



**HOLLAND COLLEGE**  
**PRINCE EDWARD ISLAND**

# BANQUET *and* CATERING MENUS

*4 Sydney Street, Charlottetown, Prince Edward Island*  
*Phone: 902.566.9652 Email: [banquets@hollandcollege.com](mailto:banquets@hollandcollege.com)*



## WHAT WE PROVIDE

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- *An experienced and detail-oriented team*
- *Varying room sizes to accommodate groups of 20 to 250 people*
- *Varying bar options, including cash and host bar services*
- *White round linens for guest tables, as well as linens for display, registration and other tables*
- *All silverware, glassware, dinnerware, tables and chairs*
- *Meals prepared by second year Culinary Arts students (during school term) with fresh local products*
- *Assistance with menu selection and development of custom menus*
- *Audio visual equipment*
- *Special dietary menus as well as children's menus*
- *On-site parking*
- *Stage for entertainment*

*Please note: There is an additional 15% HST and 15% gratuity added unless otherwise indicated.*



## HORS D'OEUVRES

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*\$20/dozen*

- Chef's Choice of Hors d'Oeuvres – let our students use their creativity to come up with special hors d'oeuvres for you, or choose from:*
- Traditional bruschetta*
- Double smoked bacon and goat cheese in puff pastry*
- Caramelized apples and brie in cinnamon phyllo*
- Moroccan chicken with cilantro yogurt*
- Chicken satay with Thai dipping sauce*
- Beef satay with Thai dipping sauce*
- Miniature crab cakes with chili jam*
- Cambozola perogies with spring onion crema*
- Barbecued pork stuffed mushrooms*
- Acadian style Christmas mini meat pies with chili sauce*

*\$26/dozen*

- King crab and mango fresh roll*
- Bacon wrapped scallops*
- Coconut shrimp*
- Lobster medallion with crème fraiche and radish brunoise*
- Smoked salmon wrapped scallops*
- Crispy short rib croquettes*



## **PLATTERS**

*(for a minimum of 15 people)*

### **TRADITIONAL CRUDITÉS PLATTER**

*Assorted fresh vegetables with house-made dipping sauces*

**\$4/person**

### **FRUIT AND CHEESE ~ DOMESTIC AND IMPORTED**

*Assorted fresh fruit with a selection of local Gouda, Cheddar and other cheeses from around the world*

**\$8/person**

### **PÂTÉS AND TERRINES**

*A selection of assorted pâtés and terrines served with traditional garnish  
prepared by our second-year Culinary students*

**\$5/person**

### **SMOKED SEAFOOD PLATTER**

*A variety of in-house smoked salmon, oysters, herring, scallops, haddock and mussels served with pickled red  
onion, capers and traditional sauces*

**\$7/person**

### **ANTIPASTI PLATTER**

*Assortment of roasted peppers, marinated artichokes, olives, grape tomatoes, capers and palm hearts*

**\$7/person**

### **HOUSE SMOKED MEATS**

*Assortment of house smoked ham, chicken breast and duck,  
served with classic condiments and garnishes*

**\$7/person**

## RECEPTION STATIONS

*(for minimum of 30 people)*

### OYSTERS (Medium Choice)

Fresh Malpeque oysters shucked to order with traditional garnish

\$3 each

### MUSSELS

Island Blue Mussels steamed in your choice of:

Garlic and wine // Garlic and beer // Pesto cream sauce // Curried cream // Marinara sauce

\$4/person

### BEEF

House smoked brisket on ciabatta served with the following garnishes:

Caramelized onions // Sautéed mushrooms // Blue cheese // Rosemary caper aioli // Horseradish

\$8/person

### POTATO BAR

Served with the following garnishes:

Spring onions // House smoked bacon // Roasted peppers // Smoked salmon

Marinated mushrooms // Herb sour cream // Island aged Gouda

\$5.50/person

### SEARED SCALLOPS

Seared Jumbo Scallops served with the following garnishes:

