



SEASONS

BY ATLANTICA

Festive Lunch Buffet

December 12, 13, 14 & December 18 through 21, 2018

11:30am until 1:30pm

Butternut squash & apple soup

Caesar salad

Artisanal greens, garden vegetables and a selection of dressings

Broccoli salad with a creamy bacon dressing, red onions and almonds

Orzo salad with vegetable confetti, dried cranberries and goat cheese

Moules Marinières -local mussels with garlic, shallots, parsley and cream

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

Maple glazed smoked ham

Garlic whipped potatoes & steamed vegetables

Homemade Yule logs

Mini crème brûlée, assorted cheesecakes and cakes

Coconut cream & lemon meringue pies, homemade cranberry chocolate bark

Warm apple bread pudding with maple caramel sauce and Chantilly cream

\$23.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email jkline@atlanticalifax.com



SEASONS

BY ATLANTICA

Boxing Day Brunch

December 26, 2018

11am until 2pm

Selection of breakfast pastries, croissants and muffins

Breakfast breads and bagels

Fresh fruit and berries

Make your own yogurt parfaits

Fruit Smoothies

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 scallions and sharp cheddar

Eggs Florentine

Maple glazed carved ham

\$27.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email jkline@atlanticalhalifax.com



SEASONS

BY ATLANTICA

New Year's Eve Table d'hôte
December 31, 2018 - 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

Beet and honey scented goat cheese napoleon

or

Charcuterie and cheese for two

Middles

Char-grilled AAA prime rib steak with red wine demi

or

Seared Atlantic salmon filet with butter poached lobster tail medallions

or

Honey pecan chicken breast with a bourbon cream

or

Five mushroom risotto, truffle oil and grana padano two ways

Desserts

Maple crème brûlée

or

Poached pear with white chocolate mousse

or

Lemon scented cheese cake with blueberry

Or

Chocolate Hackers marquise

\$59.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email jkline@atlanticalifax.com



SEASONS

BY ATLANTICA

New Year's Day Brunch *January 1, 2019*

Cold

Caesar salad

Artisan greens, garden vegetables and a selection of dressings
Soba noodles in a hoisin sesame dressing with crisp vegetables
Farfalle Greek pasta salad

Antipasto

Cured meats and local charcuterie, domestic and global cheeses,
various dips and spreads with accompaniments

From the Seas

Shucked oysters, smoked fish, shrimp two ways, mussel and calamari salad, pickled herring,
and lobster salad endive boats

Breakfast Items

Fruit smoothies

Breakfast pastries and mini muffins

Smoked bacon and maple sausage

Belgian waffles with berry compote and whipped cream

Atlantica potato wedges

Soft scrambled eggs with scallions and sharp cheddar

Chef-attended omelet station

Cont'd



Chef's Carvery

Horseradish and garlic crusted roast top sirloin
House smoked BBQ pork

Hot

Seasons seafood chowder
Seared salmon with Acadian maple cream
Butter chicken – chicken thighs and drums in a spiced tomato butter yogurt sauce
Braised lamb and wild mushrooms tossed with pan fried gnocchi
Seafood Paella
Penne all'Arrabbiata with garlic roasted vegetables
Garlic whipped potatoes
Steamed seasonal vegetables

Desserts

Mini crème brûlée
Assorted cakes and cheesecakes
Coconut cream and lemon meringue pies
Mousse tarts
Chocolate dipped strawberries
Berry Pavlovas
Raspberry trifle
Fruit bowl

\$54.95 per person

(Prices do not include gratuity or tax)

For reservations call 902.490.3331 or email jkline@atlanticalifax.com



SEASONS

BY ATLANTICA

Turkeys to Go

December 1, 2018 to January 2, 2019

Rolls & butter

Butternut squash and valley apple soup
or

Artisan greens with garden vegetables and balsamic vinaigrette

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

Yukon gold garlic whipped potatoes

Roasted root vegetable medley tossed with apple thyme butter

Warm bread pudding with vanilla cream

Choose between carved and ready to serve or ready to carve

10lb turkey (feeds 8 to10) \$210

20lb turkey (feeds 12 to16) \$295

(Prices do not include tax or gratuity)

Turkeys to Go must be reserved three (3) business days in advance

For reservations please call 902-490.3366 or email jkline@atlanticalifax.com