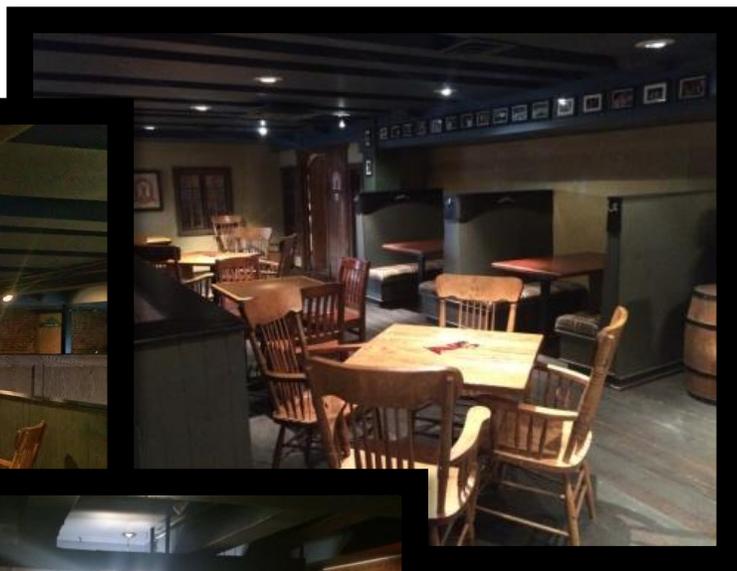
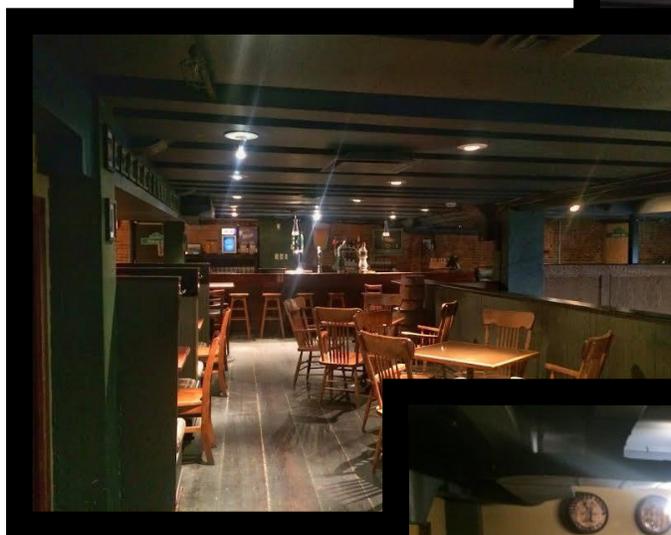


RED STAG TAVERN CATERING MENU



RED STAG TAVERN CATERING

(Multi-Use Venue)

It's more than great food and service ... It's the experience!

Thank you for considering The Red Stag for your future event. Whether your function is for 10 guests or 10,000 guests, we will provide you with a memorable experience at either our location or the site of your choice

From meetings, conventions and conferences to weddings, private parties and outside catering functions, our professional catering team is fully equipped to deliver the best experience for you and your guests. The following pages include a variety of menu items and sample menu ideas that suit any budget. We will be happy to assist you in choosing the most suitable selection and if there are items you wish to see, just ask and we will do our best to accommodate to create the perfect menu for you!

We pride ourselves on attention to detail, and will work with you on the planning process; no question is too big or too small. Our mission is for you to relax, be worry free, and for you and your guests to have a memorable experience.

Please call 902.422-0275 for any queries or special requests you may have.

Yours in hospitality,

Kevin Cogswell
General Manager

GETTING STARTED – MENU CREATION

Where to start

Planning a party can be intimidating and determining a starting point just as challenging. Some points to think about are:

1. **FORMAT:** Format is a great place to start for many events: are you looking for a relaxed, casual evening or more formal service? Is it a networking, social event where guests are supposed to mingle, or is it a structured gathering with a set agenda? Think about how you want your guests to feel and the type of environment you would like to be in.
2. **TIME OF DAY:** Time of day is another consideration. Will your guests be expecting a meal or will snacks suffice? Do you need to offer food at all?
3. **TIME OF YEAR:** Season is yet another factor – do you need warm comfort food or lighter fare?

FINGER FOODS

How do you determine what to serve?

A casual event could call for Nachos and Sweet and Sour Meatballs, but if you're planning the company retirement reception, Bacon-Wrapped Scallops and Lobster Skewers would be more appropriate. An after-work event means you will be serving hungry guests looking for substantial items such as Red Stag Mini Burgers while an evening event will require only light snacks of Spanakopita and Bruschetta.

