



Pass around Hors d'oeuvres priced per dozen

Creamed spinach in phyllo pastry 21

BBQ chicken bites 20

Bacon wrapped scallops 34

Bacon wrapped water chestnuts 24

Sliders (pulled pork or beef) 27

Hand rolled meatballs 16

Beef bacon goat 34

Mini crab cakes 24

Stuffed mushrooms, vegetarian 19 (lobster, market \$\$)

Cranberry, bri crustini 18

Brussel sprouts with blue 16

Fresh PEI oysters with lemon & cocktail sauce 27

Goat cheese seafood bruschetta (shrimp, scallop, goat cheese, tomato mixture) 30

Vegetarian bruschetta 16

Skewers: 21

Beef

Chicken

Vegetable



Stationed Hors d'oeuvres and Bars Priced per person - *ask about adding to a meal*

Minimum 20 people

- Lightly grilled veggies and dip (Asparagus, broccolini, peppers, brussel sprouts) \$12*
- Veggies/dips (Carrots, celery, mushrooms, peppers, broccolini) (Ranch, hummus, red pepper) \$10*
- Breads and spreads station (Flavoured olive oils & balsamics, poached pears, pesto, pickled vegetables, island honey, hummus, roasted garlic) \$10*
- Raw bar (Fresh PEI oysters, crab legs, shrimp) \$12*
- Canadian cheese selection (Fresh local bread, Canadian cheeses, prosciutto, Island honey) \$10*
- Smoked salmon board (Smoked salmon, dill cream cheese, capers, pickled onions, sliced naan bread, balsamic) \$12*
- Flat breads (Assortment of meat and vegetable flatbreads) \$10*
- Assorted gourmet sandwiches (Local breads, fine cheeses, homemade sauces, slow cooked meats) \$12*
- Assorted sandwiches (cold cuts, tuna salad, ham and cheese, chicken salad, roast beef) \$10*
- Chowders (seafood & corn chowder) with a biscuit \$10*
- Lobster roll market price*
- Fruit platter (seasonal) \$10*
- Mac and Cheese (toppings include - bacon, green onions, mushrooms) \$10*
- Soft taco bar (beef, pork or fish with all the appropriate fixings) \$10*
- Baked Potato Bar (toppings include sour cream, cheese sauce, bacon, shredded cheese, green onion, chilli) \$10*
- Grilled cheese (Thick Island homemade bread with PEI cheddar cheese) \$12*
- Biscuit Bar (Homemade assorted flavor biscuits, butter, Island jams) \$9*



Traditional dinner \$29

Starter

Caesar salad, mixed greens with homemade vinaigrette, or seasonal soup.

Main

Roasted chicken, roasted turkey, roast beef, or baked pineapple ham served with mashed potatoes and seasonal vegetables and all the traditional fixings.

Dessert

Brownie with PEI Cows ice-cream, lemon pie, or warm bread pudding

Three course Dinner \$45

Starter

*Cup of chowder, spinach salad with homemade poppy seed dressing, or
Cucumber wrapped candied walnut and goat cheese salad.*

Main

*PEI prime rib cooked perfectly with au jus and fresh horseradish,
Bone-in chicken supreme with sundried tomato and spinach cream sauce, or
Herb-crusted PEI halibut.*

Served with roasted baby red potatoes and seasonal vegetables.

Dessert

Vanilla crème Brule, seasonal cheesecake, bread pudding



Plated Dinner \$80 per person

PEI culinary experience

Cocktail hour

Selection of PEI's finest fresh oysters & bacon wrapped scallops

Dinner

*Starter- Bowl of chowder or
green salad made with fresh local lettuce seasonal vegetables and homemade
vinaigrette*

Main- Choice of 1lb lobster with baby red potatoes and roasted local vegetables

Or

*PEI prime rib cooked perfectly with au jus, horseradish, garlic mashed potatoes and
roasted local vegetables*

Dessert

Homemade cheesecake, carrot cake, or chocolate mousse

Or Why choose and have all three!

Dinner includes Fresh rolls, tea and coffee.

*~Not seeing what your looking for we at The Grand Victorian love to custom make
menus. Give us your vision and see what we come up with!The possibilities are
endless~*



Buffet 20 -80 guests \$45 per person

Over 80 guests family style

2 salads (Caesar, spinach, seasonal, traditional potato, seasonal pasta, mozzarella)

2 mains (roasted chicken, roast beef, pineapple ham, chicken supreme)

1 potato (garlic mashed, roasted baby red, baked)

*1 vegetable (corn on the cob, carrots, beans almondine, roasted mixed vegetables,
root vegetables)*

1 dessert (sliced assorted cheesecakes, assorted pies, bread pudding)

Served with fresh rolls, tea and coffee

Traditional lobster dinner available at market price

