

Dalvay By The Sea – Catering Menu 2018

COFFEE & NUTRITION BREAKS

Morning Kick Start

Greek yogurt
Fresh fruit skewers
House Granola
Fruit juices
Herbal teas
17.00/person

Gardener's Break

Freshly baked biscuits and jam
House banana bread
Seasonal berries and cheese
coffee and tea
12.00/person

English Afternoon

Freshly baked pastries
Bowl of fresh seasonal berries
Cucumber and egg salad sandwiches
Coffee and tea
15.00/person

Parisian Après - Midi

Freshly baked loaves
Assorted fine cheeses, crisps and grapes
Chef's chocolate treat
Coffee and tea
17.00/person

Mediterranean Mid -Day

Roast garlic hummus
Tzatziki and grilled vegetables
Greek pita wedges
Assorted olives and cheeses
San Pellegrino
19.00/person

Sweet Side of Dalvay

Freshly baked cookies
Chef's chocolate treats
Chocolate dipped strawberries
Coffee and tea
16.00/person

Individual Items

Assorted juices (apple, orange, grapefruit) 3.00
Coffee 2.50
San Pellegrino 4.00
Freshly baked cookies 3.00
Bagel /cream cheese 4.00

Freshly baked muffins 3.00
Fresh fruit salad 5.00
Whole Fruit (apple, orange, banana, pear)
Breakfast cereal bars 3.00
Breakfast pastries 3.50
Fresh biscuits / house jam 4.00

Thank you & Bon Appetit

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BREAKFAST MENUS

Plated Breakfast

Morning Comfort

Scrambled eggs
Choice of ham, bacon or sausage
hash browns
Fresh seasonal fruit
Coffee or tea
Assorted juice (apple, orange, grapefruit)
18.00/person

Lazy Day Summer Breakfast

Choice of Pancakes or French toast with
Acadian maple syrup
Double smoked bacon or sausage
Marinated strawberries and cream
Coffee or tea
Assorted juices (apple, orange, grapefruit)
16.00/person

Buffets

Minimum 20 people

The Continental

Seasonal sliced fresh fruit and berries
Freshly baked muffins
Assorted cold cereals and milk
Boiled eggs
House granola
Coffee, tea and fruit juice
18.00/person

Dalvay Morning

Seasonal fresh fruit and berries
Assorted cold cereals and milk
House granola
Freshly baked muffins
Scrambled eggs
Hash browns
Double smoked bacon
Sausage links
French toast, Acadian maple syrup
Coffee and tea
Assorted fruit juices
21.00/person

LUNCH MENUS

Thank you & Bon Appetit

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Buffet Lunch

(minimum 20 people)

The East Coast'er

Fresh biscuits, rolls & whipped butter
Platter of condiments and preserves
Crock of clam chowder
Fish cakes and house beans
Traditional potato salad
Three bean salad
Garden greens salad
Blueberry grunt and fresh whipped cream
Coffee and tea
30.00/person

The Barbecue

Watermelon basket fruit salad
Country cornbread
Pineapple coleslaw
Traditional potato salad
Choice of oz barbequed burger or KJL
meats barbequed sausage
Basket of buns and Kaiser
Berry shortcake
Coffee and tea
30.00 /person

The Deli Board

Platter of shaved deli meats
(please pick two) black forest ham, prosciutto, German salami, roast beef, smoked meat, chicken
European style potato salad
Grilled vegetable orzo salad
Roast garlic hummus and crisps
Selection of local and imported cheeses
Basket of assorted breads, wraps, pitas
Platter of toppings - sliced cheddar and Swiss cheeses, artisan greens, dill pickles, tomato, red onion
Platter of condiments - dijon, and traditional mustards, mayonnaise
Potato chips
Freshly baked cookies
Coffee & Tea
30.00/person

Plated Lunch

(please select one appetizer, main course & dessert)

