



Conference
Services
Fredericton

2019 Wu Centre Catering Guide

wu@unb.ca | unb.ca/wu



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
- Our Wu Centre Menu now offers meeting packages – view last few pages of menu for meeting packages
- All services at the Wu Conference Centre are presented with china and linens
- 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.
- Events held at the Currie Center and Aitken Centre are subject to a surcharge
- Pricing valid until August 31st, 2019

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BREAKFAST

Upgrade to Java Moose coffee for just \$0.10 per person

MORNING START

\$2.65

Freshly Brewed 100% Columbian Coffee, a variety of Regular and Herbal Teas served with Honey and Lemon and Chilled Pitchers of juice.

CONTINENTAL BREAKFAST

\$7.80

Freshly Baked Mini Croissants, Danishes, Muffins served with Fruit Preserves and Butter, Fresh Fruit Array with Yogurt Dip. Freshly Brewed 100% Columbian Coffee, a variety of Regular and Herbal Teas served with Honey and Lemon and Chilled Pitchers of juice.

UNB BREAKFAST

\$12.55

Freshly Baked Mini Pastries and muffins served with Fruit Preserves and Butter; Fresh Fruit Array with Yogurt Dip; Scrambled Eggs with Chives; and your choice of Crisp Bacon, Farmers Sausage or Peameal Bacon; Seasoned Breakfast Potatoes. Accompanied by Freshly Brewed 100% Columbian Coffee, a variety of Regular and Herbal Teas served with Honey & Lemon and Chilled Pitchers of Juice

Add a second meat choice for only \$1.75 per person

BREAKFAST BURRITOS

\$10.95

Fresh Fruit Salad; Cinnamon Sugar Churros; Breakfast Burritos: Choose from Sausage, Bacon or Vegetable; Mexican Seasoned Breakfast Potatoes. Accompanied by Freshly Brewed 100% Columbian Coffee, Assorted Regular & Herbal Teas served with Honey & Lemon and Chilled Pitchers of Juice.

BUILD YOUR OWN TRAIL MIX

\$7.70

With a base of Vanilla Yogurt, let your creativity run loose! Add any or all of the following to create your feast. Accompanied by Freshly Brewed 100% Columbian Coffee, Assorted Regular & Herbal Teas served with Honey & Lemon and Chilled Pitchers of Juice.

Assorted Nuts

Chocolate Chips

Dried Cranberries

Apricots

Raisins & Dates

Shaved Coconut

Sunflower Seeds

Toasted Oats

Pumpkin Seeds

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BREAKFAST

Upgrade to Java Moose coffee for just \$0.10 per person

COCKTAIL BREAKFAST RECEPTION

\$12.25/doz

An elegant start to your day! All selections are by the dozen and minimum order is 4 doz. We recommend you allow 6 pieces per guest.

Accompanied by Freshly Brewed 100% Columbian Coffee, Assorted Regular & Herbal Teas with Honey & Lemon and Pitchers of Chilled Juice

Choose From:

Mixed Berry Votive with Fruit Skewers

Savory Lemon Scones with Cured Salmon

Bourbon Bacon Brittle

Black Forest Ham and Gruyere Mini Croque-Monsieurs

Brioche French Toast Bites wit Maple Glazed Pork Belly & Fruit Compote

Buttermilk Mini Pancaked with Vanilla Crème Fraiche & Berries

PB&J Mini Waffle Sandwiches

Sweet Potato Pancakes with Caviar & Crème Fraiche

Assorted Mini Quiche

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BEVERAGES... A LA CARTE

100% Columbian Coffee	\$1.45
Java Moose Coffee (min 10 cups)	\$1.55
Decaffeinated Coffee (min. 10 cups)	\$1.45
Herbal Tea	\$1.40
Canned Juices	\$1.90
Tropicana Juices	\$3.10
Canned Soft Drinks	\$1.90
Milk (250ml), Skim, or Chocolate	\$1.705
Sparkling Fruit Punch	\$2.25
Infused Waters (serves 8)	\$10.00

Choose From:

Cucumber Mint
Pineapple
Orange or Lemon

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BREAK TREATS... A LA CARTE

Freshly Baked Grande Muffins	\$1.50
Assorted Croissants: Butter; Cheese or Chocolate Hazelnut	\$2.50
Mini Muffins	\$1.25
The Ultimate Homebaked Cinnamon Buns w Cream Cheese Glaze	\$2.35
Assorted Scones <i>Cranberry Orange, Tart Cherry Walnut, Raspberry White Chocolate and Triple Chocolate</i>	\$1.95
Assorted Danishes <i>Chocolate Avalanche, Cherry Greek Yogurt, Sugared Apple</i>	\$2.95
Mini Butter Croissants	\$1.35
Freshly Baked 'Oh Goodness" Health Bars <i>Cinnamon Cashew, Dark Chocolate Cherry Almond and Dark Chocolate Peanut Butter</i>	\$2.50

Decadent Dessert Squares	\$1.85
Gourmet Cookies (2 pp)	\$1.60
Coffeecakes (cakes serve 12 people)	\$2.90
<i>Double Lemon Poppy seed, Chocolate Cinnamon and Cranberry Vanilla</i>	

CELEBRATING? (48 hrs notice required) \$2.50
Customize freshly baked sugar cookies with your colours and personalized message!

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ACTIVE LIVING... A LA CARTE

Sliced Seasonal Fruit with Vanilla Dip	\$2.45
In-Season Fresh Whole Fruit	
Individual Activia Yogurt	\$1.40
Individual Oikos Greek Yogurt	\$1.45
Tropical Mojito Fruit Salad	\$2.15
<i>Fresh seasonal fruit infused with mint & lemon essence</i>	
Crudités with a Creamy Peppercorn Dip	\$1.75
Domestic Cheese Array with Crackers	\$3.50
Overnight Oatmeal Yogurt and Fruit Parfaits	\$2.45
<i>Start your day the healthy way with low-fat yogurt, oatmeal and fresh fruit</i>	



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Gluten Free Baked Treats

Assorted Biscuits <i>(Select two varieties)</i> <i>Plain, Raisin, Cheese</i>	\$2.00
Assorted Scones <i>(Select two varieties)</i> <i>Pumpkin with Cinnamon Glaze, Orange Poppy Seed, Chocolate Chip, Raisin Pecan, Cranberry Walnut</i>	\$2.25
Assorted Cookies <i>(Select two varieties)</i> <i>Chocolate Chip, Double Chocolate, M&M</i>	\$1.35
Cinnamon Buns	\$2.50
Selection of Breakfast Loaves <i>(Select two varieties)</i> <i>Banana Bread with Almond Streusel, Blueberry Buttermilk, Cinnamon Coffee</i>	\$2.45
Squares <i>(Select three Varieties)</i> <i>Rice Krispies, 5 Layer Bars, Brownies, Macaron Bars, Pumpkin Fudge Bars, Coconut Lemon</i>	\$2.75
Strawberry Shortcake with Whipped Cream	\$3.00

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Gluten Free Desserts

Lemon Cake with Citrus Glaze	\$3.00
Double Chocolate Mousse Cake	\$5.25
Flourless Peanut Butter Cake	\$5.75
Flourless Chocolate Cake with Caramel Sauce	\$4.65
Upside-Down Orange Almond Cake	\$3.70
Cranberry Almond Tarts	\$3.75
Mixed Berry Crumble with Chantilly Cream	\$3.25
Sticky Date Pudding with Toffee Sauce	\$3.00
Strawberry Shortcake with Chantilly Cream	\$3.25

These Desserts may be selected in place of any dessert already included in a menu at no additional cost.

They may also be ordered in individual portions to replace any menued dessert for guests who require gluten free at no additional cost.

Prices apply ONLY to a la carte purchases.

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ALL INCLUSIVE BREAKS

Includes coffee/tea and chilled beverages
Upgrade to Java Moose coffee for just \$0.10 per person

See our New Brunswick Menu for Local Features and Complete Menu.

