



CROWNE PLAZA®

AN IHG® HOTEL

FREDERICTON - LORD BEAVERBROOK

The Place to Meet

www.cpfredericton.com • 1.866.444.1946



2020 CATERING MENUS

Nutrition Breaks

Breakfasts

Lunches

Dinners

Receptions

Beverages

Catering Information

NUTRITION BREAKS

The Beaverbrook \$8.00

An Assortment of Muffins, Danish and Strudels
Freshly Brewed Coffee, Decaffeinated Coffee,
Tea and Herbal Tea
(Based on 1.5 pastries per person)

New Brunswick Grandma \$11.00

Raisin Brown Bread, Honey Apple Butter
Bannock, Molasses
Warm Blueberry Compote
Maritime White Cheddar
Freshly Brewed Coffee, Decaf, Tea and Herbal Tea

The Fruit Market \$11.50

Seasonal Basket of Whole Fruit
Assorted Fruit Kabobs with Creamy Vanilla Dip
Bowls of Trail Mix and Dried Fruit
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee,
Tea and Herbal Tea

The Power Break \$9.00

Assorted Cereal Bars
Yogurt
Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee,
Tea and Herbal Tea

**(Add more power to your break with AMP for \$5 extra)*

The Healthy Stop \$9.00

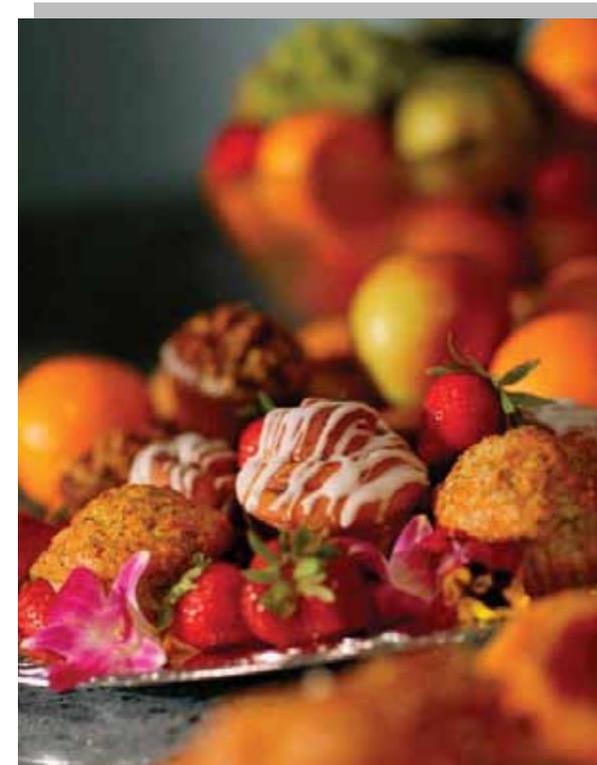
Hummus and Baba Ganoush with Grilled Pita
Vegetable Crudités
Bottled Water

Need Gluten Free? Ask us about our Rice Chips.

Corporate Ladder 10.00

Perrier and Bottled Water
Vegetable Tray
Trail Mix
Freshly Brewed Coffee, Decaffeinated Coffee,
Tea and Herbal Tea

**(Add Smoothies for \$2 extra)*



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NUTRITION BREAKS

The Cookie Jar

\$7.00

Assortment of Cookies
2% Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee,
Tea and Herbal Tea
(Based on two cookies per person)

The Mrs. Dunster

\$10.00

Lemon Drop Loaf
Sugar Bird's Nest Cookies
Crescent Shaped Donuts
Oat Cake Cookies
Hot Chocolate and Chocolate Milk or Almond Milk
Freshly Brewed Coffee, Decaf, Tea and Herbal Tea

Afternoon Tea with Lord Beaverbrook

\$14.00

Cucumber Dill and Old-fashioned Egg Salad Tea Sandwiches
Fresh Raisin Scones with Roof Top Honey and Apple Butter
Chocolate Banana Bread
Chocolate Profiteroles and Assorted Sweets and
Squares
Tea and Herbal Tea

Build Your Own Parfait

\$11.00

Vanilla Yogurt
Dried Fruit
Granola
Fresh Fruit Salsa
Chocolate Chips
Honey
Maple Syrup
Assorted Muffins
Freshly Brewed Coffee, Decaf, Tea and Herbal Tea



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NUTRITION BREAKS

À La Carte Coffee Breaks

Coffee/Tea (Per Person)	\$2.95
Herbal Tea (Individual)	\$2.95
Individual Juices (350 ml)	\$2.95
Lemonade or Iced Tea (Pitcher)	\$17.00
Soft Drinks (cans)	\$2.95
Bottled Water	\$2.95
Perrier	\$3.25
Hot Chocolate	\$2.95
Gatorade	\$3.50
AMP	\$5.00

