

A DOUBLETREE SUITES BY HILTON



CATERING MENU

The Hollis Halifax - a DoubleTree Suites by Hilton



Steak & Seafood | ryanduffys.ca | 421.1116 Corner of Sackville and Bedford Row.

MEETINGS

Pastries & Snacks

Assorted Croissants	\$3.45 per person
Assorted Fruit Filled Danishes	\$3.00 per person
Freshly Baked Assorted Scones	\$3.00 per person
Freshly Baked Assorted Muffins	\$3.25 per person
Cinnamon Rolls	\$3.50 per person
Fresh Whole Seasonal Fruit	\$2.75 per person
Loaf Cakes 10 Slices	\$20.50 per loaf
Assorted Cookies 2 per person	\$2.50 per person
Assorted Sweet Tray 2 per person	\$3.75 per person
Assorted Mini Yogurt *	\$3.25 each
Individual Granola Bars *	\$2.50 each

Beverages

Freshly Brewed Coffee & Tea (11/2 cup per person)	\$3.25 per person
Assorted Fruit Juices 450mL *	\$3.50 each
Assorted Soft Drinks 591mL *	\$3.35 each
Bottled Spring Water 591mL *	\$3.25 each
Perrier Water 330mL *	\$3.50 each

Tempting Treats

\$6.00 per person
\$7.50 per person
\$5.00 per person
\$3.00 per person
\$5.00 per person
\$4.00 per person
\$7.00 per person
(. ((

^{*} Billed on Consumption

All menu prices are subject to change and do not include 15% HST and 17% gratuity

BREAKFAST

Minimum 15 people required for lunch buffets. \$2.00 surcharge per person for groups of 10 – 14 people

BUFFFTS

Continental

Assorted Fruit Juices

Freshly Baked Assorted Muffins, Croissants & Fruit Filled Danishes

Toast Station with selection of Breads, Butter and Assorted Preserves

Freshly Brewed Coffee & Tea

Add: Hot Oatmeal with Brown Sugar & Cream

\$12.00 per person \$2.50 per person

Deluxe Continental

Fresh Seasonal Fruit Tray with Honey Yogurt Dip

Granola Cereal with Milk and Plain Yogurt

Freshly Baked Assorted Muffins & Croissants

Toast Station with selection of Breads, Butter and Assorted Preserves

Freshly Brewed Coffee & Tea

Add: Hot Oatmeal with Brown Sugar & Cream

\$15.00 per person

\$2.50 per person

\$18.00 per person

The Healthy Breakfast

Assorted Fruit Juices

Scrambled Egg Whites

Fresh Seasonal Fruit Tray with Honey Yogurt Dip

Sliced Fresh Tomatoes

Toast Station with selection of Breads, Butter and Assorted Preserves

Freshly Brewed Coffee & Tea

Duffy's Classic

Assorted Fruit Juices

Fresh Seasonal Fruit Tray with Honey Yogurt Dip

Country Style Scrambled Eggs

Bacon, Country Ham OR Sausage (Select 2)

Breakfast Potatoes

Toast Station with selection of Breads, Butter and Assorted Preserves

Freshly Brewed Coffee and Tea

\$18.00 per person

All menu prices are subject to change and do not include 15% HST and 17% gratuity

LUNCH

Minimum 15 people required for lunch buffets. \$2.00 surcharge per person for groups of 10 – 14 people

LUNCH BUFFET

Express Picnic

Soup of the Day with Crackers

Assorted Sandwiches include:

Devilled Egg, Tuna Salad with Sweet Onion; Roast Prime Rib with Dijon; Black Forest Ham & Cheddar with ballpark mustard; Sliced Tomato, sweet peppers and cucumber; Deluxe Chicken Salad with smoked gouda crumbs

Assorted Sweet Tray

Freshly Brewed Coffee and Tea

\$21.00 per person

Based on 1 Sandwich per person

Premier Express Picnic

Soup of the Day with Crackers

Assorted Sandwiches include:

Lobster Salad Rolls, Marinated Chicken with snow peas and sweet peppers, Cucumber with brie and tomato on multigrain, Shrimp Avocado salad on croissant, Oven roasted Chicken with sliced almonds & curry chive mayo on Sourdough, Shaved Prime Rib with Steakhouse mayo and smoked cheddar

Assorted Sweet Trav

Freshly Brewed Coffee and Tea

\$25.00 per person

Based on 1 Sandwich per person

Make It Your Way

Soup of the Day with Crackers **OR** Garden Salad with Balsamic Dressing

Nacho Chips & Salsa

Assorted Platter of:

