



KELTIC LODGE
Resort and Spa

BANQUET MENUS
2009

Nestled high on the cliffs of Middle Head Peninsula, the Keltic Lodge is a premier destination resort with all the prerequisites for a memorable meeting or gala event.

The dining experiences provided for your group can greatly enhance the success of your gathering. Chef Dale Nichols has created the menus to offer variety, the local bounty and to capture some traditions and heritage.

Exclusive menus can be designed to meet your groups' specific requests.

**Enjoy the rugged glory of Cape Breton at the Keltic Lodge,
the Spirit of the Highlands!**

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The Keltic Lodge Story

Shortly before the 20th century began, Alexander Graham Bell and his friend Henry Clay Corson traveled by horseback over Cape Smokey Mountain. This is where Mr. Corson's first view of Middle Head Peninsula prompted his decision to build a summer home due to Dr. Morgan's recommendation of Mrs. Corson's need for clean air.

Mr. Corson preceded with his plans for a substantial summer home, a large house for their personal comfort with adjacent guest cottages and farm buildings for livestock and for cultivation and storage of field crops. The summer home was called Keltic Lodge in honour of Cape Breton's Scottish heritage.

Mrs. Corson's health benefited from the clean air and pleasant surroundings of Ingonish and she was to outlive her husband, although in later years she was unable to make the journey from Ohio to her beloved Cape Breton.

The property was not in use for several years leading up to 1938 when the Province of Nova Scotia purchased Middle Head from Mrs. Corson. The Province decided that a new Keltic Lodge should be built to meet the needs of the tourism industry. Nova Scotia heritage and European architecture were combined to create the structure. In 1951 Keltic Lodge was complete.

Keltic Lodge is one of three resorts owned by the Province of Nova Scotia and managed by NewCastle Hotels. The other two are Liscombe Lodge at Liscomb Mills on the eastern shore of Nova Scotia, and the Pines Resort located in Digby. All three Signature Resort Hotels are considered to be flagship properties promoting tourism and hospitality for Nova Scotia.

BEVERAGE SERVICES

HOST BAR: Suited to functions where an individual or organization is “hosting” or assuming the total cost of beverages served to all attendees. Host bar pricing is exclusive of applicable taxes and gratuities.

CASH BAR: Available for non-sponsored functions where attendees purchase individually their own refreshments. Cash bar for sales of less than \$200.00 per function are subject to a set-up/service charge of \$100.00 plus taxes. Prices do not apply in the Highland Sitting Room unless full house convention.

BAR SET-UP: Include for the above, premium scotch, gin, rum, vodka, domestic beer & house wine. Include mixes: orange, clamato, tomato juices, regular and diet soft drinks. Include bartender, glasses, ice & condiments.

WINE ORDERS: In order that we have a sufficient supply of your preferred wine, please advise us of your wine order three weeks in advance.

BAR PRICES

| | | HOST | CASH |
|--|--|---------|--------------|
| Premium Liquor | (1oz/28.4 ml) | \$5.20 | \$5.95 incl |
| Liquor | (1oz/28.4ml) | \$4.30 | \$4.95 incl |
| Domestic Beer | (per bottle) | \$4.30 | \$4.95 incl |
| Imported Beer | (per bottle) | \$5.20 | \$5.95 incl |
| House Wine | Domestic (6 oz) | \$4.30 | \$4.95 incl |
| | Imported (6 oz) | \$5.20 | \$5.95 incl |
| Liqueurs | (1oz/28.4 ml) | | |
| | Bailey’s, Kahlua, Sambucca | \$5.20 | \$5.95 incl |
| | Cointreau, Drambuie | \$5.45 | \$6.25 incl |
| | Grand Marnier | | |
| Cognac | Courvoisier Cognac | \$5.65 | \$6.50 incl |
| | Remy Martin VSOP | \$6.04 | \$6.95 incl |
| Single Malt Scotch | Glenfiddich, Glenlivet | \$6.50 | \$7.50 incl |
| | Dalwhinnie, Talisker | \$9.25 | \$10.65 incl |
| | Cragganmore | | |
| Port | Taylor Fladgate 1 st Estate | \$7.95 | \$9.25 incl |
| | Taylor Fladgate 10 yr | \$13.25 | \$15.25 incl |
| Soft Drinks/Juices | (per bottle/can) | \$2.20 | \$2.50 incl |
| Punch (serves 50 people) | Fruit – non alcoholic | \$75 | |
| | Fruit & spirits | \$135 | |
| Hospitality Suite Requirements: | | | |
| | Ice & glasses (per person) | \$1.50 | |
| | Ice – Cooler | \$5.00 | |
| | Mix – Juice (per litre) | \$5.00 | |
| | Soft Drinks (per litre) | \$3.50 | |
| | Bartender (per hour) | \$15.00 | |

