



Liscombe Wedding Menu Package 2020

The Essentials Package

starts at \$51 per person

- ❖ Complimentary non-alcoholic punch available one hour prior to dinner
- ❖ Gourmet dinner – Plated or Buffet
- ❖ Late evening coffee service
- ❖ Cutting of the cake for the coffee service

The Liscombe Package

starts at \$62 per person

Includes ALL offered in the Essentials Package PLUS the following:

- ❖ International & local cheeses, fresh seasonal fruit & vegetable trays at the cocktail reception
- ❖ Glass of house wine during the dinner (1 glass per person)

The Signature Package

starts at \$107 per person

Includes ALL offered in the Essentials & Liscombe Packages PLUS the following:

- ❖ Host bar for your guests one hour during the cocktail reception and 4 hours of the dance

PLATED DINNERS

Includes choice of one appetizer (soup or salad), one entrée & one dessert

Entrees served with mashed potato or rice pilaf and seasonal vegetables,
freshly brewed coffee, decaffeinated coffee or tea and home baked rolls

APPETIZERS

In house made

Roasted butternut squash & sage bisque
Tucson vegetable & white bean
Chilled tomato gazpacho with herb yogurt
Parsnip and valley apple
Smoked haddock chowder -Chef favorite

Nova Scotia greens with cranberries

with balsamic, honey vinaigrette

Classic kale caesar salad

bacon bits, croutons, & shaved grana padano
& roasted garlic dressing

Spinach garden salad

fresh pear, pickled shallots, maple candied walnuts,
lemon poppy vinaigrette, topped with feta

Nova Scotia cold water shrimp cocktail

on baby romaine, cocktail sauce & melba toast

Aqua Farm mussels

steamed in sober island beer & garlic

Prosciutto wrapped chicken terrine

Valley apple & fennel slaw, red onion marmalade

ENTREES

Planked salmon with maple bourbon glaze **\$52**

Searred Nova Scotia seatrout with wild mushroom demi **\$52**

Chicken supreme \$52

seared chicken breast with white wine Dijon sauce

Chicken Florentine \$54

stuffed with spinach, tomato, pine nuts & garden herbs

Roasted turkey dinner \$51

traditional turkey with sage dressing

Pancetta wrapped pork tenderloin \$52

sundried tomato & olive ragout

Annapolis Valley chicken breast \$51

basil pesto brushed stuffed with brie and topped with apple cider sauce

Sober Island Beer braised short rib \$51

stout reduction & crispy onions

Moroccan lamb shank tagine mint raita \$54

VEGETARIAN ENTREES

Stuffed portabella mushroom \$52

marinated vegetables chipotle polenta & smoked cheddar

Eggplant parmesan caponata \$52

stewed tomatoes & tomato basil coulis

Chana Chat Marsala \$52

spiced roasted potatoes, chick pea marsala & tomato crispy onions

DESSERT

Apple & berry crisp with whipped cream

New York cheesecake berry compote, caramel popcorn crunch

Strawberry shortcake on homemade biscuits with whipped cream

Connie's homemade pie coconut, lemon meringue, bumble berry, apple or blueberry

Lemon and passion fruit pavlova blueberries, curd, whipped cream & meringue

Just Us Coffee crème brule with pistachio biscotti

Chocolate pot de crème with pineapple fries

BUFFETS

PATIO BBQ BUFFET \$51

Homemade rolls & corn bread with butter

Homemade German coleslaw

Old fashion potato salad

Mixed greens with two house dressings

Green pasta salad

House made pickles & relishes

BBQ Entrees

BBQ chicken & ribs with house made BBQ sauce

Baked potato with sour cream & chives

Vegetable Skewer

Dessert station

Strawberry shortcake and homemade apple crisp

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

The Classic & Canadian Buffets

include the following:

Assorted homemade breads

Soup of the day

Choice of three salads:

House made potato salad

Greek pasta salad

House made coleslaw with red cabbage

Kale caesar, garlic dressing, croutons bacon bits and grana padano

Market garden salad, Acadian greens, cucumber, tomato and cranberries

Spinach salad, walnuts, candy shallots & feta cheese lemon poppy seed vinaigrette

Served with rice pilaf, garlic mashed potato and medley of vegetables

Assorted deli meat and cheese platter

Roast beef, black forest ham, turkey breast & a variety of local & international cheeses

House relish & pickle tray

Cold seafood display

House cured & Seabright smoked fish with classic condiments

Chef's Dessert Table

Homemade pies, cakes, mousse, squares and mini pastries from Connie's bakery

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

THE CLASSIC BUFFET \$56

Entrees *Select any two hot entrée selections*

Seared chicken stuffed with smoked cheddar asparagus & champagne sauce

Chicken stuffed with apple, garden sage, little Dorset farm sausage & cranberry pan jus

Seared chicken supreme with lemon herb butter & pan jus

Sober Island Beer braised short rib with stout reduction & crispy onions

Seared Nova Scotia seatrout with wild mushroom demi

Fire roasted plank salmon with maple bourbon glaze

Pancetta wrapped pork tenderloin with sundried tomato and olive ragout

Vegetarian options

Stuffed portabella mushroom, marinated vegetables chipotle polenta & smoked cheddar

Eggplant parmesan caponata, stewed tomatoes & tomato basil coulis

Chana Chat Marsala spiced roasted potatoes, chick pea marsala, tomato crispy onions

CANADIANNA Prime Rib and Salmon Buffet \$58

Chef Attended carving station

Fire roasted plank salmon with maple bourbon glaze

Slow roasted prime rib with au jus and Yorkshire pudding

(All Food and Beverage prices are subject to 15% applicable taxes and 16% service charge)

