

# THE Grand VICTORIAN

## HORS D'OEUVRES

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

### COLD

Prawns 22  
*Seafood sauce, brandy horseradish cream*

Tomato Bruschetta 24  
*Tomato, basil, Parmesan, garlic crostini*

Melon Bites 20  
*Watermelon, feta, basil syrup*

PEI Lobster Sliders Market Price  
*Brioche, dill mayo, celery*

Roast Beef Sliders 27  
*Roasted PEI beef, horseradish dijonnaise, pickled shallots*

### HOT

Bacon Wrapped Scallops Tartar sauce 30

Meatballs Sweet & Sour 24

Stuffed Mushroom Caps 18  
*Herb & garlic cheese*

Chicken Cordon Bleu Skewers 25  
*Breaded chicken, ham, mozzarella, dijon mushroom cream*

BBQ Pulled Pork Sliders 27  
*Brioche, BBQ sauce, slaw*

Cauliflower Wings Romesco aioli 22

Mushroom Toast 22  
*Aioli, tarragon, sherry reduction*

Mini Fishcakes 24  
*Golden potatoes, haddock, green onion, mustard pickles*

## PLATTERS

Small platter 35-40 bites | Medium platter 50-60 bites

Charcuterie Small 135 | Medium 180  
*Traditionally cured meats, olives,  
fruit compote, pickles, breads*

Garden Small 90 | Medium 135  
*Assorted garden vegetables, hummus, artichoke dip*

Cheese Small 135 | Medium 180  
*Local & Canadian cheese, fresh grapes,  
fruit compote, honey, breads*

PEI Oyster Bar 2.50 each  
*Lemon cocktail sauce*

Fish Small 190 | Medium 235  
*Cold fresh mussels, oysters, lobster, crab,  
shrimp, pickles, seafood sauce*

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## DESSERT PLATTERS

Small platter 35-40 bites | Medium platter 50-60 bites

Truffles Small 80 | Medium 100  
*Dark Chocolate Grand Mariner,  
white chocolate amaretto*

Fruit Small 90 | Medium 110  
*Cut melons, pineapple, berries, grapes*

Something For Everyone Small 85 | Medium 115  
*Brownies, cookies, mini cupcakes,  
chocolate covered strawberries, truffles*

Bars and Squares Small 90 | Medium 125  
*Traditional Cheesecake, lemon bars,  
nanaimo bars, brownies, caramel coconut squares*

## CELEBRATE

Priced per person, minimum 3 dozen required.

Bubbles & Hor D'oeuvres 17  
*Glass of sparkling, 2 pieces of hor d'oeuvres*

Bubbles & Berries 14  
*Glass of Sparkling, 2 chocolate covered strawberries*

Non Alcoholic Punch & Hor D'oeuvres 12  
*Glass of punch, 2 pieces of hor D'oeuvres*

Truffles & Tea 5  
*Add chocolate covered truffles to tea & coffee service  
(2 per person)*

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## STARTERS

Priced per person.

### SALADS

House Greens 8  
*Julienne apples, organic greens, red grapes,  
PEI 2 yr cheddar, maple dijon vinaigrette*

Spinach & Melon 10  
*Spinach, watermelon, fried rye croutons,  
prosciutto, poppy-seed vinaigrette*

Beet Salad 10  
*Mixed greens, roasted and pickled beets,  
spiced granola, goat cheese, maple vinaigrette*

### SOUPS

Sweet Potato Bisque 8  
*Smoked jalapeno crème fraiche*

Potato and Leek 8  
*Bacon and fried leek*

Seafood Chowder 10  
*Mussels, salmon, haddock, charred corn, smoked bacon*

## MAINS

Short Ribs 32  
*Malbec and molasses braised beef short ribs*

PEI Filet 36  
*Mignon 6 oz tenderloin, Red Wine jus, horseradish*

Atlantic Salmon 30  
*6oz salmon, heirloom tomato, fennel, lemon & basil*

PEI Lobster Market Price  
*1.5 lb, drawn butter*

Stuffed Chicken 32  
*Supreme Chorizo, Island Gouda, garlic spinach*

Roasted Chicken 30  
*Supreme Roasted PEI chicken, Creamy Mushroom jus*

Turkey Dinner 30  
*Roasted turkey with all the trimmings*

Portobello Mushroom Ravioli 28  
*Made in-house, served with greens*

## ENHANCEMENTS

Lemon Buttered Asparagus 6

Loaded Potatoes 5  
*Double smoked bacon, Island Gouda, green onions*

Buttons Tarragon 5  
*Butter garlic mushrooms*

Pearls Confit onions 5

Dressed Corn 5  
*Bacon marmalade, green onions, chipotle butter*

Lobster 18  
*Island lobster tail, drawn butter*

Biscuits For Rolls 1

Add a Course 10  
*Make your 3 course dinner a 4 course dinner by  
adding an extra appetizer*