***Wine selections may change based on availability*

White Wine

Aromatic, Fruity, Flowery with some Off-Dry

Complimentary foods: Asian Fusion, Curries, Rich Slightly Sweet Shellfish or as an Aperitif

| | | |
|--|------------|------|
| Pinot Blanc Willm Alsace France | | \$46 |
| Chardonnay Ortega Jost Nova Scotia | | \$51 |
| Gewurtzraminer Spatlese QMP Werner Anselmann | Glass \$10 | \$51 |

Dry, Light-Bodied, Clean Crisp

Complimentary Foods: Simply prepared White Fish Dishes, Shellfish, Light Meats and Poultry

| | | |
|---|------------|--------------|
| L'Acadie Blanc Domaine de Grand Pre Nova Scotia | Glass \$7 | ½ litre \$24 |
| Unwooded Chardonnay Weighbridge Peter Lehmann Australia | | \$42 |
| Pinot Grigio Ecco Domani Italy | | \$43 |
| Sauvignon Blanc Woodbridge Mondavi California | Glass \$9 | \$43 |
| Pinot Grigio Folanari Italy | | \$43 |
| Riesling Dr. Loosen Germany | Glass \$10 | \$49 |
| Pinot Grigio Masi Masianco Italy | | \$50 |
| Sauvignon Blanc House of Nobilo Marlborough New Zealand | | \$55 |
| Sauvignon Blanc St. Clair Wines Marlborough New Zealand | | \$65 |
| Chablis 2003 Joseph Drouhin Burgundy France | | \$86 |
| Conundrum California | | \$89 |
| Sauvignon Blanc Cakebread California | | \$89 |
| Chablis William Fevre Vaudesir France | | \$167 |

Dry, Full-Bodied, Round and Buttery, Complex

Complimentary Foods: Rich and Full-Bodied Fish: such as Salmon, Game Poultry, White Meats, Pastas; with Creamy or Tomato Sauces

| | | |
|--|------------|------|
| Chardonnay Lindeman's Bin 65 Australia | | \$39 |
| Chardonnay Penfold's Koonunga Hill Australia | Glass \$10 | \$39 |
| Chardonnay Semillon Rosemount Estates Australia | Glass \$10 | \$43 |
| Chardonnay Bourgogne Louis Latour Burgundy France | | \$55 |
| Chardonnay Riverstone Estates J. Lohr California | | \$57 |
| Chardonnay *Organic Bonterra Vineyards California | | \$59 |
| Pouilly Fuisse 2000 Pavillon de France R. Pedauque Burgundy France | | \$77 |

Rosé

| | | |
|---------------------------------|-----------|-------------|
| White Zinfandel (2) Sutter Home | Glass \$7 | Bottle \$46 |
|---------------------------------|-----------|-------------|

Dessert & Ice Wines

| | | |
|---------------------------------|-----------------|-------------|
| Trius Barrel Aged Icewine (5) | 2 oz Glass \$12 | Bottle \$85 |
| Jost 2005 Whisky Ortega Icewine | 1 oz Glass \$12 | |

Aged in Glenora Distillery Oak Barrels ... the proud producers of Glen Breton

Red Wine

Light and or Fruity, Low Tannins

*Complimentary foods: Full-Flavoured Fish, Grilled Fish and Poultry,
Light Meats, Pastas with Cream Sauce or Slightly Chilled with Spicy Foods*

| | | | |
|---|-------|-----|------|
| Leon Millot Jost Nova Scotia | Glass | \$7 | \$36 |
| Beaujolais Superieur Bouchard Burgundy France | | | \$46 |

Medium Bodied, Soft Tannins, Delicate Texture

Complimentary Foods: Salmon, Pork, Duck, Steaks and Pastas

| | | | | |
|--|-------|-----|---------|-------|
| Marechal Foch Domaine de Grand Pre Nova Scotia | Glass | \$7 | ½ litre | \$25 |
| Baco Noir, Leon Millot & Marchel Foch Trilogy Jost Nova Scotia | Glass | \$8 | | \$39 |
| Pinot Noir Bin 99 Lindeman's Australia | Glass | \$9 | | \$41 |
| Valpolicella Folonari Italy | | | | \$41 |
| Merlot Lindeman's Bin 40 Australia | Glass | \$9 | | \$41 |
| Zinfandel Fetzer Valley Oaks California | | | | \$44 |
| Lucie Kuhlmann Jost Nova Scotia | | | | \$44 |
| | | | | |
| Pinot Noir Windy Peak Australia | | | | \$53 |
| Pinot Noir Kim Crawford New Zealand | | | | \$59 |
| Merlot Concha y Toro Marques de Casa Concha Chile | | | | \$56 |
| Merlot Los Osos J Lohr Winery California | | | | \$62 |
| Pinot Noir Envoy New Zealand | | | | \$105 |

