**  
**Port Hawkesbury Civic Centre**

*A minimum of ten guests is required for any of the following breaks and lunches. For groups fewer than ten, we will be happy to provide take-out meals from Miller's Café or Tap & Grill. 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* \$1.99 pp

*Assorted Muffins and pastries, Coffee and Tea* \$4.25 pp  
*(Based on 1½ pieces of muffins or pastries per person)*

*Assorted Deli Sandwiches and Wraps with coffee and tea* \$7.50 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]*

*Pizza and Pop (based on 2 slices pizza and one pop each)* \$9.50 pp

*Add any of the following to your break or lunch:*

*Assorted individual juice bottles* (per each used) \$2.25

*Freshly sliced fruit with yogurt dip* \$3.25 pp

*Assorted yogurts* (per each used) \$1.75

*Chilled diced fruit cup* \$2.75 pp

*Fresh whole fruit* \$1.75 pp

*Assorted granola bars* \$1.99 pp

*Freshly cut vegetable crudités and dip* \$2.50 pp

*A tray of pickles and olives* \$1.75 pp

*A board of domestic and imported cheeses with biscuits* \$4.50 pp

*Our freshly prepared soup of the day* \$4.25 pp

*Assorted sweets and squares (2 per person)* \$2.75 pp

*Assorted freshly baked cookies* \$2.50 pp

*Assorted Pepsi soft drinks* (per each used) \$2.25

*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* \$13.99 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)***

*Prices are per person and based on a minimum of 10 people.*

### ***Build Your Own Sandwich***

*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  
**\$15.99***

### ***The Sandwich Platter***

*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  
**\$13.99***

### ***Comforts of Home***

*Our Homemade Turkey with Rice Soup; Green Garden Salad with Assorted Dressings  
Assorted Rolls with Butter  
Homemade Meatloaf, Oven Baked Macaroni and Cheese  
Mashed Potatoes, Roasted Root Vegetables  
Warm Apple Crisp, Coffee and Tea  
**\$16.99***

### ***Pizza, Caesar and Sweets***

*Assorted sixteen inch eight slice pizzas (based on two slices each)  
Build your own Caesar salad; Assorted dessert squares and sweets; Coffee and Tea  
**\$14.99***

### ***A Taste of Italy***

*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  
**\$17.99***

### ***Maritime Delight***

*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  
**\$17.99***

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

***902-625-0320 or phadmin@maritimeinns.com***

## ***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 - \$110 - \$55***

***Fresh Vegetable Crudités and Dip***  
***\$135 - \$75 - \$35***

***Smoked Salmon Platter***  
*Thinly sliced smoked salmon with red onion, capers and pumpernickel*  
***\$205 - \$110 - \$55***

***Assorted Pickles, Pickled Vegetables and Assorted Olives***  
***\$105 - \$60 - \$30***

***Tropical Fruit and Seasonal Berries***  
*With yogurt dip*  
***\$185 - \$105 - \$50***  
***Deli Platters***

***Deli-sliced Cold Meats, Cheeses, Pickles, Rolls and Condiments***  
***\$175 - \$90 - \$45***

***Dipping Duo***  
*Our garlic hummus with crisp pita chips and roast red pepper & artichoke heart dip with fresh baguette wedges*  
***\$165 - \$85 - \$40***

***Assorted Sandwiches and Wraps***  
***\$205 - \$110 - \$55***

***Bite Size Deli Meats and Cheeses***  
*Pepperoni, Salami, Cheddars and Swiss,*  
***\$135 - \$75 - \$35***

***Assorted Dessert Squares and Pastries***  
***\$185 - \$105 - \$50***

### ***Beverages***

***Coffee and Tea***  
***\$16.00 per 10 cup pot***

***Chilled Milk***  
***\$16.00 per 60 oz. pitcher***

***Chilled Juice***  
***\$16.00 per 60 oz. pitcher***  
***\$2.25 individual bottles***

***Soft Drinks***  
***\$2.25 per can***

***Bottled Water***  
***\$2.25 per bottle***

***Domestic Beer***  
***\$4.50 per bottle***

***Imported Beer***  
***\$5.50 per bottle***

***House Wine***  
***Red or White***  
***\$25.00 per litre***

***Full bar menu available on request***  
***If the function is at the Civic Centre, bar service must be arranged with room rental***

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

## ***Cold Canapés***

*All prices are per dozen*

<b><i>Classic Shrimp Cocktail</i></b> <b>\$22.00</b>	<b><i>Smoked Atlantic salmon on Rye with a Red Onion and Caper Mayo</i></b> <b>\$25.00</b>
<b><i>Citrus, Chili and Rosemary marinated Black Tiger Shrimp</i></b> <b>\$22.00</b>	<b><i>Roasted Red Pepper and Goat Cheese Crosthini</i></b> <b>\$16.00</b>
<b><i>Tomato and Basil Bruschetta on Toast Points</i></b> <b>\$19.00</b>	<b><i>Lobster Cucumber Canapés with Grand Marnier, Maple Syrup Drizzle</i></b> <b>\$27.00</b>
<b><i>Brie and Green Apple Chutney</i></b> <b>\$16.00</b>	<b><i>Fresh Fruit Skewers</i></b> <b>\$19.00</b>

