**BREAKFAST & BREAK OPTIONS**

**Continental $7.95/person**

Coffee & tea

Assorted juices

Assorted muffins & pastries

**Energy Breakfast $10.50/person**

Coffee & tea, assorted juices

Assorted Muffins & Pastries

Fresh Fruits, Assorted Greek Yogurts

Assorted Granola Bars

**Hot Breakfast $14.95/person**

Coffee & tea & assorted juices

Scrambled Eggs, Bacon, Breakfast Potatoes

Toast w/White/Whole Wheat Bread, Bagels

Assorted muffins/Pastries,

Fresh Fruits, Assorted Greek Yogurts & Granola Bars

**Break Items** **Additions:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Fresh Baked Cookies, Peanut Butter, Chocolate Chip, Macadamia, Double Chocolate** | $16.95/dozen or $1.75 each |  | **Assorted Veg Tray** | Sm (10 People) $27.95Med(20 People) $51.95Lg (30 People) $78.95 |
| **Muffins, Danishes, Croissants** | $2.75 each |  |  |
| **Donuts** | $2.25 each |  |  |
| **Assorted Granola/Cereal Bars** | $2.95 each |  |  |  |
| **Mini cakes** | $2.15 each |  | **Fruit Tray** | Sm (10 People) $27.95Med(20 People)$52.95Lg (30 People) $75.95 |
| **Homemade Breads** | $3.25 each |  |  |
| **Assorted Fruit Yogurts**  | $2.50 each |  |  |
| **Assorted Greek Fruit Yogurts** | $2.95 each |  | **Warm Baked Brie with Blackberry Compote and Crostini`s** | Sm (10 People) $34.95 Med(20 People)$74.95 Lg (30 People) $114.95 |
| **Fresh Fruits w/Yogurt Dips** | $3.95 each |  |  |  |
| **Whole fruits**  | $2.25 each |  | **Cheese & Cracker Tray** | Sm (10 People) $44.95Med (20 People) $84.95Lg (30 People) $124.95 |
| **Assort. Bagels/Cream Cheese** | $2.75 each |  |  |
| **Fresh Popcorn** | $3.95 each |  |  |

 **BEVERAGES OPTIONS**

Freshly brewed coffee & tea $2.75 each

Juice (on consumption base) $2.75 each

Soft drinks (on consumption base) $2.75 each

Bottled water (on consumption) $2.25 each

**LUNCH BUFFET OPTIONS (minimum 12 people\*)**

**THE LUNCH EXPRESS $17.50/person**

Soup of the day OR Choice of Salad (Green, Greek or Caesar)

(Add $2 to have both soup and salad)

Assorted sandwiches

Veggie Tray

Mini Cream Puffs & Chocolate Covered Strawberries

**THE HEALTHY BITE $17.50/person**

Assorted Wraps

Garden Salad

Greek Salad

Fruit Tray

**STEAKHOUSE BUFFET $20.95/person**

Southern style fried chicken OR BBQ Ribs

Roasted Baby Potatoes

Baked Beans

Corn Bread

Creamy coleslaw and Specialty salad

A variety of desserts

**SHARPSHOOTER STIR FRY $21.95/person**

Stir-Fry vegetables

Choice of Chicken OR Beef

(Only $6 to Add Second Protein)

Egg rolls with Plum Sauce OR Specialty Salad

Fried Rice

A variety of desserts

**FAJITA BAR $21.95/person**

Fajita station – warm tortillas, sauteéd sweet onions and peppers, shredded cheeses, sour cream, salsa & Guacamole

Choice of beef OR chicken

(Only $6 to Add Second Protein/person)

