



FUTURE INNS HALIFAX

Break Time

From The Bakery \$4.55 per person

Cinnamon Buns
Assorted Loaves
Coffee & Tea

Healthy Choice \$5.25 per person

Nature Valley Granola Bars
Seasonal Sliced Fruit & Dip
Assorted Juices

Nacho Bar \$5.95 per person

Corn Chips
Tomato, Onion, Green Pepper
Cheese & Jalapenos
Salsa, Sour Cream

Mediterranean Meze \$5.95 per person

Roasted Red Pepper Dip
Tzatziki
Fresh Cut Veggies
Pita
Coffee & Tea

Chocoholic Break \$6.95 per person

Chocolate Brownies
Chocolate Chunk Cookies
Hot Chocolate
Coffee/Tea

Milk & Cookies \$3.95 per person

250 ml cartons of Skim & 2% milk
Fresh Baked Cookies

On the Light Side \$6.95 per person

Fresh Fruit Kebabs & Dip
Assorted Muffins
Assorted Juices
Coffee/Tea

A Bunch of Munch \$5.95 per person

Oreo Cookies
Crunch 'n' Munch
Wagon Wheels
Potato Chips

Applicable Provincial Tax and a 15% Service Charge Added To All Menu Prices



Jo-Ann Maynard
Sales & Catering
Future Inns Halifax
902-443-4990

FUTURE INNS HALIFAX

Breakfast Buffets

Country Buffet Breakfast

\$7.95 per person

Toast & Bagels
Preserves & Cream Cheese
Selection of Cereals & Chilled Milk
Seasonal Berries for Cereal
Assorted Fruit Juices
Coffee/Tea

Continental Buffet Breakfast

\$9.95 per person

Assortment of Freshly Baked
Muffins & Pastries
Selection of Cereals & Chilled Milk
Fresh Seasonal Fruit Tray
Selection of Yogurts
Assorted Fruit Juices
Coffee/Tea

Redwood Hot Buffet Breakfast

\$13.95 per person (min.10 ppl)

Scrambled Eggs
Bacon & Sausage
Mini Pancakes
Home Fries
Toast & Bagels
Preserves & Cream Cheese
Seasonal Fruit Tray
Chilled Assorted Juices
Coffee/Tea

Plated Hot Breakfast

\$7.95 per person

Scrambled Eggs
Bacon or Sausage
Home Fries
Toast
Assorted Fruit Juices
Coffee/Tea

Add to your Buffet

Selection of Yogurts
Bagels with Cream Cheese
Scrambled Eggs
Eggs Benedict

\$2.25 per person

\$2.50 per person

\$1.95 per person

\$3.95 per person

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FUTURE INNS HALIFAX

Meeting Luncheons

(Minimum of 10 people)

The Deli

\$12.95 per person

Fresh Soup of the Day
Mixed Greens
Overstuffed Deli Sandwiches on a
variety of breads & rolls
Fresh Baked Cookies
Coffee/Tea

Lasagna Piatti

\$16.95 per person

Caesar Salad
Homemade Oven Baked Lasagna
(Vegetarian or Meat)
Toasted Garlic Baguette
Assorted Dessert Cakes
Coffee/Tea

Pizza Pizzazz

\$13.95 per person

Individual Pizza (*veggie, meat,
Hawaiian, BBQ Chicken*)
Mixed Greens
Garlic Fingers
Fresh Baked Cookies
Coffee/Tea

The Executive

\$15.95 per person

Fresh Soup of the Day
Choice of Caesar/Spinach Salad
Overstuffed Gourmet Sandwiches
& Wraps
Assorted Dessert Cakes
Coffee/Tea

Wok & Talk

\$16.95 per person

Chicken/Beef/Veggie Stir Fry
Rice
Spring Rolls
Assorted Dessert Squares
Coffee/Tea

Parma Mia

\$16.95 per person

Chicken Parmesan with Noodles
Caesar Salad
Garlic Bread
Chocolate Brownies
Coffee/Tea

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Meeting Luncheons

(Minimum of 10 people)

South of the Border

\$15.95 per person

Tortilla Chips
Build your own Fajitas
(Chicken, Beef or Veggie)
Salsa & Sour Cream
Cheddar Cheese
Spanish Rice
Assorted Dessert Squares
Coffee/Tea

Assorted Salads & Cold Cuts

\$14.95 per person

Creamy Potato Salad
Light Pasta Salad
Mixed Greens
Black Forest Ham/Shaved Turkey/
Chicken/Roast Beef
Fresh Rolls
Fresh Baked Cookies
Coffee/Tea

The Acropolis

\$16.95 per person

Greek Salad
Hummus & Pita
Chicken Souvlaki
Tzatziki
Lemon Roasted Potatoes
Baklava
Coffee/Tea