Big, Full, Tannic and Robust

Complimentary Foods: Roasts, Game Meats and Poultry, Steaks, Lamb

| | | | | |
|--|-------|------|--|-------|
| Shiraz McWilliam's Hanwood Estates Australia | | | | \$37 |
| Shiraz Peter Lehmann Weighbridge Australia | | | | \$42 |
| Grenache Shiraz Rosemount Estate Australia | Glass | \$10 | | \$45 |
| Shiraz Cabernet Koonunga Hill Penfolds Australia | Glass | \$10 | | \$48 |
| | | | | |
| Shiraz Penfold's Thomas Hyland Australia | Glass | \$13 | | \$59 |
| Zinfandel Seven Deadly Zins California | | | | \$62 |
| Cabernet Sauvignon *Organic Bonterra Vineyard California | | | | \$65 |
| | | | | |
| Campofiorin Ripasso Masi Italy | | | | \$54 |
| Chateaufort du Pape La Fiole du Pape Pere Anselme France | | | | \$93 |
| Amarone Masi Costasera Italy | | | | \$98 |
| Grenache Spice Route Malabar South Africa | | | | \$147 |
| Sangiovese Villa Cafaggio San Martino Italy | | | | \$159 |
| Cabernet Sauvignon Caymus Vineyards California | | | | \$169 |
| Cabernet Sauvignon Cakebread California | | | | \$185 |
| Le Petite Mouton 1998 Baron Philippe de Rothschild Bordeaux France | | | | \$229 |

Champagne

| | | | | |
|--|-------|-----|--------|-------|
| Henkell Trocken (1) Germany | Glass | \$7 | Bottle | \$41 |
| Wolf Blass Yellow Label Sparkling | | | | \$52 |
| Bouvet-Ladubay (1) France | | | | \$56 |
| Piper Heidsieck (1) France | | | | \$99 |
| Mumm's Cordon Rouge (1) France | | | | \$114 |
| Moet & Chandon (1) France | | | | \$128 |
| Brut Yellow Label 1995 (1) Veuve Cliquot | | | | \$139 |
| Dom Perignon (1) France | | | | \$229 |

- All selections are subject to 15% service gratuity and 13% H.S.T.

BREAKFAST SELECTIONS

CLASSIC CONTINENTAL \$11.50

Assorted Chilled Fruit Juices: Orange, Apple, Grapefruit, and Cranberry
Freshly Baked Breakfast Pastries (2 Per Person)
Toast and Bagels with Nova Scotia Preserves
Sliced Fresh Fruit Platter with Berries
Coffee, Tea & Milk

HEALTH CONSCIOUS CONTINENTAL \$11.50

Fresh Squeezed Orange Juice
Low Fat Yogurt
Sliced Fresh Fruit
Grandma Emily's Granola with Skim Milk
Multigrain Bagels with Preserves
Coffee, Tea & Milk

THE HIGHLANDER \$15.95

Assorted Chilled Fruit Juices: Orange, Apple, Grapefruit and Cranberry
Scrambled Farm Fresh Eggs
Bacon and Sausages
Potato Home Fries
Freshly Baked Breakfast Pastries with Nova Scotia Preserves
Sliced Fresh Fruit Platter
Coffee, Tea & Milk

CAPE ISLANDER \$16.50

Assorted Chilled Fruit Juices: Orange, Apple, Grapefruit, and Cranberry
Griddle Fried Fish Cakes with Lemon Butter Sauce and Green Tomato Chow
Canadian Back Bacon
Sautéed Mushrooms and Onions
Scrambled Farm Fresh Eggs
Freshly Baked Biscuits and Raisin Scones with Nova Scotia Preserves
Coffee, Tea & Milk

*see next page for additional breakfast options

* All ingredient inquiries welcome

- All selections are subject to 15% service gratuity and 13% H.S.T.

SCOTTISH BREAKFAST \$17.50

Oatmeal Porridge with Brown Sugar
Rowies (breakfast rolls)
Bramble (blackberry) and Damson (plum) Jams
Scrambled Eggs
Lorne Sausage
Potato Cakes
Coffee and Tea

KELTIC LODGE BENEDICT \$18.50

Fresh Squeezed Orange Juice
Chilled Fresh Fruit Salad
Classic Eggs Benedict with Hollandaise and Canadian Peameal Bacon
Potato Home Fries and Sliced Tomatoes
Toast, Bagels and Nova Scotia Preserves
Coffee, Tea and Milk

* All ingredient inquiries welcome

- All menu selections are subject to 15% service gratuity and 13% H.S.T.