GOURMET COOKIES

Assortment of Double Chocolate, Chocolate Chip, Oatmeal Raisin and Macadamia White Chocolate

\$4.65

DOMESTIC CHEESE ARRAY

Cheddar, Swiss, Monterey Jack and Marble Cheese served with assorted Crackers

\$6.25

ASSORTED SQUARES

Date, Raspberry Macaroon, Lemon Crunch, Strawberry Cheesecake and Chocolate Cheesecake

\$4.55

CRUDITÉS & PEPPERCORN DIPPING SAUCE

An array of Crispy Fresh Seasonal Vegetables served with a Savory Peppercorn Dip

\$4.50

FRESH CUT FRUIT ARRAY

An array of Fresh Seasonal Fruit

\$4.99

SWEET & SALTY BAR

A selection of treats to choose from...
JuJubes; Jelly Beans; Lollipops; Tootsie Rolls; Sour Keys; Swedish Berries; House made Potato Chips and our famous House made Caramel Popcorn

\$6.00

MINI STRAWBERRY SHORTCAKE

Build your own strawberry shortcake with our Homemade Biscuits, Strawberries and Whipped Cream

\$5.05

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ALL INCLUSIVE BREAKS (continued)

Includes coffee/tea and chilled beverages
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MEDITERRANEAN ARRAY

\$6.60

Roasted Red Pepper Dip, Baba Ghanoush, Tzatziki, Bruschetta and Black Olive Tapenade accompanied by Grilled Pita Wedges and Tortilla Chips

MEXICAN ARRAY

\$6.15

Avocado Salsa Crude, Black Bean Tomato & Corn Salsa, Cucumber Dill Salsa, Roasted Mushroom Salsa, Cilantro Lime Salsa and Guacamole. Accompanied by Tortilla & Corn Chips

OLE!

\$6.95

Top Warm Tortilla Chips with your choice of Warm Cheese Sauce; Diced Tomatoes; Sliced Jalapeño Peppers; Sliced Black Olives; Sour Cream and Salsa Crude



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MEETING PACKAGE

To simplify your planning process, choose our all day meeting package! Something for everyone!

MORNING BREAK

Assorted Scones with Butter and Preserves

Citrus Salad with Spiced Vanilla Syrup

Assorted Oikos Yogurts

Maple Granola Crunch

Freshly Brewed 100% Columbian Coffee, a variety of Regular & Herbal Teas served with Honey and Lemon. Chilled Pitchers of Juice

LUNCH

Chef's Soup of the Day

Build Your Own Salad or Sandwich

Choice of Two: iceberg, romaine, spinach, kale

Choice of Five: cucumbers, broccoli, onions, carrots, tomatoes, mushrooms, black olives, kidney beans, pickles, roasted peppers

Choice of Three: hummus, tuna salad, egg salad, ham, turkey, roast beef, bacon

Choice of Two: provolone, cheddar, havarti, mozzarella, marble

Served with assorted Gourmet Breads and accompanied by Flavoured Mayonnaises & Mustards and a variety of Dressings

Assorted Miniature Gourmet Cupcakes

Choice of Two: rocky road, caramel apple, lemon coconut, tiramisu

Freshly Brewed 100% Columbian Coffee, a variety of Regular & Herbal Teas served with Honey and Lemon. Chilled Pitchers of Juice

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To simplify your planning process, choose our all day meeting package! Something for everyone!

AFTERNOON BREAK

Assorted Gourmet Cookies

Choose Three: quinoa flax, cranberry raisin, coconut macarons, sugar cookie, peanut butter

Fruit Salsa

Choose Two: tropical fruit salsa, cranberry mango salsa, orange avocado salsa, grilled peach salsa

Accompanied by Curry Pita Chips, Grilled Flatbread and Cinnamon Wontons

Freshly Brewed 100% Columbian Coffee, a variety of Regular & Herbal Teas served with Honey and Lemon. Chilled Pitchers of Juice

All Day Package \$35.00
two breaks and lunch

Morning Break and Lunch \$25.25

Lunch and Afternoon Break \$25.25

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LUNCHEONS

Includes coffee/tea and chilled beverages
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Create your own luncheon by choosing a soup OR salad, a luncheon entrée and a dessert:

SALADS

CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Bacon Bites, Focaccia Croutons, Shredded Parmesan and Fresh Lemon Wedges served with a Creamy Garlic Dressing

BABY SPINACH SALAD

Tender Baby Spinach, Fresh Apples, Feta Cheese, Roasted Pecans served with a Maple Cider Vinaigrette

CLASSIC GREEK SALAD

Crisp Romaine, Cucumber, Grape Tomatoes, Red Onions, Kalamata Olives and Creamy Feta Cheese served with a Lemon Feta Vinaigrette

KALE SALAD

Fresh Kale, Dried Cranberries, Goat Cheese, Candied Almonds served with a Homemade Poppyseed Dressing

