



MARITIME INN PORT HAWKESBURY CATERING MENU

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 [MillersSeafoodandChophouse](#)

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OVERVIEW

Miller's Catering By Maritime Inn Port Hawkesbury

Planning a wedding, banquet, or group dinner?

Relax and enjoy your event! We'll look after the rest.

The experts at Maritime Inn Port Hawkesbury have the knowledge and experience to assist in planning your event, whether large or small. For almost forty years Maritime Inn Port Hawkesbury has been the "home of hospitality" in the Strait Area and provided first-class catering both in the hotel and off premise. Here at Maritime Inn Port Hawkesbury, we have lovely function rooms which can accommodate up to 100 guests for a wedding or banquet and we are fully equipped to cater at local, off-premise locations, including the Port Hawkesbury Civic Centre.

We invite you to review the menus included in the following pages for some of our recommended ideas. Our culinary team strives to provide for any of your requests and we are always pleased to design a menu to meet your specific needs or wishes. Our service crew is cheerful, properly uniformed, well trained and experienced. We can provide full bar and wine service for your functions at Maritime Inn Port Hawkesbury and also are licensed for catering bar services, provided your chosen venue allows it.

WEDDING RECEPTIONS

All weddings catered by Miller's include:

White linen tablecloths and napkins. Other colors are available at an additional charge.

Complimentary signature room for the Bride & Groom at Maritime Inn Port Hawkesbury.

Special room rates for wedding guests requiring accommodation.

CATERING POLICIES

Corporate functions should have prior approval for direct billing.

Three business days prior to the function we require the guaranteed number of guests.

Private functions such as weddings require a \$200 deposit once the date is finalized, a further deposit of approximately 50% of the total cost two weeks prior to the function and final payment the day of the function, unless otherwise arranged with management.

For functions at venues other than the Maritime Inn, there will be an additional charge for dish rental, mileage, and labour travel which will be determined by the size and location of your function.

All prices within this catering menu are subject to 15% gratuity and applicable HST.

CONTACT

For further information, please contact us at your convenience at **902-625-0320**, toll free at **1-888-662-7484**, or by email at **phadmin@maritimeinns.com**.

BREAKFAST

All prices subject to 15% service charge and applicable HST

BUFFET BREAKFASTS

Prices are per person and based on a minimum as indicated.

The Continental **\$12.00**

(Minimum 10 people)

Assortment of Chilled Juices, Freshly baked Muffins, Danish, Scones and Cinnamon Buns, Preserves, Marmalade, Honey & Butter, Seasonal Fruit Platter, Assorted yogurt, Coffee and tea.

The Healthy Choice **\$16.00**

(Minimum 10 people)

Assortment of Chilled Juices, Assorted Cold Cereals with Chilled Milk, Freshly baked Muffins, Seasonal Fruit Platter, Selection of Yogurts, Selection of Whole Fruit, Coffee and tea.

Classic Canadian Buffet **\$17.00**

(Minimum 20 people)

Assortment of Chilled Juices, Assorted Breads for Toasting, Preserves, Marmalade, Honey and Butter, Scrambled Eggs with shredded Cheeses, and Green Onion, Home Fries, Bacon and Sausage, Seasonal Fruit Platter, Selection of Yogurts, Coffee and tea.

The Big Breakfast **\$19.00**

(Minimum 20 people)

Assortment of Chilled Juices, Assorted Breads for Toasting, Preserves, Marmalade, Honey and Butter, Assortment of Cold Cereals with Milk, Warm Oatmeal with Brown Sugar, Scrambled Eggs with Shredded Cheeses, Green Onion, and Warm Salsa Topping, Home Fries, Our own Traditional Pancakes or French Toast with Syrup, Bacon, Ham and Sausage, Seasonal Fruit Platter, Assorted Yogurt, Coffee and tea.

BREAKS & LUNCHESES

All prices subject to 15% service charge and applicable HST

A minimum of ten guests is required for any of the following breaks and lunches. For groups fewer than ten, we will be happy to provide take-out meals from Miller's Café or Tap & Grill. Please let us know if any of your group have dietary restrictions and we will do our best to look after them.

