

FREEHAND

CATERING

2025





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Thank you for considering Freehand Catering for your event.

Led by Chef Wesley Bernard, Freehand Catering brings unparalleled culinary expertise, delivering bespoke and pre-designed dining experiences that set a new standard in Atlantic Canada. Whether you're selecting from our thoughtfully curated offerings or crafting a completely custom event, our team is dedicated to exceeding expectations with seamless execution, innovative menus, and impeccable service.

Experience chef-driven catering—crafted with creativity, precision, and the highest quality ingredients. Authentic, customizable, and refined.

With Freehand, every detail is considered, allowing you to host with confidence and showcase the very best of Atlantic Canada.

BREAKFAST



BREAKFAST BUFFETS

Continental | minimum 10 | 25.00
house made granola & cereal, fresh seasonal fruit, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels cream cheese, butter & fruit preserves, fruit juices, coffee & tea (includes vegan, vegetarian and gluten-free offerings)

Atlantic Breakfast | minimum 10 | 32.00
scrambled eggs, smoked bacon, breakfast sausages, fried potato hash, oven roasted tomato, house made granola & cereal, fresh seasonal fruit, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels, cream cheese, butter & fruit preserves, fruit juices, coffee & tea (includes vegan, vegetarian and gluten-free offerings)

Executive Breakfast Buffet | minimum 10 | 52.00
ham & cheese frittata, smoked bacon, breakfast sausages, fried potato hash, oven roasted tomatoes, home-made baked beans, roasted mushrooms, house made granola & cereal, fresh seasonal fruit & berries, pressed vanilla yogurt, Viennoiseries, multigrain toast, white toast, assorted bagels, cream cheese, butter & fruit preserves, fruit juices, coffee & tea (includes vegan, vegetarian and gluten-free offerings)

BREAKFAST ENTRÉES

Buttermilk Pancakes | 12.00
blueberry maple syrup, fresh blueberries, cassis butter (gfo)

Brioche French Toast | 18.00
fresh strawberry & screech compote, vanilla butter (gfo)

Mushroom & Spinach Frittata | 18.00
creamy feta cheese (gf | v)

Atlantic Smoked Salmon Vol au Vents | 19.00
fresh dill, bechamel

gf - gluten free | gfo - gluten free option available | v - vegetarian | ve - vegan
All menu prices are subject to HST and 18% service charge.

ENHANCEMENTS

Atlantic Smoked Salmon & Bagels | 12.00
with pickled onions, caper berries, gherkins, chive cream cheese

House Made Granola & Fruit | 12.00
with seasonal fresh fruit & berries, pressed vanilla yogurt (gf | v)

Organic Oatmeal | 8.00
with bananas, brown sugar, condensed milk, dried fruit, maple syrup (gf | v)

Devilled Tomato & Eggs | 8.00
with oven dried tomatoes, soft boiled eggs, pickles (gf)

Smoked Bacon *(gf)* | 6.00
Breakfast Banger *(gf)* | 6.00
Fresh Fruit & Berries *(gf | ve)* | 15.00

Assorted Gluten Free Breakfast Breads | 8.00
banana bread, muffins, toast, Danishes (gf)

PASTRIES & MORNING SWEETS

VIENNOISERIES | Per Person | Per Dozen
Croissant *(v)* | 5.00 | 55.00
Pain au Chocolat *(v)* | 5.50 | 60.00
Pain au Raisin | 5.50 | 60.00
Amandine *(v)* | 7.00 | 78.00

BREAKFAST BREADS | Per Loaf
Banana Bread *(v)* | 40.00
Blueberry Muffin *(v)* | 45.00
Coffee Cake (10 slices)*(v)* | 45.00
Cream Scones with Butter & Jam *(v)* | 45.00

MORNING SNACKS | Per Dozen
Granola Bars *(v, gf)* | 48.00
Energy Balls *(ve, gf)* | 36.00
Cookies *(v)* 45.00
Brownies & Blondies *(v)* | 48.00

