



Annapolis Basin

CONFERENCE CENTRE

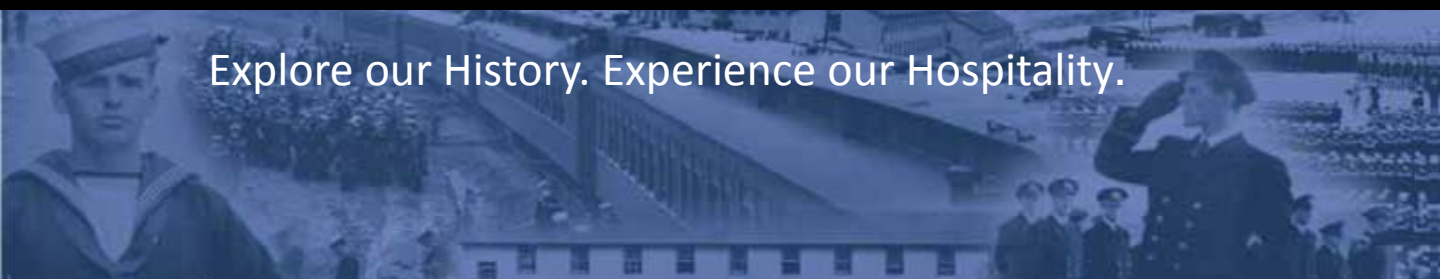
CORNWALLIS • NOVA SCOTIA

2011

Annapolis Basin Conference Centre Menus



Explore our History. Experience our Hospitality.



www.abcc.ca

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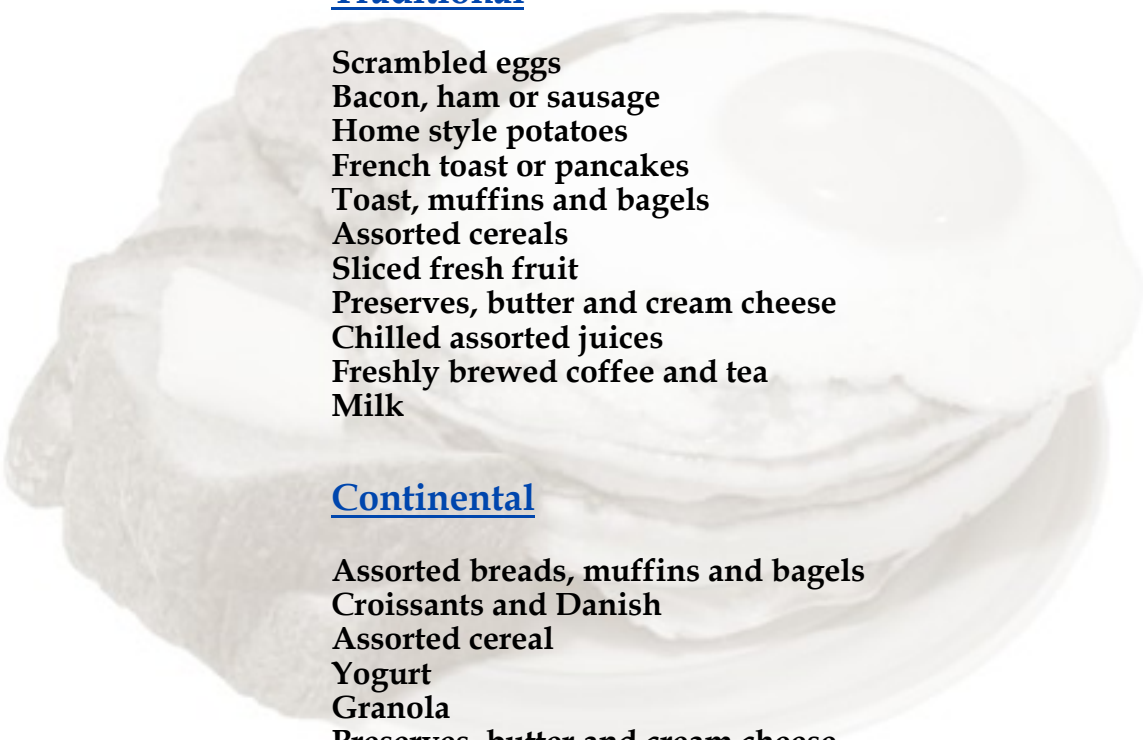
CORNWALLIS • NOVA SCOTIA

Breakfast Buffet

(20 person minimum)

Start your day the right way!

