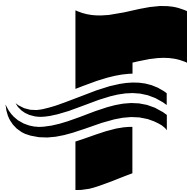




2026 Dinner

FREDERICTON
CONVENTION
CENTRE



PALAIS DES
CONGRÈS DE
FREDERICTON



Dinner

PLATED DINNER


Customize your own gourmet plated dinner from the selections below. All plated dinners are served with fresh baked rolls and butter, fresh brewed coffee and tea

CHOICE OF FIRST COURSE:

New Brunswick artisan greens with Chef's selection of elite seasonal fruits, vegetables, nuts, seeds and cheeses to create an elevated NB experience	\$15.00
Market greens salad with cherry tomato, cucumber, carrot and a maple balsamic vinaigrette	\$13.00
Caesar salad with romaine lettuce, asiago, croutons and lemon wedges vinaigrette	\$13.00
Chef's seasonal soup selection	\$11.00
Butternut squash and apple bisque, with pepita and sun kissed cranberry gremolata	\$12.00
Potato leek potage, with a chive oil and oven dried leek strings	\$12.00

CHOICE OF ENTREES:

All entrees are served with seasonal vegetables and Chef's matched potato

 Pan seared chicken supreme with white wine and mushroom cream sauce	\$32.00
Sundried tomato and spinach stuffed chicken supreme with red wine jus	\$34.00
California cut beef striploin with rosemary jus	\$48.00
Roasted pork loin with maple Dijon jus	\$32.00





Dinner

	Cajun rubbed Atlantic salmon with citrus gremolata	\$36.00
	Mushroom and lentil Wellington, mushroom gravy	\$32.00
	Black bean and roasted corn stuffed sweet potato	\$32.00

CHOICE OF DESSERT:

		Carrot cake	\$13.00
		Decadent chocolate cake with blueberry compote	\$13.00
		Lemon mousse cake	\$13.00
		Pumpkin spice creme brulee	\$14.00
		Strawberry shortcake cake	\$14.00

*Prices listed are based on a 3-course menu, for variances and enhancements, please see below;

PLATED DINNER ENHANCEMENTS

Upgrade to guest choice:

Choices must be made in advance, ask your event manager for full details

Entree (2 protein options and 1 vegetarian/vegan)	\$8.00
Alternate desserts	\$6.00
Custom pre-set seasonal amuse-bouche	\$10.00





Dinner







BUILD YOUR OWN DINNER BUFFET

\$60.00

Assorted rolls and butter, fresh brewed coffee and teas
















CHOOSE 1 OF THE FOLLOWING

Chef's seasonal selection

-  Maritime clam chowder
-   Tomato basil bisque
-    Curried coconut and carrot soup
- Maple squash and apple bisque
- Upgrade to seafood chowder for \$4

CHOOSE 3 OF THE FOLLOWING

Garden greens with Chef's selection of seasonal toppings and vinaigrette









-    Garden greens with cherry tomato, cucumber, carrot, and a duo of dressing
-  Caesar salad with Romaine, croutons, asiago, lemon wedges and dressing
-  Creamy herb coleslaw
-   Maple curry broccoli salad: broccoli florets, sunflower seeds, sundried cranberries and cheddar cheese
-   Classic potato salad with green onion and hard boiled eggs
-    Marinated vegetable salad with herb and garlic vinaigrette
-    Vegetable crudité with hummus and ranch





Dinner

CHOOSE ONE OF THE FOLLOWING:

-  Sour cream and chive mashed potatoes
-    Herb roasted potatoes
-  Creamy scalloped potatoes
-   Basmati rice pilaf
-  Baked potatoes, sour cream and butter
- Herb and cream cheese smashed baby red potatoes
- Vegetable and herb quinoa

CHEF'S CHOICE SEASONAL VEGETABLES

CHOOSE 1 OF THE FOLLOWING CHEF CARVED ITEMS:

- Roasted inside round of beef, rosemary jus
- Roasted ham, NB maple and pineapple glaze
- Roasted pork loin, apple and thyme jus
- Roast tom turkey, pan gravy, cranberry sauce

We've prepared and served more than 750 lobsters in our kitchen at the same time!



UPGRADE YOUR CARVING STATION:





Dinner

Prime rib with horseradish jus	\$14.00
Beef striploin with mushroom and onion demi	\$12.00
Beef tenderloin with Merlot jus	\$18.00

CHOOSE 1 OF THE FOLLOWING ENTREES:

Crusted chicken breast with marinara and parmesan

  Herb and garlic marinated chicken with roasted corn and black bean salsa

Lemon pepper haddock with a dill cream sauce


Roasted tom turkey with pan gravy, cranberry compote and sage & savory stuffing

  Baked ham with pineapple glaze

  Atlantic salmon with a Crosby molasses glaze & tomato chutney



CHOOSE 1 OF THE FOLLOWING VEGETARIAN ENTREES:

Mushroom ravioli with roast garlic and asiago cream sauce topped with tomato bruschetta

 Black bean and quinoa loaf with mushroom gravy

Vegetarian lasagna, cheese, noodle

Basil pesto, spinach, mushroom and onion gnocchi

   Red bean and rice jambalaya

Eggplant parmesan

ADD AN ADDITIONAL ENTRÉE FOR \$9.00





Dinner

CHOOSE 3 OF THE FOLLOWING DESSERT OPTIONS:

Assorted squares

Baker's selection of cookies

  Decadent chocolate cake

   Fresh fruit display

New Brunswick blueberry pie

Cheesecake with blueberry compote

Lemon mousse cake

 Chocolate and cream layer cake

Peanut butter mousse layer cake

