

Hors D'Oeuvres

90 guests
Stand up Reception

Hot Hors D'Oeuvres

- 10 dozen stuffed Mushroom Caps with Swiss Cheese
- 6 dozen Sirloin Beef and Vegetables Skewers
- 14 dozen Sweet and Sour Meatballs
- 5 dozen Chicken Teriyaki Skewers
- 8 dozen Scallop and Bacon Skewers
- 8 dozen Mushroom Tartlettes

Cold Hors D'Oeuvres and Sandwiches

- 3 dozen Curried Chicken Salad in Pastry Shells
- 3 dozen Smoked Salmon and Cream Cheese on Rye
- 3 dozen Jumbo Shrimp with Blue Cheese on Crouton Rounds
- 3 dozen Sirloin and Caramelized Onion and Crouton Rounds
- 3 dozen Lemon Pepper Chicken and Crouton Rounds
- 12 dozen Assorted Wrap Quarters

Trays

- 1 Large Fruit and Imported Cheese Tray
- 1 Vegetable Tray with Dip
- 2 Jumbo Shrimp Trays (50 shrimp each)

*** Price: \$27.95 per person**

Coffee and Tea are included

* Taxes and gratuities extra

Price Subject to change due to market variability



Hors D'Oeuvres

50 guests
Stand Up Reception

Hot Hors D'Oeuvres

6 dozen Stuffed Mushroom Caps
4 dozen Scallops Wrapped in Proscuito Ham
10 dozen Sweet and Sour Meatballs
4 dozen Mushroom Tartlettes

Cold Hors D'Oeuvres

1 Imported Cheese and Fruit Tray
2 Jumbo Shrimp Trays
3 dozen Smoked Salmon and Cream Cheese on Pumpernickel
3 dozen Jumbo Shrimp with Blue Cheese on Crouton Rounds
3 dozen Sirloin and Caramelized Onion with Piquant Butter on Crouton Rounds
3 dozen Curried Chicken with Apricots and Raisins in a Pastry Shells

Skewers

4 dozen Scallop and Bacon Skewers
4 dozen Sirloin and Vegetable Skewers
4 Dozen Chicken Skewers with Peanut Sauce
4 dozen Jumbo Shrimp Skewers with Zucchini

*** Price: \$27.95 per person**

Coffee and Tea are included

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Lunch Buffet

25 or more guests

Salads

Between the Bushes Caesar
with BTB's own Caesar dressing, croutons, and parmesan cheese

Curried Vegetable
a medley of vegetables mixed with a mild curry sauce

Sliced Tomato & Red Onion Rings
In garlic basil vinaigrette

Appetizers

Relish Tray
vegetables, pickles and our own Country Magic® condiments

Rolls
Freshly baked

Main Dishes

Roasted Chicken Breast
topped with pear and ginger sauce, served with wild and brown rice

Baked Haddock
with lemon butter, served with wild and brown rice

Dessert

Blueberry Apple Crisp

*** \$17.95 per person**
Coffee and Tea are included

* Taxes and gratuities extra
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Group Menu

10 - 25 guests

Three Course Table d'Hôte

Appetizer

Select one of the following

Chef Riley's Homemade Soup

Between the Bushes Caesar Salad

Fresh romaine with parmesan cheese and our own creamy garlic dressing

House Salad

Fresh greens and garden vegetables topped with our own blueberry poppy seed dressing

Entrée

Select one of the following

Roasted Chicken Breast

Served with pear and ginger sauce over a blend of wild and brown rice

Baked Atlantic Salmon

Served with lemon butter over a blend of wild and brown rice

Fresh sautéed vegetables on the side

Dessert

Select one of the following

Blueberry Apple Crisp

Made from our own highbush blueberries and Annapolis Valley apples

Homemade Carrot Cake

With Cream Cheese Icing

*** \$28.95 per person**

Coffee and Tea are included

* Taxes and gratuities extra

Price Subject to change due to market variability



Group Menu

25 - 75 guests

Appetizer

Select one of the following:

Chef Riley's Homemade Soup

Between the Bushes Caesar Salad

Fresh romaine with croutons and our own creamy garlic dressing

House Salad

Fresh greens and garden vegetables topped with our own blueberry poppy seed dressing

Entrée

Select one of the following:

Roast Beef Sirloin

Served with Country Magic® Potatoes roasted to perfection

Roast Pork Loin

Served with a calvados sauce, Country Magic® Potatoes and fresh vegetables

Baked Salmon

Served with lemon butter over a blend of wild and brown rice

Fresh sautéed vegetables on the side

Roast Turkey

Served with roasted Country Magic® Potatoes, fresh vegetables, gravy, dressing and our own blueberry apple chutney

Dessert

Select one of the following:

Carrot Cake

With cream cheese icing

Blueberry Apple Crisp

Made from our own highbush blueberries and Annapolis Valley apples

Between the Bushes Style Cheesecake

Chef Riley's special Cheesecake recipe served with a topping of Blueberry sauce

*** \$28.95 per person**

Coffee and Tea are included

* Taxes and gratuities extra

Price Subject to change due to market variability



Group Menu

15 or more guests

Traditional Table d'Hôte

Appetizer

Between the Bushes Caesar Salad

Fresh romaine with parmesan cheese and our own creamy garlic dressing

Entrée

Traditional Roast Turkey Dinner

Roasted Country Magic® potatoes, fresh vegetables, gravy, dressing
and our own blueberry apple chutney

Dessert

Blueberry Apple Crisp

Made from our own Country Magic® Highbush Blueberries
and Annapolis Valley Apples

*** \$28.95 per person**

Coffee and Tea are included

* Taxes and gratuities extra

Price Subject to change due to market variability

