







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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

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

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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

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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

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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