Apricot chutney // Roasted garlic butter // Tarragon cream // Tomato chili salsa

\$3 each

### CHOWDER/SOUP STATION

Served with warm biscuits, your choice of the following:

Seafood (\$3 market surcharge) // Corn chowder // Ham chowder // Mussel with potato

\$5/person

## PLATED DINNERS

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### #1 THREE COURSE

Soup or salad or appetizer // Entrée (choice of protein, starch, and vegetables) // Dessert  
\$38/person

### #2 FOUR COURSE

Soup or salad // Appetizer // Entrée (choice of protein, starch and vegetables) // Dessert  
\$43/person

### #3 FOUR COURSE AND SORBET

Soup or salad // Appetizer // Sorbet // Entrée // Dessert  
\$45/person

For a list of sample plated dinner menus, see page 11.

## BUFFETS

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(for a minimum of 40 people)

### BUFFET #1

Soup // Three salads // Two proteins // Starch // Vegetables // Bread/Rolls // Assorted desserts  
\$40/person

### BUFFET #2

Soup // Three salads // One platter // Two proteins // Vegetables // Bread/Rolls // Assorted desserts  
\$44/person

### BUFFET #3

Soup // Three salads // One pasta station // Two proteins // One starch  
Vegetables // Bread/Rolls // Assorted desserts  
\$47/person

### BUFFET #4

Soup // Three salads // One pasta station // Two proteins // One platter // Starch  
Vegetables // Bread/Rolls // Assorted desserts  
\$49/person

For a list of sample buffet menus, please see page 12.

## MENU ITEM OPTIONS

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### SOUPS - BUFFET AND PLATED OPTIONS

- Maple roasted butternut squash purée*
- Caramelized root vegetable velouté*
- Cream of carrot*
- Cauliflower parmesan*
- Yukon gold potato and double smoked bacon purée*
- Smoked tomato and red pepper*
- Curried sweet potato purée*
- Leek and potato*
- Moroccan harira*
- Seafood chowder (\$3 per person surcharge)*
- Bouillabaisse (\$3 per person surcharge)*

### SALADS – BUFFET OPTIONS

- Traditional German style potato salad*
- Warm potato salad (vinaigrette based)*
- Pasta salad with tomato, peppers, red onion, herbs and chipotle mayo*
- House made creamy coleslaw*
- Grilled vegetable salad*
- Asian cabbage slaw with house made vinaigrette*
- Carrot salad with raisins and herbs*
- Tabbouleh*
- Courgette and Parmesan salad*

### SALADS – PLATED OPTIONS

- Caesar salad with grilled baguette and roasted garlic dressing*
- Greek salad with plum tomatoes, cucumber, peppers, feta and olives*
- Spinach salad with bacon, fresh oranges and almonds*
- Mesclun salad with grape tomatoes, pickled red onion and goat cheese*
- Spicy mango salad with arugula and tarragon vinaigrette*
- Roasted beet salad with goat cheese dressing*

**APPETIZERS – PLATED OPTIONS** (\$3 per person + surcharge)

- Pan seared crab cakes with fresh micro greens and green tomato chow
- Smoked pork tenderloin with squash purée
- Scallop St. Jacques with mushroom sauce, puff pastry and sharp cheese
- Beef Carpaccio with marinated mushrooms, micro greens, parmesan cheese and truffle oil
- Chicken confit spring roll with mixed greens
- PEI mussels with choice of sauce (¼ lb per person ) served family style on the table

**PASTAS – BUFFET OPTIONS**

- Seafood linguini (\$6 per person surcharge)
- Baked lobster mac 'n cheese (\$6 per person surcharge)
- Traditional lasagna
- Vegetarian lasagna
- Smoked chicken penne with tomatoes and Padano
- Grilled vegetable linguini with goat cheese and truffle oil
- Baked manicotti with ricotta and kalamata olives
- Linguini with crispy pancetta, capers, olives and roasted tomatoes

