



Conference
Services
Fredericton

2019 New Brunswick Catering Menu

meet@unb.ca | unb.ca/meet



CATERING FOR SUCCESS

Our catering team delights in meeting every client's needs, so feel free to challenge us! We offer the following information to assist with your event planning:

- We are happy to accommodate any special dietary requirements with advance notice
- Vegan and vegetarian options can easily be provided upon request
- While we do not include Gluten Free options automatically, we are happy to adapt any menu to meet the needs of guests with Gluten intolerance
- Chef Leanne is always happy to assist with your menu selections and it is her delight to tailor a menu specifically for you and your guests
- We do NOT charge gratuity on any of our menu items, saving you 15%-20%!
- Catering deliveries requested on Holidays may be subject to additional charges
- Pricing valid until August 31st, 2019

[Breakfast & Morning Breaks](#)

[Luncheons](#)

[Afternoon Breaks](#)

[Dinners](#)

NEW BRUNSWICK BREAKFAST

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\$11.25

Sweet Potato Biscuits with Butter. Scrambled Eggs with St. George Hot House Smoked Salmon and Fresh Chives. Whole Wheat Pancakes with Blueberries and Maple Syrup. Served with Java Moose Coffee, a variety of Regular and Herbal King Cole Teas.

MORNING BREAKS

THE FREDERICTON

\$5.50

Caramel Apple Parfait with Maple Yogurt
Cranberry Nut Scones
Java Moose Coffee, a Variety of Regular and Herbal King Cole Teas

COUNTRY HARVEST

\$6.75

Maple Bacon Loaf
Apple, Cranberry Fruit Salad with King Cole Chai Syrup and Candied Pumpkin Seeds
Java Moose Coffee, a Variety of Regular and Herbal King Cole Teas

HOMETOWN FAVOURITE

\$5.75

Individual Bundt Cakes
Butternut Squash with Cinnamon Glaze
Chocolate Beet with Vanilla Glaze
Brown Sugar with Maple Glaze
Java Moose Coffee, a Variety of Regular and Herbal King Cole Teas

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NEW BRUNSWICK LUNCHEONS

Included with your luncheon selection are Java Moose Coffee and a variety of Regular and Herbal King Cole Teas

SEAFOOD CHOWDER \$13.25

Apple Orchard Swiss Chard Salad with a Cassis Liqueur Red Wine Vinegar
Chef Leanne's Award Winning Seafood Chowder
Buttermilk Biscuits with Butter
Potato Chocolate Cake with Butterscotch Icing

FISH CAKES \$14.10

Picaroons Cheesy Chowder
Salt Cod Fish Cakes
Seasonal Five Vegetable Slaw with Apple Cider Vinaigrette
Individual Blueberry Cobblers with Fresh Whipped Cream

NEW BRUNSWICK FAVOURITE SANDWICH \$27.00

Country Potato Salad
Freshly Baked Roll Stuffed with New Brunswick Lobster Salad and Crisp Lettuce
Apple Maple Bread Pudding with Spicy Caramel Sauce

BEEF RAGOUT \$15.75

Pickled Carrot, Onion and Arugula Salad with Maple Blueberry Wine Vinaigrette
Hearty Beer and Beef Ragout with New Brunswick Root Vegetables and Egg Noodles
Sweet Potato Biscuits with Butter
Pumpkin Flan with Candied Pumpkin Seeds and Cinnamon Whip Cream

LOBSTER MACARONI and CHEESE \$19.00

Sweet and Salty Harvest Vegetable Salad
Lobster Macaroni and Cheese
Crispy Honey Apple Tart with Fresh Cream

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AFTERNOON BREAKS

Included with your afternoon break selection is Java Moose Coffee and a variety of Regular and Herbal King Cole Teas

GOURMET LOCAL CHEESES (min. 1 week notice needed) **\$6.15**

A selection of savoury New Brunswick Cheeses Served with Gourmet Crackers and Crostini

BAKED GOAT CHEESE w MAPLE APPLE COMPOTE (min. 1 week notice needed) **\$8.95**

New Brunswick Goat Cheese baked with Maple Apple Compote served with Flatbread Crisps and Rustic Bread

FLAVOURED HOUSEMADE POTATO CHIPS **\$4.15**

Sea Salt, Maple Bacon and Mustard



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NEW BRUNSWICK DINNERS

Included with your dinner selection are Java Moose Coffee and a variety of Regular and Herbal King Cole Teas

All dinners include iced water goblets, fresh rolls and butter

CITRUS MAPLE CORIANDER GLAZED SALMON \$26.30

Butternut Squash Bisque
Citrus Maple Coriander Glazed Salmon
Roasted New Brunswick Potatoes and Glazed Root
Vegetables
Local Goat Cheese Cheesecake with Honey Cranberries

SEAFOOD NEWBURG \$19.75

Kale and Roasted Beet Salad with New Brunswick Goat
Cheese and Maple Dressing
Seafood Newburg with Long Grain Rice
Java Moose Crème Brulee with Spun Sugar

CHICKEN FRICASSEE \$23.15

Spinach, Cranberry and Pumpkin Seed Salad with Rhubarb
Strawberry Wine Vinaigrette
Chicken Fricassee
Whipped Potatoes and Roasted Parsnips
NB Cider Caramel Apple Upside Down Cake

PORK BELLY \$22.95

Roasted Beet and Potato Soup
Brined Pork Belly with Apple Relish
Marmalade Sweet Potato Mash and Maple
Glazed Carrots
Honey Liqueur Rhubarb Crumble with Fresh
Cream

EAST COAST BUFFET Market Price

Fresh Assorted Dinner Rolls with Butter
Country Potato Salad & Coleslaw Vinaigrette
Fresh Lobster with Melted Butter and Lemon
Build your own Strawberry Shortcake
Homemade Biscuits, Strawberries and
Whipped Cream