

BANQUET MENU



FREDERICTON
CONVENTION
CENTRE



PALAIS DES
CONGRÈS DE
FREDERICTON



BANQUET MENU

Welcome to the Fredericton Convention Centre

We are proud to provide our clients with fresh, creative product. Our dedicated team of professional service staff will make every effort to ensure you have a successful event and memorable experience. The menus in the following pages provide a range of options to suit every event. As much as possible our talented Chef sources in-season, sustainable products. The user-friendly menus are searchable and sorted by meal category.

We will happily work with you to ensure your guests' special dietary requirements and allergies are addressed at time of menu selection, or with advance notice at time of guarantee (72 hours). Of course we will make every effort to accommodate on site requests if needed. For children 12 years of age and under, special plated menus are also available on request and are eligible for a 50% discount.

Buffets are determined by size of group and priced based on 1 double-sided buffet (2 lines) per 100 guests. Buffets for groups of 100 – 200 will receive 2 double-sided buffets, etc. If your group requires more buffets to service your needs a 25% additional charge per person will apply. All regular menu offerings have a 20-person minimum. Should your group be less than 20, a charge of \$5.95 per person will apply. This applies to all plated, buffet, or reception style menus.

As the Fredericton Convention Centre has exclusive catering rights, no other food and beverage supplier or caterer is permitted on the premises.

Thank you for considering us as your venue of choice. We look forward to ensuring your event is a success and exceeds your guests' expectations!

Fredericton Convention Centre Culinary Team



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

CONTINENTAL BREAKFAST

Continental

- Sliced fresh fruit
- Baker's basket: croissant, muffins and Danish served with farmhouse butter and preserves
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

14.95 per person

St. John River Continental

- Sliced fresh fruit
- Deluxe baker's basket: croissant, muffins, cinnamon buns and Danish served with farmhouse butter and preserves
- Build your own parfait: House-made New Brunswick maple granola, assorted nuts, sun dried fruit and assorted mixed berries
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

15.95 per person

Maritime Buffet

- Sliced fresh fruit
- Baker's basket: croissants, muffins and Danish served with farmhouse butter and preserves
- Scrambled eggs topped with green onion and cheese
- Maple smoked bacon
- Pork sausage
- Pan fried home fries garnished with fresh parsley
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

18.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
------------------	---------------	--------------	---------------	------------------	-------------

BUFFET BREAKFAST

Nashwaak Breakfast Buffet

- Sliced fresh fruit
- Deluxe baker's basket: croissants, muffins, cinnamon buns and Danish served with farmhouse butter and preserves
- Build your own parfait: House-made New Brunswick maple granola, assorted nuts, sun dried fruit and assorted mixed fruit
- Breakfast Sandwich: Choice of English muffin, bagel or buttermilk waffle served with scrambled eggs, bacon, lettuce, tomato, cheddar cheese and spicy aioli
- Chef's choice of potatoes
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

19.95 per person

Enhancements for your Breakfast Buffet (Per Person)

Traditional eggs benedict	4.95
Breakfast sandwiches: Choice of sausage or bacon, served with scrambled eggs, lettuce, tomato, cheddar cheese and spicy aioli on a toasted English muffin	5.95
French toast served with New Brunswick maple syrup - Add whipped cream and fresh berries for 1.95	3.95
Buttermilk pancakes with New Brunswick maple syrup - Add whipped cream and fresh berries for 1.95	3.95
Canadian back bacon	2.95
Buttermilk waffle breakfast sandwich with scrambled eggs, maple bacon, lettuce, tomato, cheddar cheese and spicy aioli	5.95
Bagel breakfast sandwich with scrambled eggs, maple bacon, lettuce, tomato, cheddar cheese and spicy aioli	5.95






















BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
-----------	--------	-------	--------	-----------	------

À LA CARTE FAIR

(Add-on options for all breakfasts and breaks)