Taste of Nova Scotia

\$15.95 per person

Seafood Chowder
Mixed Greens
Tea Biscuits
Seasonal Fruit Crisp
Coffee/Tea
Add Fishcakes \$2.00 per person

Light Delight

\$8.95 per person (no min. required)

Deli Sandwiches
Fresh Baked Cookies
Coffee/Tea
Add Soup \$2.00 per person
Add Salad \$3.00 per person

Light Lunch

\$9.95 per person (no min. required)

Soup of the Day
Deli Sandwiches
Coffee/Tea

Boxed Lunch to Go

\$8.00 per person

Sandwich
Granola Bar
Piece of Whole Fruit
Bottled Water

Deli Sandwiches

\$4.95 each

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Dinner Buffet

\$29.95 per person

(Minimum of 20 people)

Appetizers (select two)

Chef's Soup de Jour
Mixed Greens with Assorted Dressings
Redwood Caesar Salad
Light Pasta Salad
Creamy Potato Salad
Creamy Coleslaw

Entrees (select one)

Roasted Hip of Beef Aus Jus
Roast Turkey with Savoury Dressing & House Made Gravy
Herbed Havarti, Spinach & Pecan Stuffed Chicken Breast with Roasted Red Pepper Demi
Atlantic Salmon with Lime Butter, Served with Tropical Fruit Salsa
Marinated Pork Tenderloin with a Cinnamon Apple Chutney
Baked Penne with Roasted Vegetables

Dessert (select one)

New York Cheese Cake with Various Toppings
Warm Chocolate Brownie with Chocolate Sauce
Triple Berry Crumble
Hazelnut Truffle Mousse Cake

Buffet Accompaniments

Choice of:
Garlic Mashed Potatoes,
Roasted Potatoes or Rice
Seasonal Vegetable Medley
Fresh Baked Breads
Coffee/Tea

Additional Entrée

Each additional entrée may be added for an extra \$5.95 per person

Plated Service

You may receive plated service for an additional \$4.95 per person

Special Dietary Needs

Able to accommodate upon request with 2 weeks notice

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Receptions

Hot Hors D'Oeuvres (per dozen)

Bacon Wrapped Scallops	\$24.95
Shrimp Skewers	\$29.95
Phylo Wrapped Seafood	\$19.95
Chicken Skewers with Peanut Sauce	\$18.95
Teriyaki Beef Skewers	\$18.95
Mini Spring Rolls	\$16.95
Mini Quiche	\$16.95
Sweet & Sour Meatballs	\$15.95
Bruschetta	\$15.95
Stuffed Mushroom Caps	\$14.95

Cold Hors D'Oeuvres (per dozen)

Jumbo Shrimp Cocktail	\$21.95
Chefs Assorted Seafood Canapés	\$19.95
Chefs Assorted Cold Canapés	\$16.95
Assorted Finger Sandwiches	\$18.95
Chocolate Dipped Strawberries	(Seasonal)

(per basket)

Party Mix/Bits & Bites	\$2.50
Chips/Pretzels	\$2.50

Trays & Dips

Seasonal Fruit Tray & Dip	\$39.95 (serves 12)
	\$69.95 (serves 24)
	\$99.95 (serves 36)
Seasonal Vegetable Tray & Dip	\$36.95 (serves 12)
	\$66.95 (serves 24)
	\$96.95 (serves 36)
Cheese & Cracker Tray	\$49.95 (serves 12)
	\$89.95 (serves 24)
	\$129.95 (serves 36)
Spinach & Artichoke Dip with Herb Flat Bread	\$30.00 (serves 12)
Mediterranean Sampler	\$49.95 (Serves 12)

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Reception Bar Service

Cash Bar

(taxes are included)

Canadian Beer	\$4.50
1 oz Spirits	\$4.50
House Wine	\$5.70
<i>(additional charges for premium brands)</i>	
Soft Drinks	\$2.25

Host Bar

(applicable taxes & 15% service charge will be added)

Canadian Beer	\$3.95
1 oz Spirits	\$3.95
House Wine	\$4.95
<i>(additional charges for Premium Brands)</i>	
Soft Drinks	\$1.95

Punch

Per Gallon (approx. 24 people)

Non-alcoholic Fruit Punch	\$30.00
Wine Punch	\$55.00
Rum Punch	\$80.00

House Wine, Red or White

\$49.95 per bottle

Serves 10 glasses per bottle

Bar Set-up Fee

There is a \$25.00 Bar Set-up Fee, plus 15% Services Charge & 13% Provincial Tax.

Bartender Fee

Should the minimum consumption on a cash or host bar be less than \$200.00 net of taxes, a bartender charge of \$15.00 per hour (minimum of 3 hours) will also apply.

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