Breakfast Enhancements

Fresh Baked Muffins	each	\$2.90
Danish (Blueberry, Cherry)	each	\$2.90
Assorted Tea Breads	each	\$2.90
Banana, Lemon Poppyseed, and Cinnamon		
Strudel (Raspberry, Apple)	each	\$2.90
Cinnamon Buns	each	\$2.90
Croissants	each	\$2.90
Bagel and Cream Cheese	each	\$3.25
Assorted Scones	each	\$3.25

Those Little Extras

Individual Yogurt	each	\$2.75
Whole Fresh Fruit (per piece)	each	\$1.50
Cereal Bars	each	\$2.50
Sliced Fresh Fruit with Creamy Vanilla Dip	per person	\$6.25
Fresh Baked Cookies	each	\$1.75
Small Sweets (2 pieces)	per person	\$4.00
Vegetable/Dip	per person	\$4.00
Fruit Kabobs	per person	\$5.50
Trail Mix	per person	\$3.00
Cupcakes	each	\$2.80
Popcorn	per person	\$3.00



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BREAKFAST BUFFETS

Continental

(Minimum 10 people)

\$14.00

Danish, Croissant, and Mini Strudels
Assorted Preserves
Fresh Fruit Mirror
Assorted Yogurts
Chilled Juices
Freshly Brewed Coffee and Tea Selection

Smart Choice Continental

(Minimum 10 people)

\$13.00

Assorted Muffins
Assorted Yogurts
Granola
Fresh Fruit Salad
Assorted Preserves
Chilled Juices
Freshly Brewed Coffee and Tea Selection

Executive Continental

(Minimum 10 people)

\$16.00

Mini Muffins, Mini Croissants, and Mini Danish
Bagels and Cream Cheese
Assorted Preserves
Fresh Fruit Platter
Assorted Cereals and Milk
Assorted Yogurts
Chilled Juices
Freshly Brewed Coffee and Tea Selection

Beaverbrook Brunch

(Minimum 25 people)

\$26.00

3 Seasonal Salads
Fruit Mirror with Creamy Vanilla Dip
Scrambled Eggs with Cheese and Scallions
Pick 2 from either Bacon, Sausage or Ham
2 Hot Entrées – **Choose from our Executive Lunch Buffet Entrée Selections – page 6**
Potato Hash
Waffles and Accompaniments
Breakfast Pastries, Toast with Preserves and Butter
Chilled Juices
Freshly Brewed Coffee and Tea Selection

Brunch Upgrades:

Carved Leg of Ham - \$7.00 per person
Prime Rib - \$10.00 per person

Deluxe Vegetarian Buffet

(Minimum 25 people)

\$22.50

Pepper and Herb Frittata
French Toast **or** Blueberry Pancakes
Roasted Potatoes with Peppers and Cheese
Individual Apple and Cinnamon Oatmeal
Maple Baked Beans
Sliced Fresh Fruit

Mini Yogurts
Breakfast Pastries
Toast with Preserves and Butter
Assorted Cereals and Milk
Chilled Juices
Freshly Brewed Coffee and Tea Selection

The Breakfast Buffet

(Minimum 25 people)

\$19.00

Scrambled Eggs
Choice of Bacon, Ham, **or** Sausage
Home Fries
Fresh Fruit Salad
Breakfast Pastries and Toast
Butter and Preserves
Chilled Juices
Freshly Brewed Coffee and Tea Selection

Deluxe Breakfast Buffet

(Minimum 25 people)

\$22.50

Scrambled Eggs with Cheese and Scallions
Bacon, Ham and Sausage
French Toast **or** Blueberry Pancakes
Roasted Potatoes with Peppers and Cheese
Individual Apple and Cinnamon Oatmeal
Sliced Fresh Fruit
Mini Yogurts
Breakfast Pastries
Toast with Preserves and Butter
Assorted Cereals and Milk
Chilled Juices
Freshly Brewed Coffee and Tea Selection

** (Substitute Traditional Eggs Benedict \$5
Smoked Salmon Eggs Benedict \$6
or Farm Fresh Vegetable and Sausage Frittata
on any breakfast buffet, priced per person).*

Additional \$3.00 per person for groups of less than 25 people.

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SERVED BREAKFAST

Good Start

\$14.00

Two Scrambled Eggs
Choice of Ham, Bacon, or Sausage
Home Fries
Toast and Preserves
Chilled Juice
Freshly Brewed Coffee and Tea Selection

Eggs Benedict

\$15.00

Eggs Benedict
Home Fries
Chilled Juice
Freshly Brewed Coffee and Tea Selection
**(Substitute Smoked Salmon Eggs Benedict for an extra \$2 per person)*

New Brunswick Style Breakfast

\$20.00

Scrambled Eggs with Scallions
Lobster Potato Cakes
Lady Ashburnham Pickles
Crosby's Molasses Baked Beans
Spoon Bread French Toast with Maple Butter
Chilled Juice
Freshly Brewed Coffee and Tea Selection

