

# 2022



CONFEDERATION  
CENTRE OF THE ARTS

catering and  
conferences



## Banquet and Conference Menus

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# Coffee/Breakfast

FEATURING ISLAND ROASTED COFFEE

## BASIC COFFEE BREAK

Medium roast coffee  
Decaffeinated coffee  
Red Rose tea  
with sugar, sweetener, cream,  
milk, and ice water  
**\$4 per person**

## BREAK OPTIONS (ADD-ONS)

\$ PER PERSON

Assorted juices	\$3
Assorted soft drinks	\$2
Hot chocolate	\$2
House-baked muffins	\$3
Sweet breads	\$2
House baked cookies	\$2
Sliced fruit	\$ seasonal
Island/imported cheeses and crackers	\$5
Fresh vegetables and dip	\$4
House fried chips and dip	\$4

## BUFFET BREAKFAST OPTIONS \$ PER PERSON

### THE CONTINENTAL \$15

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

### THE CONFEDERATION \$20

Assorted juices  
Fresh fruit salad  
Pancakes or french toast  
Baby red home fries  
Scrambled eggs  
Crisp bacon  
Breakfast sausage  
Coffee, tea, decaf

(MINIMUM OF 20 PEOPLE)



# Lunch Buffet

## BUFFET OPTIONS

### THE GATHERER \$26 PER PERSON

#### Mavor's Soup Chef's creation

(CHOICE OF TWO SALADS)

- Romaine Caesar**  
Creamy dressing, Parmesan, bacon, croutons
- Green Salad**  
Mixed greens, shredded carrot, cucumber, cherry tomatoes, balsamic vinaigrette
- Pasta Salad**  
Penne, buttermilk ranch, cucumber, peppers, carrots
- Chilled Potato Salad**  
Baby red potatoes, gherkins, celery, egg, creamy garlic dressing

(CHOICE OF TWO ENTREES)

- Butternut Squash Lasagna**  
Butternut squash, ricotta, mozzarella, cheese, tomato sauce
- Seafood Bubbly Bake**  
Scallop, salmon, shrimp, haddock, potato, carrot, creamy dill sauce, gratin topping
- Grilled Chicken Breast with Herb White Wine Sauce**
- Cottage Pie** Island Beef, peas, carrots, celery, creamy potato topping

SEASONAL ROASTED VEGETABLES, AND YOUR CHOICE OF

- Herb Roasted Baby Red Potatoes**
- Steamed Basmati Rice**
- Classic Island Mashed Potatoes**

(CHOICE OF TWO DESSERTS)

- Cheesecake**  
Rich cream cheese, graham crust; choice of chocolate sauce, toffee sauce, or berry compot
- Cinnamon Bread Pudding**  
Raisins, cinnamon, toffee sauce
- Gourmet Cookies**
- Assorted Squares**

Served with rolls and butter, coffee, tea, decaf

(MINIMUM OF 20 PEOPLE) | ADDITIONAL \$5 PER PERSON FOR GROUPS FEWER THAN 20)



# Lunch Buffet

## BUFFET OPTIONS \$ PER PERSON

### THE BLUE COLLAR \$17

**Soup**

Chef's creation

**Green Salad**

Mixed greens, shredded carrot, cucumber, tomato, balsamic vinaigrette

**Variety of Sandwiches and Wraps**

Egg Salad, Tuna Salad, Roasted Vegetable, Ham and Cheddar, offered on assorted breads and wraps

**House-fried chips**

**Assorted cookies**

**Coffee/Tea/Decaf**

### THE WHITE COLLAR \$20

**Soup**

Chef's creation

**Romaine Caesar**

Crisp romaine, bacon, Parmesan, croutons, creamy dressing

**Variety of Sandwiches and Wraps**

Grilled Chicken, B.L.T, Shaved Beef with Horseradish, Grilled Vegetable and Hummus. Served on Potato rosemary bread, herb focaccia or wraps

**House-fried Chips**

**Assorted Cookies and Squares**

**Coffee/Tea/Decaf**

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

## LUNCH BUFFET ADD-ONS

Classic PEI Steamed Mussels White wine, garlic, shallots, butter	<b>\$6</b>
Sliced Fresh Fruit Cheddar Cheese and Crackers ADL cheddar cheese, assorted crackers and Dip Kettle style potato chips with cream cheese dip	<b>\$6</b> House-Fried Chips <b>\$4</b>
Cup of Seafood Chowder Fresh Island seafood, carrots, potatoes, onions, celery, bacon	<b>\$7</b>
Fresh Vegetables and Dip	<b>\$4</b>
Smoked Salmon Platter Smoked salmon, fresh bread, crostini, herb cream cheese, pickles	<b>\$8</b>
Lobster Roll Island lobster, celery, aioli, fresh lettuce, dill	market price
<b>ADD Soup of the Day</b>	<b>\$5 per person</b>



