

# CATERING

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Hors D'oeuvres • Platters & Trays • Custom Buffets



*Photography By: Rebecca Frank*

# HORS D'OEUVRES

*Hors D'oeuvres Priced Per Dozen*

*Delight your guests from the very first bite with our beautifully crafted hors d'oeuvres, perfect for cocktail hours and wedding receptions. Thoughtfully prepared with fresh ingredients and elegant presentation, our selection offers a balance of classic favourites and modern flavours.*

## Hot Hors D'oeuvres

- Sweet & Sour Pork Skewers **\$35**
- Five-Cheese Stuffed Mushroom Caps (veg) **\$35**
- Meatballs with Ancho BBQ Sauce **\$34**
- Bacon Wrapped Scallops **\$65**
- Thai Chicken Sauté Skewers **\$30**

## Cold Hors D'oeuvres

- Miniature Cold Lobster Rolls **\$200**
- Smoked Salmon Crostini **\$45**
- Jumbo Shrimp with Citrus & Charred Tomato Cocktail Sauce **\$70**
- Prosciutto & Goat Cheese Crostini **\$45**
- Bruschetta Bowl with Focaccia & Crostini (veg) **\$35**



# PLATTERS *And* TRAYS

*Our event platters and trays are thoughtfully curated to elevate weddings and social gatherings of any size. Featuring an elegant selection of fresh, crowd-pleasing favourites, our platters are perfect for cocktail hours, receptions, and personal celebrations.*

*Priced for 10 people per platter*

- Sandwiches **\$50**  
*Assorted deli meats and breads*
- Vegetable Crudité **\$48**  
*With Ranch dip*
- Hummus **\$48**  
*With mini naan bread*
- Fruit **\$45**  
*With Vanilla dip*
- Cheese **\$55**  
*Assorted cheese & crackers*  
*+ Add cured meats **+\$15***
- Desserts **\$50**  
*Squares, cookies, pasteries*



# FOOD STATIONS

Perfect for mingling receptions & late night events

## Catered Stations

- **Mussel Station**  
*White wine & Garlic.* **\$15**  
Per Pound
- **PEI Potato Bar Station**  
*Mashed potatoes, shredded cheese, caramelized onions, bacon bits, sour cream, garlic aoli, green onion.* **\$16**  
Per Pound
- **Smash Burger Station**  
*5oz beef patty, house smash sauce, cheese.* **\$15**  
Per Burger
- **Taco Bar**  
*Ground beef, lettuce, tomato, onion, salsa, sour cream, chipotle sauce, flour tortilla.* **\$6**  
Per Taco

## Pizza Station

Please allow up to **6 minutes** per pizza **\$25**  
(Min 20 Orders)  
All pizza options are served at a size of **12 inches**

- Cheese
- Pepperoni
- Canadian
- Veggie
- Garlic Fingers



# PLATED DINNER

*Choice of one appetizer, one main, and one dessert. Priced per person, based on Main selection.*

*Pricing for your Plated Dinner is based on the number of each Main ordered. All Mains are served with seasonal vegetables and your choice of mashed or baby red potatoes, with the exception of Lobster\*.*

## Appetizers | Choose Two

- Seasonal Salad
- Caesar Salad
- Tomato & Basil Soup
- PEI Mussels
- Seafood Chowder **+\$10** Per Person

## Mains | Choose Two

*We recommend giving your guests a choice between two Mains. If you need a third option to meet dietary needs, we are happy to accommodate.*

- Vegetable Lasagna **\$47**
- Mushroom Risotto **\$47**
- Roasted Chicken Breast **\$60**
- Chicken Supreme **\$65**
- Glazed Pork Roast **\$65**
- Sustainable Blue Atlantic Salmon **\$65**
- 6oz Island Beef Tenderloin **\$80**
- 8oz Island Beef Striploin **\$80**
- 10oz Rib Eye **\$90**
- Lobster Dinner **\$100**

## Dessert | Choose Two

- Bread Pudding
- Chocolate Cheesecake
- New York Cheesecake
- Sticky Date Pudding
- Brownie Sundae
- Strawberry Shortcake



# CUSTOM BUFFETS

*Choose one soup, two salads, two mains, & three sides for your group to enjoy. Assorted desserts are included. Priced per person based on choices of mains.*

*Your Custom Buffet pricing is based on the number of each Main ordered.*

## **Soups** | Choose One

- Tomato & Basil
- Corn Chowder
- Roasted Squash
- Seafood Chowder **+\$10** Per Person

## **Salads** | Choose Two

- Garden Salad
- Caesar Salad
- Tomato Salad
- Potato Salad
- Coleslaw

## **Mains** | Choose Two

- Herb Roasted Chicken **\$38**
- Maple Glazed Salmon **\$40**
- Maple Roasted Porkloin **\$35**
- Seafood Bubbly Bake **\$40**
- Shaved Sirloin **\$40**
- Turkey **\$36**