REFRESHMENT BREAK SELECTIONS

MORNING INTERLUDE

BAKER'S BASKET \$7.25

Fresh Baked Breakfast Pastries to include:

Muffins, Danishes, Sliced Breakfast Loaves

Sliced Fresh Fruit Platter

Coffee, Tea & Herbal Teas

HEALTH BREAK \$8.25

Assorted Chilled Fruit Juices:

Orange, Apple, Grapefruit, and Cranberry

Bran and Carrot Muffins

Granola Bars

Sliced Fresh Fruit Platter

Coffee, Tea & Herbal Teas

KELTIC CIAD MILE FAILTE \$8.25

Oatcakes and Scones served with Butter and Nova Scotia Preserves

Gingerbread and Molasses Cookies

Sliced Fresh Fruit Platter

Assorted Chilled Fruit Juices

Coffee, Tea & Herbal Teas

SMOOTHIE BREAK \$8.255

Assorted Chilled Fruit Juices

Strawberry and Banana Smoothies with Low Fat Yogurt

Non-Dairy Smoothies of Mango and Raspberry

Jumbo Oatmeal, Chocolate Chip and White Chocolate Macadamia Nut Cookies

Coffee, Tea & Herbal Teas

BAGEL BREAK \$9.25

Assorted Bagels with Herb Roasted Pepper, Plain, and Smoked Salmon Cream Cheese

Nova Scotia Preserves and Butter

Assorted Chilled Fruit Juices:

Orange, Apple, Grapefruit, and Cranberry

Coffee, Tea & Herbal Teas

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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AFTERNOON INTERLUDE

COOKIE JAR \$7.25

Jumbo Oatmeal, Chocolate Chip, White Chocolate Macadamia Nut Cookies
and Keltic Lodge Oat Cakes
Sliced Fresh Fruit Platter
Coffee, Tea & Herbal Teas

MUNCHIE BREAK \$8.25

Salsa and Nacho Chips
Bowls of Assorted Potato Chips & Pretzels
Hummus with Pita Triangles
Bowls of Mixed Nuts
Bowl of Whole Fruit
Coffee, Tea and Herbal Teas

ITALIAN COFFEE BREAK \$9.25

Chocolate and Almond Biscotti
Tiramisu Squares
Panetone Fruit Bread
Chilled Frappacino Coffee
Specialty Tea Service
Java Blend Coffee

CHOCOLATE, CHOCOLATE, CHOCOLATE \$9.25

Chocolate Biscotti
White and Dark Chocolate Chip Cookies
Chocolate Truffle Brownies
Fresh Fruit Kabobs
Coffee, Tea & Herbal Teas

FRENCH PASTRIES \$9.25

Platter of Assorted Classic French Pastries
Scones and Tea Biscuits
Nova Scotia Preserves with Honey Cream and Butter and
Cinnamon Butter
Fresh Fruit Platter
Coffee, Tea & Herbal Teas

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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BEVERAGES

Coffee and Tea \$3.00 per Person
Iced Tea \$2.25 Each
Soft Drinks \$2.25 Each

Assorted Bottled Juices \$2.65 Each
Frappacinnos \$3.15 Each
Bottled Water \$2.35 Each

Muffins \$1.35 Each

*All ingredient inquiries welcome
*All menu selections are subject to 15% service gratuity and 13% H.S.T.

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WORKING LUNCHES

KELTIC'S HOMEMADE SOUP & SANDWICHES \$17.50

Fresh Soup Made Daily at the Lodge
Garden Salad with Three Assorted Dressings
Assorted Sandwiches:
Ham and Cheddar on Kaiser
Tuna Salad on Multigrain Bagel
Chicken Salad Pita
Special Vegetarian on Grain Bread
Roast Beef on French Baguette
Jumbo Cookies and Squares
Coffee, Tea & Herbal Teas

INGONISH "BUILD YOUR OWN SANDWICH" PARTY \$17.50

Fresh Soup Made Daily at the Lodge
Or
Ingonish Beach Seafood Chowder (add \$2.00 per Person)
Tossed Salad Greens with Two Dressings
Platter of Assorted Deli Meats and Cheeses
Breads and Rolls – Tortillas, Kaisers, Multigrain Bread, Pita, and Baguette
Condiments – Pickles, Mustard Pickles, Olives, Beets, Pickled Onions
Jumbo Cookies and Squares
Coffee & Tea