Southwestern Salad

Mexican Rice

A variety of desserts

**TOUR OF ITALY $20.95/person**

Meat Lasagna

Chicken and Vegetable Alfredo OR Penne Bolognese

Garlic toast & Caesar salad

A variety of desserts

**THE PARMESAN $21.95/person**

Rolls & Garden Salad

Chicken Parmesan

Seasonal Vegetables

Roasted Potatoes

Assorted Mini Tartelettes

**THE PICNIC $ 20.95/person**

BarBQ Chicken Breast

Rolls, Pasta Salad & Greek Salad

Caesar Salad

Fruit Tray

**THE ACADIAN $21.95/person**

Turkey Fricot

Chicken Pie

Freshly baked rolls

Garden salad

A variety of desserts

**THE POPULAR $22.95/person**

Rolls & Caesar Salad

Baked Chicken Rosemary

Braised Beef & Mushroom

Sauteéd Vegetables

Rice Pilaf

Mini Cream Puffs

**THE GLUTEN FREE $21.95/person**

Spinach Salad

Baked Moroccan Chicken

Sauteéd Vegetables

Roasted Potatoes

Fruit Tray

**THE MONCTONIAN $21.95/person**

Rolls & Caesar Salad

Rst. Vegetables

Stuffed Chicken

Seasonal Vegetables

Basmati Rice

Assorted Mini Tarts

**THE MARITIMER $20.95/person**

Rolls & Garden Salad

Seafood Casserole

Rice Pilaf

Cream Puffs

**THE ATLANTIC $33.95/person**

Garden Salad

Lobster Roll

Seafood Chowder

Assorted Sweets

**THE MEAT LOVER $20.95/person**

Rolls & Garden Salad

Roasted Pork Loin – with Mushroom Thyme Demi

Sauteéd Vegetables

Mashed Potatoes

Assorted Squares

**\*Arrangements can be made, should you have a group of less than 12 people.**

**\*\*Choices for Gluten Free items on any lunch Buffet as individual portions are:**

Salad with protein Shrimp Skewers

Sierra Salmon Stir-Fry

**Papa John’s Pizza**

10” small $13.00 12” medium $19.00 14” large $24.00

**The meats**

Pepperoni, sausage, beef, bacon & Canadian bacon

**Spicy Italian**

Pepperoni & a double portion of spicy Italian sausage

**Tuscan Six Cheese**

Delicious blend of mozzarella, parmesan, Romano, Asiago, provolone & Fontina cheeses, topped with Italian herb seasonings

**Chicken Bacon Ranch**

Creamy garlic ranch sauce, topped with grilled all-white chicken, bacon, fresh sliced-onions and diced Roma tomatoes

**Garden Fresh**

Baby portabella mushrooms, black olives, fresh sliced-onions, green peppers & diced Roma tomatoes

**The Works**

Pepperoni, Canadian bacon, spicy Italian sausage, black olives, baby portabella mushrooms, fresh-sliced onions & green peppers

**BBQ Chicken & Bacon**

BBQ sauce topped with grilled all-white chicken, bacon and fresh-sliced onions

**Canadian Classic**

Pepperoni, bacon & baby portabella mushrooms

**Deluxe Hawaiian**

Canadian bacon, pineapple, topped with mozzarella cheese

**Donair Pizza**

Creamy donair sauce, spiced donair beef, tomatoes, onions, pepperoni and mozzarella cheese.

**Sides**

Cheesesticks Reg. $7 MED $10 LG $14

Add Bacon for $2.00

Garlic Knots Reg. $6

Wings (8 pack) Reg $10 Med (16Pc) $18 LG (32pc) $33

Papa’s Chicken Poppers Reg (10pc) $10.00 Med (15pc) $12 LG(30pc) $23

**Afternoon Breaks**

**The Sweet and Salty**- Maverick`s signature seasoned popcorn with kettle cooked hickory chips, mini cupcakes, cookies, coffee and assorted flavored teas.

$8.95 per person

**CHIPS & DIP**

Tortilla and kettle chips served with salsa Blanco, house made tzatziki and warm spinach and artichoke dip served with coffee and assorted flavored teas. $8.95 per person

**THE SWEET ESCAPE**

Glazed cinnamon buns, donuts, chocolate trail mix, hot chocolate, coffee and assorted flavored teas. $7.95 per person

**BUILD YOUR OWN YOGURT PARFAIT**

Yogurt, granola, trail mix, chocolate chips, sundried cranberries, and pecan pieces with coffee and assorted flavored teas. $8.95 per person

**ARTICHOKE SPINACH DIP WITH PITA CHIPS**

$7.95 per person (minimum 20 people)

**Stations**

**SANDWICH BAR**

A beautiful variety of gourmet sandwiches made from house cooked meats served on an assortment of freshly baked breads and wraps. (2pieces per person)

$9.95/person (minimum 20 people)

**NACHO BAR**

Hot Fiesta beef, creamy Quesco cheese, fresh salsa, sour cream, guacamole and house cooked tortilla strips. $8.95 per person*(minimum 20 people)*

 **MUSSSEL BAR (CHEF)**

PEI Blue Mussels steamed in white wine, garlic, shallots, and fresh herb butter.

$12.95 per person *(minimum 20 people)*

**MEAT CARVING STATION (CHEF)**

Choice of roasted Longhorn Canyon beef, center cut pork loin, honey baked ham or savory turkey.

$12.95 per person *(minimum 20 people)*

**POUTINE BAR**

Crisp Steakhouse fries with rich beef gravy, smoked bacon, cheddar & Jack cheese, fresh green onion and diced tomato.

$10.95 per person *(minimum 20 people)*

**Evening Gala Buffet**

All Gala Buffets are served with fresh baked rolls, fresh seasonal vegetables, oven roasted potatoes, and rice pilaf.