# Dinner Menu

## PLATED OPTIONS

### SOUPS, CHOWDERS, AND CHILI

**Roasted Red Pepper and Tomato** \$7  
Roasted red peppers, tomatoes, cream, basil, Parmesan

**Corn and Potato Chowder** \$7  
Island potatoes, corn, celery, onion, carrot, herbs, cream

**Chicken Vegetable Soup** \$7  
Roasted chicken, chicken stock, carrots, celery, onion, corn, herbs

**Bowl of Mavor's Seafood Chowder** \$11  
Fresh seafood, Island carrots, potatoes, onions, celery, bacon

### SALADS

**Green Salad** \$6  
Mixed greens, shredded carrot, cucumber, tomato, balsamic vinaigrette

**Romaine Caesar** \$7  
Crisp romaine, bacon, Parmesan, croutons, creamy dressing

**Quinoa Salad** \$8  
Quinoa, fresh cucumber, diced red onion, tomatoes, parsley, lemon honey vinaigrette

**Caprese Salad** \$9  
Fresh tomato, bocconcini, fresh basil, shredded zucchini, sliced red onion, balsamic vinaigrette

### DESSERTS

**Vanilla Cheesecake** \$8  
Topped with chocolate, English toffee, or berry compote

**Chocolate Italian Espresso Torte** \$8  
Served with English toffee, fresh berries

**Island Strawberry Shortcake** \$8  
Mavor's sweet biscuit, macerated and fresh strawberries, strawberry coulis, whipped cream

**Lemon Tart** \$8  
Lemon curd, pastry shell, whipped cream, macerated berries



# Dinner Menu

## PLATED ENTRÉES

### ENTRÉES

<b>Dry Aged Island Prime Rib Roast</b>	<b>\$35</b>
Island AAA prime rib, herb-infused and slow roasted, served with caramelized onion jus and horseradish	
<b>East Coast Seared Halibut</b>	<b>\$30</b>
Seared halibut served with citrus herb butter	
<b>Steamed Lobster</b>	<b>Market price</b>
Served chilled or warm served with lemon, garlic butter	
<b>Seared Chicken Supreme</b>	<b>\$30</b>
8oz seared chicken breast served with herb white wine pan sauce	
<b>Island Blue Dot Striploin</b>	<b>\$32</b>
9oz grilled striploin served with red wine demi	
<b>Grilled Pork Loin</b>	<b>\$30</b>
Apple marinated grilled 8oz pork loin served with warm apple compote	

ALL ENTRIES SERVED WITH YOUR CHOICE OF VEGETABLE AND SIDE:

- |   |  |
|---|--|
| <input type="checkbox"/> Island Mashed Potatoes           | <input type="checkbox"/> Herb Roasted Baby Red Potatoes      |
| <input type="checkbox"/> Garlic Roasted Sweet Potatoes    | <input type="checkbox"/> Vegetable Rice Pilaf                |
| <input type="checkbox"/> Herb Roasted Seasonal Vegetables | <input type="checkbox"/> Buttery Sautéed Seasonal Vegetables |



# Dinner Buffet

\$45 per person (MINIMUM OF 50 PEOPLE)

## TO START

Quinoa Salad

Mixed Greens

Romaine Caesar

Pasta Salad

## ENTRÉES CHOICE OF TWO OF THE FOLLOWING

- Beef Lasagna** Island Beef, ADL cheddar cheese, ricotta cheese, Parmesan, fresh basil, tomato sauce
- Herb Roasted Chicken Breasts** Served in herb white wine sauce
- Braised Island Beef** low-braised beef chuck, red wine jus
- Seared Salmon** served with lemon herb butter
- Shellfish Bubbly Bake** scallops, mussels, shrimp, celery, potato, carrot, gratin and cheddar Topping
- Island Prime Rib Carving Station ADD \$5**  
Slow-roasted herb and mustard infused Island prime rib with caramelized onion jus and horseradish

## 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

- Vanilla Cheesecake**  
Topped with chocolate, English toffee, or berry compote
- Island Strawberry Shortcake**  
Mavor's sweet biscuit, macerated fresh strawberries, strawberry coulis, whipped cream
- Chocolate Italian Espresso Torte**  
Served with English toffee, fresh berries
- Lemon Tart**  
Lemon curd, pastry shell, whipped cream, macerated berries

