

## HORS D'OEUVRES

All items are priced by the dozen unless otherwise stated. Minimum of three dozen required per order. Must be pre-ordered.

### **Pulled Pork Sliders** — \$25

BBQ braised pulled pork, house made brioche rolls, creamy slaw

### **Braised Beef Sliders** — \$27

Horseradish mayo, house made brioche rolls, pickled shallots

### **Lobster Sliders** — Market \$\$

Claw and knuckle meat, homemade brioche roll, dill mayo

### **Bacon Wrapped Scallops** — \$30

Homemade tartar sauce

### **Smoked Salmon Crustinis** — \$24

Dill cream cheese, pickled beets

### **Chicken Cordon Bleu Skewers** — \$22

Breaded chicken, ham, mushrooms, mozzarella

### **Baby Back Pork Ribs** — \$20

Honey chilli sauce

### **Shrimp Cocktail** — \$22

Homemade cocktail sauce

### **Stuffed Mushroom Caps**

Herb goat cheese \$17 /Crab \$22

### **Caprese Salad Skewers** — \$22

Tomato, mozzarella, basil leaf

### **Cheese Board** — \$6 per person

Breads, mix of local and international cheese, preserves, jams

### **Meat Board** — \$7 per person

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

### **Chilled Seafood Display** — \$12 per person

mussels, shrimp, crab, lobster

*~ Add oyster bar \$2.5 per oyster ~*

### **Crudité and Dip** — \$5 per person

Raw vegetables, pickled vegetables, boiled egg, hummus, homemade crackers

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

## 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.

### 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

#### **Beet Salad** — \$10

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

### Soups

#### **Potato and Leek** — \$6

Bacon and fried leek

#### **Roasted Red Pepper and Tomato Bisque** — \$6

Herb crème fraîche

#### **Seafood Chowder** — 12

Mussels, salmon, bacon, potato, charred corn, cream

### Others

#### **Portobello Wellington** — \$8

Puff pastry, roasted garlic, spinach, red onion

#### **Salmon Wellington** — \$10

Puff pastry, creamy roasted garlic spinach

## MAINS

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



### **10 oz Prime Rib Dinner** — \$35

Yorkshire pudding, horseradish cream, and beef jus

### **Island Beef Short Ribs** — \$32

Malbec and molasses braised

### **Roasted Pork Loin** — \$30

Mustard herb crusted loin, mushroom tarragon cream sauce

### **Pan Seared Atlantic Salmon** — \$28

Heirloom tomato, lemon basil vinaigrette, pickled shallots

### **Traditional Lobster Dinner** — Market \$\$

Pre-cracked, drawn butter, potato salad

### **Chicken Supreme** — \$29

Caramelized onions, bacon, and goat cheese filling

### **Traditional Turkey Dinner** — \$28

Dressing, cranberry sauce, gravy



## PLATED DESSERTS

**Feature — 8**

**Peach Melba Cake — 8**

Vanilla cake, peach compote, raspberries

**White Chocolate and Brown Butter Bread Pudding — \$8**

Rum toffee sauce

**Double Chocolate Mousse — \$8**

Layered white and dark chocolate mousse

**Apple Baked Crisp — \$8**

Whipped cream, spiced pecans

**Traditional Cheesecake — 8**

Choice of: chocolate, local berries

### Cupcakes

Chef Kaela's house made gourmet cupcakes

**Carrot Cake — \$8**

Cream cheese icing

**Reese's Pieces — \$8**

Peanut butter mousse

**Raspberry and White Chocolate — \$8**

Raspberry buttercream

**Chocolate Stout — 8**

Espresso buttercream

### Dessert Table

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

*~ Ask for pricing ~*

**Serving your wedding cake for dessert — \$75**

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

**Tea and Coffee — \$2 per person upon consumption**

Served or stationed

## BUFFET OR PLATED

### Buffet maximum 80 guests/ Plated no limitations

#### Prince Edward Island Culinary Experience — \$80

Cocktail hour: Fresh oyster bar. Dinner: Start with a fresh seasonal green salad, followed with a bowl of seafood chowder. Choice between PEI prime rib cooked perfectly or stuffed chicken served with seasonal vegetables, baby red potatoes with caramelized onions, maple and herb butter. Fresh rolls with butter. Finishing with a piece of delicious cheesecake. Tea and coffee included.

*~ Add lobster tail \$15 per person ~*

#### Traditional Roast Beef or Roast Chicken — \$40

Seasonal green salad, seasonal vegetables, baby red potatoes with caramelized onions, maple and herb butter, fresh rolls and butter. Tea and coffee included.

#### Lobster Dinner — Market Price

Fresh lobster served chilled, homemade potato salad, homemade coleslaw, green seasonal salad. Rolls with butter. Tea and coffee included.

## LATE NIGHT EATS

#### 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 ~*

#### Mac n Cheese Bar — \$12

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

*~ Basic mac n cheese \$8/person ~*

#### Taco Bar — \$17

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

*~ One protein \$10/person ~*

#### Homemade Pizza — \$7

Assorted

#### Popcorn — \$4

Butter & caramel

## 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