

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*

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)*

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.

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.

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 8 | 8oz 11.5 | Bottle 38

Beringer Cabernet Sauvignon 5oz 6 | 8oz 9 | Bottle 29

WHITE WINE

Gabbiano Pinot Grigio 5oz 7 | 8oz 10 | Bottle 35

Beringer Chardonnay 5oz 6 | 8oz 9 | Bottle 29

SPARKING WINE

Sartori Prosecco Spumante Brut Glass 9 | Bottle 40

DRAFT

Stella 9

Keith's Red 7.75

Seasonal 7.75

BEER

Corona 7.5

Bud Light, Coors Light, or Keith's 5.5

Lone Oak Cider, Lone Oak Pilsner, or Lone Oak IPA 8.5 (PEI)

COOLERS

Smirnoff Ice Raspberry Soda 8

Rewind Lime Soda 8 (Local)

CLASSIC COCKTAILS

Classic Caesar (Vodka, Spice, Clamato) 7

Tom Collins (Gin, Lemon, Soda) 7

PREMIUM LIQUOR & WELL SHOTS

Crown Royal, Bombay Gin, Grey Goose 7

Well Shots 5.5

SCOTCH

Glenfiddich 8

Lagavulin (16 year) 15

Johnny Walker Black 7