- Individual assorted yogurts   2.95 each
- Individual Greek yogurts   3.50 each
- Sliced fresh fruit   6.95 per person
- Selection of assorted whole fruit   2.95 each
- Fruit kabobs with yogurt dip   5.95 per person
- Baker's basket: croissants, muffins and Danish  2.95 per person
- Mini cinnamon buns (2 per person)  2.95 per person
- Oatmeal served with fresh cream and brown sugar  3.95 per person
- Build your own parfait: House-made New Brunswick maple granola, assorted nuts, sun dried fruit, mixed berries  6.95 per person
- Smoothie selection to include: Strawberry banana, mint blueberry and mango raspberry  5.95 per person
- Assorted tarts to include: lemon, butter and raisin  4.95 per person
- Chocolate hazelnut butter croissant 2.95 per person
- In-house baked apple turnover with apricot glaze and rock sugar  2.95 per person






BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
-----------	--------	-------	--------	-----------	------

À LA CARTE FAIR

(Add-on options for all breakfasts and breaks)

- Fresh ground regular/decaffeinated coffee/tea 3.50 per person
- Assorted premium bottled fruit juice 3.00 each
- Assorted soft drinks 3.00 each
- Bottled spring water 3.00 each
- Bottled Perrier 3.95 each
- Vegetable crudités served with maple dijonnaise dip  4.95 per person
- Assorted squares 2.95 per person
- Selection of house-baked cookies to include the following: 1.95 each
 - chocolate chip
 - white chocolate macadamia
 - oatmeal / raisin
 - double chocolate
 - gingerbread molasses
- Cheese selection of local and international cheeses, garnished with fresh fruit 8.95 per person
- High protein energy bars (assorted Cliff) 3.95 each
- Grab & Go house-made granola with dried fruit and nuts 2.95 each





BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

THEMED BREAKS

Early Morning Meeting Break

- Baker's basket: muffins, Danish and croissant served with farmhouse butter and preserves
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

8.95 per person

The Parisian

- Sliced fresh fruit with seasonal berries
- Domestic cheese board served with water crackers
- Choice of two (2) of the following:
 - Pain au chocolat
 - Butter croissants
 - Apple puff pastry
- Fresh brewed coffee and assorted tea

12.95 per person

Bagel and a Coffee

- Choice of three (3) bagels: plain, whole wheat, everything, sesame, 12 grain, cinnamon raisin
- Choice of two (2) cream cheeses: plain, light, herb and garlic
- Farmhouse butter
- Sliced cured meats to include: pancetta, prosciutto and Genoa salami
- Sliced hard cheese
- Fresh brewed coffee and assorted tea

9.95 per person

Design Your Own Parfait

- Cinnamon and honey yogurt with choice of the following toppings: House made New Brunswick maple granola, assorted nuts, sun dried fruit, mixed fresh berries
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

10.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

THEMED BREAKS

A Taste of Home

- House-made banana bread
- Fruit kabobs with yogurt dip
- Assorted cookies
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

12.95 per person

Snack Attack

- FCC's version of the seven layer dip
- Served with crisp nacho chips
- Assorted cookies
- Assorted soft drinks

9.50 per person

The FCC Signature

- Build your own ice cream sundae bar (attended station) to include: FCC Mint chocolate chip, vanilla and chocolate ice cream
- Choice of toppings to include: Chocolate sauce, caramel sauce, cherries, whipped cream, skor bits, Smarties, toasted coconut, crushed spiced nuts, fresh raspberries, strawberries, blueberries and blackberries, green sour apple candy and green mint leaves
- Fresh brewed coffee and assorted teas

12.95 per person

The Bake Shop

- Fudge chocolate brownies, carrot cake and butter tarts
- Assorted premium bottled fruit juice
- Fresh brewed coffee and assorted tea

8.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

THEMED BREAKS

Breads and Spreads

- Hummus, bruschetta and warm roasted red pepper and feta dips served with roasted pita chips, nacho chips and herb focaccia crisps
- Fresh brewed coffee and assorted tea

10.95 per person

The Matinée

- Theater-style popcorn wheeled into your meeting room or foyer
- Served with flavour boosters: Salt and vinegar, Cajun and ketchup
- Assorted mini chocolate bars
- Assorted soft drinks

9.95 per person

Lemonade Stand

- Refreshing lemonade
- Assorted cupcakes
- Sliced fresh fruit and seasonal berries
- Fresh brewed coffee and assorted tea

