



CATERING

DINNER

brought to you by
FOUNDERS HOUSE DINING & DRINKS

TABLE D'HÔTE | \$95 PER PERSON (SAMPLE MENU)

BREAD SERVICE

Fresh baked herb focaccia served with olive tapenade and flavoured butter

FIRST COURSE

Soup of the Day
Seasonally inspired using locally sourced ingredients

Local lettuce Salad
Seasonally inspired using locally sourced ingredients

Caesar Salad
Baby artisan romaine, anchovy vinaigrette, Old Growler Gouda, crispy prosciutto

SECOND COURSE

Choice of protein served with fingerling potatoes, seasonal vegetables, sauce and garnish

Chicken Breast - Beef Striploin - Salmon - Vegetable Risotto

THIRD COURSE

Lemon Polenta Cake
Seasonal fruit, chantilly cream

Flourless Chocolate Torte
Crème anglaise, sea salt

ALL PRICES SUBJECT TO GRATUITY, SERVICE FEES, & HST

THISTLE  HOSPITALITY
GROUP

EVENTS@THISTLEHOSPITALITY.COM | 902.532.0333



CATERING

DINNER

brought to you by
FOUNDERS HOUSE DINING & DRINKS

TABLE D'HÔTE | \$125 PER PERSON (SAMPLE MENU)

BREAD SERVICE

Fresh baked herb focaccia served with olive tapenade and flavoured butter

FIRST COURSE

Soup of the Day
Seasonally inspired using locally sourced ingredients

Local lettuce Salad
Seasonally inspired using locally sourced ingredients

Caesar Salad
Baby artisan romaine, anchovy vinaigrette, goat parmesan, crispy prosciutto

SECOND COURSE

Choice of

Pork Pie - Pickled walnut ketchup
Cured Rainbow Trout - Cucumber, almond, buttermilk
Seasonal Gnudi - Ricotta, asiago

THIRD COURSE

Choice of protein served with fingerling potatoes, seasonal vegetables, sauce and garnish

Chicken Breast - Beef Striploin - Halibut - Vegetable Risotto

FOURTH COURSE

Lemon Polenta Cake
Seasonal fruit, chantilly cream

Flourless Chocolate Torte
Crème anglaise, sea salt

ALL PRICES SUBJECT TO GRATUITY, SERVICE FEES, & HST

THISTLE  HOSPITALITY
GROUP

EVENTS@THISTLEHOSPITALITY.COM | 902.532.0333