







2026
Reception

FREDERICTON CONVENTION CENTRE
PALAIS DES CONGRÈS DE FREDERICTON

Reception

CHEF ATTENDED STATIONS

All stations include personal Chef unless otherwise stated

RISOTTO STATION — $22.00



Risotto made to order

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

MUSSEL STATION — $20.00

PEI mussels sauteed two ways;

White wine with tomatoes and garlic

Picaroons beer and garlic

BEEF SLIDERS

California cut striploin of beef — $21.00

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

Black bean and pepper slider — $20.00

Roasted garlic vegan aioli, lettuce, tomato on a mini bun

SCALLOP STATION — $25.00

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): $25.00

Decadent chocolate cake

Cheesecake

Individual warm apple crumble

Vanilla white chocolate brulee

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

Includes fresh brewed coffee, decaf and assorted teas

HOT (PER DOZEN)

Spanakopita	$30.00
Vegetable spring roll served with plum sauce	$30.00
Mini corndogs with sriracha ketchup	$35.00
Bacon wrapped Digby scallop	$45.00
Jalapeno poppers	$34.00
Coconut shrimp with sweet chili sauce	$38.00
Quiche duo: Florentine and Lorraine	$33.00
Handmade honey garlic meatballs	$35.00
Mini cheeseburgers	$40.00
Crab rangoon with sweet chili sauce	$38.00
Bird Hill farm Waygu beef slider	$55.00

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

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COLD (PER DOZEN)

Bruschetta	$34.00
Devilled eggs	$30.00
Peppered strawberry, goat cheese mousse, crostini	$33.00
Smoked salmon, dill cream cheese, balini	$38.00
Oysters with Nice Family Farm mignonette	$7.00/person
Shrimp cocktail skewer	$39.00
Roasted mushroom, red pepper and asparagus with herb and garlic hummus served on naan	$34.00
Prosciutto, melon and bocconcini skewer	$36.00

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STATIONARY ITEMS

Cheese display — $15.00 per person

Includes Canadian and International cheeses with crackers and sliced baguette

Charcuterie Board — $18.00 per person

Selection of cheese, cured meats and sauce, crackers, baguette and pickles

Fresh Fruit Display — $14.00 per person

Vegetable crudité with ranch and hummus — $12.00 per person

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.



LATE NIGHT SNACK

Ball park treat — $15.00/person

Hot Dog & sausage, with over 15 topping choices

Nacho Station — $16.00/person

Warm queso, tomato, green onion, jalapeños, salsa, sour cream & guacamole

Add on: chicken, ground beef, or spicy bean medley for $6.00/person

16" Pizza — $24.00/pizza

Classic - pepperoni & cheese

Canadian - bacon, pepperoni & mushrooms

Hawaiian - ham, pineapple & bacon

Vegetarian - tomato, onion, peppers & mushrooms

BBQ Chicken - BBQ chicken, onions & tomatoes

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Taco Bar

$18.00 for 1 item
$24.00 for 2 items

Soft shell tortillas served with guacamole, tomatoes, cheese, green onions, jalapeños, and sour cream

Choose from the following: Pulled chicken, spiced ground beef, or crispy buffalo tofu | additional protein $6.00

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