FAMILY STYLE DINNER \$54

Homemade rolls and breads with whipped butter

Spinach salad valley apple, pickled shallots, maple candied walnuts, lemon poppy vinaigrette & feta

Entrée Platters

Planked salmon with maple bourbon cream

BBQ chicken with chimichurri sauce

Served with

Farmers market vegetables

Herb & sea salt baby potatoes

Dessert Platters

Macaroons

Mini pavlova with Nova Scotia blueberries

Strawberry shortcakes on homemade biscuits

Chocolate truffles

Freshly brewed coffee, decaffeinated coffee and traditional and herbal tea

Reception or Late Night Selections

COLD HORS D'OEUVRES

(per dozen price)

Salmon gravlax on a bagel chip with crème fraiche	\$22.00
Mini Yorkshire pudding stuffed with roast beef and horseradish aioli	\$22.00
Salad fresh roll crunchy veg rice noodle cilantro, Vietnamese dipping sauce	\$22.00
Shrimp cocktail shooters	\$25.00
Beet salad in endive cup, whipped goat cheese strawberry balsamic	\$22.00
Mini lobster profiteroles sandwich, lemon mayo	\$30.00
Fruit Skewers with mascarpone dip	\$24.00

HOT HORS D'OEUVRES

(per dozen price)

Salmon croquettes, sweet chili citrus dipping sauce	\$22.00
Maple Glazed Bacon wrapped scallops with coconut curry dipping sauce	\$35.00
Mini pull pork slider, crunchy slaw, bbq sauce, brioche bun	\$23.00
Crispy fried NS oyster in a half shell saffron aioli	\$34.00
Smoked chicken spring roll	\$23.00
Mini beef burgers chipotle aioli, bacon jam brioche bun	\$24.00
Mini falafel with mint yogurt	\$23.00
Mini chicken samosa with tamarind sauce	\$24.00

RECEPTION TRAYS

Imported and domestic cheese, assorted crackers tray (serves approximately 15 persons)	\$85.00
Vegetable crudité with two dips (serves approximately 15 persons)	\$75.00
Seasonal fruit platter (serves approximately 15 persons)	\$80.00
Pita and assorted dips (serves approximately 15 persons)	\$80.00
Deli meat platter with roast beef, black forest ham, smoked turkey breast, spicy salami with sliced baguette & condiments (serves approximately 15 persons)	\$135.00
Side of smoked salmon gravlax, sliced red onion, capers, lemon wedges and rye bread (serves approximately 20 persons)	\$145.00
Sweet Tray-squares, brownies and cookies (2 .5pieces per serves approximately 15 persons)	\$90.00

LATE NIGHT IDEAS

Pizza- two pieces per person (serves 12 persons)	
Build your own taco bar (serves approximately 20 persons)	\$40.00
Soft corn tortillas Pulled pork pulled chicken, salsa, sour cream, avocado, lettuce, cheese, pickled onions	\$140.00
Chili station (serves approximately 20 persons)	
House made Beef chili & sweet potato black bean chili, buttermilk biscuits, basket corn chips, condiments	\$130.00
Build your own mac & cheese bar (serves approximately 20 persons) and cheese, bacon bits, onions, tomato, shredded cheese, smoked salmon & roasted broccoli	\$130.00
Poutine Station (serves approximately 20 persons) fries, curd cheese & gravy	\$120.00
Crispy Chicken Wings with mild, hot & Honey Garlic sauces (per dozen)	\$16.00

(All Food and Beverage prices are subject to 15% applicable taxes and 16% service charge)

BASKETS

Potato chips & dip (per basket)	\$6.00
Nachos & salsa (per basket)	\$5.00
Mixed nuts (per bowl) \$6.00 Trail Mix (per bowl)	\$5.00

STATIONS

Herbed crusted hip of beef (serves approx 75 people) on homemade rolls & condiments	\$15.95*
Garlic herbed crusted sirloin (serves approx 30 people)	\$14.00*
Sautéed Scallop and Shrimp (4 per person)	\$19.00*
Build your own Pasta station	\$10.00*

All Prices are per person with Chef attended stations

BEVERAGE SERVICE

All alcoholic beverages served in function rooms must be provided by Liscombe Lodge

Standard bar set-up includes the following:

Rye and Scotch Whisky, Vodka, Gin, Light and Dark Rum; House Red and White Wine; Domestic, and Non-Alcoholic Beer and cooler; Orange, Tomato and Clamato Juice, Regular and Diet Soft Drinks; Each drink contains a minimum of one ounce of alcohol

	Host Bar Recommended when the host pay for all the drinks their guests consume	Cash Bar Recommended when the individual guests pay for their own drinks
Bar Brands	\$4.75	\$5.50
Deluxe Brands	\$5.75	\$6.50
Liqueurs and Cognacs	\$7.00	\$8.00
Assorted Domestic Beer	\$4.75	\$5.50
Assorted Imported Beer	\$5.75	\$6.25
Coolers	\$5.00	\$5.75
House Red Wine,	\$5.50	\$6.50
House White Wine	\$5.50	\$6.50
Juice	\$2.00	\$2.50
Soft Drinks	\$2.00	\$2.50
Non alcoholic Beer	\$4.00	\$4.25
Mineral Water	\$2.00	\$2.25
PUNCHES		
Fruit Punch- non alcoholic	\$100.00	(50 servings)
Liscombe Punch- alcoholic	\$200.00	(50 servings)

Consumption for host bars will be charged on a per drink basis. A bartender charge of \$50.00 per hour per bar (minimum 3 hours) will be applied if total sales are less than \$250.00 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times. The Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicate or under age persons. The hours of alcoholic beverage service are 11:00 a.m. to 1:00 a.m. Monday thru Sunday and Holiday

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