



MARITIME INN PORT HAWKESBURY CATERING MENU

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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 more than 50 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:

Black 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 [**quentin.boucher@maritimeinns.com**](mailto:quentin.boucher@maritimeinns.com), [**donna.carrigan@maritimeinns.com**](mailto:donna.carrigan@maritimeinns.com), [**sean.murphy@maritimeinns.com**](mailto:sean.murphy@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 **\$22.00**

(Minimum 10 people)

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

Classic Canadian Buffet **\$28.00**

(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 **\$35.00**

(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, and Home Fries, Our own Traditional Pancakes or French Toast with Syrup, Bacon, Ham and Sausage, Seasonal Fruit Platter, Assorted Yogurt, Coffee and tea.

BREAKS & LUNCHES

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	\$3.50 pp
Assorted Muffins and Pastries, Coffee and Tea (based on 1½ pieces of muffins or pastries per person)	\$9.00 pp
Assorted Deli Sandwiches and Wraps, Coffee and Tea (based on 1½ whole sandwiches per person)	\$18.00 pp

ADDITIONS

Add any of the following to your break or lunch:

Assorted Individual Juice Bottles (Per Each Used)	\$3.50
Freshly Sliced Fruit With Yogurt Dip	\$7.00 pp
Assorted Yogurts (Per Each Used)	\$2.00
Chilled Diced Fruit Cup	\$5.00 pp
Fresh Whole Fruit	\$3.00 pp
Assorted Whole Fruit & Granola Bars	\$5.00 pp
Freshly Cut Vegetable Crudités & Dip	\$6.00 pp
A Board of Domestic & Imported Cheeses with Biscuits	\$9.00 pp
Our Freshly Prepared Soup of the Day	\$6.00 pp
Assorted Sweets & Squares (2 Per Person)	\$6.50 pp
Assorted Freshly Baked Cookies	\$4.00 pp
Assorted Pepsi Soft Drinks (Per Each Used)	\$3.00
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 **\$22.99**

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 **\$26.99**

Our soup of the day, assorted rolls, homemade meatloaf, oven baked macaroni & cheese, mashed potatoes, roasted root vegetables, warm apple crisp, coffee and tea.

A Taste of Italy **\$31.99**

Our homemade minestrone soup, traditional caesar salad, oven baked lasagna, toasted garlic bread, panna cotta, coffee and tea.

Maritime Delight **\$41.99**

Our famous seafood chowder, Freshly baked tea biscuits, Shrimp stuffed haddock with lemon and beurre blanc, 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	\$340 - \$180 - \$90
With assorted biscuits and fruit garnish	
Fresh Vegetable Crudités and Dip	\$240 - \$125 - \$60
Seasonal Fruit and Berries	\$270 - \$140 - \$70
With yogurt dip	
Assorted Sandwiches and Wraps	\$600 - \$310 - \$150
Deli Platters	\$220 - \$125 - \$75
Deli-sliced Cold Meats, Cheeses, Pickles, Rolls and Condiments	
Dipping Duo	\$250 - \$130 - \$65
Our spinach & artichoke dip, and caramelized onion and roasted garlic dip, with toasted pita.	
Meats, Cheeses, & Spreads	\$450 - \$250 - \$130
Prosciutto, Genoa salami, assorted cheeses, biscuits, spreads	
Assorted Dessert Squares and Pastries	\$220 - \$130 - \$65

COLD CANAPES

All prices are per dozen.

Bruschetta & Crostini \$28

(...Cold Canapes continued on next page)

RECEPTIONS

All prices subject to 15% service charge and applicable HST

COLD CANAPES CONTINUED

All prices are per dozen.

Caprese Salad Skewers	\$26
Deviled Eggs	\$22
Blueberry, Ricotta, & Honey on Crostini	\$26
Fresh Fruit Skewers	\$26
Lemon Dill Cream Cheese & Smoked Salmon	\$36

HOT HORS D'OEUVRES

All prices are per dozen.