**STARCHES – BUFFET AND PLATED OPTIONS**

**Potatoes**

- Garlic mashed potatoes
- Whipped potatoes with chives
- Herb roasted potatoes
- Baked potatoes
- Fingerling potatoes
- Potato rosti
- Brown butter smashed baby red potatoes

**Rice**

- Rice pilaf with mirepoix
- Risotto croquettes
- Wild rice
- Basmati rice
- Jasmine rice



**Other**

- Polenta
- Gnocchi
- Sweet Potato Gnocchi
- Spätzle

**VEGETABLES – BUFFET AND PLATED OPTIONS**

- Traditional medley of fresh vegetables
- Baked Brussels sprouts
- Grilled asparagus
- Baby bok choy
- Baby beets with greens
- Braised savoy cabbage with bacon and cream
- Snow peas
- Braised red cabbage
- Sugar snap peas
- Glazed root vegetables
- Ratatouille
- Sautéed French beans
- Pattipan squash

**PROTEINS – BUFFET AND PLATED OPTIONS**

**Beef**

- Carved roast beef
- Carved prime rib with Yorkshire puddings and au jus (\$5 surcharge per person)
- Smoked brisket
- Filet mignon (\$7 surcharge per person)
- Barbecued striploin
- Braised short ribs
- Ragout au jus

### **Chicken**

- Lemon garlic scented*
- Supreme stuffed with broccoli and Brie with maple glaze*
- Grilled breast*
- Breast stuffed with bacon, cambozola, dried fruit and brioche, served with a mushroom sauce*
- Herb roasted legs*
- Barbecued*

### **Pork**

- Carved house smoked ham with a brown sugar, ginger glaze*
- Roast loin au jus*
- Roulade stuffed with dates and rye*
- Grilled loin chop*
- Roasted tenderloin au jus*
- Barbecued pulled pork*

### **Turkey**

- Traditional roasted turkey with carrot bacon stuffing and cranberry sauce*

### **Surf n' Turf (cost based on market price)**

- Beef tenderloin with choice of pan seared scallops, shrimp, or butter poached lobster (nine knuckles and claws)*

### **SEAFOOD – BUFFET AND PLATED OPTIONS**

- Poached fillet salmon*
- Grilled fillet salmon with white wine cream*
- Maple glazed smoked salmon*
- Parmesan crusted haddock*
- Indian spiced haddock*
- Grilled halibut with fruit chutney*

### **VEGETARIAN DISHES – BUFFET AND PLATED OPTIONS**

- Zucchini pouches with braised eggplant, Israeli couscous, haloumi cheese and spiced chutney*
- Sweet potato gnocchi with curried cream, cauliflower puree, wilted spinach and baby vegetables*
- Mushroom linguine with oven roasted tomatoes and Asiago*
- Root vegetable pave with wild mushroom fricassee and deep fried goat cheese*
- Asparagus, preserved lemon and mint risotto*
- Grilled polenta with basil tomato coulis, grilled vegetables and onion jam*

## SAMPLE PLATED DINNER MENUS

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### *Sample Three Course Dinner*

#### SOUP OR SALAD APPETIZER

*Caramelized root vegetable velouté with fresh herbs and crème fraiche or  
Mesclun salad with grape tomatoes, pickled red onion and goat cheese, lemon maple vinaigrette*