BREAKFAST STATIONS

Omelet Station | 20.00
ham, mushroom, onion, leeks, spinach, egg white, cheddar, goat's cheese, tomato, chives, butter, olive oil, avocado oil (gf)

Waffle Station | 18.00
fresh buttermilk waffles, fresh fruit & berries, whipped cream, chocolate sauce, blueberry maple syrup, assorted fruit compotes

Crêpe Station | 18.00
fresh crepes, fresh fruit & berries, whipped cream, chocolate sauce, blueberry maple syrup, assorted fruit compotes

Harvest Station | 25.00
assorted breakfast dips and spreads, hummus, charred eggplant baba ghanoush, egg salad, potato salad, devilled tomato, boiled eggs, charcuterie, artisanal cheeses, chips, crackers, assorted dried fruit & preserves (gf)

Morning Energy Smoothie Station | 18.00
fresh seasonal fruit, organic plant-based protein powder, pressed yogurt, organic oat milk, hemp, pumpkin seeds, chia, walnuts, almonds (gf)

Hot Chocolate Station | 12.00
house made hot chocolate, marshmallow, rainbow sprinkles, smores, shaved dark chocolate, mint chocolate chips, caramelized bananas, salted caramel sauce (gf | dairy free options available)

Pricing is per guest, with a minimum of 25.
There is an additional $25/hour for service staff.

REFRESHMENTS

Fresh Brewed Coffee | 5.00
Assorted Tea | 5.00
Sparkling | Still Water |330 ml - 5.00 | 750ml - 9.00
Fruit Juice | 5.00
Fresh Pressed Orange Juice | 9.00
Cold-Pressed Juice | mp
Milk | 4.00



BREAKFAST ON THE GO

SANDWICHES

Egg & Bacon | 9.00
fried egg, smoked bacon, cheddar, tomato jam, English muffin (gfo)

Egg & Ham | 9.00
fried egg, smoked ham, cheddar, tomato jam, English muffin (gfo)

Egg Whites & Spinach | 10.00
egg whites, wilted spinach, goat cheese, tomato jam, English muffin (gfo)

Mushroom & Spinach | 10.00
wild & tame mushrooms, spinach, vegan cheddar, English muffin (v | gfo)

WRAPS

Western | 14.00
scrambled eggs, peppers, ham, cheddar, onions, griddled potatoes (gfo)

Atlantic Smoked Salmon | 18.00
dill butter scrambled eggs, tomato, cheddar, griddled potatoes (gfo)

Mushroom | 18.00
wild and tame mushrooms, spinach, egg whites, tomato, griddled potatoes (gfo | v)

THEMED BREAKS

Cookie Jar | 19.00
assorted homemade cookies, chocolate fudge brownies

Cheese Selection | 16.00
assorted cheeses, fruits & preserves, dried fruit, breads, crackers (gfo)

Admiral's Cheese Selection | 24.00
artisanal cheese selection, fresh fruit & berries, dried fruit, breads, crackers, pickles, olives (gfo)

Health Smart | 25.00
cold-pressed juices, energy booster juices, energy balls, fresh crudité, assorted dips & breads (gfo | v)

Sweet Tooth | 19.00
selection of mini desserts including tarts, macarons, choux buns, & cakes

COLD-PRESSED JUICES

350 ML BOTTLES | minimum 6

Internal Youth | 11.00
carrot, red apple, green apple, lemon, ginger, turmeric (gf | ve)

Detox Lemonade | 11.00
red apple, lemon, coconut, charcoal, maple syrup, aloe (gf | ve)

Green Energy | 11.00
green apple, kale, celery, pineapple, lemon, lime, ginger (gf | ve)

1 LITRE BOTTLES

Maritime Cider | 21.00
Lemonade | 21.00
Apple Cider | 21.00
Orange Juice | 21.00
Grapefruit Juice | 21.00



WORKING LUNCH

SANDWICHES

select 3 | 21.00 per person
select 4 | 28.00 per person

minimum 10

Reuben
slow cooked brisket, Russian dressing, grainy mustard, gruyere, sauerkraut, brown bread (gfo)

Egg Salad
pickles, celery, grainy mustard, bacon, tomato, lettuce (gfo)

