

LET US CATER TO YOU!

5 FISHERMEN RESTAURANT

PRIVATE ROOM: 506 SQ/FT | 36 SEATED | 30 STANDING

SOUTH DINING: 733 SQ/FT | 45 SEATED

MAIN ROOM: 1500 SQ/FT | 76 SEATED

The Five Fishermen is an iconic Halifax seafood restaurant famous not only in Atlantic Canada but across the country and beyond. The restaurant is an upscale casual environment that is modern, sophisticated but with decades of history. The Five Fishermen menus feature some of the best seafood in Canada with a focus on local farms and fisheries.

5 SOCIAL

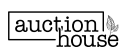
1500 SQ/FT | 46 SEATED | RECEPTION: 40-60 STANDING

5 Social is the vibrant sister to The Five Fishermen Restaurant. Located on the lower level below the 5 Fishermen, it also features a chef inspired menu with seafood, seasonal items and shareables. Great ambiance in a two-hundred-year-old stone foundation that make up the walls. It is a versatile space and a unique gathering point for friends, family, and groups. The atmosphere is relaxed and easy going, ideal for receptions, business lunches and celebrations.

THE AUCTION HOUSE

2450 SQ/FT | 110 SEATED | 50-150 STANDING

The Auction House is a registered historic property that was built in 1765 and is one of Halifax's oldest buildings. Over the last 250 years the venue has been home to many offices and businesses and was turned into the Auction House in 2017. Venue offers creative pub food in a lively environment. Live music offered Thursdays through Saturdays and great brunch destination on weekends.



MADE FRESH...



...AND READY TO SERVE.



CATERING GUIDE

2023/ 2024

LET'S BE SOCIAL!



[GRAFTONCONNOR.COM](https://graftonconnor.com)

PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

- BEEF TARTAR**
Sesame nori crackers, green peppercorn emulsion
- SMOKED SALMON RILLETTES**
Hot smoked salmon pate, fried capers, pickled onions
- CAPRESE SKEWERS**
Marinated bocconcini, tomatoes, balsamic
- LOBSTER SLIDERS**
Brioche bun, East Coast lobster salad
- PEAR & DRAGON'S BREATHE CROSTINI**
Pear jam, pomegranate glaze
- TUNA TARTAR**
Yellowfin tuna, beetroot chips, cumin aioli
- GOAT CHEESE TART**
Mini tarts, roasted red pepper & goat cheese
- DUCK RILLETTES**
Orange, crispy sage, crostini
- TOMATO BRUSCHETTA**
Tomato crudo, crostini, basil
- PROSCIUTTO & MELON**
Parma ham, cantaloupe, pomegranate glaze



HOT HORS D'OEUVRES

- SHRIMP & LOBSTER FRITTERS**
Green peppercorn emulsion, scallions
- SPANAKOPITA**
Herbed yogurt, chives
- DUCK CROQUETTES**
Sun-dried tomato aioli, candied pistachios
- MAITAKE & TOFU BITES**
Vegan XO sauce, scallions
- BRAISED BEEF YORKIES**
Pulled short rib, garlic & rosemary aioli
- BACON WRAPPED SCALLOPS**
Acadian maple syrup, chives
- PULLED PORK BAO**
Jerk pork, housemade kimchi, curry aioli
- BEEF & BLUE SLIDERS**
Dragon's Breathe blue cheese, whiskey BBQ
- VEGGIE SPRING ROLLS**
Sweet chili dip
- HADDOCK BITES**
Housemade tartar sauce, pickled onions



PLATTERS

COLD PLATTERS

- SEAFOOD EXPERIENCE**
Hot smoked salmon, poached lobster, one dozen East Coast oysters, poached shrimp, pickles & dips
- VEGETABLE CRUDITÉ PLATTER**
Selection of fresh vegetables, housemade guacamole, buttermilk ranch, charred scallion dip
- CHARCUTERIE & CHEESE**
Selection of local charcuterie and Artisan cheeses, pickled vegetables, crostini
- CHIPS & DIPS**
Auction spiced tortilla chips, crispy pita, tomato crudo, housemade guacamole, charred scallion dip, fire-roasted salsa

HOT PLATTERS

- APPETIZER PLATTER**
Mac & cheese bites, onion rings, house-breaded mozza sticks, whipped goat cheese dip
- WINGS & THINGS**
Auction House signature wings served with vegetable crudité, fried brussel sprouts, crispy mushrooms

