

CATERING

CANAPES

brought to you by
FOUNDERS HOUSE DINING & DRINKS

STEP ONE - Choose how many different canapes you would like served:

SELECT 4 CANAPES	\$20 PER PERSON
SELECT 7 CANAPES	\$35 PER PERSON
SELECT 9 CANAPES	\$45 PER PERSON

STEP TWO - Choose hot or cold canapes:

COLD	HOT
Cheese & Charcuterie Board Selection of Artisan Cheeses and Cured Meats with house made preserves fresh and dried fruit, crostini and crackers (Counts as 2 canapes) (NF)	Mushrooms on Toast Dragons breath blue cheese, focaccia, truffle honey, arugula (V) (NF) (1 per person)
Vegetable Crudite Board Selection of fresh vegetables, house made roasted garlic ranch and hummus (counts as 2 canapes) (GF) (NF) (DF) (V)	Prosciutto Wrapped Dates Stuffed with walnut, Old Growler Gouda, drizzled with balsamic crema (GF) (1 per person)
Scallop Crudo Mint, charred onion, preserved citrus, tapioca cracker (DF) (GF) (NF) (1 per person)	12hr Crispy Pork Belly Peanut soy, pickles

MORE CANAPE OPTIONS ON THE NEXT PAGE

ALL PRICES SUBJECT TO GRATUITY, SERVICE FEES, & HST



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STEP TWO - Choose hot or cold canapes:

COLD	HOT
Bruchetta Caprese Whipped cheese, tomato, basil, focaccia (V) (NF) (2 per person)	Arancini Mozarella, safron, pesto (V) (NF) (1perperson)
Fresh Shucked Oysters Mignonette, horseradish, lemon, house hot sauce (GF) (NF) (DF) (1per person)	Savoury Custard Tart Asiago, tomato jam (NF) (V) (1 per person)
Smoked Trout Dip Potato chips, cream cheese, dill (GF) (NF)	Mini Cubano Cheddar pork, mustard, dill pickle, swiss (NF) (1 per person)
"Vichyssoise" Aerated potato, crispy leek, grapefruit chutney (GFO) (V) (NF) (1 per person)	Lobster Beignets Togarashi mayonnaise (DF) (NF) (1 per person)
Beef Tartare Deviled egg, traditional garnish (DF) (NF) (GF) (1 per person)	Grilled Chicken Spiedini Rosemerry, lemon, garlic butter (NF) (GF) (DFO) (1 per person)
Hen Rillite Carmelized onion, parlsey, mustard, crostini (DF) (1 per person)	Seafood Gratin Dip Smoked haddock, lobster, crab, spinach, béchamell, fired tortilla (NF)
Piperade Baguette, white anchovy (NF) (DF) (1 per person)	

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CATERING

DINNER

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TABLE D'HÔTE | \$75 PER PERSON (SAMPLE MENU)

BREAD SERVICE

Fresh baked herb focaccia served with olive tapenade and flavoured butter

FIRST COURSE

Soup of the Day
Seasonally inspired using locally sourced ingredients

Local lettuce Salad
Seasonally inspired using locally sourced ingredients

Caesar Salad
Baby artisan romaine, anchovy vinaigrette, Old Growler Gouda, crispy prosciutto

SECOND COURSE

Choice of protein served with fingerling potatoes, seasonal vegetables, sauce and garnish

Chicken Breast - Beef Striploin - Salmon - Vegetable Risotto

THIRD COURSE

Lemon Polenta Cake
Seasonal fruit, chantilly cream

Flourless Chocolate Torte
Crème anglaise, sea salt

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THISTLE  **HOSPITALITY
GROUP**

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CATERING

DINNER

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TABLE D'HÔTE | \$95 PER PERSON (SAMPLE MENU)

BREAD SERVICE

Fresh baked herb focaccia served with olive tapenade and flavoured butter

FIRST COURSE

Soup of the Day
Seasonally inspired using locally sourced ingredients

Local lettuce Salad
Seasonally inspired using locally sourced ingredients

Caesar Salad
Baby artisan romaine, anchovy vinaigrette, goat parmesan, crispy prosciutto

SECOND COURSE

Choice of

Pork Pie - Pickled walnut ketchup
Cured Rainbow Trout - Cucumber, almond, buttermilk
Seasonal Gnudi - Ricotta, asiago

THIRD COURSE

Choice of protein served with fingerling potatoes, seasonal vegetables, sauce and garnish

Chicken Breast - Beef Striploin - Halibut - Vegetable Risotto

FOURTH COURSE

Lemon Polenta Cake
Seasonal fruit, chantilly cream

Flourless Chocolate Torte
Crème anglaise, sea salt

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