



celebrate food - make a first impression with
tall ship Silva's starter displays

Vegetable Crudités

Market-fresh vegetables served with assorted dips

Tomato Mozzarella Bruschetta

Served with sliced baguette

Mediterranean Dips

An assortment of sliced breads with a variety of dips: hummus, roasted red pepper, artichoke & asiago

World Tour of Cheese

A selection of domestic and imported cheeses with fruit garnish, sliced baguette & crackers

Antipasto Platter

Sliced Italian meats, roasted garlic cloves, bocconcini cheese, julienne roasted red peppers, whole pitted kalamata olives & bruschetta mix served with sliced baguette and crispy flat bread

Sliced Pepperoni & Cheddar Cheese

Served with sliced baguette

Seasonal Sliced Fruit Tray

Served with honey yogurt dip

Mussel Bar

Surrounded by a nautical display of shells, nets and lighthouses. Steamed & served with your choice of sauce: white wine & garlic, pernod cream or red wine tomato

Acadian Chowder Bar

This station is uniquely decorated with wooden dories, ship lanterns and greenery. It's a crowd pleaser with a perfect combination of fresh herbs and seafood in a light cream served with crusty rolls and butter

Hot-Smoked Maple-Glazed Salmon

Served with baby potato cakes & sour cream

Fresh Oyster Bar (per dozen)

Served on the half-shell with sauces & condiments: classic cocktail sauce, hot pepper sauce, freshly grated horseradish, lemon wedges, worcestershire

At tall ship Silva's there are no hidden fees

Included

- All service staff (caterer lead, wait staff & bartenders)
- Delivery, set up & tear down
- Decorative table displays
- Linens & centre pieces

***All starter display platters serve 25 guests**

This catering package is a combination of our clients favourites over the years. We are however always happy to custom create a menu to suit your needs, budget & event. The options really are endless at Tall Ship Silva!

flavour & flair - create your own hors d'oeuvre
dinner | lunch | or snack menu

All passing platters serve 25 guests.

From the Land

Marinated chicken skewers with lemon oregano dip
Ginger beef skewers with orange sesame sauce
Mini chicken quesadillas with cilantro sour cream
Pulled smoked chicken burgers with onions crisps
Mini cheeseburgers, classic sauce, sliced cheddar topped with caramelized onions
Sautéed meatballs with sweet & savory glaze
Oktoberfest sausages with honey mustard dip
Spiced pork tenderloin with valley apple & salted caramel sauce wrapped in endive leaf
Prosciutto wrapped grilled asparagus sprigs
Baby lamb chops with Mediterranean rub

From the Garden

Wild mushroom topped with an artichoke spread in savory tart shell
Spanakopita (spinach & feta cheese in a pastry shell) with a tzatziki dip
Vegetable samosas with curry aioli
Twice baked baby red potato with smoked cheddar
Black bean & jalapeño havarti quesadillas with guacamole
Tomato bocconcini salad skewer: fresh basil, cherry tomato, baby spinach and balsamic reduction

From the Sea

Smoked salmon tartar with lemon oil on crisp flatbread
Lobster in a crisp phyllo shell
Grilled tequila lime shrimp
The classic favourite bacon-wrapped scallops
Fresh crab salad with dill in éclair puff
Lobster & artichoke toasted foccacia chive aioli
Fried shrimp wonton w/ lemon soya sauce

Something Sweet

Belgian chocolate brownies
Chocolate-dipped strawberries (by dozen)
Chef's famous miniature assorted pastries
Freshly baked cookies: key lime, oatmeal raisin chocolate chunk, & white chocolate cranberry
Sweet baked brie and apple puff with brown sugar & cinnamon flavoured dip



Banquet style menus

captain's choice: simply a classic favourite.

Starter

Snack baskets filled with veggies, pretzels & pita with selection of dips

Main attractions (choose one)

- **Grilled chicken breast** with a caramelized onion & apple jus
- **Beef bourguignon** red wine & mushrooms jus
- **Maple Atlantic salmon** glazed with balsamic drizzle

land and sea: a great combination of flavours and variety, it's sure to please everyone.

First Reel

A bountiful display of market fresh vegetables, a variety of cheeses, toasts and crackers

From the Land (choose one)

- **Pan-seared chicken supreme** orange glazed chicken with a grand marnier jus
- **Beef tenderloin tips** with wild mushroom ragout

From the Sea (choose one)

- **Atlantic salmon** almond pepper crusted w/ chive sauce
- **Maritime seafood casserole** scallops, haddock & shrimp in a cream sauce au gratin

all banquet menus include

Traditional potato salad, tossed in a creamy dill dressing
Garden salad, field greens with cucumbers, baby tomatoes & herb vinaigrette

Caesar salad, with house-made creamy dressing, herbed croutons & fresh parmesan

Mediterranean pasta salad, farfalle with black olives & feta cheese

Spinach salad, with baby tomatoes & a sherry vinaigrette
(choose two salads)

- Rustic breads & butter
- Seasonal vegetable medley
- Steamed baby red potatoes or rice pilaf

Sweet ending

Beautiful platters of Chef's assorted pastries, cakes & tortes.

Menu Pricing

Call 877/902-429-9463 or email info@tallshipsilva.com to receive our 2012 pricing.

Packed with action menu

action stations: perfect meal for a business casual setting, guests enjoy mingling while visiting the Chef's food stations.

Snack baskets filled with veggies, pretzels & pita with selection of dips

a. Pasta bar

A variety of pastas to choose from, tomato basil and/or roasted garlic asiago cream sauce, choose seasonal toppings: onion, garlic, mushroom, pepper, Italian sausage, baby shrimp, fresh herbs, dried chillies, cracked black pepper & parmesan cheese

b. Seafood station

Steamed mussels - steamed & served with your choice of sauce: white wine & garlic, pernod cream or red wine tomato

Maritime chowder - a perfect combination of herbs & seafood in a light cream with cracker baskets

c. Market carvery

Baron of Beef - with horseradish cream, grain & Dijon mustards or **Double smoked pork loin** - with spicy tomato jam (choose one)

d. Pad Thai station

Rice noodles with vegetables, pork, chicken and baby shrimp in a Thai peanut sauce

Includes your choice of two summer salads, rustic breads & butter and the Chef's "Sweet ending" dessert table.

Lobster boil

true maritime feast: 11/2 pounds Nova Scotia lobster with timeless sides.

- Potato salad, Classic coleslaw, Corn on the cob
- Rustic bread & butter and "Sweet ending" dessert table

Don't forget the fresh lemon, drawn butter and doesn't everyone look cool in a bib!