THE BASICS

Coffee and Tea Service	\$2.25 pp
Assorted Muffins and Pastries, Coffee and Tea (based on 1½ pieces of muffins or pastries per person)	\$6.00 pp
Assorted Deli Sandwiches and Wraps, Coffee and Tea (based on 1½ whole sandwiches per person)	\$10.00 pp

ADDITIONS

Add any of the following to your break or lunch:

Assorted Individual Juice Bottles (Per Each Used)	\$3.00
Freshly Sliced Fruit With Yogurt Dip	\$5.00 pp
Assorted Yogurts (Per Each Used)	\$2.00
Chilled Diced Fruit Cup	\$3.00 pp
Fresh Whole Fruit	\$3.00 pp
Assorted Whole Fruit & Granola Bars	\$5.00 pp
Freshly Cut Vegetable Crudités & Dip	\$4.50 pp
A Tray Of Pickles & Olives	\$3.00 pp
A Board of Domestic & Imported Cheeses with Biscuits	\$6.00 pp
Our Freshly Prepared Soup of the Day	\$4.00 pp
Assorted Sweets & Squares (2 Per Person)	\$4.50 pp
Assorted Freshly Baked Cookies	\$4.00 pp
Assorted Pepsi Soft Drinks (Per Each Used)	\$3.00
Chilled Milk 2% or Skim (60 Ounce Pitcher)	\$17.00
Chilled Orange Or Apple Juice (60 Ounce Pitcher)	\$17.00

WORKING LUNCH

All prices subject to 15% service charge and applicable HST

WORKING LUNCHES (BUFFET STYLE)

Prices are per person and based on a minimum of 10 people.

The Sandwich Platter **\$17.99**

Our freshly made soup of the day, assorted sandwiches including: deli ham, smoked turkey, roast beef, tuna salad, chicken salad, or egg salad, Selection of dessert squares and pastries, Coffee and tea.

Comforts of Home **\$19.99**

Turkey Rice Soup, Assorted rolls, Homemade meatloaf, Oven baked macaroni & cheese, Mashed potatoes, Roasted root vegetables, Warm apple crisp, Coffee and tea.

Pizza, Caesar Salad, and Sweets **\$21.99**

Sixteen-inch eight slice pizzas (based on two slices each):
Pepperoni & Cheese, Meat Lovers, or Works, Traditional Caesar salad,
Assorted dessert squares and sweets, Coffee and tea.

A Taste of Italy **\$23.99**

Our homemade Minestrone soup, Traditional Caesar salad,
Oven baked lasagna, Toasted garlic bread, Tiramisu; Coffee and tea.

Maritime Delight **\$27.99**

Our famous seafood chowder, Freshly baked tea biscuits,
Shrimp & Scallop stuffed haddock with lemon and beurre blanc sauce OR
Prosciutto wrapped haddock, Garlic shrimp skewers (3 pc), Rice pilaf,
Seasonal vegetables, Assorted dessert squares and pastries, Coffee and tea.

RECEPTIONS

All prices subject to 15% service charge and applicable HST

Build Your Own Reception - We offer an extensive selection of assorted platters, hot hors d'oeuvres and cold canapés. Cater to your group's needs and tastes by choosing from an array of options, individually priced with minimum depending on option.

PLATTERS

Large platters suitable for 50 guests, Medium for 25 guests, and Small for 10 guests.

Domestic and Imported Cheese Board With assorted biscuits and fruit garnish	\$240 - \$130 - \$80
Fresh Vegetable Crudités and Crab Dip	\$175 - \$95 - \$40
Smoked Salmon Platter Thinly sliced smoked salmon with red onion, capers and pumpernickel	\$140 - \$130 - \$80
Seasonal Fruit and Berries With yogurt dip	\$210 - \$120 \$65
Assorted Sandwiches and Wraps	\$220 - \$125 - \$75
Deli Platters Deli-sliced Cold Meats, Cheeses, Pickles, Rolls and Condiments	\$220 - \$125 - \$75
Dipping Duo Our garlic hummus with crisp pita chips and spinach & artichoke dip with fresh baguette wedges	\$180 - \$95 - \$45
Bite Size Deli Meats and Cheeses Pepperoni, Salami, Cheddars and Swiss,	\$165 - \$90 - \$40
Assorted Dessert Squares and Pastries	\$200 - \$115 - \$55

COLD CANAPES

All prices are per dozen.

