

2022



CONFEDERATION
CENTRE OF THE ARTS

catering and
conferences



Banquet and Conference Menus

Contact: Lisa Phillips
Catering and Conference Services Manager
902-628-6143
lphillips@confederationcentre.com



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)

- | | |
|---|--|
| <input type="checkbox"/> Romaine Caesar
Creamy dressing, Parmesan, bacon, croutons | <input type="checkbox"/> Pasta Salad
Penne, buttermilk ranch, cucumber, peppers, carrots |
| <input type="checkbox"/> Green Salad
Mixed greens, shredded carrot, cucumber, cherry tomatoes, balsamic vinaigrette | <input type="checkbox"/> 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

- | | |
|--|--|
| <input type="checkbox"/> Herb Roasted Baby Red Potatoes | <input type="checkbox"/> Steamed Basmati Rice |
| <input type="checkbox"/> Classic Island Mashed Potatoes | |

(CHOICE OF TWO DESSERTS)

- | | |
|---|---|
| <input type="checkbox"/> Cheesecake
Rich cream cheese, graham crust; choice of chocolate sauce, toffee sauce, or berry compot | <input type="checkbox"/> Cinnamon Bread Pudding
Raisins, cinnamon, toffee sauce |
| <input type="checkbox"/> Gourmet Cookies | <input type="checkbox"/> 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	\$6
Sliced Fresh Fruit Cheddar Cheese and Crackers ADL cheddar cheese, assorted crackers and Dip Kettle style potato chips with cream cheese dip	\$6 House-Fried Chips \$4
Cup of Seafood Chowder Fresh Island seafood, carrots, potatoes, onions, celery, bacon	\$7
Fresh Vegetables and Dip	\$4
Smoked Salmon Platter Smoked salmon, fresh bread, crostini, herb cream cheese, pickles	\$8
Lobster Roll Island lobster, celery, aioli, fresh lettuce, dill	market price
ADD Soup of the Day	\$5 per person



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

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

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



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

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

COLD CANAPÉS \$ PER DOZEN

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



Reception Options

À LA CARTE

HOT HORS D'OEUVRES \$ PER DOZEN

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

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.