#### ENTRÉE

*Chicken Supreme stuffed with broccoli and Brie with maple glaze*

*Brown butter smashed baby red potatoes*

*Grilled asparagus and braised red cabbage*

#### DESSERT

*Chef's creation*

### *Sample Four Course Dinner*

#### SOUP OR SALAD APPETIZER

*Smoked tomato and red pepper soup or*

*Caesar salad with grilled baguette and roast garlic dressing*

#### ENTRÉE

*Pork roulade stuffed with dates and rye*

*Root vegetable pave with wild mushroom fricassee and deep fried goat cheese*

*Braised savoy cabbage and glazed root vegetables*

#### DESSERT

*Chef's creation*

### *Sample Four Course and Sorbet Dinner*

#### SOUP OR SALAD APPETIZER

*Yukon gold potato and double smoked bacon purée or*

*Greek salad with plum tomatoes, cucumber, peppers, feta and olives*

#### SORBET

*Strawberry tequila*

#### ENTRÉE

*Braised island beef short ribs au jus*

*Ratatouille and sautéed snow peas*

*Herb roasted baby fingerling potatoes*

#### DESSERT

*Chef's creation*

## **SAMPLE BUFFET MENUS**

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### **Sample Buffet Menu #1**

Leek and potato soup // Maple glazed smoked salmon  
Carved hip of Island beef au jus  
Whipped potatoes with chives // Traditional medley of fresh vegetables  
Carrot salad with raisins and herbs // Asian cabbage slaw with house made vinaigrette  
Greek salad with plum tomatoes, cucumber, red onion, feta and olives  
Bread/rolls // Assorted desserts

### **Sample Buffet Menu #2**

Cauliflower parmesan soup // Fruit and cheese - domestic and imported  
Pork roulade stuffed with dates and rye // Indian spiced haddock  
Root vegetable pave with wild mushroom fricassee and deep fried goat cheese  
Baked Brussels sprouts and glazed carrots  
Spinach salad with bacon, fresh oranges and almonds  
Warm potato salad (vinaigrette based) // Carrot salad with raisins and herbs  
Bread/rolls // Assorted desserts

### **Sample Buffet Menu #3**

Curried sweet potato purée  
Linguini with crispy pancetta, capers, olives and roasted tomatoes  
Carved house smoked ham // Maple glazed smoked salmon  
Rice pilaf // Baby bok choy and Pattipan squash // Tabbouleh // Caesar salad  
Mesclun salad with grape tomatoes, pickled red onion and parmesan  
Bread/rolls // Assorted desserts

### **Sample Buffet Menu #4**

Cream of carrot soup // Smoked chicken penne with tomatoes and Padano  
Indian spiced haddock // Basmati rice  
Baby beets with greens and glazed root vegetables  
Fruit and cheese – domestic and imported  
Traditional German style potato salad  
Courgette and parmesan salad  
Carrot salad with raisins and herbs  
Bread/rolls // Assorted desserts

## BAR PRICES

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Domestic beer, well shots	\$5.25 each
House wine	\$5.50 – \$7.50 glass
Caesars, coolers, imported beer	\$5.75 each
Caesars, coolers, imported beer	\$6 each
Bottle of house wine for the table	\$25 each

### Wine List by Glass

#### RED

Fuzion Shiraz Malbec	\$5.50
Lindeman's Bin 50 Shiraz	\$6.50
Torres Coronas Blend	\$7.50
Ravenswood Zinfandel	\$8.50

#### WHITE

Fuzion Chenin Torrontes	\$5.50
Las Moras Chardonnay	\$6.50
Mezzacorona Pinot Grigio	\$7.50
Cave Spring Riesling	\$7.50
Stoneleigh Sauvignon Blanc	\$8.50

### Wine List by Bottle

#### RED

Fuzion Shiraz Malbec	\$28.00
Lindeman's Bin 50 Shiraz	\$32.00
Torres Coronas Blend	\$36.00
Ravenswood Zinfandel	\$42.00

#### WHITE

Fuzion Chenin Torrontes	\$28.00
Las Moras Chardonnay	\$32.00
Mezzacorona Pinot Grigio	\$36.00
Cave Spring Riesling	\$36.00
Stoneleigh Sauvignon Blanc	\$42.00

Wine selection based on availability conditions. Gratuities are at the guests' discretion. All food and beverage products must be purchased from The Culinary Institute of Canada. Alcoholic beverages and food that has not been purchased through our liquor license or made by our team of chefs cannot be brought into the building.