Mushroom Melt
sauteed mushroom, gruyere, bechamel, tarragon (gfo | v)

Ham & Swiss
lettuce, tomato, peach mustard, gruyere (gfo)

BLT
double smoked bacon, crisp lettuce, beefsteak tomato, citrus mayo (gfo)

Chicken & Apple Salad
currant, grainy mustard, celery, tart apple, lettuce, tomato, tarragon (gfo)

Roasted Chicken Club
bacon, lettuce, tomato, roasted tomato aioli (gfo)

WRAPS

select 3 | 21.00 per person
select 4 | 28.00 pers person

minimum 10

Crispy Mushroom Wrap
truffle aioli, avocado, lettuce, tomato, pickled red onion (gfo | v)

Shrimp Salad
cucumber, spicy mayo, lettuce, tomato, avocado (gfo)

Buffalo Chicken Wrap
blue cheese ranch, crispy buttermilk fried chicken, lettuce, tomato

Steak & Cheese
marinated flank steak, chimichurri, pickled red onions, cheddar, lettuce, tomato jam (gfo)

Grilled Vegetable & Goat Cheese
basil pesto, grilled & marinated vegetables, shredded lettuce, chickpea hummus, crumbled goat cheese (gfo | v)

Smoked Salmon Cream Cheese | +2.00
cucumber, dill cream cheese, capers, red onion (gfo)

Falafel Wrap
tahini, tomato ezme, pickled turnips, cucumber, shaved cabbage (gfo | ve)

WORKING LUNCH

SALADS

+7.00 per person
minimum 10

Nova Scotia Organic Greens
assorted vegetables, pickles, toasted buckwheat, honey mustard vinaigrette, dill (gf | ve)

Caesar Salad
double smoked bacon, brown bread croutons, creamy anchovy dressing, shaved parmesan

Chopped Salad
blue cheese, double smoked bacon, pickled red onion, ranch dressing, red radish, heirloom carrot ribbons, avocado, cherry tomato, iceberg lettuce, buttermilk ranch dressing (gf)

SOUP

+9.00 per person
minimum 10

Roasted Tomato & Fennel Bisque
pumpkin seed pesto, olive oil (gf | ve)

Mushroom Velouté
porcini crema, chives (gf | v)

Curry Roasted Squash Soup
cilantro verde, cumin toasted buckwheat (gf | v)

ADD ONS

Assorted Premium Mini Desserts | +10.00 per person
butter tarts, lemon meringue tarts, blondies, double chocolate brownies

Coffee & Tea Service | +5.00 per person

PURCELL'S COVE LUNCH

55.00 | minimum 15

Maryann's Brown Bread & Assorted Breads
salted butter (v)

Chop House Salad
pickled red onion, red radish, iceberg lettuce, chopped boiled egg, double smoked bacon, avocado, buttermilk ranch dressing (gf)

Or

Roasted Tomato & Fennel Bisque
basil pesto, olive oil, crème fraiche (gf | ve)

Nova Scotia Trout Niçoise
kalamata olive, green beans, cherry tomato, kombu poached new potato, soft boiled egg, crispy trout skin, Dijon vinaigrette, dill (gf)

Or

Prosciutto Stuffed Roast Chicken Supreme
basil pesto, asiago, fried polenta, ratatouille tomato ragu (gf)

Or

Curry Roasted Cauliflower
braised chickpea, caramelized fennel, pickled grape, cashew crema, cilantro (ve | gf)

Chocolate Torte
vanilla Chantilly, coffee syrup, blackberry compote (gf)

Or

Tart au Sucre
creme fraiche, blueberry preserve

Coffee & Tea Service | +5.00 per person

WATERFRONT LUNCH

65.00 | minimum 15

Jalapeno Corn bread
tequila lime butter

Watermelon & Tomato Salad
whipped feta, red radish, cucumber, pickled red onion, mint, cilantro (gf)

Or

French Onion Soup
gruyere, croutons, veal broth

Grilled Chimi Chicken
marinade chicken supreme, tomato rice & beans, chimichurri (gf)

