



## W E D D I N G   M E N U   2 0 2 4

### STARTERS

House Greens 10

Organic local greens, cherry tomato, cucumber, red onion, feta cheese, Dijon balsamic

Caesar Salad 10

Romaine, smoked bacon, Parmesan cheese, classic garlic & lemon dressing

Beet & Goat Cheese 10

Organic local greens, pickled beets, goat cheese, apple, Dijon balsamic

Seafood Chowder 14

Mussels, scallops, shrimp, red potato, bacon, cream

Roasted Red Pepper Tomato Soup 9

Butternut Squash Soup 9

### DESSERTS

Strawberry Shortcake 10

Biscuit, strawberry, whipped cream

Chocolate Torte 10

Our signature dessert. Raspberry & whipped cream

Cheesecake 12

Choose one: Chocolate, Berry, Salted Caramel, Lemon

Sticky Date Pudding 10

Whipped cream, caramel sauce

### BRINGING IN YOUR OWN WEDDING CAKE OR WEDDING CUPCAKES

\$75 fee.

We supply plates, fork, cake lifter & cake knife.

Wedding cakes are self serve only.

### MAINS

Beef Tenderloin 48

6oz PEI beef tenderloin, cooked medium rare- medium, red wine Demi

Atlantic Salmon 36

Heirloom tomato, fennel, lemon

Chicken Supreme 34

Roasted, mushroom Dijon cream sauce

Lobster Dinner MP

1.5LB PEI lobster, served chilled, drawn butter MP

Beef Short Rib 45

PEI beef, braised, Malbec & molasses

Mushroom Linguini 28

Mushrooms, roasted tomato, tarragon cream sauce, goat cheese

Served with PEI baby red potatoes with maple & caramelized onion & organic seasonal roasted vegetables with the exception of the Mushroom Linguine. Mains include fresh buns & butter and a self serve coffee bar.

You can offer your guests 2 options to choose from a starter and a main and one dessert option. You can offer the vegetarian option as a third option for a main if needed for no extra charge.



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### COCKTAIL HOUR & PASSED HOR D'OEUVRES RECEPTIONS

#### BOARDS

Stationed, 40 -50 Bites per Board

Meat & Cheese Board    260

Garden Board    245

Fruit Board    245

Oyster Bar    \$3.25 per oyster  
*Lemon, Cocktail Sauce*

#### HOR D'OEUVRES

Priced per dozen, minimum 3 dozen required

Pulled Pork Sliders    29  
*BBQ sauce, slaw*

Shaved Beef Sliders    30  
*PEI shaved beef, horseradish cream*

Mini Lobster Rolls    MP  
*Lobster, charred lemon aioli*

Meatballs    21  
*Hand rolled, sweet & sour*

Shrimp Cocktail    30  
*Cold shrimp, made in-house cocktail sauce*

Stuffed Mushroom Caps    30  
*Herb & garlic, goat cheese*

Rustic Tomato Bruschetta    24  
*Tomato, onion, feta, balsamic*

Bacon Wrapped Scallops    36  
*Tartar sauce*

Prices do not include tax or gratuity. All wedding food must be pre ordered 2 weeks in advance.  
Most allergies and food sensitivities can be accommodated