

2017

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MAVOR'S

## Banquet and Conference Menus



CONFEDERATION CENTRE OF THE ARTS

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# Coffee Break

FEATURING ISLAND ROASTED COFFEE

## BASIC COFFEE BREAK

Medium roast coffee | Decaffeinated coffee | Red Rose tea  
with sugar, sweetener, cream, milk, and ice water

\$3 per person

## BREAK OPTIONS (ADD-ONS) \$ PER PERSON

Assorted juices	\$3	Sliced fruit	\$ seasonal
Assorted soft drinks	\$2	Island cheeses and crackers	\$4
Hot chocolate	\$2	Vegetable trio and zesty dip	\$3
House-baked muffins	\$2.50	Assorted crisps and dip	\$3
Sweet breads	\$2		
Gourmet cookies	\$1.50		



# Breakfast

FEATURING ISLAND ROASTED COFFEE

## BUFFET BREAKFAST OPTIONS \$ PER PERSON

### THE CONFEDERATION \$11

Assorted juices  
House-baked muffins  
Sliced fruit  
Coffee, tea, decaf  
Yogurt, Island berry compote, granola

### THE HOMESTEAD \$14

Assorted juices  
Hand cut fresh fruit salad  
Cinnamon bun French toast  
Baby red potato hash browns  
Scrambled eggs  
Island bacon  
Larkin turkey sausage  
Coffee, tea, decaf

(MINIMUM OF 20 PEOPLE)

Upgrade THE HOMESTEAD to THE ESTATE \$16  
Eggs Benedict in place of scrambled eggs

## PLATED BREAKFAST OPTIONS

### THE COASTAL \$12

Choice of chilled juice  
Scrambled eggs  
Choice of bacon or sausage  
Home fried potatoes  
Toast  
Fresh fruit garnish  
Coffee, tea, decaf

### CHEF'S BREAKFAST \$16

Choice of chilled juice  
Eggs Benedict  
Home fried potatoes  
Toast  
Fresh fruit garnish  
Coffee, tea, decaf



# Lunch Buffet

## BUFFET OPTIONS

### THE GATHERER \$23

#### Mavor's signature soup

(CHOICE OF TWO OF THE FOLLOWING SALADS)

- Kale and spinach salad
- Romaine heart salad
- Vegetarian pasta salad
- Ancient grain salad

(CHOICE OF TWO OF THE FOLLOWING ENTREES)

- Roasted butternut squash lasagna
- Fisherman's seafood bake
- Rosemary-infused buttery quarter chicken
- Red wine braised Island beef

ALL ENTREES SERVED WITH ISLAND-GROWN SEASONAL VEGETABLE MEDLEY, AND YOUR CHOICE OF:

- Baby reds
- Buttery mashed russets
- Steamed herbed rice

(CHOICE OF TWO OF THE FOLLOWING DESSERTS)

- Locally made Italian espresso torte
- Dried fruit bread pudding
- Miniature Danish selection
- Gourmet cookies

#### Rolls and butter

#### Coffee, tea, decaf

(MINIMUM OF 20 PEOPLE)

(ADDITIONAL \$5 PER PERSON FOR GROUPS FEWER THAN 20)

### THE WORKER \$16

WORKING LUNCH OPTION

#### Mavor's signature soup

#### Kale and spinach salad

#### Variety of single-handed wraps and sandwiches

#### House-made crisps

#### Gourmet cookies

#### Coffee, tea, decaf

(MINIMUM OF 10 PEOPLE)



# Lunch

## ADDITIONAL AND ADD-ONS

### LUNCH BUFFET ADD-ONS \$ PER PERSON

PEI Medallion smoked salmon	\$8
Sliced fresh fruit	\$ seasonal
Island cheddar and crackers	\$4
Assorted crisps and zesty dip	\$3
Island steamed blue mussels, white wine, garlic and butter	\$5
Cup of Glenda's Kitchen seafood chowder	\$7
Traditional Avonlea tuna sandwiches (Egg, tuna, cucumber and cream cheese, and roast beef)	\$6
<b>ASSORTED SANDWICHES</b>	<b>\$5</b>
Egg, tuna, roasted turkey breast, roast beef	
<b>GOURMET SANDWICHES</b>	<b>\$8</b>
Prosciutto and bocconcini	
Marinated grilled vegetables	
Piri piri chicken	
Porchetta and caramelized onion	
Montreal-style slow roasted beef and double garlic pickle	
PEI lobster roll	\$ market price
ADD soup of the day	\$5 per person

OUR SANDWICHES ARE BUILT ON LOCALLY SOURCED BREADS, ROLLS, AND WRAPS  
GLUTEN FREE OPTIONS ARE AVAILABLE ON REQUEST



# Dinner Menu

## PLATED OPTIONS

### SOUPS AND CHOWDER

Roasted red pepper and tomato	\$6	Bowl of Glenda's Kitchen seafood chowder	\$10
Corn and potato chowder garnished with Swiss cheese	\$6	Italian wedding soup	\$6
Clear broth chicken and rice soup	\$6	Tortilla beef soup	\$7