8.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

Create a Sandwich

- Chef's soup of the day
- Artisan greens with cherry tomatoes and cucumber served with a trio of house-made dressings
- Country potato salad with shredded eggs and green onions
- Creamy coleslaw with toasted caraway
- Vegetable crudités with ranch dip
- Assortment of sliced breads and wraps
- Selection of sliced roast beef, turkey, Montreal smoked meat and ham
- Platter of lettuce, tomato, pickles and thinly sliced red onion
- Sliced cheddar and Swiss cheese
- Mustard, mayonnaise and chef's aioli
- Chef's selection of cookies and squares
- Fresh brewed coffee and assorted tea

24.95 per person

Artisan Sandwich Luncheon

- Chef's soup of the day
- Artisan greens with cherry tomatoes and cucumbers served with a trio of house-made dressings
- Country potato salad with shredded egg and green onions
- Creamy coleslaw with toasted caraway
- Vegetable crudités with ranch dip
- Assorted sandwiches to include:
 - Sliced turkey, lettuce, tomato, Swiss cheese and basil aioli on Parisian baguette
 - Roast beef, lettuce, red onion, Swiss cheese and horseradish aioli on an onion potato bun
 - Sliced ham, lettuce and cheddar cheese with grainy mustard aioli on multi-grain Panini bread
 - Roasted Greek salad wrap with feta cheese
 - Egg salad wrap with lettuce and green onion
- Selection of Nanaimo bars and fruit tarts
- Fresh brewed coffee and assorted tea

26.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

The Wrap Attack

- Chef's soup of the day
- Santa Fe pasta salad
- Marinated vegetable salad with sun dried tomato vinaigrette
- Vegetable crudités with maple dijonnaise dip
- Assorted wraps to include:
 - Cajun chicken and bacon with lettuce, tomato and basil mayo
 - Tuna salad with roasted almonds, lettuce and cheddar cheese
 - Ham and Swiss with lettuce and tomato served with honey mustard
 - Sweet chili ranch beef with julienne vegetables and lettuce
 - Roasted Greek salad wrap with feta cheese
- Carrot cake and brownie bites
- Fresh brewed coffee and assorted tea

24.95 per person

Chili Tasting

- Chef's selection of artisan breads to include: garlic bread and biscuits served with molasses and farmhouse butter
- Braised beef chili: Brisket, chipotle and red eye beans simmered overnight (to create a very flavourful dish with the right amount of spice)
- Vegetarian chili: 5 bean mix with fresh root vegetables simmered in our own roasted garlic tomato sauce
- Top your chili with the following condiments:
 - Sour cream
 - Green onions
 - Shredded cheese
 - Bacon
 - Chili flakes
- Assorted fruit crumbles* served with fresh cream
- Fresh brewed coffee and assorted tea

20.95 per person

***Fruit for crumbles are dependent on season**



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

Create Your Own Salad

- Chef's soup of the day
- House-baked rolls with farmhouse butter
- Selection of lettuce including artisan greens, chopped romaine and iceberg
- Choice of toppings:
 - Diced cucumber
 - Sliced red onion
 - Dried cranberries
 - Julienne carrots
 - Croûtons
 - Goat cheese
 - Diced tomato
 - Candied pecans
 - Slivered almonds
 - Sliced eggs
 - Asiago cheese
- With choice of: Pan seared Alberta beef tenderloin strips or Cajun chicken breaststrips
- Assortment of house made dressings
- Chef's selection of cheesecake and sliced fresh fruit
- Fresh brewed coffee and assorted tea

23.95 per person

A Taste of Italy

- Garlic cheese bread
- Roasted red onion and tomato bisque
- Marinated vegetable salad with sun dried tomato dressing
- Artisan greens with cherry tomatoes and cucumbers served with trio of house made dressing
- Tossed Caesar salad with croutons, bacon and Parmesan cheese
- Vegetarian lasagna with three cheese gratin
- Meat lasagna in a rich tomato sauce
- Tiramisu with whipped cream, assorted cookies and sliced fruit
- Fresh brewed coffee and assorted tea

