

CATERING MORNING

Gluten-free options and other dietary accommodations available upon request.

All pricing subject to taxes and gratuity

LIGHT BREAKFAST BUFFET

\$22/person

Includes:

- Cereal
- Yogurt
- Granola
- Fruit cups
- Toast
- Orange, apple, and cranberry juice
- Coffee & tea

BREAKFAST BUFFET

\$25/person

Includes:

- Scrambled eggs
- Smoked bacon & breakfast sausage
- PEI hash browns
- Vanilla cinnamon french toast
Blueberry syrup
- Selection of fruit
- Orange, apple, and cranberry juice
- Coffee & tea

PREMIUM BREAKFAST BUFFET

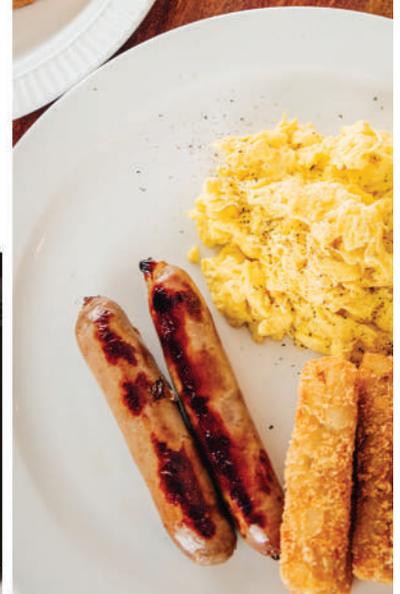
\$30/person

Includes:

- Cheese & mushroom frittata
or
- Avocado & tomato baked eggs
- Scrambled eggs
- Smoked bacon & breakfast sausage
- PEI potato pancakes & herb sauce
PEI potato hashbrowns
- Vanilla cinnamon french toast
Blueberry syrup
- Selection of fruit and cheese
- Biscuits & toast
- Orange, apple, and cranberry juice
- Coffee & tea

NUTRITION BREAK

- Fruit skewer **3.50 each**
- Assorted cookies **2.50 each**
- Assorted muffins **2.50 each**
- Scones **3 each**
- Cinnamon rolls **3.50 each**
- Regular and decaf coffee **35 per carafe**
Serves up to 8 cups
- Tea **20 per pot**
Serves up to 8 cups
- Juice jug **15 per jug**
- Canned pop **3.50 each**
- Bottled juice **3.50 each**
- Bottled water **3.50 each**



CATERING

AFTERNOON & EVENING

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SOUP, SALAD, & SANDWICH BUFFET

\$25/person

Includes:

- Pasta salad
- Butternut squash soup
or upgrade to chicken soup (+ \$6 per person) or beef soup (+ \$8 per person)
- Assortment of sandwiches
- Coffee & tea
- Sweets tray
Assortment of cookies, squares, cakes and tarts (serves 10) + \$35



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3-COURSE BUFFET

Price based on choice of entrée

Includes:

- Biscuits or Bread
Served with butter

SOUP

- Butternut Squash Soup
or
- Seafood Chowder (+ \$8 per person)

SALAD

- Garden Salad
Cucumber, tomato, onion, raspberry vinaigrette
or
- Pasta Salad
Feta, herb vinaigrette

ENTRÉE (CHOOSE ONE) *All entrées served with mashed or roasted potatoes and seasonal vegetables*

Price per person

- | | |
|----------------------------------|-------|
| • Island Turkey | 60 |
| Stuffing, gravy, cranberry sauce | |
| • Herb-Crusted Pork Tenderloin | 65 |
| Apple jus | |
| • Island Chicken | 65 |
| Mushroom jus | |
| • Grilled Flank Steak | 70 |
| Arugula dressing | |
| • Island Prime Rib | MKT\$ |
| Gravy, horseradish | |

DESSERT

- Sweets Tray
Assortment of cookies, squares, cakes and tarts



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HORS D'OEUVRES (Priced by the dozen)