Traditional



- Scrambled eggs
- Bacon, ham or sausage
- Home style potatoes
- French toast or pancakes
- Toast, muffins and bagels
- Assorted cereals
- Sliced fresh fruit
- Preserves, butter and cream cheese
- Chilled assorted juices
- Freshly brewed coffee and tea
- Milk

Continental

- Assorted breads, muffins and bagels
- Croissants and Danish
- Assorted cereal
- Yogurt
- Granola
- Preserves, butter and cream cheese
- Chilled assorted juices
- Freshly brewed coffee and tea
- Milk



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Take a Break

Freshly brewed coffee and tea

Assorted bottled beverages

Assorted muffins, Danish

Bagels and cream cheese

Fresh sliced fruit with vanilla poppyseed yogurt

Whole fruit

Individual assorted yogurt

Domestic and imported cheese tray with fruit

Crudité and dip

Cookies (Your choice of chocolate chip, oatmeal raisin,
orange cranberry, or molasses)

**Bottled juices, water and soda will be charged on a consumption basis.*



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Working Lunches

(20 person minimum)

The Italian One

Caesar salad

Sliced tomatoes, mozzarella and basil salad with an olive oil drizzle

Cheese tortellini with a pesto toss

Penne chicken

Garlic toast

Italian nut cookies, spumoni cookies, pineapple bars

Coffee and tea

Pizza Anyone

Caesar salad, pasta salad

Choose two of the following pizzas:

•Hawaiian •Meat lovers •Vegetarian •Chicken fajita

Éclairs

Tea and coffee

The Old Favorite

Soup of the day

Garden salad

Ham, roast beef, turkey and vegetarian sandwiches on a variety of breads

Homemade cookies and bars

Tea and coffee

Hail to Caesar

Minestrone

Chicken Caesar

Pasta salad

Italian chocolate cake

Tea and coffee



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Working Dinner Buffets

(20 person minimum)

Select two of the following:

Mixed field greens with a pomegranate vinaigrette
Wasabi slaw
Caesar salad with shredded Parmesan

Select one of the following:

Pan seared chicken breast with a cranberry reduction
Maple roasted salmon with an orange drizzle
Roast beef au jus
Pan fried haddock with a pecan butter
Lasagne roll-ups stuffed with ricotta and topped with a roasted red pepper sauce

**The above is served with seasonal vegetables, assorted homemade cookies, cakes, coffee, tea and your choice of mashed potatoes, roasted red potatoes or basmati rice pilaf.*

These menus are samples of our selections.
We would be happy to create a custom menu for your group.



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Plated Dinners

Please choose one selection from each category.

Soup & Salads

Cream of potato and roasted red pepper soup

Butternut squash and apple bisque

Spinach salad with mango and red onions and drizzled

Watermelon and red onion salad with a hint of raspberry

Caesar salad

Entrées

Beef tenderloin with a brandy peppercorn sauce

Pan seared haddock with a lemon cream

Pork tenderloin with a blackberry-merlot glaze

Roast turkey with a sundried cranberry dressing and savory gravy

Hazelnut and mustard crusted rack of lamb

Scallops, haddock and salmon in a mushroom cream sauce served
in a vol au vent

Seared chicken breast with a sage cream

Desserts

Apple Bavarian torte with a cinnamon whipped cream

Blueberry streusel cake with a blueberry glaze

Lemon cream filled crepes with a raspberry coulis

Mango panna cotta

*All meals are served with seasonal vegetables, rolls, coffee and tea.

The above is served with your choice of mashed potatoes, roasted red potatoes, or basmati rice pilaf.



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Receptions & Appetizers

Cold

Bruschetta with goat cheese

Steamed shrimp with cocktail and remoulade sauces

Smoked salmon canapés with fresh dill

California rolls with wasabi dipping sauce

Scallops with a tropical relish on a pita chip

Two salmon mousse on a baguette chip

Crudité & dip

Domestic and imported cheese tray with fruit

Hot

Sausage and fennel strudel

Water chestnuts wrapped in bacon

Smoked salmon and cream cheese wrapped in phyllo

Chicken tandoori bites

Bacon wrapped scallops with a Dijon-maple dipping sauce

Apricot stuffed brie wrapped in puff pastry with apple pieces

Crab, spinach and roasted red pepper dip with assorted chips

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ABCC Food & Beverage Information

Beverages

All alcoholic beverages served in our function rooms and dining rooms are provided by ABCC in accordance with our license with the NSLC. No alcoholic beverages may be brought into a function room from *any* outside source.

Food

Due to provincial health regulations, Annapolis Basin Conference Centre does not allow clients to bring in food from an outside source. We are more than happy to provide any specialty items that you may request.

HST

All items on this menu are subject to 15% tax.

Contact Us

Please contact Kate Bechler for your food and beverage requirements.

Kate Bechler

Food and Beverage Manager, Annapolis Basin Conference Centre
Phone: (902) 638-8602 Ext. 1223
Fax: (902) 638-3101
Email: kbechler@abcc.ca

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