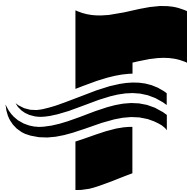




2026 Reception

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





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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





Reception


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





Reception

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