Or

Tortellini in Brodo
braised lamb, charred onion jus

Or

Pork Belly & Scallops
slow cooked NS pork belly, Digby scallops, smoked carrot puree, piccalilli (gf)

Key Lime pie
whipped cream, candied zest

Or

Pistachio & Olive Oil Cake
mascarpone whip, lemon marmalade, toasted pistachio

Coffee & Tea Service | +5.00 per person

PLATED DINNER



THE MARINER'S DINNER

72.00 | minimum 15

Bread & Salted Butter

Organic Nova Scotia Greens
pickled and fresh vegetables, honey mustard vinaigrette, dill, toasted buckwheat (gf | ve)

Or

Roasted Tomato & Fennel Bisque
pumpkin seed and basil pesto, creme fraiche, olive oil (gf | v)

Tarragon Scented Chicken Supreme
sweet potato pave, tomato chow-chow, braised cipollini onion, garlic kale chips (gf)

Or

Roasted Atlantic Salmon
creamy polenta, charred broccolini, confit tomato, herb sauce vierge (gf)

Or

Gnocchi Verde
potato gnocchi, pistachio pesto, spinach, broccolini, preserved lemon, parmesan (v)

Seasonal Pavlova
sponge toffee, whipped vanilla custard, macerated berries (gf)

Or

Basque-Style Cheesecake
Nova Scotia wild blueberry and lavender preserve (gf)

Coffee & Tea Service | +5.00 per person

115.00 | minimum 15

Bread & Butter

Caesar Salad
brown bread croutons, creamy anchovy dressing, soft poached egg, double smoked bacon, shaved parmesan

Or

Beef Tartare
grainy mustard, pickled beets, chive, preserved lemon, fermented chili, olive oil poached egg yolk, labneh, crisps (gf)

Or

Mushroom Velouté
porcini cream, chive (v | gf)

Red Wine Braised Beef
crispy onion, pommes puree, roasted heirloom carrot and braised kale, mustard veal jus (gf)

Or

Green Onion Baked Halibut
green onion emulsion, beet couscous risotto, grilled mustard greens, parmesan, daikon cress

Or

Potato Cannelloni
caramelized onion, sweet potato, braised kale, quinoa medley, tomato gravy, crispy leeks & sage (ve | gf)

Chocolate Mousse Cake
candied cocoa nibs, salted chocolate crumble, fudge sauce (gf)

Or

Grandmothers' Carrot Cake
cream cheese sour cream frosting, candied carrot ribbons, orange caramel

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Coffee & Tea Service | +5.00 per person

BUFFET LUNCH



MARITIME LUNCH

56.00 per person | minimum 15

Maryann's Brown Bread & Assorted Breads
salted butter (v)

Organic Nova Scotia Greens Salad
house made pickles & house dressing (v)

Nova Scotia Seafood Chowder
clams, haddock, Matane shrimp, bacon, biscuits (gf)

Lobster Fish Cakes
Nova Scotia lobster, shrimp, haddock, celery root slaw, tartar sauce

Roasted Chicken Supreme
cheesy grits, chow chow (gf)

Roasted Butterball Potatoes
dulse butter, fine herbs (gf | v)

Seasonal Vegetables *(v, gf)*

Assorted Desserts | v

Freshly Brewed Coffee & Selection of Teas

LIGHTHOUSE LUNCH

68.00 | minimum 15

Maryann's Brown Bread & Assorted Breads
salted butter (v)

Heirloom Tomato Salad
pickled red onion, pine nut basil pesto, toasted sourdough, whipped goat cheese, radish (v | gf)

Atlantic Caesar Salad
romaine, kale, garlic croutons, creamy garlic dressing (v)

Mushroom Velouté
wild & tame mushroom, porcini crema, chive (v | gf)

Fresh Rigatoni Bolognese
ground beef, pancetta, San Marzano tomatoes, fresh parmesan

Chicken Schnitzel
brown butter, shallots, capers, lemon

Roasted Atlantic Salmon Hodge Podge
root vegetables, dill cream, nugget potatoes (gf)