Served with rolls, coffee, decaf and tea

## BUFFET ADD-ONS \$ PER PERSON

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|--|--|
| <p><b>Imported Cheeseboard</b> <span style="float: right;"><b>\$9</b></span><br/>Three types of imported cheese, crostini, fresh bread, dried fruits, nuts, jelly</p> <p><b>Classic PEI Steamed Mussels</b> <span style="float: right;"><b>\$6</b></span><br/>White wine, garlic, shallots, butter</p> | <p><b>Smoked Salmon Platter</b> <span style="float: right;"><b>\$8</b></span><br/>Smoked salmon, fresh bread, crostini, herb cream cheese, pickles</p> <p><b>Mavor's Seafood Chowder Station</b> <span style="float: right;"><b>\$10</b></span><br/>Fresh seafood, Island carrots, potatoes, onions, celery, bacon</p> |
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# Reception Menu Packages

## 1. BASIC RECEPTION \$16 per person

### Artisan Cheese and Fruit Board

Local and artisan cheese with fresh baquette, crostini, fresh and dried fruit

### Vegetable Platter

Assorted local vegetables, raw and pickled; served with house-made dips

### House-Fried Chips and Dip

Kettle-style fried chips served with house-made cream cheese dip

## 2. MUNCHIES \$22 per person

### Artisan Cheese and Fruit Board

Local and artisan cheese with fresh baquette, crostini, fresh and dried fruit

### Vegetable Platter

Assorted local vegetables, raw and pickled; served with house-made dips

### House-fried Chips and Dip

Kettle-style fried chips served with house-made cream cheese dip

### Chicken Wings

Crispy fried chicken wings with assorted dips

### Bruschetta

Fresh tomatoes, pepper, onions, basil, herbs, and parmesan on top of a crisp crostini

## 3. THE ISLANDER \$35 per person

### Artisan Cheese and Fruit Board

Local and artisan cheese with fresh baquette, crostini, fresh and dried fruit

### Vegetable Platter

Assorted local vegetables, raw and pickled; served with house-made dips

### House-fried Chips and Dip

Kettle-style fried chips served with house-made cream cheese dip

### Bacon Wrapped Scallops

Tender scallops wrapped in crisp bacon

### Mavor's Seafood Chowder Cups

Fresh seafood, Island carrots, potatoes, onions, celery, bacon

### Mince Meat Tarts

Shredded tender pork and chicken mixed with herbs carrots, onion, and potato baked in a golden tart

### Fish Cakes

Salt cod, potatoes and herbs breaded and fried; served with lemon dill aioli

### Slow Roast Beef Sliders

Slow-roasted Island Beef, caramelized onions, horseradish aioli





# Reception Options

## 4. ASIAN \$36 per person

### Vegetable Platter

Broccoli, mushrooms, peppers, peas, sesame peanut dipping sauce

### Sushi Platter

Assorted sushi with wasabi and tamari sauce

### Chicken/Beef Satay

Spiced chicken and beef satay, served with sriracha peanut sauce

### Vegetable Spring Roll

Crispy fried vegetable spring roll served with sweet chili thai sauce

### Korean BBQ Meat Balls

### Chili Shrimp

Maple chili fried shrimp served with coconut curry sauce

### Thai Chicken Wings

Crispy fried chicken wings tossed in chili thai sauce

## 5. EUROPEAN \$40 per person

### Vegetable Platter

Assorted local vegetables, raw and pickled; served with house-made dips

### Charcuterie and Cheese Platter

Cured meats served with artisan cheese, fresh baguette, crostini, pepper jelly, assorted dips and pickles

### Bruschetta

Fresh tomatoes, pepper, onions, basil, herbs and Parmesan on top of a crisp crostini

### Pierogi

### Arancini

Creamy cheesy balls of risotto breaded and fried until golden brown

### Savoury Crêpes

Mini crêpes stuffed with savoury mushroom and Swiss filling

### Spanikopita

Spinach, feta, and lemon wrapped in crisp filo pastry, served with dill sauce

### Mini Steak and Ale Tarts

Tender-braised steak mixed with onions and herbs in a savoury beef sauce baked in a golden tart