The Griddle

\$13.00

French Toast or Buttermilk Pancakes with Icing Sugar
Maple Syrup
Choice of Bacon, Ham, or Sausage
Chilled Juice
Freshly Brewed Coffee and Tea Selection
Add Fresh Berries for \$2 per person



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LUNCHES

Executive Luncheon Buffet

(Minimum 25 people)

*Served with Freshly Baked Rolls and Butter,
Medley of Seasonal Vegetables,
Choice of Chef's Starch, Coffee and Tea.*

Salads

Garden Salad of Baby Greens,
Cucumber, Radish, Carrot, Cherry
Tomato, House Dressing

Broccoli, Cheddar and Bacon Salad
Marinated Carrot Raisin Apple Salad



Entrée Selections

Linguine, Wild Mushrooms, Cherry Tomato, Roast Sweet
Potato, Spinach, Shaved Parmesan, Torn Basil and
Brown Butter

Buttermilk Fried Chicken with Chipotle Ranch Dip

Grilled Haddock, Roasted Garlic Beurre Blanc

Beef Bourguignon

Seared Pork Loin with Hunter Sauce

Fish Cakes, Traditional Tartar Sauce

Blackened Chicken Penne, Peppers, Red Onion, Bocconcini

Pan Seared Salmon with Citrus Beurre Blanc and

Red Pepper Jam

Desserts

Sliced Fresh Fruit

Assorted Pies and Cakes

1 Entrée \$29 per person

2 Entrées \$32 per person

*Additional \$3.00 per person for
Groups of less than 25 people*



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LUNCHES

Served Lunch

All meals served with freshly baked rolls and butter, coffee and tea.

Appetizers

Soup of the Day	\$7
Smoked Haddock Chowder	\$8
Caesar Salad with Parmesan, Smoked Bacon and Focaccia Croutons	\$8
Garden Salad of Baby Greens, Cucumber, Radish, Carrot, Cherry Tomato, Caramelized Shallot, Lemon Vinaigrette	\$7

Entrées

Served with medley of seasonal vegetables and choice of potato.

Bacon Wrapped Breast of Chicken with BBQ Infused Demi	\$27
Pan Seared Atlantic Salmon with Tarragon Butter and Crispy Capers	\$27
6 oz. Striploin, Peppercorn Demi Cream, Confit Shallots	\$29

Vegetarian

Sundried Tomato and Pine Nut Stuffed Portabella Mushroom, Smoked Cheddar, Roasted Root Vegetable, White Bean Ragout	\$24
Panko Crusted Deep Fried Falafel, Roast Vegetable Tower, Tzatziki and Grilled Pita	\$24

Dessert

(Choose one - Price included with entrée)

Apple Tarte Tatin, Nutmeg Whip Cream
Vegan Chocolate Mousse with Sea Salt and Fresh Berries
Seasonal Shortcake



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WORKING LUNCH #1

The Italiano

\$27.00

(Minimum 20 people)

Mixed Italian Greens with Basil Marinated Tomatoes,
Parmesan Cheese, and Black Olives
Vegetable Antipasto with Grilled Baguette
Chicken Parmesan on Herbed Linguine
or Eggplant Parmesan on Herbed Linguine
or Baked Lasagna Bolognese
Vegetable Primavera **(choose one)**
(For more than one choice, please add \$3.00 per person)
Tiramisu

Taste of the South

\$27.00

(Minimum 20 people)

Jalapeno Cornbread Muffins
Mustard and Pickle Potato Salad
Southern Style Coleslaw
Pulled Pork in BBQ Sauce
or Southern Fried Chicken **(choose one)**
(For more than one choice, add \$3.00 per person)
Southern Style Dirty Rice (Peppers, Sausage, Beans, Spice)
Grilled Corn
Peach Cobbler with Whipped Cream

Tex Mex

\$27.00

(Minimum 20 people)

Nacho Chips with Salsa
Santa Fe Pasta Salad
Sautéed Julienned Chicken Breast Loin
or Julienned Pork Loin **(choose one)**
Sautéed Peppers and Onions
Shredded Cheese, Tortilla Shells
Guacamole, Shredded Lettuce
Warm Churros and Mole Sauce

Orient Express

\$27.00

(Minimum 20 people)

Thai Coconut Curry Soup with Chicken
Vegetarian Spring Rolls
Vegetable Fried Rice
Chicken Stir Fry
or Sweet and Sour Pork
or Ginger Beef **(choose one)**
(For more than one choice, please add \$3.00 per person)
Fortune Cookies, Sesame Honey Wontons

All lunches served with freshly
brewed coffee and tea.

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WORKING LUNCH #2

Starter Selection

(Choose Two)

Soup of the Day

Vegetable Crudités

Garden Salad, Cucumber, Radish, Carrot, Cherry

Tomato, House Dressing

Orzo, Sundried Tomato and Feta Cheese – White

Wine Vinaigrette

Roasted Beet, Kale, Pickled Red Onion, Goat Cheese,

Apple Cider Vinaigrette

Button Mushroom Caesar Salad

Spinach, Green Apple, Cherry Tomato, Shaved Red

Onion, Candied Walnut, Poppyseed Vinaigrette

* Substitute with Caesar or Greek Salad for \$2 per person.