THE DORYMAN'S LUNCH \$17.50

Ingonish Beach Seafood Chowder
Selection of Pickled Condiments
Barbecued Chicken on Stone Ground Bread
Atlantic Smoked Salmon Wraps with Fried Onions, Lettuce Greens,
and Herb Mayonnaise.
Neil's Harbour Crab Salad Roll with Cucumber and Tomato
Oat Cakes and Molasses Cookies
Coffee, Tea & Herbal Teas

A TASTE OF ITALY \$19.50

Classical Caesar Salad with Herb Croutons, Parmesan Cheese and Bacon Bits
Garlic Cheese Bread

Three Cheese Tortellini with Grilled Vegetables and Roasted Pepper Pesto
Penne Bolognese with Hot Italian Sausage and Plum Tomato Sauce
Belgian Chocolate and Espresso Mousse with Biscotti Cookies
Coffee, Tea & Herbal Teas

*All ingredient inquiries welcome
*All menu selections are subject to 15% service gratuity and 13% H.S.T.

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“WHERE THE SKY MEETS LAND AND SEA “
EXECUTIVE LUNCH \$24.95

Keltic Made Breads and Rolls from the Bakery with Herb Butter
Barbequed Chicken and Roasted Corn Chowder with Fresh Herbs
Mesclin Salad Greens with Three Dressings
Platter of Freshly Opened Aspy Bay Oysters with Horseradish Cocktail Sauce
Platters of “Over the Top” Sandwiches to include:

Atlantic Smoked Salmon on Croissant with Chive Cream Cheese
Cape Breton Lobster Salad in Pita with Shaved Fennel
Rare Beef Tenderloin Medallions on Grilled Olive Focaccia Bread
Smoked Turkey Wraps with Grilled Vegetables, Oka Cheese and
Roasted Pepper Mayo
Portobello Burgers with Goat’s Cheese, Candied Red Onion and Baby Spinach

Build Your Own: Valley Apple Shortcake with Shortbread Biscuit, Mascarpone Cheese,
Cinnamon English Cream and Chocolate Sauce
Fresh Fruit Kabobs with Whipped Cream and Almond Biscotti
Coffee, Tea and Herbal Teas

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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A WEE TOUCH OF SCOTLAND – LUNCHEON MENUS

Scots cooking relied on basic ingredients “cooked up to warm the innards and provide strength and energy”. Good ol’ meat and potatoes! Our Chef takes pride in continuing the traditions and preserving this heritage by offering these menu items for you to experience that “little touch of Scotland”.

Presented buffet style

Buffet #1

Traditional Scottish bannock and scones with butter
Spiced Creamed Parsnip Soup with Sherry
Asparagus, Blue Cheese and Walnut Salad with Lime Dressing
Hunters Chicken with Portobello Mushrooms
Dundee Beef Stew
Rhubarb Fool
Strawberry Cream Shortbreads

\$19.95

Buffet #2

Traditional Scottish bannock and scones with butter
Cullen Skink (smoked haddock, potato and onion chowder)
Strawberry and Smoked King Cole Duck Salad with Balsamic Dressing
Salmon Fish Cakes with Mesclin Greens
Aberdeen Angus and Apple Pasties with Turnip and Potato Clapshot
Raspberry Cranachan
Walnut and Honey Tart with Whipped Cream

\$19.95

Glossary:

Clapshot – mashed turnips, potatoes & chives
Cranachan – whipped cream, whisky, honey & toasted oatmeal

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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BOX LUNCHES

**Planning a golf outing for your group?
Meetings have adjourned and all are eager to experience the Cabot Trail?
Hiking Middle Head Peninsula or taking up the challenge to tackle
Franey Look-off ?**

**We would be happy to satisfy your hunger along the way with a
box lunch, prepared and ready for travel. Choose from these hearty sandwiches!**

Cape Breton Trademark Lobster Roll \$19.95
Prime Rib of Beef with Horseradish Mayo \$16.95
Grilled Chicken on a Kaiser with BBQ Sauce \$15.95
Roasted and Grilled Vegetables on Multigrain \$15.95

*** Box Lunches Include:
Cheese & crackers, Dessert, Fresh Fruit and your selection of Soft Drink or Juice*

BRUNCH

\$ 29.95 PER PERSON

Fresh Orange Juice, Apple, Cranberry and Grapefruit Juices
Bagels & Cream Cheese with Assorted Preserves
Keltic Baked Breakfast Pastries
Sliced Assorted Fruit Platter with Berries
Sliced Cheese Plate

Eggs Benedict on English Muffins, Bacon & Sausage,
Crispy Homefries with Condiments, Homemade Blueberry Pancakes
with Warmed Pure Maple Syrup

Platter of Sliced Deli Meats with Pickles, Olives & condiments

Platter of Smoked Atlantic Salmon with Capers, Chopped Egg, Red Onion & Sour Cream

Penne Alfredo with Grilled Chicken
Smoked Ham with Apple & Apricot Relish

Medley of Seasonal Vegetables

Selection of Decadent Pastries created by our Executive Pastry Chef

Coffee/Tea/Herbal Teas

All ingredient inquiries welcome

* All menu selections are subject to 15% service gratuity and 13% H.S.T.