How much to serve, you ask? Time of day is the primary determining factor. If you are hosting an event over a meal period, your guests will be expecting to be fed accordingly. Allow 10 to 12 hors d'oeuvres per person if you're serving over a meal time and make them substantial. Include Red Stag Minis and Quinoa Rolls to help fill the void. Mid afternoon coffee break gatherings should offer four to five pieces per person and should be more snack oriented. If it's an evening affair, your guests will probably have dined before coming so two to three hors d'oeuvres per person should be fine. Go light with Haddock Bites or Bruschetta so your guests aren't ready for bed before they're ready to leave. Remember, this is a guide and you know your guests best. If your event is a gathering of vegetarians, the distribution is going to be different.

Should food be served and if so, when? Again, format is an important factor. If you're planning a casual, drop-in event, it's a good idea to have some items, like a Veggies and Dip Tray, set out for early arrivals to snack on, and you may want to consider setting your choices up in a buffet format, so guests can help themselves as they like. For more formal gatherings, you will want to arrange to have items circulated among guests, ensuring everyone has the chance to try everything. We will work with you to arrange timing for delivery so an assortment of items is available throughout the event.

SERVED MEALS

If you plan to offer a meal for your gathering, the same types of factors should be considered in planning your menu. The following page offers the building blocks for menus we have had great success with in the Red Stag.

How do you determine what to serve? A casual event could call for The Backyard BBQ Buffet, but if you are planning the client appreciation event then the Maritime Kitchen Party may be more appropriate. A lunch and learn means you could be serving our Soup du Jour and Deli Sandwiches while an evening event will require something more substantial, such as a Red Stag Striploin. If it is winter, you will want to offer comfort food options like Roast Turkey Dinner, but in the middle of July, salads and corn on the cob would fit the bill. This is another situation where knowing your guests is important – if you’re entertaining clients from out of town, offer something with a Maritime flavor like Seafood Chowder and Pan-Fried Haddock.

How much to serve, you ask? Time of day is the primary determining factor. Breakfast and lunch events tend to be light, offering a single course with potentially a dessert for your lunch menu. Dinner options usually offer three to four courses.

What about options? It’s difficult to satisfy everyone’s taste, so give some thought to who has been invited. Be aware of any dietary restrictions, such as vegetarians, gluten allergies, or special needs your guests may have and be sure to talk to us about accommodating them. Do you have kids in the group who will require a smaller portion or an alternative meal? These are all details that, when dealt with in advance, will make your event run smoothly.

Should food be served or is a buffet better? As is the case with cocktail receptions, format is a key factor in determining service style. A casual gathering where guests are encouraged to interact and socialize may be best served using a buffet format. If your event is more structured and a formal agenda needs to be accommodated, a table service may be a better option for you. Consider a combination of the two, with appetizers and entrees being served and dessert offered in a buffet format. Again, think of the feeling you want your guests to have and we will help you find the best format to fit the occasion.

OFF-SITE CATERING

While we do have a beautiful private space on our second-level to host your event, we can also bring any event to you. Cocktail receptions or served meals can be accommodated at the location of your choice, and we’ll even help with arranging any rentals you may require.

Whatever your event, we will work with you to make it perfect. Use this information to get a head start on your planning, or leave it all to us. Call and tell us what you want to do and we’ll put together some ideas to get you started, and work with you until you’re satisfied and your guests have left happy.



APPETIZERS

(MINIMUM ORDER OF 3 DOZEN PER ITEM IS REQUIRED PER ORDER)

SEAFOOD

Maple Glazed Salmon Sticks

Marinated Atlantic salmon in local maple syrup, skewered, and baked until tender.

\$39.99/dozen

Bacon Wrapped Scallops



A Nova Scotia favorite of our fresh Atlantic scallops wrapped in bacon and then tossed with local maple syrup and grainy mustard with just a hint of lemon to finish them off.

\$33.99/dozen

Tropical Coconut Shrimp

Hand battered shrimp with a Shocktop beer batter, rolled in shredded coconut and fried golden. Served with a mango, ginger, and lime coulis.

\$21.99/dozen

Tandori Shrimp Stick



Jumbo shrimp marinated in mild and spicy curries, garlic, chilies, olive oil, cayenne pepper and honey, served with a cucumber sour cream dipping sauce.

\$21.99/dozen

Buffalo Shrimp

Butterflied shrimp, gently hand breaded in Japanese panko crumbs. Fried golden brown and served with our spicy buffalo dipping sauce.

\$16.99/dozen

Shrimp & Crab Cakes

A delightful blend of shrimp and crab tossed lightly together, seasoned with a hint of dill, and rolled into mini cakes. Breaded with cracker crumbs, and fried. Served with our house-made cilantro and lime aioli.

\$15.99/dozen

Chilled Shrimp Tray



Cocktail-sized chilled shrimp served with our signature Shocktop beer cocktail sauce.

\$14.99/dozen

Smoked Salmon Canapé

Local smoked salmon rolled onto a garlic topped crustini, with a sour cream, goat cheese, and dill spread. Finished with red onion, capers, and lemon zest for the ultimate treat.