Uptown Sandwiches \$25.00

Uptown Sandwiches - Happy Baker Breads and Artisan Warps with the following fillings:

Shaved Beef, Roasted Garlic Aioli, Cheddar, Lettuce, Tomato

Shaved Chicken, Pesto Mayo, Havarti, Bacon, Lettuce, Tomato

Shaved Ham, Dijonnaise, Dill Pickle, Swiss Cheese, Lettuce

Tuna Salad Wrap with Baby Greens

Veggie Wrap with Quinoa, Pickled Carrots, Cucumber, Lettuce, Tomato, Hummus

(1.5 per person)

Old Fashioned Deli Lunch \$27.00

* Deli meats for this lunch are non-processed

Shaved Peppercorn-Crusted Beef on Multi-Grain with Horseradish Mayo, Swiss Cheese and Red Onion Jam

House Smoked Pork - Sliced Thin, Brie Cheese,

Apple Chipotle Compote, Baby Greens

Grilled Chicken Curry Salad, Crisp Lettuce, Red

Currants, Sunflower Seed Bread

Grilled Zucchini, Peppers, Red Onion, Portobello Mushroom, Roasted Garlic Hummus, Feta in a Grilled Tortilla

Crêpes \$27.00

Grilled Chicken, Mushroom and Herb

Salmon and Asparagus with Light Lemon Dill Sauce

Roasted Vegetables, Feta and Black Olives with Chunky Tomato Sauce

(Choose two varieties)

(2.5 crêpes per person)

The Finishing Touch

(Choose one from Below)

(Desserts included with Working Lunches)

Assorted Cupcakes

Fresh Fruit Display with Dark Chocolate Sauce

Assorted Sweets and Squares

Seasonal Fresh Fruit Crisp

Fresh Baked Cookies

All lunches served with freshly brewed coffee and tea.

To add an extra starter or a finishing touch, please speak with our Conference Services Department.

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WORKING LUNCH #3

The New Brunswicker \$27.00

(Minimum 10 people)

Corn and Bacon Chowder
Mixed Baby Greens with Ranch Dressing
Meat Loaf with Tomato Glaze
or Fish Cakes with Green Tomato Chow Chow
(choose one)
Scalloped Potatoes
Apple Crisp with Whipped Cream

Lunch to Go \$25.00

Crudités with Dip
One Sandwich or Wrap Per Person -
Selection of Black Forest Ham, Deli Turkey,
Slow Roasted Beef, Tuna Salad and Swiss Cheese,
Vegetarian
Cheddar Cheese and Crackers
Whole Fruit and Two Cookies
Choice of Bottled Juice or Soft Drink

Lunch in India \$27.00

(Minimum 10 people)

Curried Cauliflower, Green Pea and Cashew Salad
Vegetable Pakoras with Tamarind Sauce
Chicken Marsala (medium spice)
or Paneer Marsala (vegetarian) **(choose one)**
Basmati Rice
Warm Naan Bread
Mango Rice Pudding



All lunches served with freshly brewed coffee and tea.

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SERVED DINNERS

All meals served with Rolls and Butter, Coffee and Tea,

Medley of Seasonal Vegetables and Choice of Starch

Starters

Wild Mushroom Risotto	\$13
Grilled King Oyster Mushroom, Fresh Parmesan, Truffle	
Salad of Baby Greens	\$9
Cucumber, Julienne Carrot, Radish, Cherry Tomato, Red Onion, Caramelized Shallot, Lemon Vinaigrette	
Tomato Basil Ricotta Tart	\$11
Cherry Tomato, Basil, Ricotta, Candied Onions	
Poached Pear & Roasted Beet Salad	\$12
Riesling poached pear, Roasted Beets, Goat Cheese Vinaigrette, Rosemary Pecans	
Panko Crusted Crab Cakes	\$14
Apple Chipotle Puree, Celeriac Slaw	
New England Clam Chowder	\$14
Garlic Crouton, Tarragon Oil	
Maple Roast Butternut Squash Soup	\$9
with Cardamom Crème Fraîche	
Tomato Bocconcini Tower	\$11
Greens, Pesto, Candied Red Onion, Pine Nuts, Balsamic Reduction	

