



902 407 4008 ext.1 | events@paviagallery.com  
paviagallery.com | 995 Herring Cove Road, Herring Cove, Nova Scotia, B3V 1H6

## CATERING MENU COFFEE | TEA | COLD DRINKS

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*We have a wide selection of hot and cold drinks. Our drip coffees are roasted by our friends at Nova Coffee (a local coffee roaster) whom we have worked with to produce our exceptional blends.*

### **À LA CARTE ESPRESSO BAR**

*When booking a PAVIA space at the Halifax Central Library, the AGNS or at Herring Cove, we are always pleased to offer your group all of our espresso bar items including cappuccino, caffè latte and espresso. All of our drinks can be iced.*

### **COFFEE ~ 80OZ GRAVITY CARAFE**

*10 - 12 cups of our fresh drip coffee complete with cups, milk, cream & sugars* \$ 22

### **TEA ~ GRAVITY CARAFE of hot water**

*A selection of 10 Teas including: Earl Grey, Orange Pekoe, Green and Herbal* \$ 15

### **PROPELLER SODA POP**

*Choose from 2 of Propeller's all natural carbonated beverages: Ginger Beer or Root Beer* \$ 2.50

### **DRY SPARKLING CARBONATED BEVERAGES**

*Choose from amazing flavours: Blood Orange, Lavender, Rhubarb, Cucumber & Juniper* \$ 3.45

### **ORGANIC FRUIT JUICES**

*Choose from Mango Orange, Apple, Lemonade, and Pomegranate & Cherry* \$ 2.85

### **SMOOTHIES**

*Provided by Happy Planet, our flavours may include Blackberry, Raspberry and Mango* \$ 3.50

### **BOTTLED WATER**

*Provided by Eska ~ Still or Sparkling* \$ 2.25



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GALLERY

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## LUNCHEON MENU SANDWICHES MADE ON OUR BAKERY'S BREAD

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*gf - gluten-free | v - vegetarian | vegan*

*Using our own artisanal bread, our sandwiches can be served individually or as a tasting platter.*

### SANDWICHES

#### **CAPRESE - v**

*Fresh mozzarella layered with tomatoes and arugula topped with basil pesto. A twist on an Italian classic.* \$ 7.95

#### **CHARCUTERIE RATINAUD'S SPICY SALAMI**

*Charcuterie Ratinaud's artisanal spicy salami with balsamic-glazed onions, fresh mozzarella and local greens.* \$11.95

#### **ARTICHOKE HEART & PESTO - v**

*A light covering of basil pesto. Then we add artichoke hearts, sliced red peppers, aged cheddar and arugula.* \$ 7.75

#### **BACON & BRIE**

*Meadowbrook Farm's bacon, brie cheese and PAVIA's housemade apple & cranberry chutney.* \$9.25

#### **HUMMUS & VEGETABLES - vegan**

*Our chef's own hummus. Then we add cucumbers, red peppers, spinach & housemade pickled carrots.* \$7.85

#### **NOVA SCOTIA HAM & CHEESE**

*Locally sourced ham with aged cheddar cheese, lightly covered with PAVIA's own Basil Wine Jelly.* \$7.95

#### **BLT - BACON, LEAFY-GREEN & TOMATO**

*Our take on a classic. Meadowbrook Farms bacon, house-made avocado mayo, fresh tomato and arugula.* \$8.95

#### **COLDSRING FARM'S FREE RANGE EGG SALAD SANDWICH - v**

*Locally sourced free-range eggs, our chef's own mayo, spinach served on our bakery's Focaccia bread.* \$8.75

#### **ACADIANA THAI TOFU - vegan**

*Acadian Tofu with our housemade chipotle veganaise, pickled carrots, local salad greens & cucumber.* \$8.95



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## LUNCHEON MENU SOUPS | SALADS | YOGURT | FRUIT | VEGGIES | CHEESE

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### SOUPS - gf/v/vegan

Using PAVIA's own recipes our soups are always wheat, meat & dairy free. With enough advanced notice you can choose from the following:

- Tomato Basil with a dollop of Goat's Cheese
- Lightly Curried Cauliflower
- Zucchini & Cilantro
- Butternut Squash, Coconut & Ginger
- Roasted Red Pepper & Chickpea
- Mushroom & Tarragon
- Lightly Curried Carrot

\$4.50 per cup (served with house-made bread) / \$3.75 (without bread)

### SALADS

Salads can be packaged individually or portioned out and ready for your guests to serve themselves:

#### QUINOA SALAD - gf/v

Quinoa with sweet potato, dried cranberries, kale, almonds, tossed in a poached apple and tarragon vinaigrette. \$6.25

#### GREEN MARKET SALAD - gf/v

Locally sourced salad greens with available ingredients from our kitchen ~ always vegetarian. \$7.95

#### HUMMUS & VEGGIES - gf/v

As many fresh, local veggies we can source served with PAVIA's housemade hummus. \$8.55

### YOGURT, GRANOLA & FRUIT

Granola made in bakery, Acadian Maple Syrup & PAVIA's mixed berry compote. \$4.95

### FRUIT SKEWERS

Fresh fruit skewers presented beautifully for your function. (SERVES 8 PEOPLE) \$ 34

### VEGETABLE PLATE

As many fresh, local veggies we can source served with PAVIA's housemade hummus. (SERVES 8 PEOPLE) \$39.95

### CHEESE BOARD

A beautiful assortment of cheeses served with candied nuts, PAVIA's crisps & preserves. (SERVES 6 PEOPLE) \$48.95



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## CATERING MENU HORS-D'OEUVRES | SERVED COLD

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*gf - gluten-free | v - vegetarian*

*There is something special about a cocktail party: the abundance of colourful dishes, the attractive presentation of the food, the delicious samples and the range of choice. Our hors-d'oeuvre menu is not large, but what we do, we do well. Let your guests mingle and enjoy the atmosphere of your function while sampling a selection of our tempting items.*

*Please note that items are priced by the dozen with a minimum 2 dozen of each item per order.*

### SERVED COLD

#### **CAPRESE SKEWER - gf/v**

*Cherry tomato, mozzarella, fresh basil with a drizzle of our balsamic vinegar reduction.* \$ 17

#### **SMOKED SALMON CRISP**

*Nova Scotian smoked salmon served on a house-made cracker, topped with herbed cream cheese.* \$ 22

#### **ITALIAN CRISP - v**

*Gorgonzola, pear, reduced balsamic vinegar topped with a toasted walnut on our house-made crisp.* \$ 18

#### **PAVIA CRISP - v**

*Aged cheddar, PAVIA's own pepper garlic jelly topped with a candied walnut on our house-made crisp.* \$ 18

#### **NAPOLITANO CRISP - v**

*Sun-dried tomato pesto, baked cheddar topped with celery leaves and toasted pumpkin seeds.* \$ 18

#### **INVOLTINI DI PEPPERONI - gf/v**

*Roasted red peppers rolled & filled with asparagus and fresh mozzarella.* \$ 19

#### **INVOLTINI DI ZUCCHINI- gf/v /vegan**

*Lightly grilled zucchini rolled & filled with fresh basil, kalamata olives and feta cheese.* \$ 19

#### **THE 'RATINAUD' SPICY SALAMI WRAP**

*Ratinaud's cured spicy salami with fresh mozzarella, caramelized onions and arugula in a soft tortilla.* \$ 24



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## CATERING MENU HORS-D'OEUVRES | SERVED COLD

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### SERVED COLD

#### **MINI TARTINE - v**

*A mini housemade tart filled with a creamy beetroot salad or a rich potato salad.* \$ 20

