CROWNE PLAZA®
AN IHG® HOTEL
FREDERICTON - LORD BEAVERBROOK
The Place to Meet
www.cpf Fredericton.com • 1.866.444.1946

2020 CATERING MENUS
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)*
## 2020 CATERING MENUS

### Nutrition Breaks

#### The Cookie Jar
- Assortment of Cookies
- 2% Milk and Chocolate Milk
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Herbal Tea

*(Based on two cookies per person)*

$7.00

#### Afternoon Tea with Lord Beaverbrook
- 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

$14.00

#### The Mrs. Dunster
- 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

$10.00

#### Build Your Own Parfait
- Vanilla Yogurt
- Dried Fruit
- Granola
- Fresh Fruit Salsa
- Chocolate Chips
- Honey
- Maple Syrup
- Assorted Muffins
- Freshly Brewed Coffee, Decaf, Tea and Herbal Tea

$11.00

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**Pricing is based on per person**

*Subject to 15% gratuity and applicable tax*
# 2020 CATERING MENUS

## NUTRITION BREAKS

### À La Carte Coffee Breaks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee/Tea (Per Person)</td>
<td>$2.95</td>
</tr>
<tr>
<td>Herbal Tea (Individual)</td>
<td>$2.95</td>
</tr>
<tr>
<td>Individual Juices (350 ml)</td>
<td>$2.95</td>
</tr>
<tr>
<td>Lemonade or Iced Tea (Pitcher)</td>
<td>$17.00</td>
</tr>
<tr>
<td>Soft Drinks (cans)</td>
<td>$2.95</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.95</td>
</tr>
<tr>
<td>Perrier</td>
<td>$3.25</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$2.95</td>
</tr>
<tr>
<td>Gatorade</td>
<td>$3.50</td>
</tr>
<tr>
<td>AMP</td>
<td>$5.00</td>
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</tbody>
</table>

### Breakfast Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Muffins</td>
<td>$2.90</td>
</tr>
<tr>
<td>Danish (Blueberry, Cherry)</td>
<td>$2.90</td>
</tr>
<tr>
<td>Assorted Tea Breads</td>
<td>$2.90</td>
</tr>
<tr>
<td>Banana, Lemon Poppyseed, and Cinnamon</td>
<td></td>
</tr>
<tr>
<td>Strudel (Raspberry, Apple)</td>
<td>$2.90</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$2.90</td>
</tr>
<tr>
<td>Croissants</td>
<td>$2.90</td>
</tr>
<tr>
<td>Bagel and Cream Cheese</td>
<td>$3.25</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$3.25</td>
</tr>
</tbody>
</table>

### Those Little Extras

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Yogurt</td>
<td>$2.75</td>
</tr>
<tr>
<td>Whole Fresh Fruit (per piece)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Cereal Bars</td>
<td>$2.50</td>
</tr>
<tr>
<td>Sliced Fresh Fruit with per person</td>
<td>$6.25</td>
</tr>
<tr>
<td>Creamy Vanilla Dip</td>
<td></td>
</tr>
<tr>
<td>Fresh Baked Cookies</td>
<td>$1.75</td>
</tr>
<tr>
<td>Small Sweets (2 pieces)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Vegetable/Dip per person</td>
<td>$4.00</td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$5.50</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cupcakes each</td>
<td>$2.80</td>
</tr>
<tr>
<td>Popcorn per person</td>
<td>$3.00</td>
</tr>
</tbody>
</table>
# 2020 CATERING MENUS

## BREAKFAST BUFFETS

### Continental ($14.00)
- **(Minimum 10 people)**
- Danish, Croissant, and Mini Strudels
- Assorted Preserves
- Fresh Fruit Mirror
- Assorted Yoghurts
- Chilled Juices
- Freshly Brewed Coffee and Tea Selection