Entrées

8 oz Grilled Striploin	\$30
Red Onion Jam and a Parmesan Chip	
Prime Rib, Horseradish Jus,	\$32
Yorkshire Pudding	
6 oz Beef Tenderloin	\$32
Roast Café Mushrooms, Truffle Jus	
Supreme of Chicken	\$27
Rosemary Demi Glaze, Pear Bacon Compote	
Chicken Oscar	\$30
Crab, Asparagus Tips, Hollandaise	
Vegan Stewed Sweet Potato and Lentils	\$23
Coconut Milk, Chick Peas, Warm Naan	
Gnocchi	\$24
White Wine Cream, Confit Vegetables, Fresh Parmesan	
Seared Atlantic Salmon	\$26
Chive Beurre Blanc, Leek Hay	
Leek Wrapped Haddock	\$23
Burst Cherry Tomato and Basil with Balsamic	
Old Fashioned Turkey Dinner	\$26
Savory Stuffing, Sage Gravy, Cranberry Sauce	
Smoked Pork Chop	\$26
Stuffed with White Cheddar and Spinach	
Cider Mustard Glaze	
Vegan Carrot Ossobuco	\$30
With Wild Mushrooms and Creamy Vegan Mash	

Desserts by Our Pastry Chef

Peanut Butter Cheesecake	\$9
Chocolate Bark	
Vegan Coconut Panna Cotta	\$9
Caramelized Pineapple	
White Chocolate Croissant Pudding	\$9
Dried Cranberries and Crème Anglaise	
Chocolate Brownie	\$9
Salt Carmel and Vanilla Ice Cream	
Warm Gingerbread	\$9
Caramel Rum Sauce	
Lemon Tart	\$9
Raspberry Coulis, Torched Meringue	
Vanilla Bavarian Cream	\$9
Raspberry Coulis, Shaved Chocolate	
 pudding Chomeur	\$9
New Brunswick Maple, Fresh Cream	
Vegan White Chocolate Pate	\$9
Orange Sauce, Vegan Biscotti	

Pricing is based on per person
Subject to 15% gratuity and applicable tax

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DINNER BUFFETS

Executive Dinner Buffet

(Minimum 25 people)

*All Meals Served with Freshly Baked Rolls and Butter,
 Medley of Seasonal Vegetables,
 Freshly Brewed Coffee and Tea,
 Choice of Starch*



Starters

Crudités with Roasted Garlic Dip
 Garden Salad of Baby Greens,
 Cucumber, Radish, Carrot, Cherry
 Tomato, House Dressing
 Greek Penne Pasta
 Spinach, Roast Pear, Shaved
 Fennel, Pickled Red Pepper,
 White Cheddar Crumble, Maple
 Dijon Dressing
 Tomato, Roast Red Onion and Blue Cheese

Entrées

Herb Rubbed Roast Rib eye, Horseradish Jus
 Chicken Korma, Coconut Milk, Mint Chutney
 Roasted Atlantic Salmon with Basil Beurre Blanc
 and Dehydrated Cherry Tomato
 Blackened Haddock, Tomato Fennel Salsa
 Grilled Vegetable Lasagna
 Chicken Picatta with Caper Butter Sauce
 Spiced Lentil Nappa Cabbage Rolls, Coconut Curry Cream
 Pork Schnitzel, Tomato Coulis, Lemon

Desserts

Assorted Fruit Pies
 Dulce de Leche
 Cheesecake
 Sacher Torte, Apricot Marmalade, Smoked Chocolate Ganache
 Seasonal Fruit Display with Dark Chocolate Soup
 Imported and Domestic Cheese Display
 Freshly Brewed Coffee and Tea

2 Entrées \$46 per person

3 Entrées \$48 per person

Executive Add:

*Carved Inside Round of Beef for \$8.50 per person
 (70 people minimum) - \$50 Carver's fee*

**Additional \$3.00 per person for
 groups of less than 25 people.**

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DINNER BUFFETS

The East Coast Buffet

(Minimum 25 People)

Served with Fresh Rolls and Butter

Mixed Greens with Mustard and Honey Vinaigrette
Baby Spinach Salad with Blueberry Vinaigrette,
Pine Nuts and Goat Cheese
Roasted Potato Salad, Creamy Bacon Vinaigrette
Cold Poached Steamer Clams, Mignonette Sauce
Marinated Carrot Salad
Apple and Roast Beet Salad, Tarragon, Walnuts
and Raisins

Beef Ragout with Mushrooms and Pearl Onions
Atlantic Salmon with Lemon and Caper Cream
Ale Steamed Mussels with Tomatoes and Bacon
Whipped Potatoes
Maple Glazed Root Vegetables

Fresh Fruit Display with Chocolate Soup
Domestic Cheese Display
Blueberry Grunt
Maple Pudding Cake
Coffee and Tea

\$48 per person

A Taste Of Greece

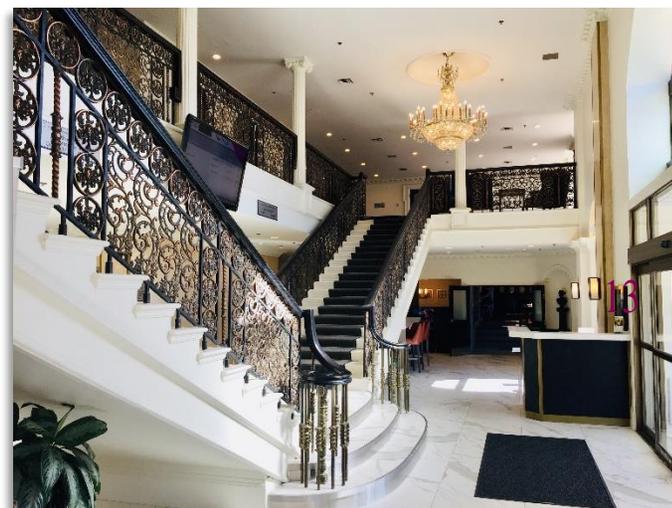
(Minimum 25 People)