## **Sides** | Choose Three

- Mashed Potatoes
- Roasted Baby Potatoes
- Roasted Root Vegetables
- Acadian Black Bean & Rice
- Maple Glazed Carrots
- Rice Pilaf
- Quinoa

## **Dessert** | Choose Two

- Bread Pudding
- Chocolate Cheesecake
- New York Cheesecake
- Sticky Date Pudding
- Brownie Sundae
- Strawberry Shortcake



# BEVERAGE MENU

## WINE

### White Wine

	6oz	9oz	Bottle
Grand Ballon Sauvignon Blanc	\$10	\$15	\$39
Fat Bastard Chardonnay	\$11	\$16	\$42
Piedra Negra Pinot Grigio	\$11	\$16	\$42
Novas Sauvignon Blanc			\$50
Loveblock Sauvignon Blanc			\$62
Famille Bourgrier Confidences			\$70
Cave de la Petite Fontaine Sancerre			\$85

### Red Wine

Don David Malbec	\$11	\$16	\$42
Novas Gran Reserve Cabernet Sauvignon	\$12	\$17	\$46
Fat Bastard Merlot			\$42
Le Bonheur Cabernet Sauvignon			\$62
Campo Viejo Reserva			\$68

## BEER

Gahan Island Red Ale	\$9
Copper Bottom Centennial Blonde Ale	\$9
Stella Artois	\$8
Coors Light	\$6

## NON ALCOHOLIC

Heineken Zero	\$6
Lone Oak Noble	\$6
Gruvi Non-Alcoholic Dry Secco	\$6

- *Bartender Fee for Event Cocktail / Mocktail Service May Apply*
- *Customized Menus & A La Carte Requests are Welcome*
- *Specific Pricing to be Provided Based on Requests*

*Non-alcoholic beverages will always be available to all guests. Please note the bar will be closed during dinner service when wine service will be offered*



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# ADD YOUR NAME TO OUR VENDOR LIST

*As we continue to build our community here at Down By The Bridge, we welcome you to reach out for business collaborations. We always look forward to forming meaningful partnerships and creating unforgettable experiences for our clientele.*



## CONTACT

### **Down By The Bridge Vendor Coordinator**

weddings@downbythebridge.ca

*To add your business to our vendor list.*



## SOME VENDOR SUGGESTIONS

### Photographers

#### **Rebecca Frank Photography**

[www.rebeccafrank.ca](http://www.rebeccafrank.ca)

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#### **Brady McCloskey Photography**

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#### **Nicole Anne Photography**

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## **KM Photography**

*Kathleen MacDonald*  
Wedding & Lifestyle Photography Services  
[kathmacweddings@gmail.com](mailto:kathmacweddings@gmail.com)  
[www.kathmacphoto.com](http://www.kathmacphoto.com)  
*@kathhmac on Instagram & FB*

## **Michaela Bell Photography**

*Michaela Bell*  
[www.michaelabellphoto.ca](http://www.michaelabellphoto.ca)

## **Janes Island Photography**

*Erynn Jane*  
[www.janesislandphotography.com](http://www.janesislandphotography.com)

## **Maison Blanche Weddings**

*Sean Berrigan*  
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902•316•1416

## **Jenna Rachelle Photography**

*Jenna Keenan*  
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902•330•2567

## **Just Say Cheese Photo Booth**

[justsaycheesephoto@hotmail.com](mailto:justsaycheesephoto@hotmail.com)  
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[www.justsaycheesephoto.com](http://www.justsaycheesephoto.com)  
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## **Insta Booth PEI**

[info@instaboothpei.com](mailto:info@instaboothpei.com)  
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## **Event Coordinators**

### **Elysian Weddings & Events**

*Kristina Allen*  
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### **Ocean Bloom Weddings**

*Amy Irving*  
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## Humble Love Weddings

*Shyra Wells*

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## Timeless Events

*Marie Dube*

[www.timelesseventspei.com](http://www.timelesseventspei.com)

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## Events With Clau

*WPICC Claudina*

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## Stephanie's Wedding & Events

*Stephanie*

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## Distinct Magic Events

[www.distinctmagicevents.com](http://www.distinctmagicevents.com)

[info@distinctmagicevents.com](mailto:info@distinctmagicevents.com)

## Entertainment & Decor

### Josh Hood DJ Service

*Josh\_hood33@yahoo.com*

902•940•1528

### Music Express DJ Service

*Andrew Cross*

[musicexpresspei@gmail.com](mailto:musicexpresspei@gmail.com)

[www.musicexpresspei.com](http://www.musicexpresspei.com)

### DJ Hype DJ Service

*Craig Clark*

[ccdjhype@hotmail.com](mailto:ccdjhype@hotmail.com)

902•218•4255

### Balloons by M

*Morgan & Maria*

[Balloonsbym1@gmail.com](mailto:Balloonsbym1@gmail.com)

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