### Smart Choice Continental ($13.00)
- **(Minimum 10 people)**
- Assorted Muffins
- Assorted Yoghurts
- Granola
- Fresh Fruit Salad
- Assorted Preserves
- Chilled Juices
- Freshly Brewed Coffee and Tea Selection

### Executive Continental ($16.00)
- **(Minimum 10 people)**
- Mini Muffins, Mini Croissants, and Mini Danish Bagels and Cream Cheese
- Assorted Preserves
- Fresh Fruit Platter
- Assorted Cereals and Milk
- Assorted Yoghurts
- Chilled Juices
- Freshly Brewed Coffee and Tea Selection

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### Beaverbrook Brunch ($26.00)
- **(Minimum 25 people)**
- 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 ($22.50)
- **(Minimum 25 people)**
- 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

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### The Breakfast Buffet ($19.00)
- **(Minimum 25 people)**
- 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 ($22.50)
- **(Minimum 25 people)**
- 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 Yoghurts
- Breakfast Pastries
- Toast with Preserves and Butter
- Assorted Cereals and Milk
- Chilled Juices
- Freshly Brewed Coffee and Tea Selection

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* (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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**Pricing is based on per person Subject to 15% gratuity and applicable tax**
## 2020 CATERING MENUS

<table>
<thead>
<tr>
<th>Nutrition Breaks</th>
<th>Breakfasts</th>
<th>Lunches</th>
<th>Dinners</th>
<th>Receptions</th>
<th>Beverages</th>
<th>Catering Information</th>
</tr>
</thead>
</table>

### SERVED BREAKFAST

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

**New Brunswick Style Breakfast**
- 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

**Eggs Benedict**
- Eggs Benedict
- Home Fries
- Chilled Juice
- Freshly Brewed Coffee and Tea Selection

*(Substitute Smoked Salmon Eggs Benedict for an extra $2 per person)*

**The Griddle**
- 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*

### Pricing
- Good Start: $14.00
- New Brunswick Style Breakfast: $20.00
- Eggs Benedict: $15.00
- The Griddle: $13.00

**Pricing is based on per person**

Subject to 15% gratuity and applicable tax.
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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2020 CATERING MENUS

LUNCHES

Served Lunch

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

Appetizers

<table>
<thead>
<tr>
<th>Soup of the Day</th>
<th>$7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Haddock Chowder</td>
<td>$8</td>
</tr>
<tr>
<td>Caesar Salad with Parmesan, Smoked Bacon and Focaccia Croutons</td>
<td>$8</td>
</tr>
<tr>
<td>Garden Salad of Baby Greens, Cucumber, Radish, Carrot, Cherry Tomato, Caramelized Shallot, Lemon Vinaigrette</td>
<td>$7</td>
</tr>
</tbody>
</table>

Entrées

Served with medley of seasonal vegetables and choice of potato.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Wrapped Breast of Chicken with BBQ Infused Demi</td>
<td>$27</td>
</tr>
<tr>
<td>Pan Seared Atlantic Salmon with Tarragon Butter and Crispy Capers</td>
<td>$27</td>
</tr>
<tr>
<td>6 oz. Striploin, Peppercorn Demi Cream, Confit Shallots</td>
<td>$29</td>
</tr>
</tbody>
</table>

Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sundried Tomato and Pine Nut Stuffed Portabella Mushroom, Smoked Cheddar, Roasted Root Vegetable, White Bean Ragout</td>
<td>$24</td>
</tr>
<tr>
<td>Panko Crusted Deep Fried Falafel, Roast Vegetable Tower, Tzatziki and Grilled Pita</td>
<td>$24</td>
</tr>
</tbody>
</table>

Dessert

(Choose one - Price included with entrée)

<table>
<thead>
<tr>
<th>Item</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Tarte Tatin, Nutmeg Whip Cream</td>
<td></td>
</tr>
<tr>
<td>Vegan Chocolate Mousse with Sea Salt and Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>Seasonal Shortcake</td>
<td></td>
</tr>
</tbody>
</table>