Traditional Greek Salad
Greek Grilled Vegetable Salad
Marinated Artichoke Heart, Loukanika Sausage and
Penne Pasta Salad
Red Grape, Kalamata Olive and Bocconcini Salad,
Citrus Mint Vinaigrette
Crudités Tray with Hummus and Tzatziki
Grilled Pita with Red Pepper and Feta Dip

Pastitsio
Greek Lamb Meatballs with Tzatziki
Chicken Souvlaki
Greek Lemon Roasted Potatoes
Herb Roasted Mediterranean Vegetables

Baklava
Pistachio Rice Pudding
Pastafiora
Kourabiedes – Shortbread Cookies
Sliced Fresh Fruit
Coffee and Tea

\$48 per person



Additional \$5.00 per person for groups of less than 25 people.

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Across Canada Dinner Buffet

(Minimum 25 People)

Served with Fresh Rolls and Butter

Mixed Baby Greens with Honey-Basil Dressing
Marinated Carrot, Raisin, Celery and Walnut Salad
Caesar Salad with Parmesan Croutons
Potato Salad with Smoked Bacon and Chives
Ruby Red Salad

Slow Roast Albertan Prime Rib with Rosemary Jus
Hot Smoked Atlantic Salmon Glazed with New Brunswick Maple
Herb and Garlic Rubbed Supreme of Chicken with House BBQ Sauce
Caramelized Onion Mashed Potatoes
Garlic Buttered Vegetable Medley

Apple Crumble Pie with Cheddar Cheese
Old Fashioned Strawberry Shortcake
Sliced Seasonal Fruit
Chocolate Cheesecake
Coffee and Tea

\$48 per person

A Night in India

(Min 25 people)

Crudités with Hummus
Mixed Greens with Spiced Mango and Curried Vinaigrette
Indian Summer Salad, Carrot, Radish, Zucchini, Tomato, Chickpeas, Dates and Mint
Salad of Brown Rice, Tomato, Cabbage, Peppers, Cilantro, Ginger Vinaigrette
Cold Cucumber and Yogurt Soup, Dried Apricot and Pistachio

Chicken Tikka Marsala, Lime and Cilantro
Aloo Gobi (Mild Cauliflower and Potato Curry) Date Chutney
Lamb Kofta, Pickled Onion, Mint Raita, Cilantro
Peas Pilau

Indian Spiced Papaya Cake
Payasam (Creamy Rice Pudding) with Cashews and Raisins
Aam Shrikhand (Saffron Hung Sweet Cream) Mango Salad
Fresh Fruit Display
Coffee and Tea

\$48 per person



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RECEPTIONS

Trio of Salmon

Poached, Smoked and House Cured Salmon with Horseradish Mouseline, Crispy Capers, Shaved Red Onion, Rye Bread
(20 people minimum)

\$12 per person

Shrimp Pyramid

Lemon Grass Poached Jumbo Shrimp with Grilled Pineapple Dipping Sauce
5 pieces per person
(20 people minimum)

\$9.50 per person

Mediterranean Platter

Hummus, Baba Ganoush and Bruschetta, Grilled Pita Triangles, Olive Oil Drizzled Baguette
Serves 30-40 persons

\$150

Fresh Crudités

Assorted Raw Vegetables Served with House Made Ranch Dip

\$4.00 per person

Cheese Display

Imported and Domestic Cheeses, Compotes and Chutneys, Crackers
Served with Grapes

\$7.00 per person

Fresh Sliced Fruit

An Assortment of Fresh Seasonal Fruits with Creamy Vanilla Dip

\$7.00 per person

Sandwich Board

Oven Roasted Turkey, Pastrami, Ham, Tuna Salad and Egg Salad on Whole Wheat and White Breads
Served with a Pickle Tray

Serves 25-30 persons **\$175**

Antipasto Display

Roasted Red and Yellow Peppers, Grilled Zucchini, Eggplant, Balsamic Tossed Figs, Marinated Kalamata Olives, Shaved Prosciutto, Herbed Crustini

Serves 30-40 persons **\$200**

Baked Brie Display

Tomato Jam, Maple Pecans, Roasted Garlic, Onion Jam and Warm Baguette
Serves 20 persons

