

HORS D'OEUVRES

All breads made in-house. Items are priced by the dozen unless otherwise stated. Minimum of three dozen required per order. Must be pre-ordered.

BBQ Pulled Pork Sliders — \$25

BBQ braised pulled pork, creamy slaw, brioche rolls

Roasted Beef Sliders — \$27

Roasted PEI beef, horseradish mayo, brioche rolls

PEI Lobster Sliders — Market \$\$

PEI lobster meat, brioche rolls, dill mayo

Bacon Wrapped Scallops — \$30

Homemade tartar sauce

Smoked Salmon Crestini — \$24

Dill cream cheese, pickled shallots

Tomato Bruschetta — \$24

Tomato, basil, garlic, crostini, balsamic

Chicken Cordon Bleu Skewers — \$22

Breaded chicken, ham, mozzarella. Dijon mushroom cream

Baby Back Pork Ribs — \$20

Honey chilli glaze

Shrimp Cocktail — \$22

Cocktail sauce

Stuffed Mushroom Caps

Herb & garlic cheese \$17 /Crab \$22

Caprese Skewers — \$22

Tomato, mozzarella, basil leaf

Meatballs — \$24

Hand rolled, sweet & sour

~ ~15% tax & 15% gratuity will be added to all food~ ~

SPREADS

Minimum 3 Dozen Required

Allow enough food for 70% of guests for post reception snacks

Charcuterie — \$7 per person

Local charcuterie & meats, pickled vegetables, breads, grainy mustard

Crudité and Dip — \$5 per person

Raw vegetables, pickled vegetables, hummus, dips, homemade crackers

Cheese — \$6 per person

Canadian and International cheese selection, preserves, bread

LATE NIGHT EATS

Allow enough food for 70% of guests for post reception snacks

Taco Bar — \$17

Fish & ground beef, soft & hard tortilla shells, lettuce, tomato, banana peppers, pico de gallo, homemade coleslaw, green onions, hot sauce.

~ One protein \$10/person ~

Mac n Cheese Bar — \$12

Toppings include: pulled pork, bacon, green onions, chopped apples, caramelized onions, shredded cheese.

~ Basic mac n cheese \$8/person ~

Gourmet Burger Bar — \$12

Ground beef patty, cheddar cheese, traditional toppings, hot peppers, fresh buns.

~ Add: Bacon Or Pulled Pork \$2, Slider Bar \$7/person ~

PEI Mussel Bar — \$6 per person

Assorted flavors with garlic toast

Chips & Dip — \$4

Popcorn — \$4

Butter & caramel

STARTERS

Priced per person. 1 starter, 1-2 main courses, 1 dessert option for guests. A seating chart is required when guests are given an option for a main. Please allow 30-45 minutes between courses for serving and eating.

Salads

Green Salad — \$8

Mixed greens, julienne apples, sliced grapes, smoker cheddar, cider vinaigrette

Caesar Salad — \$8

Romaine lettuce, torn garlic croutons, bacon lardons, parmesan shreds

Spinach Salad — \$10

Spinach, root vegetables, goat cheese, cider vinaigrette

Beet Salad — \$12

Mixed greens, roasted and pickled beets, spiced granola, goat cheese, maple vinaigrette

Soups

Roasted Red Pepper and Tomato Bisque — \$6

Herb crème fraîche

Potato and Leek — \$6

Bacon and fried leek

French Onion — \$8

Toasted parmesan crostini

Seafood Chowder — \$12

Mussels, salmon, bacon, charred corn

MAINS

Served with seasonal roasted vegetables and baby red potatoes with caramelized onions, maple and herb butter. Unless otherwise stated.

