



WEDDING AND CATERING PACKAGES 2016

CUSTOM CREATED BY CHEF ROSS MUNRO

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Dear Valued Clients,

CRM Catering and Events offers wedding and event catering you will not soon forget. Chef Ross Munro is an award-winning chef that has travelled the world and has been on the sharp edge of his craft all of his life. He and his business seek out the very best of ingredients, cooks and servers to provide you with the most memorable day, to suit your location, desires, and budget. He has a tremendous team with him at all of his events and this allows the focus to be on you, your family, friends and colleagues on your special day.

We cater everything for your event, no matter the need or desire. From the simplest oyster bars, distinct buffets wine and bar service, to the most elaborate plated meals...we have you covered.

Below are some samples of what we can do for you and you guests, but we can also custom create anything and everything for you based on your needs, wants, tastes and budget. We look after all of the details that will make your day something to remember, forever!

Oyster Bars:

We offer fully serviced oyster bars. They come with a live shucker, iced oyster bar loaded with premium choice oysters from Prince Edward Island, lemon squeeze's and our signature sauces; Calabasas Cocktail Sauce and Red Wine, Blueberry Mignonette. Prices are \$3.00 per oyster up to 200 oysters and \$2.50 per oyster for every 100 after that. Minimums apply.

Passed Or Stationed Hors D'oeuvres

All Items Sold by the Dozen. We recommend 4 pieces per person per hour of reception time with alcohol being served and 6 pieces per person per hour where alcohol is not being served.

- Lobster Salad Crunch! (Lobster Salad served on Double Garlic Crostini)- \$ 36.00/ Dz.
- Mussel Gazpacho- Wonton Spooned- \$ 30.00/ Dz.
- Traditional Tomato and Basil Bruschetta, Gouda Shavings- \$25.00/ Dz.
- Spice Charred Yellowfin Tuna, Ponzu Sauce & Wasabi Crema \$42.00/ Dz.
- Traditional Double Smoked Bacon Wrapped PEI Scallops- \$ 32.00/ Dz.
- Garlic Seared Cocktail Shrimp Bathed in Orange Cognac Scallion Butter- \$ 32.00/Dz.
- House Made Smoked Salmon with "Loaded" Cream Cheese on Buttermilk Rye Bread- \$31.00/ Dz.
- Shrimp "Cocktail" Calabasas Sauce- \$32.00/ Dz.
- Tandoori Chicken Satay, Cucumber Raita- \$29.00/ Dz.
- Mini Crab Cakes, Chipotle Aioli- \$ 33.00/ Dz.
- Bacon Wrapped Merguez Lamb Sausage, Fennel Mustard- \$ 28.00/ Dz.
- Classic Devilled Eggs- \$25.00/ Dz.
- Black Bean, Vegetarian Tortilla Wraps- \$29.00/ Dz.

Appetizer Stations

- Locally Sourced Shellfish Chowder- \$6.75/ Cup
 - Killer Lobster Rolls- Mini or Full Sized- Mini; \$7.95 Each/ Large \$15.00 Each
 - Steamed Fresh Prince Edward Island Blue Mussels - Steamed to Perfection in Front of Everyone (Sauces; Classic White Wine, Garlic, Butter OR Lemon and Thai-Curry Coconut, Makrut Lime, Lemongrass, Cilantro, Ginger)- \$6.95/ Person
 - Made To Order Lobster Mac n' Cheese - Made with Local Gouda and Cheddar Cheeses- \$9.95/ cup
 - Buttermilk and Chipotle Spiced Corn Boil- \$6.95/ person- Minimum 25 ppl
 - "Low Country" Seafood Boil- \$17.95/ person- Minimum 25 ppl.
 - Belle River Crab Cakes, Farmers Greens, Chipotle and Cilantro Aioli- \$6.25 Each
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- The "Iced Ocean" Fish and Shellfish Station; complete with oysters, lobster claws, mussels, clams, quahogs, crab legs and smoked fish. (Add Whole Cooked and Chilled Lobster)- \$MARKET PRICED- (Minimum 50 ppl. Required to order)

Salads, Platters and Boards

- "Shark and Cheese"- Artisanal Charcuterie and Maritime Cheese served with Stone Ground Mustards, Preserves, Pickles and Assorted Breads and Crackers- \$12.95/ Person
 - Our Farmers' Salad- Depending On The Season We Make Salads with what's available to us from our Farmers- Always Farm Fresh, Always Amazing Produce, Always Tastes Great!- \$6.50/ Person
 - Mediterranean Mezza: Hummus, Black Olive Tapenade, Sun-dried Tomato and Artichoke Spread, Olive Oil Roasted Spiced Marcona Almonds, Italian and Greek Olives, Assorted Breads for Dipping and Snacking- \$ 9.50/ Person
 - Cold Shrimp with Lemon Squeeze's, Hot Sauces, Cocktail Sauces (Sold by the piece)- \$2.75 Each
 - 7 Seven Grain Salad, Grilled and Roasted Vegetables, Sicilian Lemon White Balsamic Vinaigrette- \$5.75/ person
 - House Made "Old Skool" Potato Salad- \$ 4.50 per person
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Plated Menu Option #1- \$52.00/ person

Family style at the tables:

- ❖ Glasgow Glen Farms Gouda and Cheddar Biscuits, Sea Salted Butter
- ❖ Locally farmed and hand foraged island greens, sprouts and sun-cured cranberries, crumbled goat's cheese, spice toasted pumpkin seeds
- ❖ Island Blue Mussels, white wine, lemon, garlic and tons of butter

Plated Main Course:

- ❖ Braised Island Beef Forester; Braised island beef short rib, natural roasted mushroom jus, roasted garlic, whipped Yukon gold potato mash, and in season island vegetables

Dessert:

- ❖ Double Chocolate Brownie and warm caramel sauce, mascarpone, ricotta whipped cream and island blueberry boozed-up swirl
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Buffet Menu Option #2: \$48.50/ person

Buffet:

- ❖ Island Greens and Garnishes, Glasgow Glen Farm aged Gouda shavings, basil-balsamic vinaigrette
- ❖ Triple Colour Coleslaw, zesty cream dressing, chipotle toasted sunflower seeds
- ❖ Traditional Yukon gold potato salad; celery hearts, fresh dill, red onions and homemade parsley mayo
- ❖ “Minute Steamed” island blue mussels; garlic, ginger, lime juice, chili’s and butter

- ❖ Roasted Island Chicken, herb jus

Or

- ❖ Island Beef, rosemary peppercorn jus
- ❖ Salt, pepper and Roasted garlic baby red potatoes
- ❖ Seasonal island Vegetables in citrus butter

Dessert:

- ❖ Island Berry Shortcake: Prince Edward Distillery Gin soaked pound cake, all berry compote, English style, vanilla scented heavy cream (Plated and served)

Or

Buffet Only Desserts:

- ❖ Double Chocolate Brownies, Lemon Sugar Cookies, Butter Tarts, Macaroons and Salt Caramel Bar
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Plated Option #3: \$42.50

Appetizer

- ❖ Award Winning Fish and Shellfish Chowder, Lobster Butter

Plated Main Course:

- ❖ Supreme of island raised chicken; natural roasted herb chicken jus, basil ratatouille, roasted garlic, buttermilk mashed Yukon gold potato.

Plated Dessert:

- ❖ Sticky Date Pudding, vanilla caramel sauce, Chantilly cream and ginger snap crumble
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A bit more about our catering and services:

We focus our events on you and the details that allow you to focus on having a great time with your guests. Our professional staff are highly trained chefs, cooks and servers that have well-established careers in the food and beverage industry. We also love to have a great time with our guests and make them feel like it's a home away from home, island style!

Chef Ross Munro will be with you from start to finish. Why you ask? Well, this is his forte! He provides unique once in a lifetime food experiences and adventures for private and corporate clients alike. He brings with him a wealth of knowledge of food and beverage, but simply loves putting on a great party for his guests. His goal is to make certain everyone is looked after in a world-class manner at all times.

****Please note that prices do not include, gratuity, applicable taxes or bartending fees. We want to ensure you have a wonderful event, but to ensure no extended expenses arise without your full awareness, it is best to speak with us directly on getting the most accurate quote possible. All events require a 50% deposit to book your date. Please note that events more than 30 minutes out of Charlottetown will incur a location fee, depending on the proximity of your event. Service hours are based on 4 hours per server per event. Any hours required longer than this will incur an hourly rate charge of \$35.00/ hour. Bartenders are billed out at the same rate.*

Here are a few quotes from some of our clients.

“Let us thank you so much for the awesome job you did with our wedding rehearsal and wedding dinner! – We have had so much positive feedback and we really enjoyed hanging out with you guys and the whole experience you provided.”

Maggie and Ryan Perkins (Bride and Groom- Summer 2012)

“Thanks again so much for the great time last week. You guys really pulled off an amazing event. There was lot of fantastic feedback.”

Dr. Shannon Curtis (QEH Medical Staff Dinner- May 2015)

"Chef Ross and his team prepared a fantastic east coast lobster dinner (450 people) for the Canadian Pharmacists Association's Fun Night at their 2013 Conference in Charlottetown. It was an authentic experience and great meal! Thank you for contributing to what some delegates said was the best Fun Night in 30 years!"
Janet Maslin - Conference and Events Manager | Canadian Pharmacists Association (CPhA)

"I still dream of that delicious Lobster Mac n' Cheese"
Dr. Elise Graham (Bride – Summer 2014)

Thanks for such a great evening of amazing food and entertainment; Killer Lobster Rolls and Amazing Oysters"
Gianluca and Melissa Cairo (Bride and Groom Summer 2013)

"Chef Ross...We thank you very much for the incredible food on our wedding day. It was absolutely perfect & we received so many compliments. Hope to dine with you again!"
Melissa and Darryl Boyce (Bride and Groom- Summer 2015)

We take food and fun seriously, but not to seriously that we forget about you, the client! We are here to provide an amazing event from start to finish. Chef Ross Munro really is "One Million Acres, One Ocean, One Chef". We look forward to hearing back from you and being a great part of your amazing day on Prince Edward Island. Thank you for the opportunity to quote on your special day; it is greatly appreciated.

For any questions or comments and for booking, please reach out to us at:

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www.chefrosspei.com

Follow us on Twitter: @chefrosspei

Follow us on Facebook: www.facebook.com/chefrossmunro

Follow us on Instagram: www.instagram.com/chefrosspei

A few shots of who and what we are; great food and lots of fun!