Bruschetta & Crostini \$20

(... More Cold Canapes on next page)

RECEPTIONS

All prices subject to 15% service charge and applicable HST

COLD CANAPES CONTINUED

All prices are per dozen.

Bruschetta & Crostini	\$20
Stuffed Tomatoes filled with Goat Cheese	\$18
Caprese Salad Skewers (Tomato, Basil, Mozzarella, Balsamic)	\$18
Watermelon, Mint, and Feta Skewers	\$18
Lobster Nacho	\$24
Fresh Fruit Skewers	\$19
Smoked Salmon Pin Wheels	\$20

HOT HORS D'OEUVRES

All prices are per dozen.

Bacon Wrapped Sea Scallops	\$25
Thai Peanut Chicken Skewers	\$20
Margherita Pizza Bites	\$16
Baked Brie with Red Pepper Jelly & Crostini	\$18
BBQ Pulled Pork Sliders	\$24
Mini Vegetable Spring Rolls	\$15
Arancini (Deep Fried Risotto with Marinara Sauce)	\$18
Salmon Croquettes with Tzatziki sauce	\$19
Steakon Skewers	\$19

BUFFETS

All prices subject to 15% gratuity and applicable HST

Your buffet includes freshly baked rolls, breads and butter as well as your entrée selection. Includes one choice from rice, potato and pasta selection and one choice from the hot vegetable selection, as well as a tray of pickles and olives, coffee and tea. Prices are based on a minimum of three courses.

SOUPS

(\$5 per person for one choice)

Roast Butternut Squash Soup

Roasted Tomato Cheddar

Mulligatawny Soup

Beef & Barley Soup

Maritime Inn Seafood Chowder (+\$3pp)

SALADS

(\$8 per person for one choice)

Fresh Garden Salad with Assorted Dressings

Traditional Caesar Salad

Greek Pasta Salad

Mediterranean Potato Salad

Broccoli, Bacon, Cheddar & Grape Salad

Tabbouleh

HOT ENTRÉES

(\$18 per person for two choices)

Homemade Meatballs: Honey Garlic or Sweet & Sour

Honey Mustard Glazed Ham with carving station

BBQ Chicken Breast

Slow Roasted Turkey on savoury stuffing with homemade gravy

Homemade Meat or Vegetarian Lasagna

DELUXE ENTRÉES

(\$24 per person for two choices)

Spice Rubbed Roast Beef with a mushroom demi glace

Bacon Wrapped Pork Tenderloin with our own apple onion jam

(... More Deluxe Entrées on next page)

BUFFETS

All prices subject to 15% gratuity and applicable HST

DELUXE ENTRÉES CONTINUED

Grilled Atlantic Salmon Fillet with maple glaze

Haddock Fillet stuffed with shrimp and scallop with a Bearnaise sauce

Stuffed Chicken Supreme with mushroom & goat cheese

STARCHES

Lemon Thyme Rice Pilaf

Garlic & Herb Roasted Potatoes

Roast Garlic Mashed Potatoes

Scalloped Potato

Lobster Mac & Cheese (+\$3pp)

Garlic Alfredo Penne

VEGETABLES

Fresh Vegetable Medley

Roasted Root Vegetables

Asian Vegetable Stir Fry

DESSERT

(\$8 per person)

Chef's Dessert Buffet - Includes an assortment of cakes, pies and pastries

DELUXE DESSERT ADDITIONS

Warm Apple or Fresh Berry Crisp - \$4 extra per person

Warm Maple Pecan Bread Pudding - \$4 extra per person

Sticky Toffee Pudding Tower - \$4 extra per person

Flourless Chocolate Cake with drunken berries - \$5 extra per person

PLATED DINNER #1

\$35.99 per person plus 15% service charge & applicable HST

APPETIZERS

(choose one)

Cup Seafood Chowder (\$3 extra per person) - Rich, creamy, and full of treasures of the sea

Baby Spinach Salad with mandarin orange, egg, mushroom bacon, red onion, and maple dressing

ENTRÉES

(choose one)

Panko Crusted Haddock with rice pilaf and seasonal vegetables.

Pork Tenderloin with apple onion jam and maple whiskey sauce, served with garlic mashed potatoes and seasonal vegetables.

