



Sample Menu

CLASSIC PEI LOBSTER SUPPER



FIRST COURSE

Prince Edward Island Blue Mussels

Steamed to perfection with local white wine, onions and herbs.

SECOND COURSE

Seafood Chowder

Fresh, locally sourced PEI haddock, scallops, bar clams, bacon and organic potatoes and herbs.

MAIN

North Shore Lobster

Fresh off the boat and on to your plate. Served with local red potatoes and seasonal organic vegetables.

DESSERT

Island Berry Shortcake

Seasonal berries with buttermilk biscuit and piped whipped cream.



Sample Menu

PORK LOIN

FIRST COURSE

Mixed Field Greens

Local, seasonal vegetables topped with Glasgow Glen Gouda and topped with a maple vinaigrette.

MAIN

Slow Roasted Pork Loin

Served with chive and creamy mashed potatoes, seasonal local vegetables, caramelized onion and apple compote.

DESSERT

Poached Pears

Served with ginger and star anise, vanilla ice cream and blueberry coulis.





Sample Menu

CHICKEN SUPREME

FIRST COURSE

Vine Ripened Tomato Bruschetta

Sweet basil, extra virgin olive oil topped with Parmesan reggiano

MAIN

Stuffed Chicken Breast

Slow roasted and stuffed with provolone cheese, market ham and local organic spinach. Served with roasted garlic mashed potatoes and seasonal local organic vegetables.

DESSERT

Mocha Cream Brulle

Topped with chocolate covered coffee beans and served with almond biscotti.





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ADDITIONS OR SUBSTITUTIONS

SOUPS

Seafood Chowder
Roasted Butternut Squash Puree
Leek and Potato Puree
Summer Vegetable



SALADS

Roasted Beet Salad - Topped with candied pecans and soft goat cheese

Classic Caesar Salad - Double smoked bacon and fresh parmesan

Garden Greens - Fresh local greens, seasonal vegetables and vinaigrette

Potato Salad - PEI Potatoes with egg, mayo, green onion and fresh herbs.



CASUAL MAINS

Sweet and Smokey Pork Ribs
Lasagna with Bolognese sauce
Island Beef Burgers with the works
Baked Haddock with fresh herbs and lemon
Pulled Pork and Mac n Cheese
Pizza - Pick your toppings (price varies)

Don't see what you like or you have an allergy restriction?
No sweat, we can work together to create the perfect meal!