



# *Receptions*

## Receptions at Oceanstone

Before your buffet, plated dinner or on their own, the receptions at Oceanstone are social and elegant. Offering passed canapé hors d'oeuvres and Chef attended stations, our receptions are the perfect way to greet your guests and begin your event.

### Canapés

#### Hot Items

Bacon Wrapped Scallops and Salmon	36.00
Sea Scallops Seared with Garlic and Sherry	32.00
Panko Crusted Black Tiger Shrimp	36.00
Mini Fish and Chips with Tartar Sauce	30.00
Savory Mushroom Tartlet	32.00
Mediterranean Lamb Meatballs	30.00
Spanakopita	30.00
Vegetable Samosas	30.00
Sesame Beef Skewers	32.00
Braised Beef Sliders with Crispy Leeks	48.00

#### Cold Items

Freshly Shucked Nova Scotia Oysters with truffle and white balsamic vinaigrette	41.00
Chilled Black Tiger Shrimp with Cocktail Sauce	36.00
Smoked Salmon with Dilled Cream Cheese, Capers, Shallot and Red Pepper	30.00
Brie Crostini with Apricot Chutney	34.00
Sesame Tuna Tar Tare with Cucumber and Shallot	34.00
Sun Dried and Plum Tomato Bruschetta with Parmesan Cheese	30.00
Individual Crudités with Hummus	30.00
Scallop Ceviche with Coconut Milk, Blueberry and Pickled Red Onion	36.00

All Hors D'Oeuvres and Canapés are **priced per dozen**;  
Displayed fare is also available for the more casual events

Display of International and Domestic Cheese	230.00 (Serves 25)
Vegetable Crudités with Assorted Dips	60.00 (Serves 25)

All prices subject to 18% Service Charge and 15% HST  
All pricing is subject to change without notice

# ***Chef Attended Additional Reception Offerings***

*(Also available as additions to dinner buffets)*

## ***Flambé Station***

*Your choice of black tiger shrimp or sea scallops, sautéed and flamed with sherry*

*\$41.00 per dozen / minimum of eight dozen*

## ***Carvery Station***

*Your choice of:  
(please choose one)*

*Roasted Turkey  
Roast Prime Rib of Beef  
Honey Glazed Ham*

*Freshly Baked Rolls and Creamery Butter  
Fine Condiments  
Au Jus and Complimenting Sauces*

*\$450.00 / Serves 50 people*

## ***Nova Scotia Oyster Bar***

*Freshly Shucked Nova Scotia Oysters  
Cocktail Sauce  
Grated Horseradish  
Lemons*

*\$43.00 per dozen  
Minimum of eight dozen*

## ***Mussel Bar***

*Our Chefs will prepare sauces to complement  
Fresh steamed Nova Scotia Mussels*

*Sauces:  
Green Curry  
Garlic Cream  
Herbed Tomato*

*\$28.00 / Person*

*All prices subject to 18% Service Charge and 15% HST  
All pricing is subject to change without notice*



# *Dinner Menus*

## ***The Oceanstone Maritime Seafood Buffet***

*Whether situated on our ocean view patio or out on the point overlooking the rugged shore,  
this relaxed event has become a most popular way to entertain guests  
in a friendly and fun Maritime fashion.  
This is the true Oceanstone experience!*

### *Seafood Chowder*

*rich & creamy with fresh Maritime seafood*

### *Garden Salad*

*with Oxford Blueberry & Balsamic Vinaigrette*

### *Curry Chickpea Salad*

*cucumber, carrot and bell peppers  
with a toasted golden curry dressing*

## ***Chef Attended Lobster Cracking Station***

*One 1 ¼ Pound Lobster*

*(one per person)*

*Drawn Butter*

*Garlic Butter*

*Bibs*

## ***Chef Attended Grilling Station:***

*(please choose one of the following)*

*New York Strip Loin with Peppercorn Demi-Glace*

*or*

*Atlantic Salmon with Chimichurri*

*Roasted Baby Red Potatoes with Basil and Sea Salt*

*Corn on the Cob*

*Display of Sinful Sweets*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

***Base Price of \$90.00***

***pricing adjustments made with respect to current market price of lobster***

*-With Advanced Notice, Additional Lobsters can be made Available at Market Price Per Lobster-*

*All prices subject to 18% Service Charge and 15% HST*

*All pricing is subject to change without notice*

*All prices are a per person charge*

## *The Oceanstone "Down Home" Lobster Boil*

*An entertaining way to experience the warmth of Oceanstone Maritime hospitality!  
Truly a lobster lover's feast!*

*Rolls with creamery butter*

*Curry Chickpea Salad*  
*cucumber, carrot and bell peppers*  
*with a toasted curry vinaigrette*