Roasted Roots & Herbs *(v | gf)*

Seasonal Vegetables *(v | gf)*

Assorted Desserts *(v)*

Freshly Brewed Coffee & Selection of Teas

BUFFET DINNER



STARBOARD SERVICE

68.00 | minimum 15

Maryann's Brown Bread & Assorted Breads
salted butter (v)

Seafood Chowder
Matane shrimp, clams, haddock, buttermilk biscuit (gf)

Organic Green Salad
assorted vegetables, pickles, honey mustard (gf | v)

Beef Bourguignon
mushrooms, pearl onions, root vegetables (gf)

Fusilli Verde
broccoli, spinach, zucchini, basil pesto, pine nuts (v)

Creamy Mashed Potatoes *(gf)*

Seasonal Vegetables *(v | gf)*

Assortment of Mini Desserts *(v)*

Coffee & Tea Service | +5.00 per person

INDIAN MENU

68.00 | minimum 15 | 68.00

Garlic Naan

Minted Raita & Mango Chutney

Vegetable Pakora
chickpea flour, seasonal vegetable (gf | v)

Saag Paneer
spinach, onion, firm pressed paneer (gf | v)

Butter Chicken
tomato gravy, braised chickpea, yogurt, cilantro (gf)

Biryani Rice
fried onion, cilantro, cardamom, cinnamon (gf | ve)

Gulab Jamun
rosewater syrup, semolina doughnut

Coffee & Tea Service | +5.00 per person

KOSHER MEAL OPTION

Kosher menus are available upon request and are thoughtfully prepared by Chabad - ROHR Family Institute.

HALAL MEAL OPTION

75.00 | minimum 15

Lavash & Laffa
zaatar spiced labneh (v)

Charcoal Roasted Eggplant Dip
sesame, pomegranate (gf | ve)

Chickpea Hummus
amba, chili oil, parsley (gf | ve)

Tabbouleh
bulgur, parsley, lemon, cucumber, tomato (ve)

Avocado Fattoush
crisp pita, tomato, cucumber, pomegranate dressing, mint, dill, NS organic greens (ve)

Grilled Sardines
olive oil, salted tomato, fermented chili, lemon (gf | ve)

Tomato Rice Pilaf
harissa, fine herbs (gf | ve)

Chicken & Shallot Kebab
rose harissa, toum & harissa (gf | ve)

Braised Lamb
chermoula, lentils (gf)

Halva Sticky Toffee Pudding
date, currant, sesame toffee sauce, labneh

Coffee & Tea Service | +5.00 per person

CAPTAIN'S BALL

129.00 | minimum 15

Maryann's Brown Bread & Assorted Breads
salted butter (v)

Clam Chowder
Nova Scotia clams, buttermilk biscuits (gf)

Heirloom Tomato Salad
zucchini, pumpkin seed pesto (v | gf)

Abundant Acres Green Salad
pickles, honey mustard dressing, dill (v | gf)

Maritime Oysters
three pieces with mignonette, lemon, horseradish (gf)

Celery Root Schnitzel
chow chow, brown butter, capers (v)

NS Grilled Beef Platter
assorted cuts, grilled and roasted, chimichurri, red wine gravy, maître d'hotel butter (gf)

Seafood Hodge Podge
haddock, shrimp, mussels, dill cream (gf)

Roasted Butterball Potatoes
sea truffle aïoli (v | gf)

Assortment of Mini Desserts *(v)*

Coffee & Tea Service | +5.00 per person

CANAPÉS



CANAPÉS

Canapés are priced per dozen, with a minimum order of one dozen per item. For a one-hour reception, we recommend 3–4 pieces per guest.