26.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

Southwest

- Southwestern vegetable and chicken soup
- Roasted vegetable chipotle pasta salad
- Jumbo Roma tomatoes with thinly sliced red onions, cracked black pepper and olive oil
- Pre-built chicken or beef fajitas (vegetarian fajitas available upon request) with red peppers, onions, chicken or beef and 3-cheese blend
- Served with sour cream and salsa
- Stir fried rice
- Lemon raspberry trifle with fresh cream and Sambuca fruitsalad
- Fresh brewed coffee and assorted tea

24.95 per person

Little Mama's Kitchen

- Grilled red onion and tomato bisque
- Tossed Caesar salad served with butter croutons, bacon bits and Asiago cheese with lemons on the side
- Fresh sliced hot house tomatoes and sliced red onions with cracked black pepper and olive oil platter
- Grilled vegetable platter
- Fresh baked in house pizza:
 - Heart Healthy: Marinara sauce topped with spinach, red onions, artichokes and sliced tomatoes finished off with mozzarella cheese
 - Traditional: Marinara sauce topped with pepperoni, sausage and ham, finished off with mozzarella cheese
 - A Little Bit of Everything: Marinara sauce topped with pepperoni, ham, onions, mushrooms, tomatoes and olives, finished off with mozzarella cheese
- Traditional Tiramisu served with farmhouse cream, garnished with berries
- Sliced fresh fruit with seasonal berries
- Fresh brewed coffee and assorted teas

25.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

The Mad Greek

- Grilled pita served with hummus
- Tossed Caesar salad served with butter croutons, bacon bits and Asiago cheese with lemons on the side
- Traditional Greek salad served with Feta cheese, marinated olives, Roma tomatoes and cucumbers
- Choice of two (2):
 - Seared chicken served with charred lemon and oregano
 - Roasted inside round of beef with garlic and thyme
 - Roasted leg of lamb served with mint and onion
- Roasted chef's vegetables
- Lemon and oregano tossed potatoes
- Baklava
- Fresh brewed coffee and assorted tea

24.95 per person

Killarney Lake Lunch

- Assorted rolls and farmhouse butter
- Country potato salad with shredded eggs and green onions
- Artisan greens with cherry tomatoes and cucumbers served with trio of house made dressings
- Choice of:
 - Pan seared Atlantic salmon in a tomato onion chutney
 - Herb and garlic crusted chicken in a red wine demi
 - BBQ ribs with our house made BBQ sauce
 - Herb crusted New Brunswick pork loin served with maple jus Chef's choice potato and seasonal vegetables
- Assorted coffee cakes with fruit garnish and sliced fresh fruit Fresh brewed coffee and assorted tea

1 entrée 25.95 per person

2 entrées 27.95 per person

3 entrées 29.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BUFFET LUNCH

New Brunswicken Lunch Buffet

- Seafood chowder
- Brown bread and biscuits with farmhouse butter
- Florenceville potato salad
- Garden greens with our trio of house made dressings
- Choice of:
 - Fisherman's harvest cakes with lemon dill cream
 - Cabbage rolls braised with tomato sauce
 - Baked Atlantic salmon with New Brunswick maple syrup
 - Herb roast chicken breast with chow chow
 - Roast pork loin with mustard pickles
 - Ham with New Brunswick maple apple glaze
 - Baked beans with molasses
- Assorted squares and cookies
- Includes fresh brewed coffee and assorted tea

1 entrée 29.95 per person

2 entrées 32.95 per person

***Lunch buffet enhancement | Add lobster at market price**



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner






Reception

Wine



SIGNATURE PLATED LUNCH

All plated lunches to include fresh brewed coffee, assorted tea, fresh baked rolls and farmhouse butter

Please select one (1) of the following:

- Cream of tomato soup with sour dough croûtons 
- Three cheese and broccoli soup 
- Roasted red pepper and tomato bisque 
- Baby artisan greens with a lemon dill vinaigrette, cherry tomatoes and diced cucumbers 
- Baby greens and kale with blueberries, whole almonds, edamame beans, goat cheese, avocado vinaigrette
- Tomato and bocconcini served on a bed of greens with cracked black pepper and olive oil 

Please choose one (1) of the following:

- 5 oz chicken breast with a mushroom cream sauce and served with herb roasted potatoes and seasonal vegetables
- 5 oz Atlantic salmon with tomato relish and served with a seared risotto cake and seasonal vegetables 
- 5 oz chicken stuffed with bacon and pesto and a garlic tomato sauce served with potato latke and seasonal vegetables
- Wild mushroom ravioli with truffle cream sauce and served with Padano cheese and tomato bruschetta 

Please select one (1) of the following:

- New York cheesecake with berry compote topped with fresh cream
- Fresh fruit salad with seasonal berries
- Apple crumble with vanilla bean ice cream and a berry garnish
- Turtle brownie served with pecans, caramel and chocolate, finished with fresh cream and berries
- Blueberry lattice pie a la mode
- Toasted pecan flan with chocolate ganache and served farmhouse cream
- Lemon sour cream tart with fresh berries and chocolate ganache
- Brownie bomb chocolate cake with brownie bites and served with raspberry remoulade

Appetizer 7.95 per person

Entrée 19.95 per person

Dessert 6.95 per person

***The Fredericton Convention Centre offers a selection of beef entrées, which are based on market price. For more information on these options, contact your Event Manager.**



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner






Reception

Wine







PERSONALIZED DINNER BUFFET

All dinner buffets to include house baked rolls, farmhouse butter, fresh brewed coffee and assorted tea









Please select one (1) of the following soups:

- Cream of tomato soup with sour dough croutons 
- Three cheese and broccoli soup 
- Roasted red pepper and tomato bisque 
- Classic leek and potato soup 
- Beef barley soup
- Country vegetable soup 

Please choose three (3) of the following salads:

- Baby artisan greens with assorted vinaigrettes 
- Caesar salad with bacon, croutons and Parmesan cheese
- Red potato salad 
- Coleslaw with toasted caraway 
- Cucumber and baby shrimp salad with dill dressing
- Pickled beet and goat cheese salad with a cider vinaigrette 
- Marinated vegetable salad with sun dried tomato dressing 
- Traditional Greek salad with crumbled feta 
- Baby greens and kale, blueberries, whole almonds, edamame bean, goat cheese, avocado vinaigrette

Please select one (1) of the following platters:

- Jumbo tomato and shaved red onion platter served with reduced balsamic and cracked black pepper  
- Vegetable crudité's with assorted dips  
- Sliced fresh fruit tray  
- Roasted beets and pickles display  

Continued on the next page



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner










Reception

Wine




PERSONALIZED DINNER BUFFET CONT'D

All dinner buffets to include house baked rolls, farmhouse butter, fresh brewed coffee and assorted tea

Please select two (2) of the following sides:

- Oven roasted root vegetables 
- Herb crusted baby red potatoes 
- Sour cream mashed potatoes 
- Roasted zucchini Provençal 
- Steamed broccoli and cauliflower (add cheese sauce for an additional 1.00 per person) 
- Steamed fresh vegetables with whole butter 
- Rice pilaf 
- Caramelized onion and potato scallop 
- Penne with julienne onion and pepper marinara 

Please select two (2) of the following protein options:

- Roasted chicken breast in a wild mushroom cream sauce
- Spicy blackened chicken with a cucumber pineapple salsa
- Roasted Atlantic salmon in a tomato mojo 
- Carved pork loin with burnt apple jus
- Panko crusted butternut squash in tomato mojo
- Lobster stuffed sole in a dill cream sauce
- Seafood pasta to include: white fish, shrimp and scallops in a rich tomato sauce
- Wild mushroom ravioli with truffle cream sauce and served with Padano cheese and tomato bruschetta 
- Vegetable moussaka: layered zucchini, eggplant and Parmesan in our rich tomato sauce 

Please choose one (1) of the following Chef-attended carving stations:

- Carved hip of beef with red wine jus
- Carved strip loin with mushroom and onion ragout
- Carved pork loin with Pommery mustard cream
- Carved maple garlic ham in a maple apple glaze

Don't love the combination?

Please let us know and we can customize the potatoes or sauce for something more suited to your taste.