\$210

Sweet Tray

An Assortment of Small Sweets and Squares
Serves 30 persons

\$115

Deli Board

Roast Beef, Cajun Turkey, Honey Ham, Montreal Smoked Meat, Coarse Ground Mustards, Dill Pickles and Gherkins with Baguette and Focaccia Breads
Serves 30-40 persons

\$160



» Subject to 15% gratuity and applicable tax

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RECEPTIONS - Action Stations To Enhance Your Event

Roast Prime Rib of Beef

with Herb and Salt Crust
Horseradish, Dijon Mustard, Mustard Cognac Sauce
Assorted Breads

\$15.00 per person *(Minimum 25 persons)*

Maritime Mussel Station

Steamed to order in your choice of Garlic White Wine,
Tomato Fennel Broth or Coconut Lemon Grass.
Brown Butter for Dip

\$15 per person *(Minimum 20 persons)*

Poutine Bar

House made French Fries and Sweet Potato Fries
a Variety of Toppings:
Onion Gravy, Cheese Curds, Bacon Bits, Green
Onions, Shredded Cheese and Diced Sausage
\$12 per person *(2 poutines per person)*

Oyster Station

Fresh Shucked Oysters on Shaved Ice,
Mignonette, Fresh Horseradish, Traditional Garnishes

Priced Seasonally *(Minimum 20 persons)*

**(Add Acadian Sturgeon Caviar and Champagne –
Market Price).*

Mini Slider Bar

Grilled Beef Sliders on Sesame Buns with Cheddar
Cheese and Grainy Mustard
Pulled Pork on Mini Cornmeal Biscuits with Swiss
Cheese and Spiced BBQ Sauce
\$13 per person *(Two per person)*

Taco Station

Chicken Breast Marinated in Tequila and Lime, Beef
Marinated in Cumin and Chili, Marinated Peppers and
Onions, Soft Flour Tortillas, Shredded Cheese, House
Made Salsa, Sour Cream, Guacamole

\$14 per person *(Minimum 40 persons)*

Risotto Station

Made to Order Risotto, Fresh Parmesan and Butter
With Your choice of Sautéed Wild Mushrooms,
Asparagus, Baby Spinach, Butternut Squash Puree,
Prosciutto, Goat Cheese

\$13 per person *(Add shrimp \$3.00 per person)*



*Stations designed for maximum of two hours,
Chef's fee of \$75.00 per station is applicable.*

2020 CATERING MENUS

Nutrition Breaks

Breakfasts

Lunches

Dinners

Receptions

Beverages

Catering Information

RECEPTIONS

Cold Selections

Poached Shrimp with Classic Cocktail Sauce
\$36 /Dozen

Roma Tomato Bruschetta, Feta, Basil, Balsamic Glaze
\$25 /Dozen

Mini Lobster Roll, Bacon, Crispy Shallot, Lettuce
Tomato
\$46 /Dozen

Brie on Crostini with Sweet Onion Marmalade
\$26 /Dozen

Corn Fritter, Avocado Mousse, Feta, Salsa Fresca
\$29/Dozen

Smoked Salmon and Chive Pinwheels
\$29 /Dozen

Crostini of Chicken Rillettes, Caramelized Apple,
Danish Blue Cheese
\$26 /Dozen

Mushroom Pate, Caramelized Apple on Crostini
\$26 /Dozen

Beef Carpaccio with Shaved Parmesan and Balsamic
\$30/Dozen

Devilled Eggs with Truffle
\$28 /Dozen

Hot Selections

Spinach, Goat Cheese Arancini Ball, Roast Garlic and
Tomato Coulis
\$27 /Dozen

Greek Lamb Burger, Whipped Feta and Cucumber
\$32 /Dozen

Mini chicken Tikka Sliders, Tzatziki, Apricot Cilantro
\$32 /Dozen

Tempura Battered Shrimp with Tamarind Aioli
\$36 /Dozen

Oysters Kilpatrick, Tomato Concasse, Bacon, Worcester,
Balsamic
\$44 /Dozen

Phyllo Cup of Herb Cream Cheese and Cranberry Compote
\$26 /Dozen

Bacon Wrapped Scallop
\$36/Dozen

Swedish Meatballs, Caramelized Pineapple Gravy, Fresh Parsley
\$28 /Dozen

Double Stuffed Baby Potato with Spinach and Artichoke Dip
\$26 /Dozen

Chicken Wings with Spicy Dipping Sauce
\$23 /Dozen



2020 CATERING MENUS

Nutrition Breaks	Breakfasts	Lunches	Dinners	Receptions	Beverages	Catering Information
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BEVERAGES

Cash Bar/Host Bar

Spirits (1 oz.)	\$5.65
Premium Spirits (1 oz.)	\$6.52
Domestic Beer	\$5.65
Premium Beer	\$6.52
Local Craft Beer (473-500 ml)	\$8.26
Coolers	\$6.52
House Wine (5 oz. Glass)	\$6.09
Liqueurs (1 oz.)	\$6.52
Soft Drink and Juice	\$2.17