See our New Brunswick Menu for Local
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SOUTHWESTERN VEGETABLE TORTILLA SALAD

Crisp Iceberg Lettuce, Roasted Southwestern Vegetables, Black Beans, Cheddar Cheese and Crispy Tortilla Strips topped with a Cilantro Lime Ranch Dressing

SOUPS

Chef's Soup of the Day

Roasted Red Pepper Bisque

Clam Chowder

Coconut Curried Chicken Soup

Creamy Carrot & Ginger Soup (vegan)

OR

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LUNCHEONS (continued)

Create your own luncheon by choosing a soup OR salad, a luncheon entrée and a dessert:

ENTRÉES

THE WU FAMOUS DUO \$13.40
Turkey Cheddar, Roast Beef, Ham and Swiss, Curried Mango Chicken Salad, Egg Salad, Tuna Salad and Hummus with Tomato & Cucumber all served on White, Whole Wheat, Grain Breads and Flavoured Wraps

GOURMET WRAPS \$14.60
Turkey Cranberry Club; Roast Beef & Swiss Pub; Thai Red Curry Chicken Salad; Honey Mustard Ham & Swiss; Chimichuri Citus Tuna and Avocado Kale Caesar all served on a variety of Flavoured Wraps accompanied by Nacho Chips and Salsa

BUTTERFLY PITA SANDWICHES \$14.25
Beef wit Goat Cheese & Caramelized Onions; Moroccan Spiced Chicken Salad, Ham with Cheddar and Apple Chutney, Shrimp, Red Pepper and Corn and Mediterranean Vegetable all served on White and Wheat Pitas

EXPERIENCE THE FLAVOURS OF THE SOUTH \$16.75
A touch of Cajun flavour! Accompanied by Rustic Baguettes; Monterey Jack Cheese; Tomatoes; Lettuce; Pickles and Creole Sauce.

Choose one of the following:

- Blackened Chicken
- Pulled Pork
- Cajun Shrimp
- Oven Fried Eggplant

TRADITIONAL PIZZA \$13.90
Choose from: Pepperoni and Cheese, Works (Pepperoni, Bacon, Sausage, Onions and Mushrooms), Vegetarian (Peppers, Onions and Mushrooms) on a white, whole wheat or gluten free crust

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Create your own luncheon by choosing a soup OR salad, a luncheon entrée and a dessert:

ENTRÉES

MEXICAN FAJITAS

\$14.95

Build your own Fajitas with your choice of Grilled Chicken, Beef Picadillo or Vegetable (peppers, onions & mushrooms), served with Refried Beans, Guacamole, Shredded Cheese, Sour Cream, Warm Tortillas and Cilantro scented Mexican Rice

ASIAN FRY

\$14.00

Choose one of the following: Korean Marinated Beef, Kung Pao Chicken, Teriyaki Tofu with Toasted Sesame Seeds. Your selection is served with Steamed Rice or Rice Noodles and Sautéed Bok Choy

LASAGNA (min. 6 pp)

\$14.40

Choose from Traditional Italian Meat Lasagna or Spinach Lasagna served with Crisp Garlic Bread

BUTTER CHICKEN

\$15.75

Indian Butter Chicken served with Scented Basmati Rice and Indian Spiced Roasted Vegetables

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LUNCHEONS (continued)

Includes coffee/tea and chilled beverages
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Create your own luncheon by choosing a soup OR salad, a luncheon entrée and a dessert:

DESSERTS

- Assorted Gourmet Cookies
- Assorted Decadent Squares
- New York Style Cheesecake with Assorted Toppings
- Flourless Chocolate Cake with Caramel Sauce
- Decadent Strawberry Cake with Chantilly Cream (minimum 16 pp)
- Red Velvet Cake (minimum 16 pp)
- Chocolate Ganache Peanut Butter Pie
- Fresh Fruit Flan
- Coconut Cream Pie with Salted Lime Caramel
- Apple Spice Cake with Brown Sugar Glaze
- Lemon Cake with Lemon Curd and Vanilla Cream (minimum 16 pp)



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SPECIALTY LUNCH STATIONS

Includes Freshly Brewed Columbian Coffee, Assorted Regular and Herbal Teas with Honey and Lemon and Pitchers of Chilled Juice

For a fun and interactive lunch, try one of our Specialty Stations!

