



CROWNE PLAZA®

— BY IHG —

Fredericton Lord Beaverbrook

CATERING MENU

CROWNE PLAZA LORD BEAVERBROOK HOTEL

CATERING AT CROWNE PLAZA

BREAKS



BREAKS

A LA CARTÉ ITEMS

- ▶ Individual Yogurt
\$3.95 each
- ▶ Individual Greek Yogurt
\$4.95 each
- ▶ Whole Fresh Fruit (per piece)
\$4.50 each
- ▶ Assorted Cereal Bars
\$3.95 each
- ▶ Sliced Fresh Fruit with Cream Cheese Dip
\$10.50 per person
- ▶ Fresh Baked Cookies
\$3.50 each
- ▶ Small Sweets
\$5.25 per person
- ▶ Vegetables with House Ranch Dip
\$10.50 per person
- ▶ Fruit Kabobs (2 per person)
\$9.95 per person
- ▶ Trail Mix
\$4.50 per person
- ▶ Popcorn
\$3.95 per person
- ▶ Individual Bags of Chips (40-gram bags)
\$3.75 each
- ▶ Coffee/Tea (Per Person, minimum of 5 people)
\$4.95
- ▶ Individual Juices
\$4.95
- ▶ Soft Drinks (Cans)
\$3.95 each
- ▶ Perrier (330 ml)
\$5.95 each
- ▶ Bottled Water
\$3.95 each
- ▶ Hot Chocolate
\$3.95 each



BREAKS

ANYTIME

THE BEAVERBROOK | \$ 12.95 per guest

- ▶ An Assortment of Muffins, Danish, and Strudels
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea

**Based on 2 pastries per person*

**May contain nuts*

THE POWER BREAK | \$ 13.95 per guest

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

**May contain nuts*

THE FRUIT MARKET | \$ 13.95 per guest

- ▶ Seasonal Basket of Whole Fruit
- ▶ Assorted Fruit Kabobs with Cream Cheese Dip
- ▶ Trail Mix and Dried Fruit
- *Trail Mix contains Nuts*
- ▶ Bottled Water
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea

THE HEALTHY STOP | \$ 13.95 per guest

- ▶ Hummus and Bruschetta with Grilled Pita
- ▶ Vegetable Crudites with House Ranch Dip
- ▶ Bottled Water
- ▶ Freshly Brewed Coffee, Tea, Herbal Tea, Decaffeinated Coffee

**Need Gluten-Free? Ask us about our Rice Chips*

CORPORATE LADDER | \$ 13.95 per guest

- ▶ Perrier and Bottled Water
- ▶ Vegetable Tray with House Ranch Dip
- ▶ Trail Mix
- *Trail Mix contains Nuts*
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea

CRUNCHY GRANOLA SWEET | \$ 13.95 per guest

- ▶ Build Your Own Trail Mix
- *Trail Mix contains Nuts*
- ▶ Sliced Fresh Fruit
- ▶ Granola Bars
- ▶ Individual Yogurt
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea

BREAKS

ANYTIME

THE BAKERY | \$ 13.95 per guest

- ▶ Assortment of Cookies
- ▶ Mini Assorted Doughnuts
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea

**based on 2 cookies and 1 doughnut per person*

BUILD YOUR OWN PARFAIT | \$ 14.95 per guest

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

AFTERNOON TEA WITH LORD BEAVERBOOK | \$ 19.95 per guest

- ▶ Cucumber Dill and Old-Fashioned Egg Salad Tea Sandwiches
- ▶ Savory Cheese Biscuits with Tomato Butter
- ▶ Chocolate Banana Bread
- ▶ Atlantic Canadian Butter Tarts
- ▶ Assorted Sweet and Squares
- ▶ Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Herbal Tea



BREAK

ENHANCEMENTS

FRESH BAKED MUFFINS | \$ 4.50 each

CINNAMON BUNS | \$ 4.50 each

ASSORTED DANISH | \$ 4.50 each

CROISSANTS | \$ 4.50 each

ASSORTED TEA BREAD | \$ 4.50 each

BAGEL AND CREAM CHEESE | \$ 4.95 each

- ▶ Banana
- ▶ Lemon Poppyseed
- ▶ Chocolate

ASSORTED MINI DOUGHNUTS | \$ 3.50 each

CHURROS WITH CHOCOLATE GANACHE | \$ 4.95 each



CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

PLATED

Minimum of 10 people



Good Start | \$ 26.95 per guest

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

Eggs Benedict | \$ 28.95 per guest

- ▶ Eggs Benedict
 - ▶ Home Fries
 - ▶ Chilled Juice
 - ▶ Freshly Brewed Coffee and Tea Selection
- *Substitute Smoked Salmon Eggs Benedict for an extra \$6 per person*



Overnight Oat and Antioxidant Bowl | \$ 25.95 per guest

- ▶ Oats, Coconut Milk, Craisins, Blue Berries
- ▶ Apricots and Cinnamon
- ▶ Chia Seeds and Hemp Hearts
- ▶ New Brunswick Maple Syrup
- ▶ Fresh Berries and Toasted Coconut
- ▶ Freshly Brewed Coffee and Tea Selection