Cash bar is subject to applicable tax

Host bar is subject to 15% gratuity and applicable tax

Punches

Non-Alcoholic (Per 4 Litres)	\$65.00
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Cider

Red Rover	\$22.00
Fire, Spring and Summer (750 ml)	

WINE LIST

White Wines

House Wine

McGuigan Black Label Pinot Grigio, Australia	\$32
Santa Rita 120 Chardonnay, Chile	\$32
Mission Hill Chardonnay VQA, Canada	\$42
Lingfelder Bird Label Riesling, Germany	\$45
Masi Modello Pinot Grigio, Italy	\$36
Kim Crawford Sauvignon Blanc, New Zealand	\$52
Jost Tidal Bay, Canada	\$42
Tom Gore Chardonnay, USA	\$52
Mott's Landing Summer Solstice, NB*	\$36
Big Sky Sea Buckthorn Orchard Glow, NB*	\$32

All bottles are 750 ml



Red Wines

House Wine

McGuigan Black Label Shiraz, Australia	\$32
Two Oceans Cab Sauv/Merlot, South Africa	\$32
Mission Hill Pinot Noir VQA, Canada	\$46
Masi Modello Merlot, Italy	\$40
Los Moras Malbec, Argentina	\$36
Nottage Shiraz, Australia	\$38
Masi Ripasso Campofiorin, Italy	\$52
Tom Gore Cabernet Sauvignon, USA	\$52
Cono Sur Pinot Noir, Chile	\$36
Mott's Landing Sabrevois*	\$45

All bottles are 750 ml

Champagnes/Sparkling Wines

Freixenet Cordon Negro, Spain	\$39
Blu Giovello Prosecco, Italy	\$46
Veuve Cliquot Brut Champagne, France	\$105

**We may require 2 weeks' notice, as these products are not available for regular order through ANBL outlets.*

» Prices subject to change.
Subject to 15% gratuity and applicable tax

2020 CATERING MENUS

Nutrition Breaks

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CATERING INFORMATION

Menu Selection

Please submit your menu selection to the Catering Department at least three weeks in advance of the function date to ensure the availability of menu items. Specialty menus: the enclosed menus feature a selection of our most popular items. These are only suggestions and our Executive Chef would be delighted to arrange banquet menus to suit your particular requirements.

Guarantees

The Catering Office must be notified of the number of guests to be served 72 hours prior to the function. This number may be increased less than 72 hours prior to the function but may not be lowered. The Convenor will be billed for the guaranteed number or the number of guests served, whichever is greater. The hotel will provide service and seating for 5% over the guarantee.

Cancellations and Group Bookings

Cancellations of meeting rooms within 30 days of the function are subject to a cancellation fee of 50% of the contracted charges. Cancellations not received 48 hours prior to the function are subject to a cancellation fee of 100% of all anticipated charges. Suite and guest room accommodations for groups will be assessed 6 weeks prior to arrival and released 4 weeks out; unless rooming list or payment is guaranteed as contracted.

Labour Charge

Banquet function rooms will be provided on a complimentary basis if a banquet meal has been ordered. However, a \$50.00 charge will apply to a meal function of 25 guests or less. A charge of \$100.00 will be added to all bar setups requiring a bartender if there are sales of less than \$500.00. A \$75.00 labour charge will apply for glasses and ice setups in hospitality rooms and suites.

Beverages

ALCOHOLIC BEVERAGES: ALL ALCOHOLIC BEVERAGES, AS PER NB LIQUOR LAWS, AND ACCORDING TO LICENSING REGULATIONS, MUST BE PROVIDED BY THE HOTEL FOR ANY FUNCTION TAKING PLACE IN THE HOTEL. The laws permit service of liquor between the hours of 11:00 a.m. and 1:00 a.m. All entertainment must cease at 1:00 a.m. Alcoholic beverages, including donated liquor, cannot be brought into the function rooms from outside sources.

Food

Crowne Plaza Fredericton, in accordance with current city and provincial Health Department regulations, does not allow any food to be brought into the hotel function rooms or to leave as leftovers. Any specialty foods required may be ordered through the hotel. (Wedding cakes are the exception). All food and beverage charges are subject to 15% gratuity and applicable tax.

Credit Policy

Clients requesting credit must apply to our Credit Manager and must allow three weeks for processing and establishing credit. Payment on all accounts is net 30 days. A deposit is required at the time of booking for private parties and wedding receptions. 100% of the balance is due 48 hours prior to the function.

Liability

Crowne Plaza Fredericton reserves the right to inspect and to control all private functions. Liability for damage to the premises will be charged accordingly. Crowne Plaza Fredericton cannot assume responsibility for personal property and equipment brought into the banquet area.

Additional Charges

Re-Sound represents the performance rights of artists and record companies while SOCAN (Society of Composers, Authors and Music Publishers of Canada) does the same for composers and music publishers. Re-Sound and SOCAN are distinct organizations that represent different groups and as such, both are required to be charged for any event that has music.