*(Minimum 20 people)*

**SALADS**

Maverick’s Signature Spinach Salad

Maverick’s Artisan Garden Salad

Classic Caesar Salad

Rustic Bacon and Potato Salad

Southwestern Salad

Tri-color Pesto Pasta Salad

**ENTRÉES**

Shaved slow roasted AAA prime rib with BBQ bacon jam

Seared chicken Florentine (seared chicken Supremes with spinach cream)

Savory slow roasted pork loin with a Cabernet cranberry sauce

Baked Salmon with a Reduction of Citrus Maple Butter

Seafood Casserole with scallops, shrimp, and Atlantic Haddock

Slow cooked turkey with savory sun-dried cranberry stuffing

Chicken and wild mushroom penne

Sweet & Spicy chicken & vegetable stir-fry with house made honey hoisin sauce

Smoked bacon and sticky Mac N Cheese

\*Custom creations available upon request

**BUFFET DESSERTS**

Seasonal cheesecake with mixed berry coulis

Chocolate mocha trifle

Assorted mini tartes

Chocolate and caramel glazed profiteroles

Rustic apple crisp

**PREMIUM**

1 Entrée *(Choice of any 2 Salads and any 1 Dessert)*

$36.95 per person

**DELUXE**

2 Entrées *(Choice of any 2 Salads and any 2 Desserts)*

$39.95 per person

**SUPREME**

3 Entrées *(Choice of any 2 Salads and any 3 Desserts)*

$40.95 per person

**Gala Reception**

**HOT**

*Bacon Wrapped Scallops $41.00/Dozen*

*Crispy Breaded Chicken Wings $26.00/ Dozen*

*Mini Steak Sandwiches $39.00/Dozen*

*House made meatballs with Maverick’s barbeque sauce $26.00/Dozen*

*Shrimp Vol Au Vent* with *a Lemon Cream Sauce $30.00/Dozen*

*Baked Brie Crostini* with *Blackberry Compote $26.00/Dozen*

*Mini Fish Sliders* with *House Made Tartar Sauce $26.00/Dozen*

*Beef and Wild Mushroom Tart $27.00/Dozen*

*\* Minimum order of a dozen per item is required.*

**COLD**

*Shrimp cocktail pyramid with house made cocktail sauce $38.00/ Dozen*

*Steakhouse Bruschetta $24.00/ Dozen*

*Smoked salmon mousse and cucumber canape with pink peppercorn dust*

*$31.00/Dozen*

*Peppered salami skewer with basil marinated tomatoes and Bocconi cheese*

 *$24.00/Dozen*

*Basil cream cheese stuffed cherry tomatoes $23.00/Dozen*

*Guacamole Bites $24.00/Dozen*

*Garlic and herb Bourisin on pita crisp with fig jam $26.00/Dozen*

*Capresse Skewer $23.00/Dozen*

*\*minimum order of a dozen per item required.*

**Sweet Platter**

Single bite French Desserts

$1.75each or Dozen for $21.00

Small French Desserts-

$2.75each or Dozen for $33.00

Tarts (Apple, Sugar & Pecan)

$3.25each or Dozen for $39.00

Whole Cakes (Ask for Price when ordering)

Carrot Cake-(cream cheese icing)

Opera Cake- (Chocolate, Buttercream & Espresso)

Royale (Chocolate Mousse, crispy hazelnut wafer)

Cheesecake (baked or mousse: assorted, Seasonal)

White Chocolate Rocher (almond sponge, hazelnut wafer, white chocolate mousse)

Chocolate Caramel Sacher (flourless almond chocolate cake, caramel mousse)

Crème Brulee (with Madagascar vanilla beans)

**Sundown at Maverick’s**

**PLATED DINNERS**

(Minimum 10 people / Maximum 180 people)

3 Course Plated Dinner

Choose one entrée, one appetizer, and one dessert.

**ENTRÉES**

* Florentine Stuffed Chicken Supreme with roasted carrots, potatoes puree and topped with parmesan cheese sauce. **$28.25**
* Slow roasted pork loin with potato puree, roasted carrots, and BBQ bacon jam. **$28.95**
* Pan Seared Chicken Supreme on a bacon and potato hash with honey roasted carrots and chicken jus. **$29.95**
* Canadian AAA herb roasted prime rib with a baked potato, roasted carrots and horseradish sour cream. **$36.95**
* Canadian AAA Prime Rib with herb roasted potatoes, baby carrots, and a wild mushroom cream sauce**. $36.95**
* Atlantic salmon on a bed of herb rice pilaf and roasted carrots with a drizzle of maple citrus butter. **$31.95**

\*\*\* All plated dinners are served with seasonal vegetables, rolls and butter.

**Appetizers** (per person)

* Artisan Salad
* Seafood Chowder ($2.00 Charge)
* Garden Vegetable Salad
* Classic Caesar Salad
* Bacon Wrapped Beef Medallions ($3.00 Charge)
* Maverick`s Capresse (basil marinated tomatoes with fresh mozzarella, olive oil and balsamic vinegar.

**DESSERTS** (per person)

* Mini vanilla bean crème brule with macerated mixed berries and white chocolate biscotti
* Lemon tarte with raspberry crème anglaise and mint whipped cream
* Chocolate mousse with blackberry compote and mint whipped cream
* No bake vanilla cheesecake topped with mint marinated blueberries, buttered graham craker crumbs and lemon whipped cream.
* Trio of mini seasonal tartes with whipped cream and powdered sugar