



SEASONS

BY ATLANTICA

Festive Lunch Buffet

December 7, 14, 15 & December 18 through 22, 2017

11:30am until 1:30pm

Cauliflower & Sweet Potato Soup

Build your own Caesar salad

Artisanal greens, garden vegetables and a selection of dressings

Sun dried tomato and basil pasta salad with roasted vegetables

Grandma's potato salad

Moules Marinières

Local mussels with garlic, shallots, parsley and cream

Traditional roast turkey with summer savoury dressing,
home-style gravy and homemade cranberry sauce

Maple glazed smoked ham

Garlic whipped potatoes

Seasonal vegetables

A selection of mini sweets, mousses and holiday treats

Warm apple crisp with Chantilly cream

Fresh fruit with yogurt fondue

\$23.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email wball@atlanticalifax.com



SEASONS

BY ATLANTICA

Boxing Day Brunch

December 26, 2017

11am until 2pm

Selection of breakfast pastries, scones and muffins

Breakfast breads and bagels

Sliced and whole fruit, berries

Make your own yogurt parfaits

Smoothie shooters

Charcuterie and cheese display

Traditional oatmeal and accompaniments

Smoked bacon and sausage

Belgian waffles with berry compote and whipped cream

Atlantica potato wedges

Soft scrambled eggs with chives and sharp cheddar

Roasted vegetable frittata with smoked Gouda

Maple glazed carved leg of ham

\$25.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email wball@atlanticalifax.com



SEASONS

BY ATLANTICA

New Years Eve Table d'hôte

December 31, 2017

5pm until 10pm

Amuse-bouche

Beginnings

Seasons' seafood chowder

or

Torn romaine leaves, herb croutons, smoked bacon with our garlic emulsion served in a parmesan crisp cup

or

Curried crab and spinach bread pudding with a roasted red pepper aioli

or

Charcuterie and cheese for two

Middles

Certified Angus beef tenderloin, mushroom and Stilton gratin

Yukon gold mash

or

Crispy skinned salmon filet, curry flavours, mango salsa and a citrus drizzle

or

Pan roasted breast of chicken, burst grape tomatoes, baby mozzarella

Desserts

White chocolate crème brûlée

or

Hazelnut dacquoise, mocha buttercream and praline

or

Berries and cream

\$54.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email wball@atlanticahalifax.com



SEASONS

BY ATLANTICA

New Years Day Brunch

January 1, 2018

Cold

Caesar salad

Artisan greens, garden vegetables and a selection of dressings

Sun-dried tomato and basil pasta salad with roasted vegetables & baby mozzarella

Grandma's potato salad

Charcuterie

Selection of cured meats and local charcuterie with traditional accompaniments, 24 Carrots' bread selections

Dips

Various dips & spreads from around the globe with flat breads, crisps and breads

Cheese Please

International, domestic and local cheeses with homemade chutney, crackers, French bread & fruit garnish

From the Sea

Smoked fish, poached shrimp, mussel and calamari salad, pickled herring and snow crab legs with complementary accompaniments



Breakfast Items

Fruit smoothies
Breakfast pastries
Smoked bacon and maple sausage
Belgian waffles with berry compote and whipped cream
Atlantica potato wedges
Soft scrambled eggs with chives and sharp cheddar
Chef-attended omelet station

Chef's Carvery

Horseradish and garlic crusted roast top sirloin
Signature roasted Atlantic salmon

Hot

Seafood Chowder
Honey glazed roast pork loin with lavender demi
Chicken Shawarma with chickpea rice pilaf
Seafood Paella
Roasted vegetable penne
Garlic whipped potatoes
Steamed vegetables

Desserts

Selection of mini crème brûlée
Assorted cheesecake and mousse tarts
Chocolate bites and cake treats
Warm bread pudding
Tiramisu and biscotti
Trifle
Apple strudel
Fruit Bowl
Fresh sliced fruit and berry selections with flavored
Yogurt dip and granola

\$49.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email wball@atlanticahalifax.com



SEASONS

BY ATLANTICA

Turkeys to Go

Rolls & butter

Cauliflower & sweet potato soup

or

Caesar Salad

Traditional roast turkey with smoked bacon and summer savoury dressing, home style gravy and homemade cranberry sauce

Yukon gold garlic whipped potatoes

Roasted vegetable medley tossed with apple thyme butter

Warm bread pudding with vanilla cream

10lb turkey \$210

20lb turkey \$295

(Prices do not include gratuity or tax)

Turkeys to Go must be reserved three (3) business days in advance
For reservations please call 902-490.3366 or email wball@atlanticalifax.com
Turkeys can be served ready to carve or pre-carved

Available December 2, 2017 until January 1, 2018