



## **Liscombe Wedding Menu Package 2021**

### **The Essentials Package**

**starts at \$54.00 per person**

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

### **The Liscombe Package**

**starts at \$65.00 per person**

- ❖ Includes ALL offered in the Essential Package  
PLUS
- ❖ International & Local Cheese Tray, Fresh Seasonal Fruit Tray  
& Vegetable & Dip Tray
- ❖ Glass of house wine during dinner (1 glass per person)

### **The Signature Package**

**starts at \$110.00 per person**

- ❖ Includes ALL offered in the Essential & Liscombe Package  
PLUS
- ❖ Host Bar (complimentary bar for your guests)  
One hour during the cocktail reception & 4 hours of the dance

## PLATED DINNERS

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

Entrees served with home baked rolls & butter, mashed potato or rice pilaf & seasonal vegetables & freshly brewed coffee, decaf coffee or tea.

### APPETIZERS

**In house made Soups (GF)**

Curried butternut squash bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Parsnip & valley apple

Smoked haddock chowder

**Acadian Green Salad**

Golden beet, toasted almonds, goat cheese & chive vinaigrette (GF)

**Classic Kale Caesar salad**

Bacon bits, croutons, & shaved pecorino romano & roasted garlic dressing (GF)

**Nova Scotia Cold water Shrimp Cocktail**

Cold water shrimp & pineapple on a bed of romaine, cocktail sauce & melba toast

**Chicken Roulade**

Stuffed with chives, red pepper cream cheese, sundried tomato pesto & toasted bread

### ENTREES

**Planked Salmon** with maple bourbon glaze \$55

**Salmon Supreme** crusted with pistachio crust & lemon leek sauce \$55

**Chicken Ballantine** with apricots stuffing & creamy garlic sauce \$54

**Honey Chicken Supreme** with whisky balmoral cream sauce \$55

**Roasted Turkey Dinner** traditional turkey with sage dressing \$54

**Bacon wrapped Pork Tenderloin** sautéed wild garlic mushrooms, apple balsamic reduction \$55

**Sober Island & Beer braised Short Rib** stout reduction & crispy onions \$55

**Vegetarian options \$54**

**Wild Mushroom Fettuccine** roasted peppers, green onion goat cream cheese

**Eggplant parmesan caponata** stewed tomatoes, tomato basil coulis

**Chana Chat Marsala** spiced roasted potatoes, chick peas marsala, tomato & crispy onions

### DESSERT

**Apple crisp** with whipped cream

**Bailey's Cheesecake** raspberry coulis with chantilly cream

**Strawberry Shortcake** on homemade biscuits with lemon curd & whipped cream

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

**Classic fruit Pavlova** raspberry coulis, whipped cream (GF)

**Crème Brule** with wild berries & honey comb

**Chocolate Pistachio Terrine** seasonal fruit, mango coulis (V)

**Smores Chocolate pot de crème** & pineapple fries

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

## **BUFFETS**

**Classic Buffet \$59   Canadian Buffet \$61**

**Buffets include the following:**

Homemade Soup, rolls & butter

Choice of Three Salads

House made potato salad (GF)

Greek pasta salad (GF)

House made coleslaw with red cabbage (GF)

Build your own Kale Caesar, garlic dressing, croutons, bacon bits & grana Padano (GFO)

Market garden salad, Acadian greens, cucumber, tomato & apricots (GF)

Roasted gold beets, goat's cheese, toasted almonds & maple dressing (GF)

Spinach salad, pickled blueberries, toasted pecans, pickled red onions & chive vinaigrette (GF)

Assorted deli meat & cheese platter

Roast beef, smoked ham, turkey breast, 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 & mini pastries from Connie's bakery

Freshly brewed coffee, decaffeinated coffee & traditional & herbal tea

### **THE CLASSIC BUFFET Hot Entree Selection \$59**

**\*Select two hot entrée selections\***

Seared chicken supreme with lemon herb butter & pan jus (GF)

Fire roasted plank salmon with cider citrus cream GF)

