

## Platters

Serves 12 People

### BACON WRAPPED SCALLOPS \$50

One dozen hand-made bacon wrapped Atlantic scallops

### GRILLED CORN DIP \$60

Charred sweet corn, spices, cream cheese, triple blend cheese, green onions, corn tortilla chips

### 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 \$40

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 \$50

Double fudge iced brownies

### MUFFINS & PASTRIES \$25

A selection of freshly baked muffins and pastries

## Beverages \$3.50 each

Coffee & Tea | Bottled Juice - Apple or Orange  
Coke Products | Dasani Water | Perrier Sparkling Water

## Cash & Host Bar

### DOMESTIC BOTTLED BEER 341ml \$6.50

### SPIRITS 1oz \$7.50

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

### HOUSE WINES 5oz \$10 | 8oz \$14 | btl \$42

Red - Les Jamelles Pinot Noir

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](mailto:redwood@graftonconnor.com)

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

**CHICKEN WINGS \$18 pp** - Crispy wings tossed in choice of bourbon BBQ, honey garlic, hot, buffalo, or lemon pepper

**CAESAR SALAD \$15 pp** - Romaine lettuce, bacon, croutons, parmesan, house-made roasted garlic dressing

**CHOPPED SALAD \$16 pp** - Spring mix, bacon bits, diced tomato, cheese blend, green onions, cucumber, hardboiled egg, buttermilk chive dressing

**BEEF & GOAT CHEESE SALAD \$16 pp** - Tender greens, house-made honey dijon & red wine vinaigrette, crumbled goat cheese, poached beets, candied walnuts

**THREE-CHEESE RAVIOLI \$20 pp** - Fresh ravioli, house tomato sauce, Grana Padano, chives

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

**TRUFFLE CHICKEN \$18 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 \$20 pp** - Sautéed chicken, curry cream sauce, toasted coconut, chives, garlic bread

### SIDES & ADD-ONS

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

Chef's Vegetables or Grilled Vegetables \$5 pp

Salad Add-ons: Grilled Chicken \$5 pp | Crispy Chicken \$6 pp

Salmon \$10 pp



# Catering menu



### CONTACT FOR CATERING & RECEPTIONS:

Ryan Hanson - Meeting Room Coordinator  
(902) 443-4990 | [rhanson@futureinns.com](mailto: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 pp

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

### REDWOOD HOT BUFFET BREAKFAST \$20 pp

2 Scrambled eggs, 2 strips bacon & 1 sausage, home fries, toast, preserves, coffee & tea



## Break Time **Minimum 12 People**

### FROM THE BAKERY \$10 pp

Assortment of muffins & pastries, coffee & tea

### ON THE LIGHT SIDE \$12 pp

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

### BOXED BREAKFAST \$8 pp

Granola bar, whole fruit, bottled juice

### TORTILLA CHIPS \$4 pp

Served with salsa. *Add guacamole \$3*



## Luncheons **Minimum 12 People**

### ASSORTMENT OF SANDWICHES

**Choice of 3:** curry chicken salad, curry chickpea salad, classic BLT, buffalo chicken wrap, chicken Caesar salad wrap, or beer-battered fish wrap, with the following side:

**Soup \$19 pp | Salad \$20 pp | Soup & Salad \$23 pp**

### BAKED PASTA BUFFET \$25 pp

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 pp

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

### STIR FRY \$22 pp

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

### TACO BAR \$25 pp

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 **\$45 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

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, lemon meringue, strawberry rhubarb)