### SALADS

Assortment of locally-grown lettuces and greens, house-made dressing	\$5
Caesar salad with eggless dressing, shaved Parmesan, garlic croutons	\$6
The Waldorf Crumbled English blue cheese, candied pecans, sliced apples, buttermilk dressing, crispy endive and romaine	\$8
Ancient grains and herbs with quinoa, arugula, lemon preserve, dried fruits, parsley, olive oil	\$6

### DESSERTS

Locally made cheesecake topped with Mavor's own reserve preserve (CELIAC OPTION AVAILABLE)	\$7
Locally made Italian espresso torte Rich chocolate torte served with dulce de leche sauce GF	\$7
Angel food cake with strawberry mousse and fresh berries	\$7
Grapefruit meringue tart Zesty grapefruit filling topped with a mountain meringue peak	\$6



# Dinner Menu

PLATED ENTRÉES

## ENTRÉES

Dry-aged roast garlic and herb infused Island prime rib	\$32
Olive oil and citrus marinated seared halibut	\$27
East coast pride steamed lobster with traditional sides	market price
Tamarind glazed Caribbean-style chicken supreme	\$27
9 oz Island striploin steak served with a Malbec reduction	\$30
Apple cider brined double-thick cut Island pork loin	\$24

ALL ENTRIES SERVED WITH YOUR CHOICE OF VEGETABLE AND SIDE:

- Buttery mashed potatoes
- Creamy Italian-style polenta
- Roasted Island baby red potatoes
- Steamed rice
- Assorted roasted vegetables: Peppers, zucchini, red onions, cauliflower, parsnips, carrots
- Stir-fried cut vegetables: carrots, broccoli, mushrooms, peppers, celery, green onion



# Dinner Buffet

\$42 per person (MINIMUM OF 50 PEOPLE)

## TO START

Ancient grains and herbs  
Assorted greens

Caesar salad  
Pasta primavera salad

## ENTRÉES CHOICE OF TWO OF THE FOLLOWING

- Stuffed pasta with zesty tomato puree
- Rosemary-infused buttery quarter chicken
- Citrus-poached salmon with tarragon mayonnaise
- Fisherman's seafood bake
- Slow braised Island beef chucks in a rich red wine jus
- Island pride maple baked ham with raisin sauce
- Island prime rib beef station ADD \$4/pp

## SERVED WITH

CHOICE OF TWO OF THE FOLLOWING

- Buttery mashed potatoes
- Roasted Island baby red potatoes
- Creamy Italian-style polenta
- Steamed rice

CHOICE OF ONE OF THE FOLLOWING

- Assorted roasted vegetables: peppers, zucchini, red onions, cauliflower, parsnips, carrots
- Stir-fried cut vegetables: mushrooms, peppers, celery, green onion, carrots, broccoli

## TO FINISH CHOICE OF THREE OF THE FOLLOWING

- Locally made cheesecake topped with Mavor's own reserve preserve (celiac option available)
- Locally made Italian espresso torte (GF) Rich chocolate torte served with dulce de leche sauce
- Angel food sponge cake with strawberry mousse and fresh berries
- Zesty grapefruit tart topped with a mountain meringue peak

Assorted artisan rolls, coffee, decaf and tea

## BUFFET ADD-ONS \$PER PERSON

- |  |     |  |     |
|--|-----|--|-----|
| Assorted charcuterie selection from local artisans with house-made pickles | \$8 | Steamed Island blue mussel station       | \$5 |
| PEI Medallion smoked salmon  | \$8 | Glenda's Kitchen seafood chowder station | \$7 |





# Reception Menu Packages

## PACKAGE # 1 \$16 per person

Artisan and local cheese board,  
grapes and dried fruits with crackers  
Vegetable trio and zesty dip

## PACKAGE # 2 \$28 per person

FOOD STATION TO FEATURE:  
Artisan and local cheese board,  
grapes and dried fruits with crackers  
Vegetable trio and zesty dip

AMUSE BOUCHE (4)  
Miniature Caprese salad with balsamic pearls  
Trio of gourmet olives  
Poached assorted cherry tomatoes,  
chiffonade of basil  
Bangkok satays (beef or chicken)

## PACKAGE # 3 \$33 per person

FOOD STATION TO FEATURE:  
Artisan and local cheese board,  
grapes and dried fruits with crackers  
Vegetable trio and zesty dip

AMUSE BOUCHE (7)  
Orange glazed Island pork belly bite  
White balsamic pear on garlic naan  
Avocado crostini  
Shrimp grilled cheese  
Malaysian spiced wings with crushed peanuts  
Marinated edamame pods

## PACKAGE # 4 \$45 per person

FOOD STATION TO FEATURE:  
Artisan and local cheese board, bruschetta,  
sushi, grapes and dried fruits with crackers  
Vegetable trio and zesty dip  
Assorted sushi with wasabi and tamari sauce