Panko crusted chicken stuffed with smoked ham & swiss cheese served with basil cream

Pan fried salmon topped with shrimp pesto cream (GF)

Red wine, rosemary & garlic braised short rib (GF)

Pork Tenderloin with apricot bread stuffing & maple orange sauce

Tandori chicken with butter curry sauce, garlic naan (GF)

Blackened haddock with mango fruit chutney (GF)

**Vegetarian options**

Wild Mushroom Fettuccine roasted peppers, green onion & goat's cheese cream sauce

Eggplant parmesan caponata stewed tomatoes & tomato basil coulis

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

**Served with rice pilaf, herb & sea salt baby potatoes & farm market vegetables**

### **CANADIAN BUFFET Prime Rib & Planked Salmon \$61**

Chef Attended carving station - Slow roasted prime rib with au jus & yorkshire pudding

Fire roasted plank salmon with maple bourbon glaze

**OR**

Seared chicken supreme with lemon herb butter & pan jus (GF)

\*\* Add a third entrée for \$7 per person

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

### **PATIO BBQ BUFFET \$54**

Homemade rolls & corn bread & butter  
Classic creamy coleslaw (GF)  
Roasted golden beet, spinach, toasted almonds & vinaigrette (GF)  
Greek salad (GF)  
House made pickles & relishes

### **BBQ Entrees**

BBQ ribs & chicken with house made BBQ sauce  
Twice baked potatoes with bacon bits, green onions, cheddar cheese sour cream & chives  
Vegetable Skewer

### **Dessert station**

(Choice **ONE** of the following options)  
Mason Jars filled with Wild blueberry cheesecake, Smore chocolate pot & Lemon curd Eton mess  
Hot caramel bread pudding, chantilly cream & Mini fruit tart display  
Build your own strawberry & lemon curd shortcakes & Homemade cinnamon apple crisp  
Freshly brewed coffee, decaffeinated coffee & traditional & herbal tea

## **RECEPTION & LATE NIGHT**

### **CHEF ATTENDED STATIONS**

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

### **Bites:** \$18.00 per dozen

Macaroni cheese with roasted garlic aioli (H)  
Sweet pea risotto with avocado chili sour cream (H)  
Cedar planked salmon risotto with maple chili glaze (H)  
Garlic chicken & artichoke, wild mushroom, parmesan Jerusalem couscous (H)

### **Tarts:** \$18.00 per dozen

Goats cheese, spinach & oven roasted cherry tomato (H or C)  
Cedar planked salmon & basil fete (H or C)  
Boursin & caramelized red onion (H or C)  
Caramelized leek, bacon & brie (H or C)  
Chorizo, chicken, red onion & cheddar (H or C)

### **Bruschetta:** \$18.00 per dozen

Cedar planked salmon caper cream (C)  
Bacon jam & fete, dried fruit chutney (C)  
Fig jam & brie, prosciutto, maple roasted grape (C)  
Crispy bacon, smoked cheddar & tomato jam (C)  
Basil boursin, oven roasted cherry tomato (C)

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

## RECEPTION & LATE NIGHT

### **Toast points: Vegetarian** \$18.00 per dozen

Pulled BBQ mushroom, arugula (H or C)

Cheese dreams - cheddar cream sauce, cheddar, tabasco, worcestershire sauce, dijon mustard (H or C)

Garlic boursin, sautéed mushrooms, sundried tomato jam (H or C)

Fig jam & trio of cheeses (H or C)

Crumbled falafel, goats cheese, caramelized red onion with mint cilantro yogurt (H or C)

### **Toast points: Carnivore** \$20.00 per dozen

Buttered chicken tandoori (H or C)

BBQ chicken & mozzarella (H or C)

BBQ pulled pork & swiss cheese (H or C)

Nova Scotia donair - donair meat, garlic sauce, tomato, onion, cheddar cheese (H or C)

Spicy Cuban cabano - pulled pork, ham, swiss, pickle, cheddar cheese (H or C)

### **Skewers:** \$22.00 per dozen

Pistachio, goat cheese & prosciutto (C)

