

# 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:*

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

### 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.*



# LOYALIST

COUNTRY INN & CONFERENCE CENTRE

[LOYALISTCOUNTRYINN.COM](http://LOYALISTCOUNTRYINN.COM)