Continued on the next page



Vegetarian



Gluten Free



BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
------------------	---------------	--------------	---------------	------------------	-------------

PERSONALIZED DINNER BUFFET CONT'D

All dinner buffets to include house baked rolls, farmhouse butter, fresh brewed coffee and assorted tea

Standard dessert buffet offering:

- Sliced fresh fruit display
- New York style cheesecake with whipped cream and berry compote
- Variety of cakes and tortes
- Fresh baked cookies
- Assorted squares and tarts

46.95 per person

Upgrade to our ultimate dessert buffet, offering:


- Fruit tray with berry garnish
- Cheesecake with raspberry coulis and cream
- Avalanche chocolate brownie, chocolate sauce and fresh whipped cream
- Apple strudel served with cream anglaise
- Lemon trifle with raspberry cream
- Assorted cookies and milk

4.95 per person

Upgrade to our premium bread service offering:

- Assortment of artisan breads to include: Flat bread, artisan rolls, baguettes and potato rosemary bread 3.95 per person
- Served with farmhouse butter and Chef's choice of flavoured hummus

Buffet enhancements: (based per person)

- Seafood display to include: smoked salmon, marinated scallops, jumbo shrimp, peppered mackerel and marinated mussels served with cocktail sauce 14.95
- International and domestic cheese platter with fresh fruit garnish and crackers  8.95
- Platter of cured meats and hard cheeses, assorted pickles and trio of mustard 9.95

Continued on the next page





BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
------------------	---------------	--------------	---------------	------------------	-------------

PERSONALIZED DINNER BUFFET CONT'D

Enhancements:









- Carved prime rib with horseradish jus **+3.95 per person**
- Beef tenderloin with blueberry balsamic demi **+3.95 per person**
- Roasted lamb rack with Pommery mustard mint jus **+7.95 per person**

Enhancements are an upgrade to the Chef-attended carving station





SIGNATURE PLATED DINNERS

All plated dinners to include house baked rolls, farmhouse butter, fresh brewed coffee and assorted tea

Please select one (1) of the following soups:

- Cream of tomato soup with sour dough croûtons 
- Classic leek and potato soup 
- Carrot with apple and ginger soup 
- Wild mushroom bisque 
- Roasted maple squash soup with toasted almonds 
- Three cheese and broccoli soup 
- Roasted red pepper and tomato bisque with pesto crustini 
- Roasted garlic and spinach soup 

Please select one (1) of the following salads:

- Baby greens and kale, blueberries, whole almonds, edamame beans, goat cheese, avocado vinaigrette
- Baby artisan greens served with a lemon dill vinaigrette and candied pecans, goat cheese, cherry tomatoes and diced cucumbers 
- Tomato bocconcini salad served on a bed of greens in a cracked black pepper, balsamic reduction with olive oil 
- Caesar salad with roasted garlic dressing and toasted croûtons, bacon and shredded Asiago cheese
- Baby spinach salad with cherry tomatoes, red onion and toasted almonds served with maple Dijon dressing 
- Pan seared jumbo scallop served with pineapple and cucumber salsa in a chili gastrique
- Watermelon and goat cheese salad with diced red onions served on artisan greens with jalapeño vinaigrette 
- Crab and lobster cake salad served with sriracha aioli
- Citrus poached jumbo prawns with cocktail sauce and field greens

Continued on the next page



Vegetarian



Gluten Free









BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
-----------	--------	-------	--------	-----------	------

SIGNATURE PLATED DINNERS CONT'D

All plated dinners to include house baked rolls, farmhouse butter, fresh brewed coffee and assorted tea

Please select one (1) of the following entrées:

- Seared chicken supreme in cranberry jus with garlic and herb roasted potatoes and seasonal vegetables 38.95
- Seared Atlantic salmon with spinach cream with garlic and chive Rösti potatoes and seasonal vegetables 42.95
- Stuffed chicken supreme with sun dried tomato and feta, topped with tomato and onion chutney and served with roasted potatoes and seasonal vegetables  38.95
- Seared boneless pork chop in maple Dijon cream, with classic twice baked potato and seasonal vegetables 42.95
- Wild mushroom ravioli with truffle cream sauce and served with Padano cheese and tomato bruschetta  38.95
- Seafood stuffed sole in citrus beurre blanc with risotto cake and seasonal vegetables 40.95
- Pea risotto with Arborio rice and sweet peas in a Padano cheese and balsamic reduction   38.95
- Curry spiced cauliflower and chickpea served on rice pilaf with sun dried cranberries and pumpkin seeds   38.95

