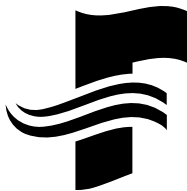




# 2024 Réception

FREDERICTON  
CONVENTION  
CENTRE



PALAIS DES  
CONGRÈS DE  
FREDERICTON



# Réception

## CHEF ATTENDED STATIONS

All stations include personal Chef unless otherwise stated

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### RISOTTO STATION

**\$16.00**



Risotto made to order - Can be made

Roasted mushrooms, asparagus, peas, sundried tomato, scallop, bacon lardons, asiago, cream, vegetable stock, oat milk

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### MUSSEL STATION

PEI mussels sauteed two ways;

White wine with tomatoes and garlic

Picaroons beer and garlic

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### BEEF SLIDERS

**\$19.00**

California cut striploin of beef

Choice of roast garlic and blue cheese aioli, caramelized onions and bacon jam on a mini brioche bun

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### SCALLOP STATION

Pan seared Fundy scallops

Double smoked bacon in white wine Served on sweet potato mash in a martini glass

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### DESSERT STATION (SELF-SERVE):

**\$17.00**



Decadent chocolate cake

Cheesecake





# Réception

Warm apple crumble

Vanilla white chocolate brulee

Served with caramel sauce, seasonal compote, chocolate sauce, cookie crumbs, berries, skor bits, and whipped cream

Includes fresh brewed coffee, decaf and assorted teas

## HOT (PER DOZEN)

	Spanakopita	\$27.00
	Vegetable spring roll	\$27.00
	Hickory BBQ chicken satay	\$32.00
	Bacon wrapped Digby scallop	\$40.00
	Jalapeno poppers	\$32.00
	Coconut shrimp with sweet chili sauce	\$36.00
	Black bean and quinoa stuffed mushroom cap	\$31.00
	Quiche duo: Florentine and Lorraine	\$31.00
	Cranberry and brie en croute	\$33.00
	Mini cheeseburgers	\$37.00











## COLD (PER DOZEN)

	Bruschetta	\$27.00
	Devilled eggs	\$29.00
	Beef rosette, mini Yorkshire, horseradish aioli	\$36.00
	Peppered strawberry, goat cheese mousse, crostini	\$31.00






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  	Heart of palm mock lobster slider	\$30.00
 	Oysters with lemon thyme mignonette	\$36.00
 	Shrimp cocktail skewer	\$37.00
	Peach and bacon jam, blue cheese mousse, crostini	\$29.00
  	Vegetable rice paper rolls	\$33.00
	Prosciutto, melon and bocconcini skewer	\$28.00

## STATIONARY ITEMS

	<b>Cheese Board</b>	\$12.50
	Including local Armadale gouda and cheddar cheese with international cheeses, garnished with fresh fruit, raw nuts, chutneys, crackers and sliced breads	
	<b>Charcuterie Board</b>	\$12.50
	Selection of cheese, cured meats and sauce, crackers, baguette and pickles	
	<b>Fresh Fruit Display</b>	\$10.00
	<b>Vegetable erudite with peppercorn ranch</b>	\$7.00

A personal chef at your beck and call. Okay, not exactly. But it will feel that way when our culinary team customizes your menu to reflect your event and wow your delegates.