MEAT

Spiced Lamb Kofta | 60.00
ground lamb, cumin, dill labneh (gf | df)

Slow Cooked Lamb | 60.00
bibb lettuce, old school mint sauce (gf | df)

Nova Scotia Beef Steak Tartare | 60.00
endive, asparagus, capers (gf | df)

Beef Sliders | 52.00
chuck patty, aged white cheddar, deviled tomato

Roast Beef & Yorkie | 52.00
sea truffle aïoli, atlantic spice

Pork Belly & Scallop | 60.00
Bulwark cider (gf | df)

Fried Egg & Black Pudding | 52.00
quail egg, HP Sauce

Mini Foie Gras Tart | 60.00
haskap preserve, butter tart purée

Braised Beef Poutine Bite | 52.00
braised Pont Neuf potato, braised short rib, fine herbs, gruyere (gf)

CANAPÉS

VEGETARIAN

Cucumber & Bean Curd Roll | 36.00
carrot, daikon, avocado, truffle mayo (ve | gf)

Crispy Mushy Peas | 36.00
malt mayo (v | gf)

Crispy Celeriac Sliders | 36.00
brioche bun, celeriac rémoulade (v)

Grilled Vegetable Brochette | 36.00
basil pesto (v | gf)

Tomato Gazpacho | 36.00
pickled kelp, extra virgin olive oil (v | gf)

Roasted Beet Bites | 45,00
Belgian endive, blackberries, yoghurt (v | gf)

Falafel Ball | 45.00
tomato ezme, tahini, cilantro (ve | gf)

Spanakopita Pie | 45.00
spinach, feta, dill (v)

Vegetable Pekora | 45.00
chickpea, sweet pea, potato, cumin, cilantro chutney (ve | gf)

Greek Salad Cup | 45.00
cucumber, tomato, bell pepper, red onion, feta whip, fried oregano (gf | v)

SWEETS

Cookies, Assorted Flavours *(v)* | 36.00
Hand-Dipped Chocolate Bon Bons *(v)* | 45.00
Hazelnut Profiteroles *(v)* | 45.00
Double Chocolate Brownies *(v)* | 48.00

CANAPÉS

SEAFOOD

Marinated Mussels | 36.00
white bread, fennel, bay

Grilled Oysters | 60.00
hodge podge cream, caplin caviar (gf)

Fish 'N Chip Haddock | 42.00
Church lager, caper remoulade

Shrimp Cocktail | 52.00
cocktail sauce, fresh horseradish (gf | df)

Maritime Oysters on the Half Shell | 52.00
red wine mignonette (gf | df)

Grilled Swordfish Brochette | 48.00
sea buckthorn, cilantro (gf | df)

Baked Littleneck Clams | 48.00
herb butter, brown bread crumbs

Grilled Piri Piri Shrimp | 52.00
confit tomato (gf | df)

Lobster & Haddock Fish Cakes | 72.00
chow chow (df)

Lobster & Shrimp Rolls | 96.00
brioche bun, smoked bacon

STATIONS



STATIONS

Our interactive chef-led stations bring a dynamic touch to any event, offering guests freshly prepared selections crafted on-site. Stations can be added to a buffet, or you can book a standalone station. All prices are per person, with an additional labor fee of $25 per hour per station. A minimum of 25 guests is required.

HARBOUR STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person — the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Assorted Dips & Crudités Station | 20.00 | 9.00
hummus, baba ghanoush, & egg salad, smashed avocado, smoked salmon & cream, cheese, vegetable crudités, heirloom carrots, Sungold tomatoes, radish, broccoli, cauliflower, cucumber, house pickles, assorted crackers & bread (includes ve + gf offerings)

Artisanal Cheese Presentation| 24.00 | 9.00
selection of imported & local cheeses, seasonal chutneys & compotes, dried fruit, fresh fruit, organic honey, assorted crackers & bread (gluten-free option available upon request)

Maritime Oysters | gf | 52.00
12 oysters, mignonette, hot sauce, lemon, horseradish

Lobster Boil | mp
lobster halves, new potato, corn cobb, green beans, old bay spiced butter, dinner roll, grilled lemon & fine herbs (gluten-free option available upon request)

FIRST MATE'S STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person — the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Sushi Station | 45.00 | 15.00
dynamite shrimp roll, cucumber and bean curd roll, Nova Scotia spicy tuna roll, California roll, wasabi & pickled ginger, tamari sauce, seaweed slaw (gf | df)