SLIDER BAR

\$16.25

Apple Fennel Slaw

Choose 3:

Beef Burger

BBQ Pork

Blackened Chicken

Crab Cakes

Chickpea Burger

Served with chipotle mayonnaise, ketchup, relish, grainy mustard, honey mustard, roasted peppers, caramelized onions, pickles, lettuce, and tomato, S'mores Peanut Butter Bars

MASHED POTATO MARTINI BAR

\$15.35

Kale and Quinoa Salad – Shredded Kale, Quinoa, Cranberries, Pecans, Roasted Corn and Feta Cheese tossed in a Dijon Vinaigrette
Whipped Yukon Gold Potato Mash served with Butter and Sour Cream

Choose 5:

Chopped Scallions

Bacon Crumble

Shredded Cheddar Cheese

Grated Parmesan Cheese

Brown Gravy

Horseradish Sauce

Caramelized Onions

Fried Onion Crisps

Lemon and Cream Shortcake Bars

GRILLED CHEESE BAR

\$15.95

Cream of Tomato Soup – and, yes, it's Campbell's made with milk, just like Mom's!

Choose 3:

Monterey Jack Chicken on Multigrain Bread

Ultimate Grilled Cheese on Texas White

Pulled Pork and Sriracha with Mozzarella Cheese on Italian Bread

Bacon Avocado with Pepperjack Cheese on Rye Bread

Cheeseburger Grilled Cheese

Crab and Avocado with Havarti Cheese on Sourdough Bread

Kale and Red Onion with Mozzarella and Parmesan Cheeses on Multigrain Bread

Grilled Portobello & Honey Mustard with Mozzarella Cheese on Multigrain Bread

Leanne's Chocolate Brownies

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WAITED DINNERS

Includes linen and china service, preset water goblets, fresh rolls with butter, coffee and tea.

These are samples of our creative menus, but Chef Leanne is always happy to tailor a menu that meets the needs of you and your guests!

PRIME RIB OF BEEF WITH FRESH THYME JUS \$32.95

Fresh Mozzarella and Tomato Stack with Crispy Leeks
Prime Rib Roast of Beef with Fresh Thyme Jus,
Garlic Potato Puree and Wild Mushroom Ragout
with Potato Crisps
Coffee Brandy Crème Brulée with Spun Sugar

MOROCCAN CHICKEN SUPREME \$25.25

Smoked Tomato Bisque with Pesto & Parmesan Wafer
Moroccan Rubbed Chicken Supreme with Citrus Mango
Chutney, Minted Red Skinned Potatoes and Pan Tossed
Seasonal Vegetables
Warm Apple Tart with Date Mascarpone Cream and
Butterscotch Sauce

CHICKEN FLORENTINE \$24.40

Boston Bibb with Fresh Berries and Balsamic Vinaigrette
Breast of Chicken stuffed with Spinach & Asiago served
with a Chardonnay Sauce accompanied by Long Grain
Rice and Broccoli Spears tossed in Shallot Butter
Caramel Chocolate Cheesecake with Candied Hazelnuts

RACK OF LAMB w POMEGRANATE DATE CHUTNEY \$32.99

Onion and Fennel Bisque with a Crispy Parmesan Wafer
Grilled Rack of Lamb with Pomegranate-Date Chutney,
Saffron Risotto and Classic Ratatouille
Raspberry Tiramisu with Raspberry Framboise Sauce.

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WAITED DINNERS (continued)

COFFEE RUBBED GRILLED PORK TENDERLOIN

\$24.95

Heirloom Cherry Tomato Fennel & Arugula Salad with Goat Cheese Dressing
 Coffee Rubbed Grilled Pork Tenderloin with Watermelon Rind Relish,
 Potato Pave & Patty Pan Squash Sautéed in Herb Butter
 Molten Peanut Butter and Chocolate Fondant Cake

PEPPER PISTACHIO CRUSTED CORNISH HEN

\$30.25

Shaved Fennel Salad with Marinated Figs,
 Roasted Sweet Peppers and Orange Balsamic Reduction
 Roasted Cornish Hen with Peppered-Pistachio Crust,
 Wild Rice and Roasted Root Vegetable Ragout
 Pumpkin Maple Crème Caramel