**BANQUET DINNER
TABLE D'HOTE**

**FIVE COURSE TABLE D'HOTE
\$63 PER PERSON**

Neil's Harbour Snow Crab Salad, Mustard Corn Relish, Garden Potato Salad
and Tarragon Mayonnaise

Portobello, Brandy and Other Wild Mushroom Soup with Brie Crouton
Orange Clove and White Wine Sorbet

Seared Chicken Breast on a bed of Mushroom Duxelle and Spinach
with Herb Potatoes and Brandy Cream Sauce

Creamy Amaretto Cheesecake with Toasted Hazelnut Sauce

OR

Forest Mushroom Tartar with Rice Noodles, Sesame Crackers, Fried Green Apple,
Ginger Soya Dressing and Wasabi Streaker

Tossed Salad of Bitter and Sweet Greens with Grilled Red Pepper, Feta and Herb Vinaigrette
Mint Tea with Lemon Sorbet

Supreme of Chicken Stuffed with Herbs and Brie Cheese
with Seven Grain Potato Cake and Grilled Tomato Compote
Belgian Chocolate Torte with Chilled Espresso Sabayon

**FOUR COURSE TABLE D'HOTE
\$53 PER PERSON**

Baby Spinach Salad with Cardamom Poached Pear, Danish Blue Cheese,
Toasted Pecans and White Wine Dijon Dressing
Maple Cranberry Sorbet

Smokey Mountain Beef Striploin with Caramelized Onions,
Sundried Tomatoes, Blue Cheese Duchess Potatoes, and Bourbon Jus
Annapolis Valley Apple Frangipane with Cinnamon Crème Anglaise

OR

Traditional Caesar Salad with Herb Croutons, Smoked Bacon Bits and
Shaved Parmesan

Orange Clove and White Wine Sorbet

Maple Glazed Atlantic Salmon with Moroccan Couscous,
Batonne of Vegetables, and Cranberry Butter

Fresh Strawberry Shortcake with Whipped Cream and Chocolate Shavings

OR

OR

Plum Tomato and Red Onion Tian with Pine Nut Crusted Goat Cheese
and Smoked Tomato Balsamic Vinaigrette

Mint Tea with Lemon Sorbet

Supreme of Chicken Stuffed with Herbs and Brie Cheese

Creamy Amaretto Cheesecake with Toasted Hazelnut Sauce

OR

Plum Tomato and Fennel Bisque with Grilled Shrimp

Maple Cranberry Sorbet

Prime Rib of Beef with Roasted Garlic Mashed Potatoes, Sautéed Wild Mushrooms,
and Red Wine Herb Jus

Sugar Shack Maple Mousse in a Pastry Tuile with Raspberry Coulis

ADDITIONAL ENTRÉE OPTIONS

Grilled Medallions of Highland Pork Tenderloin with Fried Green Apples,
Oven Roasted Potatoes and Creamy Sage Sauce

Bacon Wrapped Scallops and Ingonish Fish Cakes with Grilled Pineapple Relish,
and Mango Butter Sauce

Baked Haddock and Tiger Shrimp with Citrus Scented Basmati Rice
and Sambucca Beurre Blanc

Roast Corn Flake Crusted Rack of Lamb with Sweet Potato Medallions,
Roasted Chunky Vegetable Medley and Double Reduced Cabernet Infused Jus

Vegetarian entrees available upon request

A WEE TOUCH OF SCOTLAND

FIVE COURSE DINNER MENU

\$63 Per Person

Traditional Scottish Bannock and Scones with Creamery Butter

Spiced Creamed Parsnip Soup with Sherry

Asparagus, Blue Cheese and Walnut Salad with Lime Dressing

Flaky Smoked Salmon with Basil and Warm New Potatoes

Collops of Beef with Shallots, Pickled Walnuts, Skirlie and Roasted Garlic Hollandaise

Strawberry Cream Shortbreads

Glossary:

Collops – small pieces

Skirlie – fried oatmeal, butter & onion

SPECIAL TABLE D'HOTE DINNERS

DOWN MARITIME LANE

\$82 PER PERSON

Homemade Dinner Rolls with Creamery Butter
Ingonish Beach Seafood Chowder
Aspy Bay Oysters and Smoked Atlantic Salmon with Cocktail Sauce
and Lemon Caper Mayonnaise
Maple Cranberry Sorbet
Nova Scotia Lobster (1 ¼ lb.) with Boiled New Potatoes, Vegetable Medley,
Coleslaw, Clarified Butter, and Fresh Lemon Star
Oxford (Blueberry Capital of Canada) Blueberry Shortcake
with Fresh Whipped Cream
Coffee & Tea
Keltic Homemade Chocolates and Truffles

SURF N' TURF

\$82 Per Person

Homemade Dinner Rolls with Creamery Butter
Smoked Corn and Barbecued Chicken Chowder
Tiger Shrimp and Deep Sea Scallop Brochette
with Summer Julienne Salad and Honey Mustard Dressing
Orange Clove and White Wine Sorbet
Grilled Beef Tenderloin and Half Nova Scotia Lobster with Béarnaise Sauce, Herb Roasted
Potatoes, and Batonne of Vegetables
Strawberry Tart with Butter Streusel and Lemon Cream
Coffee & Tea

*Surf n' Turf menu with a whole lobster ... **\$92 Per Person**

* All ingredient inquiries welcome

*Substitutes can be made for those with seafood allergies

* All menu selections are subject to 15% service gratuity and 13% H.S.T.

DINNER BUFFET SELECTIONS

(Minimum 50 people)

\$63 PER PERSON

Homemade Rolls & Breads with Creamery Butter
Soup Made Fresh Daily at the Lodge OR
Ingonish Seafood Chowder (Add \$2.00 per Person)

Tossed Organic Greens with Three Dressings
Caesar Salad with Herb Croutons, Smoked Bacon, and Parmesan Cheese
Asian Noodle Salad with Baby Cold water Shrimp
Marinated Vegetable Salad with Herbs and Olive Oil
Good Ol' Maritime Picnic Potato Salad
Broccoli and Cheese Salad

Platter of

Smoked Atlantic Salmon with Shaved Onion, Capers, Cream Cheese
and Whole Wheat Toast

Deli Meats

with Condiments and Pickled Vegetables

Cape North Mussels

Steamed in White Wine, Garlic, and Tomato Concasse

ENTREES (Choose 2 Selections)

*Served with Rice Pilaff or Roasted Potatoes and Seasonal Vegetables

Pan Fried Atlantic Salmon with Shiitake Mushrooms
Barbecued Chicken with Chasseur Sauce
Slow Roast Pork Loin with Apricot Chutney
Maritime Seafood Casserole with Lobster, Scallops, Shrimp & Haddock
Grilled Striploin Steaks with Sundried Tomato Sauce
Haddock with Lobster Tarragon Sauce
Roast Duck with Balsamic Poached Cherries

CARVED ITEM (Choose 1 Selection)

Slow Roasted Beef Striploin au Jus
Garlic Rubbed Leg of Lamb
Maple Basted Smoked Leg of Ham

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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FROM OUR PASTRY SHOP TO YOU

Our Decadent Dessert Buffet Freshly prepared in the Keltic Lodge Pastry Shop featuring:

Belgian Chocolate Fountain with Chocolate Pound Cake and Fresh Fruit

Classical French Pastries

Assorted Cakes and Tarts

Signature Keltic Fruit and Berry Log

* All ingredient inquiries welcome
• All menu selections are subject to 15% service gratuity and 13% H.S.T.

EXECUTIVE OUTDOOR BARBEQUE

\$61 Per Person (Minimum 25 people)

Homemade Dinner Rolls with Creamery Butter

SALADS

“Good Ol’ Can’t Live Without It” Potato Salad
Broccoli and Cheddar Salad
Penne Noodles with Sundried Tomatoes and Feta Cheese
Tossed Greens with Three dressings
Tomato and Red Onion Salad
Grilled and Marinated Vegetable Salad with Balsamic

ENTREES

Barbecued Fresh Atlantic Salmon, Marinated Supreme of Chicken
Alberta Beef Tenderloin and Baby Back Ribs
Roasted Potatoes, Gourmet Baked Beans, Corn on the Cob

DESSERTS

Nova Scotia Blueberry Keugen with Maple Streusel
Creamy Amaretto Cheesecake with Toasted Hazelnut Sauce
Chocolate Mousse Cake
Coffee and Tea

MUSSEL BAKE

\$41 Per Person (Minimum 25 people)

We’ve stoked the fire pit and your guests are gathered ‘round with Celtic music playing in the background, anxious to sample our local seafood! This is a traditional Cape Breton Mussel bake!
Your menu includes ...