AMUSE BOUCHE (6)  
Ceviche  
Piri piri chicken tart  
Gyoza potsticker with tamari  
Fish cakes served with cooked lemon mayo  
Blue cheese and salmon on endive leaves  
Oysters on the half shell with red wine  
and shallot mignonette



# Reception Options

ADD-ONS | ADDITIONS

## FOOD STATION ADD-ONS \$ PER PERSON

Steamed Island blue mussels in white wine, garlic and butter	\$5
Island beef carvery slow-roasted with natural jus and artisan rolls (additional carveries available), assorted mustards and condiments (staffed)	\$11
Fresh shucked P.E.I oysters with lemon, tabasco and Mavor's own cocktail sauce Selection includes Lucky Limes, Raspberry Points, Malpeque	\$3/oyster
PEI Medallion smoked salmon Cold smoked salmon, capers, lemons, marinated onions, chopped dill, 5-peppercorn blend crackers	\$11
Mavor's sea salt poached prawns 21/25 poached shrimp in our secret sea salt liquid served with lemons and Mavor's own cocktail sauce	\$7

## ADDITIONAL SUGGESTIONS \$ PER PERSON

Assorted chacuterie selection from local artisans with house-made pickles	\$8	House-made crisps and zesty dip	\$3
PEI Medallion smoked salmon	\$8	Traditional tea sandwiches	\$6/dozen
Sliced fresh fruit	\$ seasonal	Triple-dipped chocolate strawberries	\$4 each
Island cheese and crackers	\$4	Vegetable trio and zesty dip	\$3



# Reception Options

À LA CARTE

## COLD CANAPÉS \$ PER DOZEN

1	Miniature Caprese salad with balsamic pearls	\$22
2	Trio of bruschetta: whipped feta, black olive tapenade, mushroom ragout	\$22
3	Tequila-laced watermelon cube	\$18
4	Blue cheese and salmon on endive leaves	\$26
5	Trio of gourmet olives	\$18
6	Pepper-cruste seared salmon, tobiko, wasabi	\$26
7	Grilled asparagus wrapped in prosciutto	\$24
8	Poached assorted cherry tomatoes, chiffonade of basil	\$22
9	Gazpacho shooter	\$18
10	Vegan mushroom and cashew pâté on crostini	\$23
11	Avocado crostini	\$22
12	Island Medallion smoked salmon on cucumber, crème fraiche and tobiko	\$26
13	Crêpes filled with whipped goat cheese and cranberries	\$24
14	Frozen late harvest grapes	\$18
15	White balsamic pear on garlic naan	\$24
16	Marinated edamame pods	\$18
17	Single nacho bite	\$22
18	Ceviche	\$23
19	Piri piri chicken tart	\$23
20	Pickled soft poached egg, black sea salt	\$24
21	Oysters on the half shell with red wine and shallot mignonette	\$36
22	Eggplant croutons with sundried tomato	\$18
23	Gourmet seasoned popcorn	\$16
24	Potato crisp topped with onion, sour cream, and chives	\$18



# Reception Options

À LA CARTE

## HOT HORS D'OEUVRES \$ PER DOZEN

1	Shrimp purses	\$45
2	Miniature spring rolls with traditional Thai dipping sauce	\$18
3	Malaysian-spiced wings topped with crushed peanuts	\$28
4	Miniature quiches	\$18
5	Bangkok satays (beef or chicken)	\$24
6	Miniature tacos	\$18
7	Baked oysters	\$42
8	House-made samosas	\$32
9	Fish cakes served with cooked lemon mayo	\$26
10	Vanilla-scented scallop with lemon saffron dip	\$28
11	Coconut shrimp	\$28
12	Mustard-crusting lamb chop	\$45
13	Cheese strata cube	\$22
14	Chilean empanada	\$22
15	Miniature shrimp grilled cheese	\$24
16	Miniature arancini	\$18
17	Warm olives	\$18
18	Gourmet sausage in a blanket	\$33
19	Prickly pear shrimp	\$24
20	Orange glazed Island pork belly bite	\$28
21	Thai spiced dry ribs	\$22
22	Mushroom-filled vol au vents	\$18
23	Gyoza potsticker with tamari	\$16
24	Buckwheat blini, sour cream, and caviar	\$22

## CATERING POLICIES

1. All food and beverage served in the Centre is to be provided by Confederation Centre of the Arts.
2. One menu is required for all guests. Special dietary substitutes can be made upon prior request. Menu selection must be submitted to the Catering Office at least two weeks prior to your function.
3. The guaranteed number of guests is due by 12 noon, two working days prior to your event.
4. All food and beverage is subject to applicable taxes and 15% gratuity/service charges.
5. Should the consumption for a cash and/or host bar be less than \$200, a \$75 surcharge will be applied.
6. For any private meal function of fewer than 20 people, a setup charge of \$50 will be applied.
7. Buffet proteins are supplied at a 75% consumption rate. This means that for every 100 people, there will be 75 of each of the two proteins requested.
8. We are happy to help you with any dietary restrictions. Most items on this menu can be made gluten or dairy free if requested. Please let us know of any allergies or restrictions your guests may have in advance.

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