Taco Station | 45.00 | 15.00
pork carnita, fried cod taco, mushroom birria taco, guacamole, tortilla & taro chips (gf)

Kebabs & Dips | 60.00 | 20.00
lamb and zucchini kebab, chicken and shallot kebab, tenderloin and eggplant kebab, mushroom kebab, swordfish kebab, saffron basmati, basmati pilaf, toum & harissa, chickpea hummus, charcoal roasted eggplant, roasted pepper dip, pita crisps (gfo)

Raclette | 55.00 | 18.00
roasted seasonal vegetables, fingerling potato, Dijon roasted striploin, French onion inspired veal jus (gf)

Vegan Donair Station | 40.00 | 12.00
signature vegan donair 'meat', plant-based donair sauce, freshly diced tomatoes, onions, shredded lettuce, pickled turnip, smoked tahini and homemade pita | gf available (ve)

Donair Station | 45.00 | 15.00
signature donair meat, donair sauce, freshly diced tomatoes, onions, shredded lettuce, pickled turnip, smoked tahini and homemade pita | gf available

GRAND VOYAGE STATIONS

Each station can be offered as a standalone option or added to a buffet. Pricing is listed per person — the first price shown is for a standalone station, and the second is the add-on price when included with a buffet.

Roast Beef Carving Station | 60.00 | 20.00
maritime beef strip loin, creamy mashed potatoes, Yorkshire pudding, red wine jus, horseradish cream (gfo)

Cured Meats | 45.00 | 15.00
mortadella, duck prosciutto, pork coppa, beef bresaola, fermented & pickled vegetables, cultured butter, crème fraiche, house grainy mustard, rosemary focaccia, lacto-fermented seasonal compotes (gfo)

Smoked Meat | 55.00 | 18.00
smoked brisket , BBQ rotisserie chicken, maple & bourbon chicken sausage, jerked cod, jalapeno cornbread with tequila lime butter, apple cabbage coleslaw (gfo)

BEVERAGES



BEVERAGES

All beverages are priced per person.

SPIRITS

Standard Rail | 9.00 per oz
East Coast Vodka
East Coast White Rum
East Coast Gin
Barrelling Tide Whisky
Lunazul Blanco Tequila

Premium Rail | 12.00 per oz
Belvedere
Bombay Sapphire
Havana Club 7 Year
Lot No. 40 Single Copper Pot Still
Hornitos Reposado

BEER

Local Beer | 9.00
Church Brewing Congregation Pilsner (473ml)
Propeller Galaxy IPA (473ml)
Moonrise Ridge Cider (335ml)
Burnside Brewing Queen Bee Honey Lager (473ml)

Imported Beer | 11.00
Stella Artois (330ml)
Guinness (473ml)
Peroni (330ml)

Non-Alcoholic | 10.00
Piquette Ruby Zero
Tuesday 0% Lager
Connected Craft Blueberry Lavender Kombucha 750ml +$3

BEVERAGES

COCKTAILS

Haskap Margarita | 19
lunazul tequila, steinhart haskap cassis, lime juice, haskap salt rim (2oz)

By the Sea G&T | 21
steinhart rhubarb gin, cointreau, lemon, grapefruit, tonic (2oz)

Secret Plans Espresso Martini | 22
compass nauss' reserve rum, tia maria, tonka beans, espresso, rum cream, chocolate shavings (2.25oz)

The Boom at Noon | 18
compass noon gun gin, nutmeg & juniper syrup, cardamom bitters (1.5oz)

WINE

Sparkling
Benjamin Bridge NV Brut Rosé – Nova Scotia, CA | 60
Benjamin Bridge NV Brut – Nova Scotia, CA | 60
Lightfoot & Wolfville Bubbly White – Annapolis Valley, CA | 58
Peralada Stars Cava Brut – Spain, ES | 80
Lightfoot & Wolfville Brut Rosé – Annapolis Valley, CA | 100
Taittinger Brut Réserve – Reims, FR | 185

