

THE Grand VICTORIAN

W E D D I N G M E N U 2 0 2 6

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 50

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

Pork Tenderloin 36

PEI Pork, Dijon Cream Sauce

Atlantic Salmon 38

Heirloom tomato, fennel, lemon

Chicken Supreme 36

Roasted, mushroom Dijon cream sauce

Lobster Dinner MP

1.5LB PEI lobster, served chilled, drawn butter MP

Chicken Dinner 34

Roasted Chicken Supreme, Grandma's Savoury Stuffing, Gravy, Cranberry Sauce

Mushroom Pasta 30

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 Pasta. 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'OEURVES 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'OEURVES

Priced per dozen, minimum 3 dozen required

Pulled Pork Sliders 31
BBQ sauce, slaw

Shaved Beef Sliders 32
PEI shaved beef, horseradish cream

Mini Lobster Rolls MP
Lobster, charred lemon aioli

Meatballs 23
Hand rolled, sweet & sour

Shrimp Cocktail 32
Cold shrimp, made in-house cocktail sauce

Stuffed Mushroom Caps 32
Herb & garlic, goat cheese

Rustic Tomato Bruschetta 26
Tomato, onion, feta, balsamic

Bacon Wrapped Scallops 38
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