Thank you & Bon Appetit

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Appetizers

Seasonal soup selection

Classic Caesar salad

Island greens with grape tomatoes, cucumber, goat cheese & house dressing

Spinach salad with mandarin oranges red onion & tomato raspberry dressing

Seafood chowder (add 5.00 per person)

Entrees

Fish n chips with tartar sauce and coleslaw

Grilled island beef burger

Tomato and vegetable curry with jasmine rice

Buttermilk chicken tacos with Spanish rice

Pulled pork and black bean flatbread with Manchego cheese

Shrimp and orzo with roasted fennel and tomato

Desserts

Strawberry shortcake with lemon curd

Warm apple crisp with bourbon caramel sauce

Double chocolate brownie & vanilla ice cream

Blueberry bread pudding with cream and mint

Chocolate cake with boiled icing and strawberries

three courses - 30.00/person

two courses - 25.00/person

entree - 19.00/person

Boxed Lunch To-Go

(please select one item from each category)

Sandwich - ham and swiss, roast beef and cheddar, turkey and sprouts, tuna and apple, chicken salad

Fruit - apple, orange, banana, pear

Snack - potato chips, yogurt, granola bar

Dessert - cookies, squares

Beverage - bottled water, apple juice, orange juice, iced tea

17.00/person

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DINNER MENUS

Buffet Dinner

House made bread and whipped butter
Seasonally inspired soup and crackers
Steamed PEI mussels with herbed butter
Platter of condiments and preserves

Salad Selection |please select 3|

Baby greens with seasonal vegetables and grape tomatoes
European style potato salad
Pineapple chive coleslaw
Grilled vegetable & quinoa salad with mango curry dressing
Classic Caesar salad
Roasted beet and apple salad with goat cheese and raspberry dressing
Watermelon blackberry and ricotta salad with Meyer lemon dressing
Orzo and roasted cauliflower salad with parmesan and basil

Starches Selection |please choose 2|

Maple rosemary roasted baby red potatoes
Avonlea cheddar whipped potatoes
Brown butter sage whipped potatoes
Fingerling potatoes
Candied Sweet potato
Basmati rice and bell peppers
Wild rice with pecans and cranberries
Twelve grain pilaf

Entrees |please select 2|

Apple and sage roast chicken
Southern inspired black pepper chicken
Roast turkey and dressing
Shaved beef roulades with au jus
Caramelized pork loin with pear and cinnamon au jus
Potato crusted haddock loins with fennel chow
Sesame crusted atlantic salmon with orange peppercorn beurre blanc
Roasted vegetable and black bean paella
Baked pasta with penne, chicken and shitake mushrooms

Desserts |please select 1 dessert|

Dalvay's signature sticky toffee pudding with warm toffee sauce
Seasonal berry trifle with fresh cream and white chocolate
Platter of assorted loaves, cookies and tarts
Flutes of dark and milk chocolate mousse
Warm apple crisp with fresh cream and caramel sauce
Blueberry grunt with cinnamon cream
|includes coffee & tea|

50.00 per person

Thank you & Bon Appetit

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Plated Dinner

Appetizers |please choose one|

Sweet potato bisque with herbed falafel and creme fraiche
Baby greens with grape tomatoes, goats cheese and grilled vegetables
Market mushroom bisque with black garlic and chives
Grilled romaine wedge salad with gouda, bacon and tomato
Three sisters salad with, corn, squash and black beans with ginger dressing
Watermelon, blackberry ricotta salad with a Meyer lemon dressing
Roasted beet and apple salad with goat cheese and raspberry dressing
Yukon gold potato bisque with bacon and cheddar