Please select one (1) of the following desserts:

- Colossal New York cheesecake with berry compote and fresh cream
- Berry crumble with vanilla bean ice cream
- Toasted pecan flan with chocolate ganache
- Vanilla pod crème brûlée
- Triple chocolate mousse cake
- Apple crumble cheesecake
- Cinnamon panacotta peach Melba
- Caramel pecan cheesecake

Upgrade to family style premium bread service, offering:

- Assortment of artisan breads to include: Flat bread, artisan rolls, baguettes and potato rosemary bread 3.95 per person
- Served with farmhouse butter and Chef's choice of flavoured hummus

Prices are based on 3 course selection

*If you would like to add a course, the price is an additional 4.00 per person

**The Fredericton Convention Centre offers a selection of beef entrées which are based on market price.

For more information on these options, contact your Event Manager.





BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

THE LOBSTER BOIL

- Brown bread, biscuits and farmhouse butter
- Clam chowder
- Florenceville potato salad
- Coleslaw
- Caesar salad
- Cheese and pickle tray
- Roasted baby potatoes tossed in butter and fresh dill
- Vegetable medley
- 1½ lb. lobster, steamed and served with drawn butter and lemon
- Steamed mussels in garlic, tomato and white wine
- Seared chicken supreme with chow chow
- The ultimate create your own strawberry shortcake bar
- Includes fresh brewed coffee and assorted tea

Market Price (\$)



Vegetarian



Gluten Free



BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
------------------	---------------	--------------	---------------	------------------	-------------

LIGHT RECEPTION FARE À LA CARTE (PER PERSON)

- Seafood display to include: smoked salmon, marinated scallops, jumbo shrimp peppered mackerel and marinated mussels served with cocktail sauce 14.95
- International and domestic cheese platter with fresh fruit garnish and served with crackers 8.95
- Platter of cured meats and hard cheeses, assorted pickles and trio of mustard 9.95
- Sliced fresh fruit tray 6.95
- Vegetable crudités with ranch dip 4.95
- Smoked salmon platter with red onion, capers and dill cream cheese served with crustinis 10.95
- Shrimp pyramid served with cocktail sauce and lemon wedges 10.95
- Hummus and bruschetta dip served with roasted pita chips, nacho chips and herb focaccia crisps 6.95

Live action station for receptions:

CHEF ATTENDED

- Sautéed Digby scallops in a spiced rum and cream reduction with bacon and green onions (average 6 pieces per), substitute shrimp at no cost

13.95 per person

OYSTER STATION

- Live Malpeque oysters shucked by our Chef with traditional assortment of garnishes served on the half shell

Market Price (\$)

SEAFOOD STATION

- Carved Gravlox salmon with diced egg and a citrus cream cheese on a crostini
- Sautéed mussels in white wine with garlic and tomatoes
- Shucked Malpeque oysters with traditional garnishes, served on the half shell

16.95 per person



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

LIGHT RECEPTION FARE À LA CARTE (PER PERSON)

DESIGN YOUR OWN MAC-N-CHEESE

- Choose 2 of your favourite flavours:
 - Double smoked bacon and aged Canadian cheddar
 - Grilled chicken and Parmesan
 - Pulled pork and Provolone
 - Hot house tomatoes, 4-onion blend and spiced Havarti
- Finish your creation off with a choice of:
 - Crushed chili flakes
 - Chopped green onions
 - Assorted flavoured sea salts
 - Fresh cracked pepper

12.95 per person

CHEF'S FAVOURITES RECEPTION

- Choice of four (4):
 - Vegetable spring rolls served with plum sauce
 - Coconut shrimp served with seafood sauce
 - Baked brie crustini served with tomato chutney
 - Fried tortilla chips with jalapeño cream cheese and fresh cutsalsa
 - Fresh tomato bruschetta with balsamic drizzle
 - Beef satay served with sweet chili sauce
 - Smoked salmon crustini
 - Chicken satay served with spicy peanut sauce