Chicken Supreme stuffed with mushrooms & goat cheese, served with potato pavé and seasonal vegetables.

Spice Rubbed 8oz Striploin with rosemary butter, roasted herb potato & grilled vegetables.

DESSERTS

(choose one)

New York Cheesecake with triple berry compote, Coffee or Tea

Maple pecan bread pudding with caramel and whipped cream, Coffee or Tea

Chocolate Mousse with Raspberry coulis & biscotti, Coffee or Tea

PLATED DINNER #2

\$34.99 per person plus 15% service charge & applicable HST

APPETIZERS

(choose one)

Cup of Soup of the Day

Crisp Garden Salad with choice of 2 dressings

ENTRÉES

(choose one)

Panko Crusted Haddock with garlic mashed potato and seasonal vegetables.

Chicken Breast stuffed with mushrooms, bacon, spinach, and goat cheese with pan jus and served with mashed potato and seasonal vegetables.

Stir Fried Vegetables and Chicken in a coconut curry sauce served with white rice. **GF**

Chicken Marsala with rice pilaf and seasonal vegetables.

DESSERTS

(choose one)

Maple Pecan Bread Pudding with caramel sauce and whipped cream, Coffee or Tea

Brownie Bite, served with chocolate sauce and whipped cream, Coffee or Tea

BUILD YOUR OWN
PLATED DINNER
All prices subject to 15% gratuity and applicable HST

Choose one each of soup or salad, entrée, starch, vegetable and dessert.

Prices shown with entrée are per person and are based on the same choices for the party.

SOUPS & SALADS

(choose one)

Beef, Vegetable, and Barley Soup

Savory Chicken and Wild Rice Soup

French Onion Soup

Roast Tomato and Basil Soup

Roasted Butternut Squash Soup

Maritime Inn Seafood Chowder (+\$3pp)

Traditional Caesar Salad - Smokey bacon, homemade croutons, Parmesan cheese and creamy garlic dressing

Baby Spinach Salad - With mandarin orange, egg, mushroom, bacon, red onion and a maple balsamic vinaigrette

Garden Green Salad - Garnished with crisp vegetables and dressed with a poppyseed vinaigrette

Greek Pasta Salad - With mixed peppers, cherry tomatoes, cucumber, red onion, feta cheese

ENTRÉES

(choose one)

Chicken Supreme, stuffed with mushrooms, goat cheese & herbs. \$32.99

Atlantic Salmon Filet, with a maple whiskey glaze. \$35.99

Baked Haddock Fillet on wilted spinach and red peppers with a lemon dill Hollandaise. \$34.99

(... More Entrées on next page)

BUILD YOUR OWN
PLATED DINNER
All prices subject to 15% gratuity and applicable HST

ENTRÉES CONTINUED

Traditional Turkey Dinner; Oven roast turkey served with savory stuffing, mashed potato, pan gravy, seasonal vegetables, and cranberry sauce. \$32.99

Bacon Wrapped Pork Tenderloin, with our apple onion jam. \$32.99

Slow Roasted Prime Rib Dinner with Yorkshire Pudding, roasted to perfection and served with a horseradish cream sauce. \$34.99

STARCHES

(choose one)

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Lemon Thyme Rice Pilaf

VEGETABLES

(choose one)

Fresh Vegetable Medley

Roasted Root Vegetables

Asian Vegetable Stir Fry

DESSERTS

(choose one)

Homemade Sticky Toffee Pudding with warm caramel sauce

Maple Pecan Bread Pudding with caramel sauce and Crème Anglaise

Bailey's Crème Brûlée with whipped cream

Coconut Cream Pie topped with fresh whipped cream

Double Fudge Brownie with vanilla ice cream and chocolate fudge sauce

Flourless Chocolate Cake with berry compote **GF**

TRADITIONAL HOLIDAY DINNER

\$44.99 per person plus 15% service charge & applicable HST

Roasted Turkey, hand carved at carving station

Honey Glazed Spiral Ham

Apple & Cranberry Stuffing

Roasted Root Vegetable Medley

Chefs' Creamy Garlic Mashed Potatoes

Cranberry Sauce

Homemade Gravy

Fresh Dinner Rolls

Wild Green Salad with Raspberry Vinaigrette

Crudités Tray

Cheese Tray

Dessert