“All you can eat” steamed mussels
Seafood Chowder with fluffy Clover Rolls and Butter
Baked Seafood Casserole...
with Lobster, Scallops, Shrimp, Mussels, Haddock & Salmon
Coleslaw, Keltic Baked Beans, Corn on the Cob, Potato Salad
Fresh Fruit Kabobs, Watermelon Platter and
Blueberry Shortcake
Coffee and Tea

* All ingredient inquiries welcome
* All menu selections are subject to 15% service gratuity and 13% H.S.T.

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OUTDOOR BARBECUE

**\$36 Per Person
(Minimum 25 people)**

Homemade Dinner Rolls with Creamery Butter

SALADS

“Good Ol’ Can’t Live Without It” Potato Salad
Broccoli and Cheddar Salad
Penne Noodles with Sundried Tomatoes and Feta Cheese
Tossed Greens with Three Dressings
Tomato and Red Onion Salad
Marinated Vegetable Salad

ENTREES

Barbecued Jumbo Hot Dogs, Debrazini Sausages, Hamburgers,
Marinated Chicken Breasts and Vegetarian Burgers,
Gourmet Baked Beans and Corn on the Cob

CONDIMENTS

Sliced Cheddar, Tomatoes, Dill Pickles, Sliced Onions,
Sauerkraut, Mustard, Ketchup, Barbecue Sauce, Hot Mustard and Relish

DESSERTS

Apple Pie
Lemon Meringue Pie
Chocolate Mousse Cake
Jumbo Cookies
Coffee and Tea

RECEPTIONS AND COCKTAIL PARTIES

COLD HORS D'OEUVRES (Minimum 3 dozen order)

| | |
|---|----------------|
| Artichoke Bottoms with Red Pepper Cream Cheese | \$21 per dozen |
| Herbed Goat's Cheese with Roasted Garlic on Toast | \$21 per dozen |
| Barbecued Chicken with Apple Relish | \$23 per dozen |
| Grilled Asparagus on Cornbread with Asiago Cream | \$23 per dozen |
| Deviled Egg Salad on Toast with Baby Gulf Shrimp | \$23 per dozen |
| Garlic Shrimp in Phyllo Cup with Black Bean Mayo | \$23 per dozen |
| Smoked Salmon and Cream Cheese on Rye Toast | \$26 per dozen |
| Skewers of Teriyaki Marinated Beef | \$27 per dozen |
| Grilled Tiger Shrimp with Cocktail Sauce | \$33 per dozen |
| Let the Chef choose for you: Chef's Mixed Selection | \$26 per dozen |

HOT HORS D'OEUVRES (Minimum 3 dozen order)

| | |
|---|----------------|
| Quiche Lorraine | \$23 per dozen |
| Pepperoni Tarts with Goat Cheese | \$23 per dozen |
| Spanakopita | \$23 per dozen |
| Asian Chicken in Puff pastry | \$25 per dozen |
| Chicken Satays with Peanut Sauce | \$25 per dozen |
| Sundried Tomato and Feta Cheese in Phylo | \$27 per dozen |
| Spring Rolls with Sweet Chili Dipping Sauce | \$27 per dozen |
| Bacon Wrapped Scallops | \$29 per dozen |
| Mini Crab Tartelettes with Caper Mayo | \$29 per dozen |
| Warm Wild Mushroom Tart with Tarragon | \$33 per dozen |
| Grilled Lamb Chops with Garden Herb Aioli | \$38 per dozen |
| Nova Scotia Lobster Turnover | \$38 per dozen |
| Let the Chef choose for you: Chef's Mixed Selection | \$28 per dozen |

| | |
|--|------------------|
| Tray of Vegetable Crudites with Roasted Pepper Dip | \$36 (serves 15) |
| Canadian Cheese Platter with Grapes and Crackers | \$52 (serves 15) |
| Chilled Aspy Bay Oysters on the Half Shell with Cocktail Sauce and Spicy Peach Jam | \$38 per dozen |

| | |
|--|------------------|
| Smoked Atlantic Salmon (1 lb. Tray) with Cream Cheese, Pita Crackers, Red Onion and Capers | \$78 (Serves 15) |
|--|------------------|

SNACK BASKETS

| | | | |
|-------------------|-----------------|---------------------------------|-----------------|
| Potato Chips | \$ 6 per basket | Baked Pita Triangles with Salsa | \$10 per basket |
| Pretzels | \$ 7 per basket | Hummus with Tortilla Chips | \$10 per basket |
| Spiced Mixed Nuts | \$14 per basket | | |

CHOCOLATE FOUNTAIN
with Chocolate Pound Cake and Fresh Fruit

\$75 (Serves 25)

* All ingredient inquiries welcome

* We are pleased to offer suggestions & alternatives for individuals with allergies

* All menu selections are subject to 15% service gratuity and 13% H.S.T.