

Menu
DNS Annual conference
June 6–7, 2025

***Alternate meals can only be accommodated if dietary restrictions are provided in advance**

Friday, June 6

Reception

- Tomato & Basil Bruschetta: Herbed baguette toasted with tomato, garlic, basil, peppers and mozzarella (V).
- Spanakopita: Crisp phyllo purses stuffed with spinach, feta and garlic (V).
- Vegetable spring rolls: Crispy spring rolls with cabbage, onions, sprouts & celery served with a sweet pineapple curry glaze (VG).
- Prosciutto asparagus: Asparagus spears wrapped in prosciutto, baked and served with a lemon aioli (GF)
- Goat Cheese Balls: Fresh goats cheese rolled in a sesame crust with blueberry coulis (GF, V).
- Scallop & watermelon: Bay scallops and watermelon spoons with a ginger dressing (GF, DF)
- Guspacho shooters: Honey glazed toasted baguettes topped with sweet strawberries, goat cheese and chives (GF, VG, DF)

President's Dinner & Dance (Mi'kmaq inspired menu)

- Luskinikn baked in-house and served with whipped Wabanaki maple butter and molasses
- Three sisters salad with roasted corn, beans, butternut squash, locally source artisan greens & sprouts with a sweetgrass vanilla dressing (GF, VG, DF)
- Cedar Planked Atlantic Salmon, roasted on a cedar slab and lacquered with Wabanaki maple and baby potatoes (GF)
- Whycocomagh Wild Blueberry Streusel Cake with a lemon curd, wild blueberry sauce, whipped cream and fresh mint (V)

Saturday, June 7

Sponsor/Past President b'fast

- Scrambled eggs (GF), bacon and sausage (GF, DF), hash browns (V), fruit salad (GF, VG), oatmeal (GF, VG), and assorted juices. Includes coffee, decaf coffee, tea

AM Nutrition break

- Assorted whole fresh fruit, cereal, granola & protein bars, yogurt cups

Awards luncheon

- Spinach Salad: baby greens, Bermuda onions, mandarin oranges, bacon crumble and sun-dried cranberries with house maple dressing (GF)
- Roasted vegetable and tomato curry over steamed basmati rice with warm Naan bread
- Strawberry ganache layer cake, white chocolate ganache, whipped cream & strawberry filling with fresh mint (V, GF)

VG – vegan

V – vegetarian

DF – dairy free

GF- gluten free