Black Forest Ham, Roast Turkey Breast, Roast Beef, Egg Salad, Tuna Salad, Swiss Cheese, Cheddar Cheese,

Lettuce, Tomato, Onions, Grainy Dijon Mustard & Mayonnaise

Selection of Artisan Breads

Assorted Sweet Tray

Freshly Brewed Coffee and Tea

\$23.00 per person

LUNCH

Minimum 15 people required for lunch buffets. \$2.00 surcharge per person for groups of 10 – 14 people

LUNCH BUFFET

Wrappers Delight

Soup of the Day with Crackers

Assorted Wraps include:

Shrimp Salad and baby greens; Roast Beef with Pepper jack cheese and Steakhouse mayonnaise; Classic

BLT; Roasted Chicken Breat with goat cheese and iceberg lettuce; Grilled Vegetables and a sweet curry

mayonnaise; Smoked Turkey breast with fresh greens and cranberry aioli

Assorted Sweet Tray

Freshly Brewed Coffee & Tea Based on 1 Wrap per person

\$22.00 per person

Pizza Pleasure

Duffy's Classic Caesar Salad OR Garden Salad with a Balsamic Dressing

House Made Pizza – Select two of the following:

Classic: Pepperoni & Mozzarella

Mediterranean: Grilled Chicken, Pesto, Red Onion & Feta Cheese

Meat Lovers: Pepperoni, Alberta AAA Ground Beef & Black Forest Ham

Vegetarian: Fresh Seasonal Vegetables & Mozzarella Cheese

Assorted Sweet Trav

Freshly Brewed Coffee & Tea

Based on 1 Slice per person

\$18.50 per person

Ginger Teriyaki Stir Fry

Garden Salad with Balsamic Dressing

Chicken **OR** Beef with sautéed fresh seasonal vegetables in a Ginger Teriyaki sauce

Served on a fragrant bed of Rice

Assorted Sweet Tray

Freshly Brewed Coffee & Tea

\$23.00 per person

LUNCH

Minimum 15 people required for lunch buffets. \$2.00 surcharge per person for groups of 10 – 14 people

LUNCH BUFFET

Italian Pasta

Classic Caesar Salad **OR** Garden Salad with balsamic dressing House-Made Beef Lasagna

Spinach and Ricotta Cannelloni in a fire roasted tomato sauce

Garlic Parmesan Bread Assorted Sweet Tray

Freshly Brewed Coffee and Tea

\$23.00 per person

The Privateers

Northumberland Seafood Chowder, a bounty of lobster and haddock with potato simmered in a rich cream broth

Pan Seared Nova Scotia Salmon topped with maple glaze **OR**

Oven Roasted Chicken Breast with a garlic cream reduction

Wild Rice Pilaf

Fresh Seasonal Vegetables

Nova Scotia Blueberry Grunt

Freshly Brewed Coffee & Tea \$27.00 per person
Add: Caesar Salad \$4.00 per person

Maritime Flare

Northumberland Seafood Chowder a bounty of lobster and haddock with potato simmered in a rich cream broth

Classic Nova Scotia Lobster Roll fresh lobster meat tossed with fresh herbs, celery and mayonnaise on a freshly based roll

Nova Scotia Salmon Cakes with sweet curry cream sauce

Seasonal Fruit Crumble

Freshly Brewed Coffee & Tea \$28.00 per person

Add: Caesar Salad \$4.00 per person

PLATED LUNCH

MFNU 1

Chef Kettle Soup of the Day OR House Garden Salad

Oven Roasted Chicken in a garlic cream sauce over rice pilaf

OR

Pan Seared Atlantic Salmon with wild rice pilaf and seasonal vegetables

Apple Crumble Freshly Brewed Coffee & Tea

\$29.00 per person

MENU 2

Duffy's Caesar Salad, crisp romaine lettuce tossed in our signature dressing with smoked bacon crumbs and shaved parmesan

OR

Northumberland Seafood Chowder, a bounty of lobster and haddock with potato simmered in a rich cream sauce

6 oz New York Striploin grilled to medium, served with Duffys Fries

OR

Oven Roasted Chicken in a wild mushroom sauce with rice pilaf and season vegetables

OR

Spinach and Ricotta Canelloni baked in a fire roasted tomato sauce topped with crème fraiche and an Italian blend of cheeses

New York Style Cheesecake Freshly Brewed Coffee & Tea

\$33.00 per person