## FAMILY STYLE

Family style is a beautiful, little less formal dinner service option. Guests are seated at their tables and service will place platters of food on the table for a help yourself style. Like a home.  
*Ask how to turn your dinner into family style.*

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## LATE NIGHT EATS

Priced Per Person

- Assorted Pizza 5
  - Traditional Finger Sandwiches 5
  - Gourmet Sandwiches - Assorted 6
  - Chili & Rolls 6
  - Chips & Dip 3
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## PLATED DESSERTS

- Sticky Date Pudding 8  
*Caramel Cream Sauce*
  - Peach Malba Cake 8  
*Sour cream cake, peach compote, raspberries*
  - Double Chocolate Mousse 8  
*Layered white and dark chocolate mousse*
  - Strawberry Shortcake 8  
*Whipped cream, fresh local strawberries*
  - Traditional Cheesecake 8  
*Traditional cheesecake with graham crust.  
Choice of: chocolate, caramel, local berries.*
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Please let us know if you have any food allergies.

## CUPCAKES

Chef Kaela's house made gourmet cupcakes, single serving plated. Choice of...

Carrot Cake Cream cheese icing 6

Extra Extra Vanilla Bean 6

Chocolate Stout Espresso buttercream, ganache 6

Dessert Table Ask for pricing & dessert list  
*Assortment of cakes & desserts served on vintage cake plates, placed on an antique buffet table*

Serving your wedding cake for dessert self serve 75  
*To bring in your wedding cake or wedding dessert. We supply the cutting knife, cake lifter, plates and napkins.*

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## PEI CULINARY EXPERIENCE 75

Enjoy this beautiful four course meal using all local PEI ingredients. Served with rolls, tea & coffee.  
Please allow 30-45 minutes per course for serving and enjoying. Give your guests a choice between the entrees.

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

Seafood Chowder

Roasted Chicken

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

OR

Braised Beef

*Short Rib Malbec & molasses braised. Served with seasonal vegetables, and baby red potato with caramelized onions, maple and herb butter.*

Strawberry Shortcake

*Traditional strawberry shortcake using local berries and whipped cream*

*(Substitute your Chicken Supreme with a 1.5lb Lobster Dinner served hot \$10 per person)*

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

## EXTRA INFORMATION

15% tax and 15% gratuity will be added to all food

Allow 30-45 minutes per course

\$4000 minimum spend on food and alcohol before tax and gratuity

All food choices, allergies, final numbers and food payment are all due 2 weeks prior to your wedding day

Payment method: We accept Credit, Cash, Cheque, Debit, & Etransfer

Seating chart & timeline required with full speech schedule 36 hours before your wedding day

All Food is to be purchased through The Grand Victorian

When serving hor d'oeuvres for a meal style stand up reception you should allow 12-14 pieces per person

The Grand Victorian can seat 80 guests comfortably with round tables & 130 comfortably with 4 rows using rectangle tables.

Head table seats 10 comfortable- 12 is doable.

## BAR MENU

### RED WINE

Don David Malbec 5oz 7.75/ 8oz 11.5

Beringer Cabernet Sauvignon 5oz 6/ 8oz 9.75

### WHITE WINE

Gabbiano Pinot Grigio 6oz 7/ 9oz 10.25

### DRAFT

Stella 8.5

Keith's Red 7.75

Shock Top 7.75

### BEER

Gahan 1772 IPA / Blueberry 8.5 (P.E.I.)

Loan Oak Pilsner 8.5 (P.E.I.)

Corona 7.75

Bud light 5.5

Coors Light 5.5

Budweiser 5.5

Keith's 5.5

### COOLERS

Blue Lobster Vodka Lemon Lime Soda (Nova Scotia) 8.5

Smirnoff Ice Raspberry Soda 8.5

No Boats on Sundays Cider 9.5

Loan Oak Cider 8.5 (P.E.I.)