White
Blomidon Tidal Bay – Annapolis Valley, CA | 69
Spy Valley Sauvignon Blanc – Marlborough, NZ | 69
Jean-Marc Brocard 'Sainte Claire' Chablis – Burgundy, FR | 82
Francesco Tornatore Etna Bianco – Sicily, IT | 95
Domaine Fouassier 'Mélodie' Sancerre – Loire Valley, FR | 150

Red
Alambrado Malbec – Mendoza, AR | 66
Hacienda El Ternero 'Torno' Crianza – Rioja, ES | 69
Louis Latour Domaine de Valmoissine Pinot Noir – Var, Provence, FR | 82
Francesco Tornatore Etna Rosso – Sicily, IT | 100
Marchand-Tawse 'Côte de Nuits Villages' – Burgundy, FR | 140



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A TASTE OF TERROIR

Step inside Mystic for an immersive foraging lunch led by Chef Malcolm Campbell and renowned forager Fred Hebb. This intimate, two-course experience invites guests to explore the seasonal flavours of Nova Scotia—from wild mushrooms to coastal greens—through interactive demonstration and storytelling that reveal how our land and sea shape every plate.

Available on its own or as a complement to another meeting or event, this 90-minute culinary journey offers an up-close look at fine dining in motion—interactive, elegant, and entirely of this place.

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THE HIDDEN STILL

Step inside BKS, Muir's secret speakeasy, for an intimate cocktail experience that brings Nova Scotia's prohibition past to life. Overlooking Queen's Marque —where illegal stills once stood— guests will hear stories of rum-running fishermen and the fortunes they chased at sea.

The experience includes a curated tasting of local rums, each reflecting a different expression of our coastal terroir, from ocean-aged barrels to spice-laced finishes. This is an elevated, atmospheric addition to any meeting, dinner, or reception.





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CATERING

ANNAPOLIS ACCENTS

Hosted inside Peacock Wine Bar, Annapolis Accents is a guided tasting of small-production, expressive Nova Scotia wines—each one highlighting the unique terroir of the Annapolis Valley. Led by our in-house sommelier, this experience explores the region's signature varietals and emerging styles, with thoughtful commentary and perfectly paired bites.

Designed as a refined add-on to meetings, receptions, or private dinners, it's a tasteful way to engage your guests in something distinctly local—without leaving the city.

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TALES FROM THE TAPROOM

Gather at the historic Lower Deck for a storytelling session that's equal parts spooky and spirited. Over 45 minutes, a local storyteller will share Halifax's most haunting ghost tales—drawing from centuries of seaside lore and pub-side mischief. Guests enjoy a flight of local craft beer while soaking in the stories.

It's the perfect team-building experience or light-hearted addition to any event—where the only thing stronger than the spirits... might be the storytelling.





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EAST COAST KITCHEN PARTY

Step into The Lower Deck for a true taste of Nova Scotia's spirited hospitality.

Our Kitchen Party Package invites guests to gather over live local music, traditional fare, and regional drinks—all in the heart of Halifax's historic waterfront.

Designed to complement corporate retreats, wedding weekends, or milestone celebrations, this customizable experience brings together classic East Coast dishes and craft beer, with local music and warm, unpretentious charm. A lively, memorable addition to any celebration.

CATERING & SERVICE OVERVIEW

Menu Selection

Your Sales & Catering Manager will guide you through menu selections as part of the event planning process. Final menu choices must be confirmed no later than 10 business days prior to the start of your event. Due to provincial health regulations, Freehand Catering must provide all food products served at your event.

Pricing

All menu prices are per person unless otherwise specified. A 18% gratuity is applied to all food and beverage products before applicable taxes. Freehand Catering provides thoughtfully curated menu options, but we are also happy to fully customize a menu to suit your event's needs.

Dietary Considerations

We proudly accommodate a range of dietary needs, including gluten-free, vegan, vegetarian, and other special requests. Please discuss any dietary requirements with your Sales & Catering Manager so we can ensure a seamless experience for all guests.

Cancellation Policy

The group cancellation policy will be outlined in your event contract. Please consult with your Sales & Catering Manager for full details.

For any further questions or special requests, we are happy to assist in making your event exceptional.





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HOSPITALITY