- **Caprese Skewers** **30**
Bocconcini, tomato, basil
- **Arancini** **30**
Parmesan, cheddar
- **Mushroom Toast** **30**
Goat cheese
- **Falafel** **31**
Lemon garlic sauce
- **Chicken Skewers** **36**
BBQ sauce
- **Meatballs** **31**
Tomato, parmesan
- **Bacon-wrapped Scallops** **45**
Cocktail sauce
- **Shrimp Skewers** **45**
Garlic citrus
- **Crab Cakes** **42**
Spicy garlic sauce
- **Pork Wontons** **36**
Ginger, garlic, cilantro, sesame

PLATTERS

(serves 10)

- **Sandwiches & Wraps** **65**
Chicken, ham, tuna, and roast beef
- **Vegetable** **22**
Herb dip
- **Hummus & Pita** **22**
- **Cheese & Crackers** **45**
Assorted cheese & crackers
add assorted meats + \$35
- **Fruit & Dip** **22**
Yogurt dip
- **Dessert** **35**
Assortment of cookies, squares, cakes and tarts



CATERING

AFTERNOON & EVENING

3-COURSE SEATED DINNER

Choice of one appetizer, one entrée, and one dessert

Price based on choice of entrée

APPETIZER

- **Green Salad**
Choice of date & onion balsamic, caper, or herb dressing
- **Wedge Salad**
Herb white beans, tomato, shallot, bread crumbs, garlic dressing
- **Coconut Soup**
Chickpea, corn
- **Butternut Squash Soup**
Parmesan, pesto
- **Seafood Chowder**
Mussels, scallops, fish
(+ \$8 per person)



ENTRÉE

Price per person

- **Island Turkey Dinner** **55**
Mashed potato, stuffing, vegetables, gravy
- **Island Pork Tenderloin** **55**
Roasted potatoes, vegetables, dijon cream
- **Island Chicken Breast** **65**
Potato, vegetable hash, mushroom jus
- **Lemon Haddock** **55**
Herbed rice, vegetables
- **Crispy Salmon** **55**
Roasted garlic potato, vegetables, arugula dressing
- **Island Lobster** **MKT\$**
Potato salad, citrus slaw, warm butter
- **Island Beef Tenderloin** **MKT\$**
Layered potato, vegetables, beef jus
- **Vegetable Pasta** **40**
Tomato, cucumbers, green peppers, onions, basil, parmesan
- **Mushroom & Cauliflower Risotto** **55**
Parmesan
- **Add biscuits & butter** **1.50 each**

DESSERT

- **Blueberry Crumble**
- **Vanilla Ice Cream**
- **Strawberry Shortcake**
Strawberries & biscuits, vanilla whipped cream
- **Cheesecake**
Vanilla, chocolate, or fruit **+ \$2 per person**

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Can't find what you're looking for?

Ask us about creating a custom menu. Our team can accommodate most requests.



CATERING KIDS MENU

\$12 per person

Served with drink and chocolate chip cookie

- Mac & Cheese
- Chicken Tenders & Fries
- Chicken Burger & Fries
- Cheeseburger & Fries
- Penne Pasta

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CATERING DRINK MENU

BEER

Local Craft Cans	9.50
Domestic	7
Premium	8
Non-Alcoholic	6

COOLERS

Cans & Bottles	8
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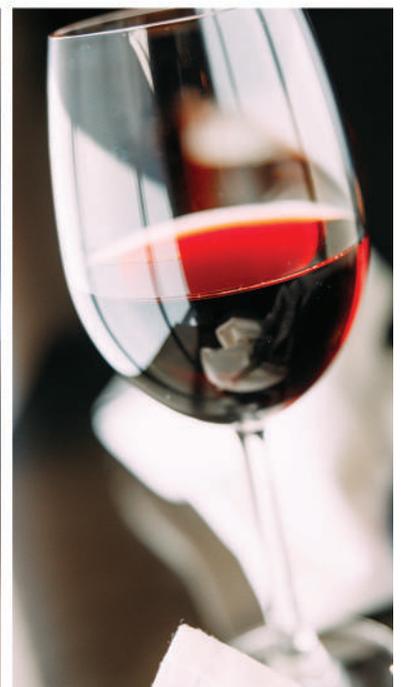
MIXED DRINKS

Single	8
Double	12

HOUSE WINE

8oz Glass	10
Bottle	35

We are happy to provide pricing for any special drink requests. All specialty orders must be paid in full prior to ordering.



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COUNTRY INN & CONFERENCE CENTRE

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