



HOLIDAY MENU

*your classic
holiday party*

with elegant plated dinners,
savory hors d'oeuvres,
bubbly champagne
& decadent dessert

Royal Nova Scotia Yacht Squadron
2372 & 2308 Purcell's Cove Road
Function Manager, Marriann Creelman
(902) 477-5653 Ext 1 + 102



PLATED DINNERS

Price Per-Person Pending
Your Choice of Entrée



appetizers

SALAD

Caesar, Spinach, Mesclun Green

or

SOUP

Roasted Butternut Squash, Roasted Red Pepper, Seafood Chowder

entrees

GLAZED SALMON (\$35++pp)
Oven-Poached with Maple Glaze

TRADITIONAL ROAST TURKEY (\$30++pp)
A Traditional Carvery with Savoury Stuffing

PRIME RIB (\$45++pp)
Slow-Roasted and Served with Yorkshire Pudding
*Minimum 20 Servings

ROAST PORK LOIN (\$30++pp)
Roast Pork Loin with Orange or Cranberry Glaze

CHICKEN SUPREME (\$35++pp)
Bacon-Wrapped Stuffed Chicken Supreme
with Wild Mushroom Herb Sauce

ALL ENTREÉS INCLUDE
Chef's Choice of Seasonal Vegetables,
Warm Rolls with Butter and Your Choice of Mashed
Potatoes, Roasted Baby Red Potatoes or Rice Pilaf

desserts

Acadian Apple Crisp with Whipped Cream
Belgian Chocolate Mousse Torte
Gingerbread, House-Made Apple Sauce and Whipped Cream
Lemon Cream Cake

Complimentary Coffee and Tea





BUFFET DISHES

Price Per-Person \$49.95++
For Your Choice of Entrée

salads

CAESAR

Romaine, Croûtons, Applewood Bacon and Parmesan

SPINACH

Spinach Leaves, Dried Cranberries, Sliced Almonds and Mandarin

CAFÉ

Mix with Tomato, Cucumber, Carrot, Red Onion

entrées (CHOICE OF TWO)

PINEAPPLE-GLAZED HAM

The Perfect Blend of Sweet and Savoury Flavours

ROAST HIP OF BEEF AU JUS

Tender Cuts Complete With Home-Made Au Jus

CARVED ROAST TURKEY

Herbed and Delicately Roasted

Chef's Choice of Seasonal Vegetables, Warm Rolls with Butter
and Your Choice of Mashed Potatoes, Roasted Baby Red Potatoes or Rice Pilaf

desserts

Lemon Cream Cake

Triple Chocolate Torte

Tuxedo Cake

Annapolis Apple Crisp

Complimentary Coffee and Tea or Christmas Cranberry Punch



COCKTAIL

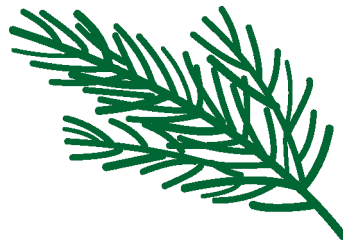
hors d'oeuvres

(BY THE DOZEN)

Bacon-Wrapped Scallops	(\$29++)
Bacon-Wrapped Salmon	(\$29++)
Chilled Shrimp and Cocktail Sauce	(\$29++)
Sweet Chili Chicken Satay	(\$22++)
Steak and Pepper Skewer	(\$21++)
Tomato, Basil and Goat Cheese Tartlet	(\$20++)
Spanakopita	(\$20++)
Vegetable Spring Rolls	(\$20++)
Brie and Hot-Pepper Jelly on a Baguette	(\$20++)
Barbeque Meatballs	(\$18++)

platters

World Renowned Cheese and Cracker Board (PER-PERSON)	(\$5.50++)
Crudités with Ranch Dip (PER-PERSON)	(\$3.55++)
Nachos, Crisp Pita Bread, Salsa and Sour Cream (PER-PERSON)	(\$3.50++)
Side of Atlantic Smoked Salmon *Serves 25 to 30 guests Served with Cream Cheese, Capers, Red Onion and Lemon	(\$135++)
Warm Camembert Wheel *Serves 25 to 30 guests Served with Toasted Almonds and Raspberry Coulis	(\$65++)



EVENT SPACES



CLUBHOUSE, COMMODORE'S ROOM (\$100)

Historic and charming room overlooking the Northwest Arm.

CLUBHOUSE, DINING ROOM (\$100)

Modern space with sophisticated elegance that opens onto our patio.

SARAGUAY, MAIN LEVEL DINING & LOUNGE

Bright and airy space with panoramic ocean vistas. (\$1000)

SARAGUAY, LOWER LEVEL & TERRACE

Intimate dining or party room that flows into an open terrace. (\$500)

We are expert hosts

We're expert hosts when it comes to social events, corporate luncheons, group bookings celebrating a holiday party, anniversary or any event in between.

Our waterfront property offers a selection of venue spaces to serve as your backdrop, while our team works with you to curate the perfect food & beverage pairing for your function.

Menus are subject to 15% hst and 15% gratuity



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