#### **PAVIA'S HUMMUS & CUCUMBER - gf/v/vegan**

*PAVIA's hummus, housemade pickled carrots on a fresh, crisp cucumber.* \$ 17

#### **'RATINAUD' NOIT DI JAMBON**

*Charcuterie Ratinaud's noit di jambon wrapped around a poached pear.* \$ 24

#### **SWEET POTATO & LEEK ROSTI - v**

*A sweet potato pancake topped with cranberry & apple chutney.* \$ 20

#### **GOAT CHEESE TRUFFLES - v**

*Goat's cheese & fresh herbs rolled into delicate truffle-like balls and covered in roasted almonds.* \$ 18

#### **STUFFED PASTA SHELLS - v**

*A pasta shell filled with ricotta cheese, garlic, swiss chard and drizzled with balsamic vinegar.* \$ 22

#### **ZUCCHINI & SUN-DRIED TOMATO STRATA - v**

*An Italian-style, individual-sized bread pudding made with zucchini, onions and sun-dried tomato.* \$ 19

#### **SPANISH RED PEPPER & CHEDDAR STRATA - v**

*An Italian-style, individual-sized bread pudding made with tiny red peppers and aged cheddar.* \$ 19

#### **PROSCIUTTO & MUSHROOM STRATA**

*An Italian-style bread pudding made with Ratinaud cured ham and roasted local mushrooms.* \$ 22

#### **ORGANIC CRUDITÉS SHOT**

*Seasonal organic vegetables served in a shot glass filled with a spinach dip.* \$ 20



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## CATERING MENU HORS-D'OEUVRES | SERVED HOT

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*Please note that items are priced by the dozen with a minimum 2 dozen of each item per order.*

### SERVED HOT

#### **POTATO & MARITIME MUSHROOM GALETTE - v**

*Roasted potatoes, mushroom & grilled onion served in a beautifully wrapped, house-made pastry shell. \$ 28*

#### **'RATINAUD' CURED SALAMI & BALSAMIC GLAZED ONION GALETTE**

*Locally cured salami, fresh mozzarella, and balsamic glazed onions served in our housemade pastry. \$ 32*

#### **HAM & AGED CHEDDAR GALETTE**

*Meadowbrook Farm's ham, cheddar and PAVIA's Basil & Wine Jelly served in our housemade pastry. \$ 32*

#### **BLACK BEAN BURGER - v**

*Bite-sized veggie burgers served on an heirloom beet, topped with greens & housemade chutney. \$ 27*

#### **POLPETTE PUGLIESE (MINI ITALIAN MEATBALLS)**

*The authentic Pavia family pork meatball recipe which was passed down through 3 generations. \$ 30*

#### **BREADED MELANZANE - v**

*A breaded eggplant with oven roasted tomato and puttanesca sauce topped with parmigiano cheese. \$ 26*

#### **SUPPLI AL TELEFONO / ARANCINI / RISOTTO BALLS - v**

*No matter what they're called, Italian Rice Balls are spectacular! Served with a housemade romesco sauce. \$ 28*



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## CATERING MENU HORS-D'OEUVRES | SERVED HOT

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*Please note that items are priced by the dozen with a minimum 2 dozen of each item per order.*

### SERVED HOT

#### **STUFFED CREMINI MUSHROOMS - gf/v**

*Locally grown cremini mushrooms topped with herbed goat's cheese and thyme.* \$ 18

#### **BRUSCHETTE CALABRESE- v**

*Bite-sized crostini topped with red & green peppers in a a balsamic vinegar reduction. Elegant.* \$ 20

#### **BRUSCHETTE AL FUNGHI- v**

*Bite-sized bruschetta topped with a slightly herbed ricotta base topped with locally grown mushrooms.* \$ 20

#### **LAMB KOFTE**

*A Turkish/Middle-Eastern style Kofte featuring Nova Scotian lamb.* \$ 28

#### **SAUTÉED GNOCCHI ROUNDS - v**

*Housemade gnocchi served with a brown butter sage topped with fresh herbs.* \$ 19

#### **FRITTATA DI CARNEVALE - v**

*A mini Calabrian frittata made with spaghetti and basil pesto, topped with ricotta cheese.* \$ 19