Pricing is based on per person
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# 2020 CATERING MENUS

## WORKING LUNCH #1

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Italiano</strong></td>
<td>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)</td>
<td>$27.00 (Minimum 20 people)</td>
</tr>
<tr>
<td><strong>Taste of the South</strong></td>
<td>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</td>
<td>$27.00 (Minimum 20 people)</td>
</tr>
<tr>
<td><strong>Tex Mex</strong></td>
<td>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</td>
<td>$27.00 (Minimum 20 people)</td>
</tr>
<tr>
<td><strong>Orient Express</strong></td>
<td>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</td>
<td>$27.00 (Minimum 20 people)</td>
</tr>
</tbody>
</table>

All lunches served with freshly brewed coffee and tea.

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

$27.00

**Crêpes**
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)

$27.00

**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.

Pricing is based on per person
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## 2020 CATERING MENUS

### Nutrition Breaks

### Breakfasts

### Lunches

### Dinners

### Receptions

### Beverages

### Catering Information

## WORKING LUNCH #3

<table>
<thead>
<tr>
<th>The New Brunswicker</th>
<th>$27.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 10 people)</td>
<td></td>
</tr>
<tr>
<td>Corn and Bacon Chowder</td>
<td></td>
</tr>
<tr>
<td>Mixed Baby Greens with Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>Meat Loaf with Tomato Glaze</td>
<td></td>
</tr>
<tr>
<td>or Fish Cakes with Green Tomato Chow Chow</td>
<td></td>
</tr>
<tr>
<td>(choose one)</td>
<td></td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td></td>
</tr>
<tr>
<td>Apple Crisp with Whipped Cream</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch to Go</th>
<th>$25.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudités with Dip</td>
<td></td>
</tr>
<tr>
<td>One Sandwich or Wrap Per Person -</td>
<td></td>
</tr>
<tr>
<td>Selection of Black Forest Ham, Deli Turkey,</td>
<td></td>
</tr>
<tr>
<td>Slow Roasted Beef, Tuna Salad and Swiss Cheese,</td>
<td></td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese and Crackers</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit and Two Cookies</td>
<td></td>
</tr>
<tr>
<td>Choice of Bottled Juice or Soft Drink</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch in India</th>
<th>$27.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Minimum 10 people)</td>
<td></td>
</tr>
<tr>
<td>Curried Cauliflower, Green Pea and Cashew Salad</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pakoras with Tamarind Sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Marsala (medium spice)</td>
<td></td>
</tr>
<tr>
<td>or Paneer Marsala (vegetarian) (choose one)</td>
<td></td>
</tr>
<tr>
<td>Basmati Rice</td>
<td></td>
</tr>
<tr>
<td>Warm Naan Bread</td>
<td></td>
</tr>
<tr>
<td>Mango Rice Pudding</td>
<td></td>
</tr>
</tbody>
</table>

All lunches served with freshly brewed coffee and tea.

> Pricing is based on per person

Subject to 15% gratuity and applicable tax
**2020 CATERING MENUS**

<table>
<thead>
<tr>
<th>Nutrition Breaks</th>
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<th>Catering Information</th>
</tr>
</thead>
</table>