Crispy Thai Chicken Skewers	\$26
Bacon Wrapped Scallops	\$38
Stuffed Mushroom with Italian Sausage	\$22
BBQ Pulled Pork Sliders	\$30
Meatballs: Honey Garlic or Sweet & Sour	\$18
Mini Vegetable Spring Rolls with Plum Sauce	\$26
Arancini with Marinara	\$30
Chicken Souvlaki w/ Tzatziki	\$32

BUFFETS

All prices subject to 15% gratuity and applicable HST

Your buffet includes freshly baked rolls, 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 coffee and tea. Prices are based on a minimum of three courses.

SOUPS

(\$8 per person for one choice)

Roasted Butternut Squash Soup

Tomato Cheddar

Chicken & Rice

Beef Vegetable

French Onion

Maritime Inn Seafood Chowder (+\$6pp)

SALADS

(\$12 per person for one choice)

Fresh Garden Salad with Assorted Dressings

Traditional Caesar

Greek Pasta Salad

Roasted German Potato Salad

Broccoli, Bacon, Cheddar & Cranberry

Tabbouleh

ENTRÉES

(\$36 per person for two choices)

Honey Mustard Glazed Ham

Slow Roasted Turkey with savoury stuffing and homemade gravy

Bacon Wrapped Pork Tenderloin

Chicken Supreme with mushroom velouté

Grilled Atlantic Salmon Fillet with maple whiskey glaze

Spice Rubbed Roast Beef with mushroom demi glace (+\$8)

Haddock Fillet stuffed with shrimp with Béarnaise

BUFFETS

All prices subject to 15% gratuity and applicable HST

STARCHES

Rice Pilaf

Herb & Garlic Roasted Potatoes

Roasted Garlic Mashed Potatoes

Potato Gratin (+\$2)

VEGETABLES

Fresh Vegetable Medley

Roasted Root Vegetables

Asian Vegetable Stir Fry

DESSERT BUFFET

(\$12 per person)

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

DELUXE DESSERT ADDITIONS (Pick Two)

Warm Apple Crisp - \$10 per person

NY Cheesecake - \$10 per person

Sticky Toffee Pudding Tower - \$10 per person

Chocolate Cake with Buttercream Icing - \$10 per person

PLATED DINNERS

\$44.99 per person plus 15% service charge & 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.

APPETIZERS

(choose one)

Cream of Mushroom Soup

Roasted Butternut Squash Soup

Tomato Cheddar Soup

Loaded Potato Soup

Chicken & Rice Soup

Cup Seafood Chowder (\$6 extra per person)

Baby Spinach Salad

Caesar Salad

Garden Salad with Assorted Dressings

Roasted German Potato Salad

ENTRÉES

(choose one)

Panko Crusted Haddock

Atlantic Salmon Filet with maple whiskey glaze OR hollandaise

(...entrées continued on next page)

PLATED DINNERS

All prices subject to 15% gratuity and applicable HST

ENTRÉES

Haddock Fillet stuffed with shrimp with Béarnaise

Honey Mustard Glazed Ham

Slow Roasted Turkey with savoury stuffing and homemade gravy

Chicken Supreme with mushroom velouté

BBQ Bacon Wrapped Pork Tenderloin

Pork Schnitzel with Hunter's Sauce

Spice Rubbed Roast Beef with mushroom demi glace (+\$6)

VEGETABLES

(choose one)

Fresh Vegetable Medley

Roasted Root Vegetables

Asian Vegetable Stir Fry

STARCHES

(choose one)

Rice Pilaf

Fondant Potato (+\$2)

Wild Rice

Potato Dauphinoise (+\$2)

Herb & Garlic Roasted Potatoes

Duchess Potato (+\$2)

Garlic Mashed Potatoes

Potato Pavé (+\$2)

Potato Gratin (+\$2)

PLATED DINNERS

All prices subject to 15% gratuity and applicable HST

DESSERTS

(choose one)

Apple crumble Pie

Butterscotch Pie

Blueberry Pie

Coconut Cream Pie

Carrot Cake

Chocolate Cake

German Apple Cake

Sticky Toffee Pudding

Apple Crisp

Strawberry Shortcake