#### **BAKED BRIE PHYLLO PARCELS - v**

*Bite-sized baked brie wrapped in phyllo pastry with assorted PAVIA savoury jellies.* \$ 24



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## FROM OUR BAKERY MADE WITH LOVE

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*gf - gluten-free*

*We bake everything ourselves using butter, sugar, flour and free-range eggs from Coldspring Farms. We can also prepare beautifully presented sweets trays.*

### **BISCOTTI DEL GIORNO**

*Authentic Italian biscotti. Rich and simply delicious, it's made to be taken with a coffee.*

**\$ 1.75**

### **FRESHLY BAKED MUFFINS**

*We always serve our "All In Muffin": Date, Raisin, Pecan, and Bran Muffins. Everyday our bakery makes a second option. Sometimes it's Berry Crumble. Other days it could be Cinnamon Buttermilk, or Lemon Poppy Seed. Whichever it is, it is always delicious!*

**\$ 2.40**

### **SAVOURY SCONES**

*Choose between our raisin & craisin or one of our daily creations.*

**\$ 2.95**

### **GRANOLA COOKIES**

*Our bakery makes the granola from scratch using oatmeal, walnuts, pecans, raisins, craisins, and sunflower seeds all mixed together with Acadian Maple Syrup and honey. We then magically transform it into this amazing cookie.*

**\$ 2.55**

### **RICCIARELLI DI SIENA - gf**

*A classic soft almond Sienese biscuit, a true taste of Tuscany. This gluten free cookie is soft, chewy and rich. Coated in a hearty dusting of icing sugar, it is a feast for the eyes as well as the palate.*

**\$ 2.25**

### **FULL SIZED CUPCAKE OF THE DAY**

*Our cupcakes are typically handmade vanilla or chocolate with a spectacular buttercream icing: Nutella, espresso, vanilla bean, raspberry and more!*

**\$ 3.45**



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*gf - gluten-free*

### **CHOCOLATE CHIP COOKIE**

*Chocolate Chips. Butter. Sugar. Free range-eggs. A hint of vanilla. So simple. So wonderful.* **\$ 1.95**

### **GINGER COOKIES**

*These ginger cookies don't snap but have a wonderful texture with a hint of real ginger.* **\$ 1.95**

### **TORTE DI MONDOROLE (ALMOND & LEMON SQUARES)**

*A traditionally prepared almond square with limoncello on a pastry crust topped with toasted almonds.* **\$ 3.75**

### **PAVIA ESPRESSO CHOCOLATES - gf**

*Made by our friends at Rousseau Chocolatier using Florentine Mokaflor Espresso.* **\$ 1.95**

### **FULL SIZED CALLEBAUT CHOCOLATE BROWNIES - gf**

*Moist and delicately covered with a chocolate ganache icing. This simple brownie will surely please all the chocolate lovers in your group!* **\$ 3.25**

### **PAVIA'S PECAN SQUARES**

*Nonna's original recipe: Shortbread base, caramelized pecans in the middle topped with a cream cheese icing.* **\$3.25**

### **GINGERBREAD BLONDIES**

*A gingerbread blondie filled with white chocolate and drizzled with white chocolate.* **\$1.95**



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## FROM OUR BAKERY MADE WITH LOVE | BY THE DOZEN ONLY

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*The following items are priced and available for order by the dozen only with a minimum of 2 dozen per order:*

### **L'ARTISAN GOURMET MACARONS (SEASONAL)**

*Choose between flavours including Espresso, Chocolate, Vanilla, Chocolate Hazelnut, Raspberry and more.* \$ 28

### **FRUIT TARTS**

*Custard topped with seasonal berries nestled in our house-made pastry.* \$ 35

### **PEAR BRANDY TRUFFLES - gf**

*Dark chocolate truffles infused with Ironworks Pear Brandy.* \$ 26

### **LEMON MERINGUE TART**

*Bite-sized tart made with our lemon curd in a house-made pastry shell topped with soft meringue.* \$ 30