**SERVED DINNERS**

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

Medley of Seasonal Vegetables and Choice of Starch

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

**Entrées**

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

**Desserts by Our Pastry Chef**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peanut Butter Cheesecake</td>
<td>Chocolate Bark</td>
<td>$9</td>
</tr>
<tr>
<td>Vegan Coconut Panna Cotta</td>
<td>Caramelized Pineapple</td>
<td>$9</td>
</tr>
<tr>
<td>White Chocolate Croissant Pudding</td>
<td>Dried Cranberries and Crème Anglais</td>
<td>$9</td>
</tr>
<tr>
<td>Chocolate Brownie</td>
<td>Salt Carmel and Vanilla Ice Cream</td>
<td>$9</td>
</tr>
<tr>
<td>Warm Gingerbread</td>
<td>Caramel Rum Sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Lemon Tart</td>
<td>Raspberry Coulis, Torched Meringue</td>
<td>$9</td>
</tr>
<tr>
<td>Vanilla Bavarian Cream</td>
<td>Raspberry Coulis, Shaved Chocolate</td>
<td>$9</td>
</tr>
<tr>
<td>Pudding Chomeur</td>
<td>New Brunswick Maple, Fresh Cream</td>
<td>$9</td>
</tr>
<tr>
<td>Vegan White Chocolate Pâté</td>
<td>Orange Sauce, Vegan Biscotti</td>
<td>$9</td>
</tr>
</tbody>
</table>

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

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

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

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)

- Crudité 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

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

Pricing is based on per person
Subject to 15% gratuity and 13% HST
RECEPTIONS

Trio of Salmon
Poached, Smoked and House Cured Salmon with Horseradish Mousseline, 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, Marinaded 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
2020 CATERING MENUS

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)

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).

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)

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)

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)

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.

Pricing is based on per person
Subject to 15% gratuity and applicable tax
2020 CATERING MENUS

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, Worchester, 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

Subject to 15% gratuity and applicable tax
2020 CATERING MENUS

BEVERAGES

Cash Bar/Host Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirits (1 oz.)</td>
<td>$5.65</td>
</tr>
<tr>
<td>Premium Spirits (1 oz.)</td>
<td>$6.52</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.65</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$6.52</td>
</tr>
<tr>
<td>Local Craft Beer (473-500 ml)</td>
<td>$8.26</td>
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<tr>
<td>Coolers</td>
<td>$6.52</td>
</tr>
<tr>
<td>House Wine (5 oz. Glass)</td>
<td>$6.09</td>
</tr>
<tr>
<td>Liqueurs (1 oz.)</td>
<td>$6.52</td>
</tr>
<tr>
<td>Soft Drink and Juice</td>
<td>$2.17</td>
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</table>

Cash bar is subject to applicable tax
Host bar is subject to 15% gratuity and applicable tax

Punches

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Alcoholic (Per 4 Litres)</td>
<td>$65.00</td>
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</tbody>
</table>

Cider

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Rover</td>
<td>$22.00</td>
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<tr>
<td>Fire, Spring and Summer (750 ml)</td>
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</table>

WINE LIST

White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>$32</td>
</tr>
<tr>
<td>McGuigan Black Label Pinot Grigio, Australia</td>
<td>$32</td>
</tr>
<tr>
<td>Santa Rita 120 Chardonnay, Chile</td>
<td>$32</td>
</tr>
<tr>
<td>Mission Hill Chardonnay VQA, Canada</td>
<td>$42</td>
</tr>
<tr>
<td>Lingenfelder Bird Label Riesling, Germany</td>
<td>$45</td>
</tr>
<tr>
<td>Masi Modello Pinot Grigio, Italy</td>
<td>$36</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc, New Zealand</td>
<td>$52</td>
</tr>
<tr>
<td>Jost Tidal Bay, Canada</td>
<td>$42</td>
</tr>
<tr>
<td>Tom Gore Chardonnay, USA</td>
<td>$52</td>
</tr>
<tr>
<td>Mott's Landing Summer Solstice, NB*</td>
<td>$36</td>
</tr>
<tr>
<td>Big Sky Sea Buckthorn Orchard Glow, NB*</td>
<td>$32</td>
</tr>
</tbody>
</table>

Red Wines

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

All bottles are 750 ml

Champagnes/Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freixenet Cordon Negro, Spain</td>
<td>$39</td>
</tr>
<tr>
<td>Blu Giovello Prosecco, Italy</td>
<td>$46</td>
</tr>
<tr>
<td>Veuve Clicquot Brut Champagne, France</td>
<td>$105</td>
</tr>
</tbody>
</table>

*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
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. Specially 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.