*Potato Salad*  
*baby red potatoes, roasted corn*  
*and chipotle aioli*

### *Chef Attended Lobster Cracking Station*

*1 ¼ Pound Nova Scotia Lobster*  
*(One per person)*  
*Drawn Butter*  
*Garlic Butter*  
*Lemons*  
*Bibs*

*Herbed Baby Potato*  
*roasted with Fresh Basil & Thyme*

*Corn on the Cob*

*Display of Freshly Baked Cookies*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

*~arrangements can be made for those with dietary restrictions  
with respect to shell fish allergies~*

*Base price of \$80.00*  
*pricing adjustments made with respect to current market price of lobster*

*-With Advanced Notice, Additional Lobsters can be made Available at Market Price Per Lobster-*

*All prices subject to 18% Service Charge and 15% HST*  
*All pricing is subject to change without notice*  
*All prices are a per person charge*

## *Captain's Mess Buffet*

*Freshly baked rolls*

*Garden Salad*  
*with Sweet Onion Vinaigrette*

*Caesar Salad*

*Curry Chickpea Salad*  
*cucumber, carrot and bell peppers*  
*with a toasted curry vinaigrette*

***Please Choose Two Items for Your Dinner:***

*Strip Loin Steak*  
*Atlantic Halibut*  
*Atlantic Salmon*  
*Chicken Breasts*

***Please Choose Two Sauces for Your Dinner:***

*Chimichurri Sauce*  
*Red Curry and Coconut Milk*  
*Tomato and Lime Creole Sauce*  
*Port Wine Demi-Glace*  
*Roasted Onion Cream Sauce*

*Roasted Baby Red Potatoes with Basil and Sea Salt*

*Corn on the Cob*

*Display of Sweets & Cookies*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

***\$58.00***

*All prices subject to 18% Service Charge and 15% HST*  
*All pricing is subject to change without notice*  
*All prices are a per person charge*



## *Signature*

### *Plated Dinner*

*The Oceanstone Signature Plated Dinner  
This is the ultimate Oceanstone dining experience.  
Guaranteed to impress!*

*-The Menu-*

#### ***Oceanstone Garden Salad***

*Mixed greens tossed with Bulwark Cider vinaigrette  
Plated with blueberries, crumbled goat cheese, almonds and pickled red onion*

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#### ***Surf and Turf***

*Caramelized sea scallops, bacon wrapped Pork Tenderloin,  
cardamom infused sweet potato puree and steamed asparagus*

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#### ***Earl Grey Crème Brulee***

*with fresh berries*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

*\$75.00*

*All prices subject to 18% Service Charge and 15% HST  
All pricing is subject to change without notice  
All prices are a per person charge*



# *The Maritimer Plated Dinner*

*There is a \$10 per person fee to offer a choice of entrée.*

## *Carrot & Ginger Soup*

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## *Prosciutto Wrapped Atlantic Halibut*

*with leek & mushroom fricassee, roasted baby potato & fresh vegetables*

~or~

## *Seared Atlantic Beef Tenderloin*

*Plated with chimichurri sauce, duchesse potato & vegetable bundle*

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## *Cranberry Lemon Cheesecake*

*plated with blackberry coulis*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

*\$55.00*

*All prices subject to 18% Service Charge and 15% HST*

*All pricing is subject to change without notice*

*All prices are a per person charge*

# *The Main Sail Plated Dinner*

*There is a \$10 per person fee to offer a choice of entrée.*

## *Garden Salad*

*with blueberries, almonds, crumbled goat cheese  
and pickled red onions*

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## *Pepper Crusted Pork Tenderloin*

*With smashed red potato, fresh vegetables  
& blackberry demi glace*

*or*

## *Stuffed Chicken Breast*

*Stuffed with brie and spinach, with a steamed vegetable bundle  
smashed red potato and red onion cream sauce*

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## *Sticky Date Pudding*

*with fresh berries, whipped cream & toffee sauce*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

*\$58.00*

*All prices subject to 18% Service Charge and 15% HST*

*All pricing is subject to change without notice*

*All prices are a per person charge*

## ***First Mates' Plates***

*There is a \$10 per person fee to offer a choice of entrée.*

### ***Red Curry Coconut Milk Soup***

*Shiitake mushrooms, red pepper and scallions in a  
savory coconut milk broth*

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### ***Glazed Atlantic Salmon***

*Baked with a maple Dijon glaze on planks of cedar,  
plated with chive mashed potato and steamed vegetable bundle*

*or*

### ***Vegetarian Curry***

*Sauteed seasonal vegetables with edamame beans  
and thai red curry and coconut sauce*

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### ***Earl Grey Crème Brulee***

*Infused custard, torched with brown sugar  
and topped with berries and toasted coconut*

*Fresh Coffee, Decaffeinated Coffee and International Teas*

**\$60.00**

*All prices subject to 18% Service Charge and 15% HST*

*All pricing is subject to change without notice*

*All prices are a per person charge*