### **1/2 SIZED CALLEBAUT CHOCOLATE BROWNIES - gf**

*Moist and delicately covered with a chocolate ganache icing. This will please the chocolate lovers in your group!* \$ 24

### **1/2 SIZED CUPCAKE OF THE DAY**

*Our cupcakes are typically handmade vanilla or chocolate with a spectacular buttercream icing.* \$ 24

### **MINI APPLE GALETTES**

*Gold medal winning baker Chris Martin's original galettes made with Nova Scotian apples.* \$ 28



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## FROM OUR BAKERY MADE WITH LOVE | BY THE DOZEN ONLY

---

*The following items are priced and available for order by the dozen only with a minimum of 2 dozen per order:*

### **SPRITZ SANDWICH BISCUITS**

*A buttery shortbread sandwich cookie filled with a lemon buttercream.*

\$ 32

### **HAZELNUT & CHOCOLATE MINI CHEESECAKES**

*A bite-sized Italian-style cheesecake made with a housemade nutella ~ served cold.*

\$ 34

### **MINI TIRAMISU**

*From-scratch ladyfingers, mascarpone cheese, callebaut chocolate. Did we mention we make the ladyfingers?*

\$ 38

### **LEMON MERINGUE DESSERT SHOTS**

*Butter crumble, beautiful lemon curd topped with torched seared meringue in a single shot glass.*

\$ 28

### **CHEESECAKE DESSERT SHOTS**

*Decadent vanilla cheesecake in a single shot glass.*

\$ 28

### **CHOCOLATE MOUSSE DESSERT SHOTS**

*Chocolate mousse brownie with raspberry meringue.*

\$ 28

### **SWEET PUMPKIN SCONES**

*A lovely pumpkin scone topped with a sweet drizzle of icing. You will not have to ask for a side of butter!*

\$ 29



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## FROM OUR BAKERY BEAUTIFUL CUSTOM CAKES

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We would be honoured to prepare a delicate sponge cake for your big event! All you have to do is pick the size and flavours and creative bakers will take care of the rest. Please note that we require a minimum of 4 days notice.

### CHOOSE THE SIZE

- 8" ROUND that will serve 6 - 10 people \$48
- 10" ROUND that will serve 10-16 people \$62
- 12" x 18" SLAB CAKE that will serve 28 - 54 \$124

### SPONGE CAKE FLAVOURS

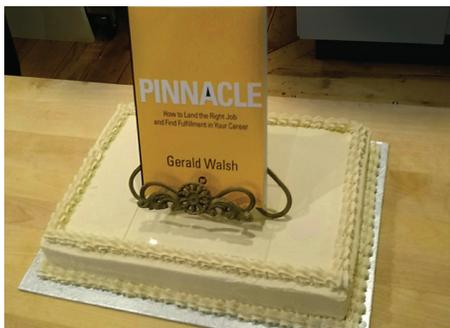
- Chocolate
- Vanilla
- Lemon

### BUTTERCREAM ICING FLAVOURS

- Chocolate Buttercream
- Vanilla Buttercream
- Lemon Buttercream
- Mokaflor Espresso Buttercream

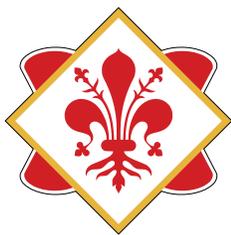
### EXTRAS

- Fresh fruit topping: Choose between Blueberry, Strawberry & Mixed Berry 8" = \$8 / 10" = \$10 / Slab = \$16
- Piped-on writing/salutation 8" = \$4 / 10" = \$5 / Slab = \$8



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## BAR MENU **WHITE WINE** | **RED WINE**

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PAVIA is fully licensed and has a small yet unique selection of wines and local beers. As well, we can easily extend our liquor license to ensure your event is properly managed. We are also able to work with our suppliers to have the perfect selection for your event. Here is our simplified, suggested list of offerings:

### WHITE WINE

#### **LUCKETT VINEYARD'S PHONE BOX WHITE**

*A catering favourite: The Lockett Vineyard's white delivers refreshing floral notes.* \$ 35

#### **BENJAMIN BRIDGE TIDAL BAY**

*A vibrant, youthful character, with refreshing suggestions of ripe nectarines and sea minerals.* \$ 42

#### **RIFF ORGANIC PINOT GRIGIO**

*This organic Pinot Grigio is light to medium-bodied with a fresh mouth-watering finish.* \$ 38

### RED WINE

#### **LUCKETT VINEYARD'S PHONE BOX RED**

*A catering favourite: This red from the Annapolis Valley is full-bodied and tannic.* \$ 35

#### **GABBIANO CHIANTI CLASSICO**

*This Chianti Classico is a well-balanced wine, with excellent persistence of flavour on the palate.* \$ 38

#### **LUCKETT VINEYARD'S TRIUMPHE**

*Lockett's medium-bodied Triumphe has juicy layers of cassis, black plum and cherry liquorice.* \$ 46

#### **ARNALDO CAPRAI SANGRANTINO 25**

*A particular wine from the region of Umbria, this Sangrantino is rare and full-bodied.* \$ 88

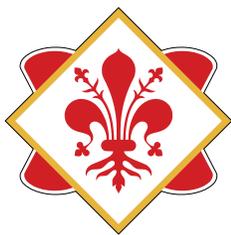
#### **ANTINORI TIGNANELLO**

*The original super Tuscan. This innovative wine still ranks as one of Italy's best. Full-bodied.* \$120



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## BAR MENU SPARKLING | COCKTAILS | BEER | DIGESTIF

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### SPARKLING

#### NOVA 7

*An elevated freshness with notes of mango and crisp apples, finishing with its signature electric profile.* \$ 52

#### LAMARCA PROSECCO

*This prosecco has notions of crunchy apple, pear and lemon zest, and an intriguing bright quality.* \$ 42

### COCKTAILS

#### YOUR SIGNATURE COCKTAIL #1

*Iron works rum, our house made apple simple syrup and bitters topped with a dried apple slice.* \$ 9.5

#### YOUR SIGNATURE COCKTAIL #2

*Gin, elderflower cordial, soda water decorated with seasonal fruit.* \$ 7.5

#### PAVIA ESPRESSO MARTINI

*Mokaflor Espresso, PAVIA's housemade chocolate syrup, vodka & frangelico.* \$ 8.5

### BEER

#### DOMESTIC MICRO/CRAFT BREW

*Includes selections from Garrison & Propeller.* \$ 5.5

### DIGESTIF

#### CALDERA HURRICANE 5 WHISKY

*This Nova Scotian whisky has flavours of butterscotch & hints of vanilla with a creamy finish.* \$ 9.5

#### IRON WORKS PEAR BRANDY

*Distilled in Lunenburg, Nova Scotia, your guests will savour in the strong flavours of this brandy.* \$ 11



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## DINNER MENU SAMPLE MENU | ON-SITE PAVIA LOCATIONS ONLY

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*Our brilliant chefs will create a full-course Italian meal with a focus on Nova Scotian ingredients. Your guests will be invited to participate in a true Italian-Canadian meal that will live up to the PAVIA name.*

### ~ ANTIPASTI ~

#### **NOVA SCOTIA CHEESE BOARD - v**

*Nova Scotia Cheese selections paired with PAVIA's own assortments of jams, jellies and house-baked crisps.*

#### **CROSTINI NUOVA SCOZIA**

*Our house-made focaccia bread topped with an assortment of locally inspired ingredients which can include:*

*~ Nova Scotia Hot House Tomato Bruschetta - v    ~ Locally grown roasted mushroom crostini - vegan  
~ Pear, Urban Blue Cheese and Ratinaud Prosciutto    ~ Crostini Calabrese - v*