Entrees |please select one|

Pan seared Atlantic salmon with fennel beurre blanc, roast potato hash, petite carrots - ~~48~~
Roast halibut loin with sweet corn chowder, potato celeriac pave, asparagus - ~~50~~
Potato crusted haddock loins, leek compote, roast potato hash, charred baby bok choy - ~~43~~
Pan roasted beef tenderloin with Madagascar reduction, Avonlea cheddar whipped potatoes, petite carrots - ~~55~~
Roast pork tenderloin, grain mustard crumble, pear jus, potato celeriac pave, asparagus - ~~43~~
Pear and brie stuffed chicken supreme, thyme jus, roast potato hash, petite carrots - ~~44~~
Southern inspired chicken with black pepper crust, pan gravy, hushpuppies, okra casserole, cheddar whipped potatoes - ~~44~~
Roasted vegetable, appaloosa bean casserole, herbed quinoa - ~~40~~
Roast rack of lamb blackberry port reduction, brown butter whipped potatoes, petite carrots - ~~56~~

Desserts |please select one|

Phyllo wrapped cheesecake, strawberry coulis, whipped cream
Marinated strawberry Napoleon, lemon curd, puff pastry, vanilla cream
Dalvay's signature sticky toffee date pudding, toffee sauce, vanilla bean ice cream
Flute of dark chocolate Kalhua mousse, shaved white chocolate, whipped cream
Warm, apple fritters, cinnamon sugar, whipped cream, sour cream ice cream

All meals served with fresh rolls & whipped butter, coffee & tea

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RECEPTION MENU

Cold Hors D'oeuvres

- Sesame crusted goat's cheese - 27
- Gazpacho shooters - 24
- Smoked salmon lollipops - 42
- Snow crab and cilantro spoons - 36
- Vegetable rice wraps & peanut sauce 27
- Lobster Napa salad rice paper wraps - 42
- Lobster stuffed cherry tomatoes with fennel marmalade - 42
- Chick pea and feta Crostini - 24

- Strawberry goats cheese bruschetta – 27
 - Double smoked bacon wrapped sea scallops 36
 - Savory chicken satays with peanut sauce - 24
 - Lamb sliders with chimichurri sauce - 30
 - Prosciutto wrapped asparagus bundles – 27
 - Lobster, shitake dumplings with ponzu sauce -42
 - Snow crab and asiago cakes with papaya relish - 36
 - Tempura lobster with blood orange aioli - 42
 - Shrimp risotto spoons - 36
 - Snow crab stuffed cremini mushrooms - 36
 - Smoked salmon and pea fritters with caraway cream - 30
 - Prosciutto wrapped Duck crostini - 36
 - Thai beef skewers - 30
 - Goat cheese and roast red pepper polenta - 24
- [all hot and cold Hors D'oeuvres are priced per dozen]

Hot Hors D'oeuvres

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Chef Stations and Platters

Platters

Vegetable Crudit  with herb dip - 3.00 per person

Locally sourced cheese tray with berries olives and crisps - 8.50 per person

Fresh seasonal fruit and berry platter with yogurt dip - 6.00 per person

Roast garlic hummus and grilled pita wedges - 5.00 per person

Smoked salmon mirror with capers, lemons rye bread, horseradish -10.00 per person

Steamed island mussels - 6.00 per person

Chilled island oysters on a half shell with classic garniture 3pc average - 9.00 per person

Spinach artichoke dip with grilled pitas - 5.00 per person

Chocolate dipped fruit - 7.00 per person

Stations

What a shukin day

A selection of prime local oysters shucked to order by one of our chefs, served with island vodka tabassco sauce, citrus wedges, cocktail sauce, and pink pepper mignonette - 15.00 per person

A chef and his pans

Your choice of the islands finest seafood cooked to order by our chef

Sea scallops with tomato bacon and garlic flamb 

Steamed local mussels with shallots, garlic and apple cider

Steamed quahogs with garlic, black pepper butter and white balsamic vinegar

[market price]

Where's the beef

Slow roasted hip of beef chef carved and served with crisp rolls, choice mustards, horseradish & savory au jus - 15.00 per person - minimum 50 people

Island potato bar

Creamy whipped island potatoes served with your choice of seafood diablo, curried chicken, scallions, shredded cheddar, bacon bits, sour cream, herbed whipped butter - 15.00 per person

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Executive Chef – Ryan Janssens

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