Chorizo, monterey jack & olive (C)

Moroccan lamb with mint sour cream (H)

Battered sweet & sour pork, ginger sauce (H)

Battered haddock with caper aioli (H)

### **Shooters:** \$22.00 per dozen

Shrimp caesar (C)

Greek chicken with creamy garlic & olive dressing (C)

Tandoori chicken & mint rita (C)

Gazpacho feta olive (C)

Caprese mexican cucumber chili (C)

### **Sliders:** \$24.00 per dozen

Pulled pork with red cabbage slaw (H)

Mint lamb with roasted garlic mayonnaise, pickled onion & arugula (H)

Smoked cheddar beef burger BLT with dijon mustard mayonnaise (H)

Pork chorizo patty with cilantro mayonnaise (H)

Marinated pulled BBQ portobello mushroom & mango slaw (H)

### **Classics:** per dozen

Bacon jalapeno deviled egg \$18.00 (C)

Salmon gravlax on a bagel chip with crème fraiche \$22.00 (C)

Mini lobster profiteroles sandwich, lemon mayo \$26.00 (C)

Pigs n blankets with homemade BBQ sauce \$18.00 (H or C)

English sausage rolls with honey mustard sauce \$18.00 (H or C)

Pepperoni pizza meatballs with spicy tomato sauce \$18.00 (H)

Salmon croquettes, sweet chili citrus dipping sauce \$22.00(H)

Bacon wrapped steak with horseradish cream \$22.00(H)

Lollypop chicken with sweet bell pepper drizzle \$24.00(H)

Hot & spicy chicken meatballs with cilantro lime sour cream \$24.00(H)

Bacon wrapped scallops with coconut curry mayonnaise \$30.00(H)

\*(C) Cold - (H) Hot - (H or C) Hot or Cold

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

## **EMBELLISHMENTS**

Imported & domestic cheese, assorted crackers tray (serves approximately 15 persons) \$135.00

Vegetable crudité with two dips (serves approximately 15 persons) \$70.00

Seasonal fruit platter (serves approximately 15 persons) \$80.00

Pita & assorted dips (serves approximately 15 persons) \$80.00

Deli meat platter with roast beef, smoked ham & turkey breast, & spicy salami with sliced baguette & condiments (serves approximately 15 persons) \$135.00

Side of smoked salmon, sliced red onion, capers, lemon wedges & rye bread (serves approximately 15 persons) \$145

10lb of garlic, white wine & tarragon mussels \$140.00

Sweet Tray – squares, brownies & cookies (2 pieces per person) \$6.00 per person

## **LATE NIGHT IDEAS**

Pizza- two pieces per person (serves 12 persons) \$45.00

Build your own taco bar (serves approximately 20 persons) \$140.00

Soft corn tortillas, pulled pork pulled chicken, salsa, sour cream, avocado, lettuce, cheese, pickled onion

Chili station (serves approximately 20 persons) \$130.00

House made beef chili & sweet potato black bean chili, buttermilk biscuits, basket corn chips, condiments

Build your own mac & cheese bar (serves approximately 20 persons) \$130.00

Mac & cheese, bacon bits, onions, tomato, shredded cheese, smoked salmon & roasted broccoli

Poutine Station (serves approximately 20 persons) \$120.00

Fries, curd cheese & gravy

Chef's special wings - pick from 23 NEW flavors (per dozen) 14.00 (GF)

## **BASKETS**

Potato chips & dip (per basket) 5.00

Mixed nuts (per bowl) 5.00

Trail Mix (per bowl) 6.00

Nachos & salsa (per basket) 7.00

## BEVERAGE SERVICE

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

Standard bar set-up includes the following:

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

	<b>Host Bar</b> Recommended when the host pay for all the drinks their guests consume	<b>Cash Bar</b> Recommended when the individual guests pay for their own drinks
Bar Brands	\$4.75	\$5.50
Deluxe Brands	\$5.75	\$6.50
Liqueurs & 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
<b>PUNCHES</b>		
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 & 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 & Holiday