GRILLED TIGER SHRIMP

\$22.90

Citrus Kale Salad with Macerated Cherries, Toasted Almonds and Shallot Vinaigrette
 Grilled Tiger Shrimp in a Béchamel Sauce, Feta Orzo Risotto and Hot House Grilled Garlic Tomatoes
 White Chocolate Mont Terrine with Dark Chocolate Sauce



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RECEPTIONS

PINEAPPLE CRANBERRY PUNCH	\$2.45	BRIE WHEEL (serves 4)	\$12.95
		Caramel Crusted Brie with dried Fruits and Sugared Pecans. Served with Gourmet Crostini	
DECADENT SWEETS (3 pieces pp)	\$4.25	CHILLED GOURMET DIPS (choose 1)	\$4.40
Cassis Puffs, Chocolate Coffee Cups, Mini Pavlova with Fresh Fruit, Mini Lemon Meringue Pies, Shortbread Cookies, Florentine Cookies		Southwestern Seven Layer Dip served with Tri Coloured Tortilla Chips	
GOURMET ANTIPASTO	\$7.10	Marinated Tomato and Mozza Dip served with Crostini	
Genoa Salami, Prosciutto, Brie Cheese, Havarti, Marinated Olives, Sundried Tomatoes, Artichokes, Roasted Peppers all served with Gourmet Crackers and Focaccia		HOT GOURMET DIPS	\$5.25
INTERNATIONAL CHEESE ARRAY w CRACKERS	\$5.95	Served with crisp tortilla chips, crunchy bread sticks and gourmet crackers (choose one)	
Blue Cheese, Cranberry Goat Cheese, Roquefort, Port Salute, Havarti and Gouda served with Honey, Fruit Chutney, Artisan Bread and Gourmet Crackers		Onion Bacon Dip Crab & Spinach Dip Parmesan Artichoke Dip	

Breakfast	Beverages	Break Treats & Active Living	Gluten Free Baked Selection	All Inclusive Breaks	Meeting Packages	Luncheons	Specialty Luncheon Stations	Waited Dinners	Receptions	Bar Services
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RECEPTIONS (continued)

COLD CANAPÉS

(by the dozen)

Searched Duck Breast w Pear Bourbon on a Rosti	\$25.50
Caprese Salad w Fresh Basil on a Skewer	\$18.25
Indian Spiced Chicken w Raisins & Apricots in a Phyllo Cup	\$19.50
Chipotle Chicken Salad in a Mini Taco Shell	\$20.50
Buckwheat Blinis with Smoked Salmon, Caper and Crème Fraiche	\$19.80
Fig, Goat Cheese and Candied Pecans on Belgium Endive	\$18.60
Curried Marinated Mussels on a Half Shell	\$16.00

HOT HORS D'OEUVRES

(by the dozen)

Conchita Shrimp w Spiced Orange Marmalade	\$23.10
Crab Hush Puppie w Curried Honey Mustard Sauce	\$23.50
Bacon Wrapped Scallops	\$19.30
Mushroom Empenada w Jalapeno & Lime Yogurt	\$21.95
Mac & Cheese Bites w Chipotle Ketchup	\$19.50
Macadamia Crusted Chicken Bites with Mango Chutney	\$19.95
Tri Pepper Beef with Soy Dipping Sauce	\$21.00
Chicken Masala Skewer w Green Chili Chutney	\$20.00
Petit Tourtiere	\$17.75
Roast Pork Belly Toasts w Orange BBQ Sauce	\$20.35
Frittata Bites w Chard, Italian Sausage and Feta	\$19.25



Breakfast	Beverages	Break Treats & Active Living	Gluten Free Baked Selection	All Inclusive Breaks	Meeting Packages	Luncheons	Specialty Luncheon Stations	Waited Dinners	Receptions	Bar Services
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BAR SERVICES

Premium Brand Liquor (per ounce)	HST included	\$6.00
Domestic Beer (per bottle)	HST included	
Coolers	HST Included	\$7.00
House Wine – Red or White (per glass)	HST Included	
White Wine (per bottle)	HST Included	\$24.15
Red Wine (per bottle)	HST Included	\$24.15
Local Microbrewery Beers		Market Price



House white wine is a Jackson Triggs Pinot Grigio & house red wine is a Jackson Triggs Cabernet Sauvignon

**Prices Subject to change.*



Conference Services

Fredericton

