

Platters

Serves 12 People

BACON WRAPPED SCALLOPS \$50

One dozen hand-made bacon wrapped Atlantic scallops

SPINACH DIP & NAAN BREAD \$70

Creamy baked spinach dip, served with toasted garlic naan triangles.

FRESH FRUIT \$65

Fresh sliced pineapple, honeydew, cantaloupe and grapes (depending on availability).

WING PLATTER \$90

5 lbs of crispy deep-fried chicken wings. Served with hot and honey garlic sauce.

VEGETABLES & DIP \$38

Selection of carrots, celery, cucumber, bell peppers and broccoli. Served with ranch for dipping.

FRESHLY BAKED COOKIES \$25

White chocolate macadamia, chocolate chip, double chocolate and oatmeal raisin.

BROWNIE PLATTER \$25

Double fudge iced brownie

MUFFINS & PASTRIES \$25

A selection of freshly baked muffins and pastries.

Beverages \$3 each

Coffee & Tea | Milk | Coke Products | Dasani Water
Perrier Sparkling Water

Cash & Host Bar

DOMESTIC BOTTLED BEER 341ml \$6.25

SPIRITS 1oz \$6

Smirnoff Vodka, Crown Royal, Captain Morgan Rum, Tanqueray Gin

HOUSE WINES 5oz \$9 | 8oz \$13 | btl \$39

Red - Trapiche Reserve Malbec

White - Boira Pinot Grigio

Chef's Catering Collection

Treat your guests for your special event to restaurant quality prepared food. Perfect for entertaining large groups of 6 or more. Available for pick up. 48-hour notice required. Prices are per person. Call or email your order to: (902) 446-4243 | redwood@graftonconnor.com

CLUB WRAP \$16 pp - Grilled chicken, cheese blend, diced tomato, lettuce, bacon bits, onion aioli, flour tortilla

CHICKEN WINGS \$17 pp - 10lbs of crispy wings tossed in your choice of bourbon BBQ, honey garlic, hot or buffalo sauce

CAESAR SALAD \$14 pp - Romaine lettuce, bacon, croutons, parmesan, house-made roasted garlic dressing

CHOPPED SALAD \$12.50 pp - Spring mix, bacon bits, diced tomato, cheese blend, green onions, cucumber, hardboiled egg, buttermilk chive dressing

BEET & GOAT CHEESE SALAD \$13.50 pp - Tender greens, house-made honey dijon & red wine vinaigrette, crumbled goat cheese, poached beets, candied walnuts

THREE-CHEESE RAVIOLI \$17 pp - Fresh ravioli, house tomato sauce, Grana Padano, chives

CHICKEN SOUVLAKI \$22 pp - Grilled chicken brochettes, lemon potatoes, grilled vegetables, tzatziki

TRUFFLE CHICKEN \$16 pp - Pan-seared dredged chicken breasts, mushroom medley truffle sauce

BLACKENED SALMON \$22 pp - Pan-seared blackened Atlantic salmon, maple brown butter, Cajun pickle

CURRY CHICKEN PENNE \$16.50 pp - Sautéed chicken, curry cream sauce, toasted coconut, chives, garlic bread

Garlic Mashed Potatoes \$5 pp | Roasted Potatoes \$5 pp

Chef's Vegetables or Grilled Vegetables \$5 pp

Salad Upgrades: Add Chicken \$5 pp | Add Salmon \$10 pp



Catering menu



CONTACT FOR CATERING & RECEPTIONS:

Ryan Hanson - Meeting Room Coordinator
(902) 443-4990 | rhanson@futureinns.com

Future Inns Halifax Hotel & Conference Centre

30 Fairfax Dr. - The Future Inns Hfx | Halifax, Nova Scotia B3S 1P1

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Breakfast

Minimum 12 People

CONTINENTAL BUFFET BREAKFAST \$16/person

Assortment of freshly baked muffins & pastries, selection of cereals & chilled milk, fresh fruit tray, fruit juices, coffee & tea

REDWOOD HOT BUFFET BREAKFAST \$20/person

Scrambled eggs, bacon & sausage, home fries, toast, preserves, fresh fruit tray, coffee & tea



Break Time

Minimum 12 People

FROM THE BAKERY \$9/person

Assortment of muffins & pastries, coffee & tea

ON THE LIGHT SIDE \$12/person

Fresh fruit tray, assortment of muffins, fruit juices, coffee & tea

BOXED BREAKFAST \$8/person

Granola bar, whole fruit, bottled juice

TORTILLA CHIPS \$4/person

Served with salsa. *Add guacamole \$3*



Luncheons

Minimum 12 People

ASSORTMENT OF SANDWICHES

Soup \$18/person | Salad \$19/person

Soup & Salad \$22/person

Curry chicken salad, curry chickpea salad, classic BLT sandwich, buffalo chicken wrap, chicken Caesar salad wrap, beer-battered fish wrap

Add seafood rolls \$8/person.

BAKED PASTA BUFFET \$22/person

Choice of: mac & cheese, chicken broccoli penne or Italian chicken pasta. Served with Caesar salad, freshly baked cookies, garlic bread, coffee & tea

GRILLED CHICKEN \$23/person

Grilled chicken breast, mixed greens salad, roasted potatoes, freshly baked cookies, coffee & tea

STIR FRY \$22/person

Chicken, beef or vegetable stir fry, rice, Asian cucumber salad, freshly baked cookies, coffee & tea

TACO BAR \$20/person

Choice of tortilla wraps or rice for taco bowls with choice of chicken or beef. Served with red onion, tomato, shredded lettuce, salsa, sour cream, shredded cheese, mixed greens salad, freshly baked cookies, coffee & tea



Dinner Buffets

\$38 Per Person Min 24 people

Includes Chef's seasonal vegetables, fresh bread and coffee & tea.

APPETIZERS (SELECT TWO)

Mixed greens salad & dressings, Caesar salad, house soup

ENTRÉES (SELECT ONE) *Add extra entrée for \$12*

Roasted turkey with savory dressing & house made gravy
Atlantic salmon with maple-ginger glaze
Curry chicken with naan
Tenderloin tips & mushroom truffle gravy
Roasted carved striploin & demi **Additional charge - market price*

COMPLIMENT YOUR BUFFET (SELECT ONE)

Garlic mashed potato, roasted potato, rice pilaf, steamed white rice

DESSERT (SELECT ONE)

New York cheesecake, chocolate fudge brownie cheesecake, Pie: apple, blueberry, lemon meringue, coconut cream

