



THE LOWER DECK OFFICE CATERING

About Us

Our catering division has experience ranging from on and off site events such as the Tall Ships, G7, Halifax International Busker Festival, and Great Big Picnic - Our catering staff can accommodate from 10 to 10,000 guests. Our Executive Chef can do just about anything and can alter any of our catering selections to your needs. View our catering menu to see the wide selection of delicious appetizers and meals we can offer at your next event.

New to The Lower Deck Catering Services is our Office Catering Service to the Downtown Core. Having a big meeting? Retirement party? Or just treating your team to lunch—we have you covered!

"Thank you to yourself and the staff—our group had a wonderful time! The food was fantastic—we are so appreciative that you were able to accommodate so many of us!"

**Have a question?
Want to reserve a date for
your upcoming function?
Contact us!**



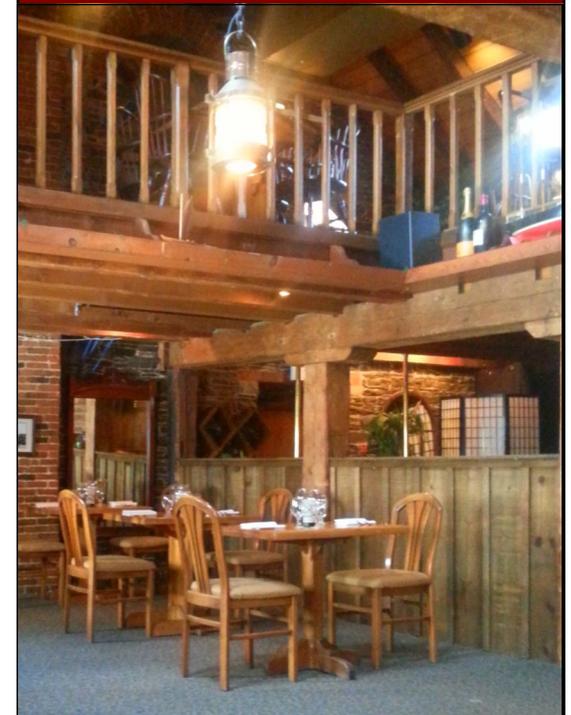
1887 Upper Water Street
Halifax, NS
B3J 1S9

Phone: 902-425-1501
Fax: 902-423-1575
Email: info@lowerdeck.ca



Lower Deck's Tap Room
Catering Service

LOWER DECK OFFICE CATERING



DELI STYLE SANDWICH BAR



Seafood Salad

A blend of baby shrimp, haddock and scallops, with fresh dill and scallions.

\$5.99/person

Roasted Vegetable Wrap

An assortment of fresh grilled vegetables accented with pesto mayo and wrapped in whole wheat

flour tortilla. \$5.99/person

Mango Curry Chicken Salad:

Diced, grilled chicken breast, with sweet mango, tossed in a light curry aioli.

\$5.99/person

Black Forest Ham and Smoked Mozzarella:

Shaved black forest ham with locally smoked mozzarella, alfalfa sprouts and Dijon mustard.

\$5.99/person

Shaved Roast Beef and Cheddar

Roasted beef sirloin and sliced old cheddar with a grainy mustard mayo blend. \$5.99/person

Make your own Sandwich Tray

Ham, roast beef and turkey, with mozzarella, Swiss and cheddar cheeses, garnished with pickle, red onion, sliced tomato, green leaf lettuce, mayonaise and mustard served with fresh as sorted breads. \$6.99/person



FLAVORFUL FINISHES

Assorted Cheese and Fruit

Brie, smoked Gouda, mozzarella, Swiss and cheddar garnished with fresh fruit and and crackers. Small-\$52.99 Large-\$87.99

Assorted Mini Cheesecakes

Enjoy a selection of cheesecakes served bite size. \$24.99/dozen

Assorted Sweets

A delightful combination of Double Chocolate Brownies, Carrot Spice Cake, Nanaimo Bar and assorted cheesecake Squares. \$2.99/person

Chocolate Dipped Strawberries

Fresh strawberries dipped in rich dark chocolate. \$19.99/dozen

ASSORTED TRAYS

Fresh Fruit Tray

Assortment of seasonal fruit served with chocolate ganache. Small-\$59.99 Large-\$118.99

Veggie & Dip

Assorted fresh garden vegetables accompanied by Ranch dressing Small-\$29.99 Large-\$49.99

Pepperoni & Cheese Tray

\$69.99 Large-\$118.99

SOUPS, SALADS AND MORE



Seafood Chowder

Served with rolls and butter. \$7.99 person

Roasted Corn and Potato Chowder

Served with rolls and butter. \$4.99/person

Pale Ale Chilli

Served with rolls and butter. \$4.99/person

Hot from the Pot

Choose from a selection of soups, served with rolls and butter. \$5.99/person

Salads

Choose from Caesar, Garden, Spinach. \$2.99/person

Red Skinned Potato Salad. \$2.99/person

Marinated Vegetable Salad. \$2.99/person

Hot House Tomato Salad with Pesto Balsamic. \$2.99/person

Traditional Coleslaw. \$1.99/person

BBQ Ribs

Baby back pork ribs with house made Keith's Red BBQ sauce. \$2.99 each
Rolls with butter \$5.99/dozen
BBQ Roast Beef on a Bun \$6.99 per person

Fresh Fruit Skewers

Strawberry, pineapple, cantaloupe and honeydew with French vanilla yogurt. \$28.99/dozen