## ***Hot Hors D'oeuvre***

*All prices are per dozen*

<b><i>Our own Bacon Wrapped Sea Scallops</i></b> <b>\$26.00</b>	<b><i>Wine Braised Cheese stuffed Meatballs with a Tomato Basil Glaze</i></b> <b>\$19.00</b>
<b><i>Lobster Fritters with Lemon Cream</i></b> <b>\$23.00</b>	<b><i>Baked Brie Bites with Cranberry Salsa</i></b> <b>\$16.00</b>
<b><i>Pork Souvlaki with Tzatziki</i></b> <b>\$22.00</b>	<b><i>Mini Thai Chicken Spring Rolls</i></b> <b>\$12.00</b>
<b><i>Mini Beef Wellingtons</i></b> <b>\$23.00</b>	<b><i>Goat Cheese and Jalapeno stuffed Chicken Bites</i></b> <b>\$21.00</b>
<b><i>Bite size Crab Cakes with Pickled Ginger Chutney</i></b> <b>\$21.00</b>	<b><i>Assorted Mini Crisps</i></b> <b>\$18.00</b>

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

## ***Plated Dinners***

### ***Entrée Selection (choose one)***

*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 a Portobello  
cream sauce*  
**\$25.50**

#### ***Atlantic Salmon Filet***

*With a maple Dijon glaze.*  
**\$26.00**

#### ***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.*  
**\$34.50**

#### ***Maple Bacon Wrapped Pork Loin***

*With our own apple and pear chutney.*  
**\$24.50**

#### ***Baked Lemon Herb Haddock Filet***

*Crusted with Panko crumbs*  
**\$24.00**

#### ***Traditional Turkey***

*Oven roast turkey served with savory  
stuffing, pan gravy and cranberry sauce.*  
**\$21.00**

#### ***Slow Roasted Herb Marinated Beef***

*Roast to perfection and served with a  
wild mushroom, red wine demi-glace.*  
**\$26.50**

#### ***Grilled Chicken Pomodoro***

*Topped with garlic sautéed mushrooms,  
cherry tomatoes and green onion with  
Lemon basil pesto*  
**\$25.00**

### ***Surf & Turf***

*Char grilled beef tenderloin and lobster tail with a creamy mushroom demi-glace.*  
**\$47.50**

#### ***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  
Lime buttered seasonal vegetables*

***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 Turkey and Wild Rice Soup***

***Creamy Tomato and Cheddar Soup***

*With a garnish of sour cream and fresh cilantro*

***Our own Seafood Chowder***

*Rich and full of treasures from the sea  
(Add \$2.50 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 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*

***Chocolate Mousse Cheesecake***

*With chocolate and caramel drizzle*

***Deep Dish Apple Pie***

*Topped with fresh whipped cream*

***Double Fudge Brownie***

*With vanilla ice cream and chocolate sauce*

***Warm Apple or Fresh Berry Crisp***

*Topped with whipped cream and mint*

# ***Buffets catered by Miller's***

## ***Simple to Elaborate, Plan Your Buffet***

*Your buffet includes freshly baked rolls, breads and butter as well as your entrée selection includes two choices from rice, potato and pasta selection and one choice from the hot vegetable selection as well as coffee and tea.*

*Prices are based on a minimum of three courses.*

### ***Appetizers:***

***Soups*** - \$5 per person for one choice

*(Add \$2 per person for a second soup)*

*Maple scented Canadian onion soup*

*Creamy tomato and cheddar*

*Savory chicken and wild rice soup*

*Maritime Inn's own Seafood chowder (add \$2 pp)*

***Salads*** - \$7 per person (includes two salads)

*(Add an additional salad for only \$1 per person)*

*Fresh garden salad with vegetable crudité garnishes and assorted dressings*

*Traditional Caesar salad with garlic croutons, bacon and parmesan*

*Italian style penne pasta salad*

*Bacon and chive potato salad*

*Home-style coleslaw*

*Marinated grilled vegetable salad*

### ***Entrees:***

***Hot Entrees*** - \$13.50 per person for two choices

*(Add a third choice for only \$3 per person)*

*Homemade honey garlic meatballs*

*Honey mustard glazed ham*

*BBQ glazed chicken pieces*

*Slow roasted turkey on savory stuffing with homemade gravy*

*Homemade meat or vegetarian lasagna*

*Oven baked haddock with lemon dill cream sauce*

***Deluxe Hot Entrees - \$18.50 per person for two choices***

*(Add a third choice for only \$5 per person or add a choice to the above hot entrees for only \$5 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 scallops*

*A carving station with:*

*Herb crusted beef strip loin – add \$5 per person*

*Prime Rib of Beef – add \$7 per person*

***Chef's Dessert Buffet:***

*Includes an assortment of cakes, pies and pastries - \$4 per person*

*Deluxe additions:*

*Warm apple or fresh berry crisp - \$1 extra per person*

*Warm maple pecan bread pudding - \$1 extra per person*

*Warm Stick Toffee Pudding- \$1 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*

*Sweet potato mash*

***Vegetable Choices include:***

*Fresh vegetable medley*

*Roasted root vegetables*

*Asian stir fried vegetables*

*Lime buttered seasonal vegetables*

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