10.95 per person (Minimum 60 guests and 5 pieces per person)



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch





Dinner

Reception









Wine

LIGHT RECEPTION FARE À LA CARTE

Hot Hors d'oeuvres (price per dozen)

- Spanakopita 	26.95
- Vegetable spring rolls 	25.95
- Pulled pork sliders with tomato mojo	29.95
- Chicken satay with spicy chili sauce	27.95
- Beef satay with sweet chili sauce	27.95
- Beef sliders with srirachi aioli	29.95
- Bacon wrapped scallops	30.95
- Chicken and brie quiche	26.95
- Pear and blue cheese tarte 	27.95
- Coconut shrimp with seafood sauce	30.95
- Grilled baguette club with chicken, pancetta, tomato and brie	28.95
- Seared, grainy mustard crusted lamb lolly with shitake and leek jam	32.95
- Stuffed mushroom caps with curried cream cheese 	26.95
- Mini crab and lobster cakes with pineapple salsa	30.95
- Pork pot stickers with sweet chili sauce	27.95
- Baked brie crustini with tomato chutney	27.95

Cold Hors d'oeuvres

- Smoked salmon crustini	27.95
- Prosciutto wrapped asparagus with honey Dijon dip	26.95
- Prawn shooters with chipotle aioli 	29.95
- Bruschetta with balsamic reduction 	25.95
- Beef carpaccio on a crustini with blue cheese aioli	27.95
- Bocconcini cheese and tomato skewers 	26.95
- Marinated baby shrimp with pesto in a phyllo cup	28.95
- Watermelon and goat cheese served on a spoon  	25.95
- Mini lobster rolls	33.95
- Oysters on the half shell served with lemon juice and hot sauce	Market Price
- Hummus and cucumber coins  	23.95
- Fried tortilla chips with Jalapeño cream cheese and fresh cut salsa 	24.95
- California rolls with wasabi and soy sauce	26.95



Vegetarian



Gluten Free



BANQUET MENU

Breakfast

Breaks

Lunch

Dinner

Reception

Wine

BANQUET BAR

	Cash Bar	Host Bar
Domestic (Well) Spirits	6.00	5.22
Domestic Beer	6.00	5.22
Premium Spirits & Liqueurs	7.50	6.52
Premium Scotch	12.50	10.87
Premium Beer/Coolers	7.50	6.52
House Wine by the glass (5 oz serving)	7.00	6.09
Pop/Juice/Perrier	3.25	2.83

Host Bar is subject to 15% service charge and HST



Vegetarian



Gluten Free



BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
------------------	---------------	--------------	---------------	------------------	-------------

BANQUET BAR

Cash White Wine

Woodbridge Sauvignon Blanc (California)	33.04
Ruffino Lumina Pinot Grigio (Italy)	34.78
Mallee Rock Pinot Grigio (Australia)	35.65
Cliff 79 Chardonnay (Australia)	32.17
Mouton Cadet Blanc (France)	34.78

Cash Red Wine

Woodbridge Cabernet Sauvignon (California)	33.04
Ruffino Chianti (Italy)	35.65
Mallee Rock Shiraz Cabernet (Australia)	35.65
Rothschild Merlot (France)	33.91
Inniskillin Pinot Noir (Canada)	33.91

Cash Wine is subject to HST
 Host Wine is subject to 15% service charge and HST





BANQUET MENU

Breakfast	Breaks	Lunch	Dinner	Reception	Wine
-----------	--------	-------	--------	-----------	------

BANQUET BAR

Premium White

Kim Crawford Sauvignon Blanc (New Zealand)	50.43
Lingenfelder Bird Label Riesling (Germany)	41.74
Mondavi PS Pinot Grigio (California)	42.61
Dreaming Tree Chardonnay (California)	40.00
Masi Masianco Pinot Grigio (Italy)	44.35

Premium Red

Kim Crawford Pinot Noir (New Zealand)	52.17
Ruffino Aziano Chianti Classico (Italy)	46.96
Mondavi PS Cabernet Sauvignon (California)	46.09
Ravenswood Zinfandel (California)	37.39
J Lohr Cabernet Sauvignon (California)	50.43

Host Wine is subject to 15% service charge and HST