### ~ PRIMO ~

*Choose one of the following:*

#### **PAPPARDELLE PASTA PUTTANESCA - v**

*Local vegetables including zucchini and mushroom within a tomato-based sauce topped with roasted pine nuts.*

#### **LASAGNA AL VEGETARIANA - v**

*Served in individually, portions featuring grilled eggplant and zucchini in a house made tomato sauce.*

### ~ SECONDO ~

*Choose one of the following selections which are all are paired with brussel sprouts and a butternut squash puree.*

#### **NOVA SCOTIA FREE-RANGE CHICKEN AL CACCIATORE**

*Free range chicken from Nova Scotia sautéed in a Lockett Vineyard's white wine sauce topped with lemon peel & capers.*

#### **TWO CHEESE POLENTA - v**

*Two-cheese polenta served with asparagus topped with garlic, walnuts and fresh-herbed sour cream.*

#### **NOVA SCOTIA PORK LOIN**

*Nova Scotia pork roulade filled with Annapolis Valley apples, Riverview Farms sage and local onions.*

#### **NORTHUMBERLAND LAMB LOIN**

*Seared lamb in a red wine jus, served with a housemade cranberry & apple chutney.*

### ~ INSALATA ~

#### **LOCALLY INSPIRED GREEN SALAD - gf/v**

*Using locally sourced root vegetables and locally found greens including 'Greens of Haligonian'.*

### ~ DOLCE ~

#### **PICCOLO PEZZE DI PAVIA**

*A tasting plate of our house-made sweets including a Callebaut Brownie, Mini Tarta and Rousseau's PAVIA chocolate.*



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# WE ARE VERY **PROUD** OF OUR SUPPLIERS

- ◆ Acadian Maple Products (Upper Tantallon, NS)
- ◆ Greens of Haligonias (Halifax, NS)
- ◆ Cacao Barry (Sustainably grown cocoa)
- ◆ Callebaut (Callets made with sustainably grown cocoa)
- ◆ Maritime Gourmet Mushrooms (Herring Cove, NS)
- ◆ Coldspring Farms (Free-Range Eggs – Middleton, NS)
- ◆ Rousseau Chocolatier (Halifax, NS)
- ◆ Fresh Prints (Official Clothing Supplier - Halifax, NS)
- ◆ Garrison Breweries (Select Beer – Halifax, NS)
- ◆ Halifax Seaport Farmer's Market (Select produce – Halifax, NS)
- ◆ Knol Farms (Selected Fruit/Blueberries – Springhill, NS)
- ◆ Konrad's (Halifax, NS)
- ◆ Meadowbrook Farms (Meat – Berwick, NS)
- ◆ Nielsen-Massey Vanilla
- ◆ Nova Coffee Roasters (Fair Trade Organic Coffee – Sackville, NS)
- ◆ Luckett's Vineyards (Catering Events - Wolfville, NS)
- ◆ Propeller Brewery (Sodas – Halifax, NS)
- ◆ Riverview Herbs (Select Herbs – Maitland, NS)
- ◆ School House Gluten-Free Gourmet (Martins Point, NS)
- ◆ Charcuterie Ratinaud (Cured Meats – Halifax, NS)
- ◆ Tea Brewery (Mahone Bay, NS)
- ◆ Torrefazione Mokaflor S.r.l. (Espresso – Florence, Italy)
- ◆ Acadiana Soy Products (Grand Pre, NS)

## WE MAKE EVERYTHING IN OUR **BAKERY & KITCHEN**

We use carefully sourced, high quality ingredients. We bake everything from scratch including our focaccia bread. We do not believe in using battery farmed eggs, margarines, or highly processed meats. This results in a marginally higher priced product which we hope you agree is worth it.

*We cannot guarantee that any of our products are 100% free of allergens. Although some of our products may not contain nuts, all of our items are made in our kitchen & bakery that handles nuts, eggs, soy, milk and wheat.*