### Gravlax

Gin and dill cured salmon sliced over crisp crostini with dill cream cheese



# Reception Options

À LA CARTE

## RECEPTION ADD-ONS \$ PER PERSON

<b>Island Oysters</b>	<b>\$3 per Oyster</b>	<b>Classic PEI Steamed Mussels</b>	<b>\$6</b>
Freshly shucked Island oysters with lemon, hot sauce and white wine mignonette		White wine, garlic, shallots, butter	
<b>Gravlax</b>	<b>\$8</b>	<b>House-fried Chips and Dip</b>	<b>\$4</b>
Gin and dill cured salmon sliced over crisp crostini with dill cream cheese		Kettle-style fried chips served with house-made cream cheese dip	
<b>Island Beef Carving Station (Manned)</b>	<b>\$12</b>	<b>Assorted Sweet Platter</b>	<b>\$4</b>
Slow-roasted Island Beef seasoned with dijon and herbs, served with rolls, dijon, horseradish		Mixture of squares, sweetbreads, cookies and berries	
		<b>Fruit Platter</b>	<b>Seasonal Pricing</b>
		Sliced seasonal fruit	

## COLD CANAPÉS \$ PER DOZEN

<b>1 Mini Caprese Salad</b>		<b>\$20</b>
Cherry tomato, bocconcini, fresh basil, red onion, balsamic		
<b>2 Tomato Bruschetta</b>		<b>\$20</b>
Fresh tomatoes, red peppers, onions, basil, herbs, EVOO and Parmesan; served on crisp crostini		
<b>3 Olive Tapenade</b>		<b>\$20</b>
House-made olive tapenade served with crostini and fresh herbs		
<b>4 Prosciutto Wrapped Asparagus</b>		<b>\$24</b>
Grilled asparagus wrapped in crisp prosciutto		
<b>5 Smoked Salmon Canape</b>		<b>\$26</b>
Smoked salmon, herb cream cheese, pickled onion, crostini		
<b>6 Fresh Oysters</b>		<b>\$36</b>
Fresh Island oysters with lemon, hot sauce and white wine mignonette		
<b>7 Guacamole Scoops</b>		<b>\$22</b>
House-made guacamole in bite-size corn tortilla scoops		
<b>8 Smoked Salmon Pinwheels</b>		<b>\$24</b>
Smoked salmon, fresh dill, lemon zest, cream cheese		
<b>9 Chilled Shrimp Skewer</b>		<b>\$30</b>
Poached chilled shrimp topped with house-made cocktail sauce and herbs		
<b>10 Savoury Palmiers Trio</b>		<b>\$18</b>
Puff pastry rolled with mushroom duxelle, curried chicken, and three cheese blend		



# Reception Options

À LA CARTE

## HOT HORS D'OEUVRES \$ PER DOZEN

- |    |  |             |
|----|--|-------------|
| 1  | <b>Mini Spring Rolls</b>   | <b>\$18</b> |
| 2  | <b>Miniature Quiches</b><br>Cheddar and roasted red pepper   | <b>\$18</b> |
| 3  | <b>Fish Cakes</b><br>Salt cod, potatoes and herbs breaded and fried; served with lemon dill aioli                | <b>\$24</b> |
| 4  | <b>Bacon Wrapped Scallops</b><br>Tender scallops wrapped in crisp bacon  | <b>\$30</b> |
| 5  | <b>Chili Shrimp</b><br>Maple chili fried shrimp served with coconut curry sauce                                  | <b>\$30</b> |
| 6  | <b>Chicken/Beef Satay</b><br>Spiced chicken and beef satay served with sriracha peanut sauce                     | <b>\$24</b> |
| 7  | <b>Chicken Wings</b><br>Crispy fried chicken wings served with BBQ sauce and hot sauce                           | <b>\$18</b> |
| 8  | <b>Mushroom Toast</b><br>Bite-size toasted bread topped with warm mushroom salad and goat cheese                 | <b>\$18</b> |
| 9  | <b>Shrimp Purses</b>   | <b>\$34</b> |
| 10 | <b>Stuffed Potatoes</b><br>Baby red potatoes stuffed with cheese and herb mixture                                | <b>\$18</b> |
| 11 | <b>Crab Cakes</b><br>Island crab, Potatoes, Green Onion Chili Aioli  | <b>\$28</b> |
| 12 | <b>Apple Glazed Pork Bites</b><br>Slow-roasted apple glazed pork belly bites topped with a savoury apple compote | <b>\$28</b> |

## OUR 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 18% gratuity/service charges.
5. Should the consumption for a cash and/or host bar be less than \$300, 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. We will be happy to supply 100% consumption – additional fees apply.
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 guest may have in advance.