\$29.99/dozen



Lobster Skewers

Fresh ½ lobster tails basted in lemon garlic butter, pan fried, and served hot on a skewer
\$10.99/each

Haddock Bites

Nova Scotia haddock dipped in a crispy batter and fried. Served with our house-made tartar sauce.
\$12.99/dozen

BEEF

Ginger Beef Skewers

Marinated tenderloin beef tips in a sweetened ginger glaze, baked in the oven to perfection.
\$34.99/dozen

Red Stag Minis

A favorite here - bite sized burgers served with our house-made burger sauce and garnished with lettuce, tomato and dill pickle.
\$29.99/dozen

Stag Style Meatballs

You cannot go wrong with these. Choose from three flavors:
- Keith's IPA BBQ sauce
- Sweet & Sour
\$9.99/dozen

Mini Beef Wellington

Sautéed beef with onion, garlic, and mushrooms, wrapped tightly in puff pastry and then baked in the oven.
\$29.99/dozen

Pizza Rolls

All your favorite pizza ingredients rolled into bite-sized portions. Served with donair sauce.
\$18.99/dozen

CHICKEN

Chicken Satay Skewers

Chicken breast marinated in teriyaki sauce and sesame oil.
\$21.99/dozen

Chicken Pot Pie

The mini version of our chef's house-made chicken pot pie. Served piping hot in a tart shell.
\$16.99/dozen

Chicken Wings

Choice of Mild, Hot, or Thai sauce on the side.
\$19.99/dozen

PORK

Bacon-Wrapped Pork Lollipops

Two-bite bacon-wrapped pork tenderloins wrapped in bacon and glazed with a peppered molasses reduction.

\$19.99/dozen

Jamaican Jerk Pork

Bite sized pieces of pork tenderloin marinated in Hill's Jamaican Jerk Sauce. Drizzled with a Stella beer reduction that has been mixed with pureed apples and ginger.

\$22.99/dozen

VEGETARIAN

Quinoa Rolls

Soft white tortillas stuffed with high protein quinoa, roasted corn, black beans, spinach, bell peppers, cheese and spices. Fried until golden brown and served with cilantro & chive aioli on the side.

\$13.99/dozen

Veggie Burger Sliders

House-made with our unique blend of herbs and spices, chickpeas, lentils, black beans and rolled oats. Topped with tzatziki, homemade pickles, and spring lettuce.

\$21.99/dozen

Vegetable Spring Rolls

Crisp vegetables, ginger, and sesame served with a sweet and spicy Thai sauce.

\$19.99/dozen

Spanokopita

Phyllo pastry stuffed with spinach and feta cheese.

\$19.99/dozen

Bruschetta Bites

A bite size version of an old favorite topped with feta.

\$9.99/dozen

Fried Mac & Cheese

Mac & Cheese wedges fried golden and served with our caramelized red onion ketchup.

\$14.99/dozen

VEGAN

Sweet Potato Pancakes

Shredded sweet potato, formed into pancakes and pan seared. Served with apple cinnamon chutney.

\$12.99/dozen

Falafel Balls



House made, breaded and fried to perfection. Served with a red curry dipping sauce.
\$16.99/dozen



Gluten free 



Red Stag Favorites

THE BOARD ROOM:

All the cold sharing plates for your group. A small board will typically feed 15-20 people, and a large board will typically feed 25-30 people.

Pepperoni & Cheese

Local Brother's pepperoni, with cheddar, and mozzarella cheese, served with Oktoberfest mustard.

Small - (15-20 ppl.): \$74.99

Large - (25-30 ppl.): \$124.99

Veggie:

Fresh vegetables including broccoli, cauliflower, carrots, celery, and cucumber. Served with ranch dressing.

Small - (15-20 ppl.): \$34.99

Large - (25-30 ppl.): \$64.99

Fresh Fruit

A seasonal variety of fresh fruits including watermelon, cantaloupe, honeydew melon, kiwi, pineapple, and strawberries. Served with a tangy yogurt, honey, and mint dip.

Small - (15-20 ppl.): \$69.99

Large - (25-30 ppl.): \$129.99

Cheese

A selection of Chef's choice domestic and imported cheese garnished with fresh melons and a selection of crackers.

Small - (15-20 ppl.): \$89.99

Large - (25-30 ppl.): \$159.99

Smoked Salmon

A whole side of Atlantic salmon, accompanied with lemons, capers, red onions, crackers, garlic topped crostinis, and house made dill and goat cheese chevre.

\$189.00 – (40-50 ppl.)

Classic Charcuterie

A selection of Italian styled meats, including Genoa salami, peppered pancetta, kolbassa, mortadello, and pate accompanied with chef's choice of two cheeses, house made pickles, and our own tomato basil jam and red onion chow. Served with both crostinis, and crackers.

Small (50 ppl.): \$120.00

Large (100 ppl.): \$229.99