



Conference
Services
Fredericton

2021-22 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
- Our culinary team is always happy to assist with your menu selections and it is our 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, 2022

[Breakfast & Morning Breaks](#)

[Luncheons](#)

[Afternoon Breaks](#)

[Dinners](#)

NEW BRUNSWICK BREAKFAST

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\$11.95

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

\$5.75

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

COUNTRY HARVEST

\$7.10

Maple Bacon Muffin
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

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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

\$13.75

Apple Orchard Swiss Chard Salad with a Cassis Liqueur Red Wine Vinegar
Chef Leanne's Award Winning Seafood Chowder
Buttermilk Biscuits with Butter
Individual Apple Crisp with Fresh Whipped Cream

NEW BRUNSWICK FAVOURITE SANDWICH

\$27.55

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

\$16.45

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 Pie with Candied Pumpkin Seeds and Cinnamon Whip Cream

LOBSTER MACARONI and CHEESE

\$19.75

Sweet and Salty Harvest Vegetable Salad
Lobster Macaroni and Cheese
Individual Blueberry Cobblers with Fresh Whipped Cream

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AFTERNOON BREAKS

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

GOURMET LOCAL CHEESES (min. 1 week notice needed)

\$6.85

A selection of savoury New Brunswick Cheeses served with Gourmet Crackers & Crostini

BAKED GOAT CHEESE WITH MAPLE APPLE COMPOTE

\$9.25

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

FLAVOURED HOUSEMADE POTATO CHIPS

\$4.50

Sea Salt, Maple Bacon & Mustard



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[Dinners](#)

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 & butter

CITRUS MAPLE CORIANDER GLAZED SALMON \$27.00

Butternut Squash Bisque
Citrus Maple Coriander Glazed Salmon
Roasted New Brunswick Potatoes & Glazed Root Vegetables
Blueberry Fruit Flan with Candied Lemon

SEAFOOD NEWBURG \$22.15

Kale & Roasted Beet Salad with New Brunswick Goat
Cheese & Maple Dressing
Seafood Newburg with Long Grain Rice
Honey Liqueur Rhubarb Crumble with
Fresh Cream

CHICKEN FRICASSEE \$24.60

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

EAST COAST BUFFET

Market Price

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