6 oz PEI Tenderlion — \$35

PEI beef, cooked medium-rare to medium, mushroom jus

Island Beef Short Ribs — \$32

Malbec and molasses braised

Pan Seared Atlantic Salmon — \$30

Heirloom tomato, lemon basil vinaigrette, pickled shallots

Traditional 1.25 lb Lobster Dinner — Market \$\$

Pre-cracked, drawn butter, potato salad

Stuffed Chicken Supreme — \$30

Caramelized onions, bacon, and goat cheese filling

Roasted Chicken Supreme — \$30

Roasted PEI chicken, jus

Traditional Turkey Dinner — \$28

Dressing, cranberry sauce, gravy

Portobello Mushroom Ravioli — \$28

Made in-house, served with greens

PLATED DESSERTS

Sticky Date Pudding — \$8
Caramel Cream Sauce

Double Chocolate Mousse — \$8
Layered white and dark chocolate mousse

Strawberry Shortcake — \$8
Whipped cream, fresh local strawberries

Peach Malba Cake — \$8
Sour cream cake, peach compote, raspberries,

Traditional Cheesecake — \$8
Traditional cheesecake with graham crust. Choice of: chocolate, caramel, local berries.

Cupcakes

Chef Kaela's house made gourmet cupcakes

Carrot Cake — \$8
Cream cheese icing

Extra Extra Vanilla Bean — \$8

Chocolate Stout — \$8
Espresso buttercream, ganache

Dessert Table

Assortment of cakes & desserts served on vintage cake plates, placed on an antique buffet table

~ Ask for pricing & dessert list ~

Serving your wedding cake for dessert — \$75

To bring in your wedding cake or wedding dessert. We supply the cutting knife, cake lifter, plates and napkins.

Tea and Coffee — \$1.5 per person upon consumption
Served or stationed

PEI CULINARY EXPERIENCE

Enjoy this beautiful four course meal using all local PEI ingredients. Served with homemade rolls, tea & coffee.

Please allow 30-45 minutes per course for serving and eating.

Cocktail hour

PEI fresh Malpeque Oysters shucked in front of you, served on the half shell. Lemon, cocktail sauce, mignonette.

One Vision Farm Local Greens

Seasonal salad

Roasted Corn and PEI Mussel Chowder

Roasted Chicken Supreme

Island chicken roasted, served with seasonal vegetables and baby red potatoes with caramelized onions, maple and herb butter.

Strawberry Shortcake

Traditional strawberry shortcake using local berries and whipped cream.

~ \$100 ~

BUFFET

Buffet maximum 80 guests

Please allow at least 45 minutes for your guests to go through the buffet line.

Traditional Roast Beef or Roast Chicken

Seasonal green salad, roasted vegetables, baby red potatoes with caramelized onions, maple and herb butter, fresh rolls with butter. Traditional strawberry Shortcake made with PEI strawberries. Tea and coffee.

~ \$50 ~



OUR STORY

From 1877 to 2002 this former United Church was an active church. It was always a site for weddings, with couples starting their love story. After it had been vacant for 12 years, we found this one of a kind building and now deliver an experience that we feel is a very special one. Using local ingredients, farmers and suppliers, we are very proud of the product that goes out to your guests. If you are looking for a custom menu, Chef Kaela would be thrilled to work with you and create the menu you always dreamed about when you first envisioned your dream wedding.

CHEF KAELA'S STORY

Kaela is from Summerside, PEI and grew up cooking. She graduated from The Atlantic Culinary Institute in 2010. She then worked at Dalvay By The Sea under Chef Mitchell Jackson. In 2011 Kaela moved to Sims Corner Steakhouse where Chef Ross Munro hired her. Shortly after she started at Sims Corner, Chef Kyle Panton took over, and she owes a great deal of her knowledge and expertise to him. In December 2012, she had a wonderful opportunity to learn in Montreal. Kaela gained valuable experience in some very highly ranked restaurants before deciding it was time to move back to Prince Edward Island.

Upon her return to PEI in 2014, she re-joined the culinary team at Sims Corner. Kaela prides herself on continuing to learn and elevate her skills while using local ingredients and making beautiful food.

"I think food is beautiful, and I love how you can create something even more amazing out of an originally beautiful product. It makes me smile, and I want to make other people smile. Food is my passion and I am absolutely honoured to be a part of your day." -Chef Kaela Barnett