BREAKFAST

CONTINENTAL

Minimum of 10 people

SMART CHOICE CONTINENTAL | \$ 20.95 per guest

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

EXECUTIVE CONTINENTAL | \$ 24.95 per guest

- ▶ Muffins, Croissants, and Danish
- ▶ Bagels and Cream Cheese
- ▶ Assorted Preserves
- ▶ Fresh Fruit Platter
- ▶ Assorted Cereal Bars
- ▶ Assorted Yogurts
- ▶ Chilled Juices
- ▶ Freshly Brewed Coffee and Tea Selection

SUBJECT TO 18% GRATUITY AND APPLICABLE TAXES





BREAKFAST

BUFFET

THE BREAKFAST BUFFET | \$ 26.95 per guest

Minimum of 10 people

- ▶ Scrambled Eggs
- ▶ Choice of Bacon or 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 | \$ 31.95 per guest

Minimum of 20 people

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

Substitute Scrambled Eggs for Traditional Eggs Benedict \$5.00, Smoked Salmon Eggs Benedict \$6.00, or Farm Fresh Vegetable and Sausage Frittata \$3.00 on either Breakfast Buffet, priced per person. Add Maple Baked Beans \$3.50 Per Person

BRUNCH

BUFFET

Minimum of 20 people
additional \$5.00 per person for groups of 15-19 persons

BEAVERBROOK BRUNCH | \$ 44.95 per guest

- ▶ 3 Seasonal Salads
- ▶ Fruit Platter with Creamy Cheese Dip
- ▶ Scrambled Eggs with Cheese and Scallions
- ▶ **Pick 2** from either Bacon or Sausage or Ham
- ▶ Hot Entrée – **Choose 1 entrée from our Executive Lunch Buffet Entrée Selections – page 14**
- ▶ Potato Hash
- ▶ Waffles and Accompaniments
- ▶ Breakfast Pastries, Toast with Preserves and Butter
- ▶ Chilled Juices
- ▶ Freshly Brewed Coffee and Tea Selections

Brunch Upgrades:

Carved Leg of Ham – \$9.95 per person

Prime Rib – \$15.95 per person



CATERING AT CROWNE PLAZA

LUNCH



LUNCH

PLATED

Minimum of 10 people

Minimum of 2 Courses

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

APPETIZERS

- ▶ Cream of Cauliflower Soup Topped with Roasted Cauliflower Florets and Chives **\$13.95**
- ▶ Atlantic Seafood Chowder **\$14.95**
- ▶ Marinated Romaine Caesar Salad with Parmesan, Maple Candied Bacon, Lemon and Garlic Fried Croutons **\$14.95**
- ▶ Garden Salad of Baby Greens, Arugula, Spinach Pickled Fennel, Cherry Tomato, Feta Cheese, Lemon Oregano Vinaigrette **\$13.95**

ENTRÉES

Served with a medley of seasonal vegetables and choice of potato (mashed or roasted fingerling)

- ▶ Goat Cheese and Spinach Stuffed Breast of Chicken with Pesto Infused Pan Jus **\$26.95**
- ▶ Pan Seared Atlantic Salmon with Béarnaise Sauce and Leek Hay **\$30.95**
- ▶ 6oz. Striploin, Madagascar Green Peppercorn Sauce, Crispy Onions, Herb Gremolata, Served Medium Rare **\$33.95**

VEGETARIAN & VEGAN ENTRÉES

- ▶ Vegan Aloo Gobi in a Mild Curry, Fig Chutney, Coconut Milk, Toasted Pistachios, Fresh Cilantro **\$21.95**
- ▶ Pan Seared Gnocchi, with Citrus Cream, Confit Carrot, Semi Dried Grape Tomato, Roast Café Mushroom, Broccolini and Shaved Parmesan **\$21.95**
- ▶ Vegan Grilled Vegetable Wellington: Stuffed Crisp Puff Pastry with Wild Mushroom Gravy, Salsa Verdi **\$23.95**

DESSERTS

- ▶ Lemon Meringue Tart, Raspberry Coulis **\$10.95**
- ▶ Double Chocolate Flourless Torte with Macerated Berries **\$13.95**
- ▶ Seasonal Shortcake **\$10.95**



LUNCH

BUFFET

*Minimum of 25 persons
additional \$5.00 per person for groups of 15-24 persons*

EXECUTIVE LUNCHEON BUFFET |

*Served with Freshly Baked Rolls and Butter, Medley of Seasonal Vegetables,
Choice of Chef's Starch (Choices of Mashed Potato, Rice Pilaf, Roasted Fingerling Potato), Coffee and Tea*

Soup & Salads |

- ▶ Garden Salad of Artisan Greens, Cucumber, Pickled Fennel, Cherry Tomato, Feta Cheese, and Lemon Oregano Dressing
- ▶ Broccoli Bacon Salad, Cheddar Cheese, Red Onion, Poppyseed Dressing
- ▶ Thai Coconut and Curry Carrot Soup

Entrée Selections | 1 entrée \$ 43.95 or 2 entrées \$53.95

- ▶ Wild Mushroom Ravioli, White Wine Cream, Wilted Greens, Maple Roasted Squash, and Parmesan Cheese
- ▶ Roasted Thyme and Garlic Chicken Au Jus
- ▶ Panfried Herb Crusted Haddock, Lemon Caper Butter, Roasted Red Pepper Relish
- ▶ Braised Beef Stroganoff with Gherkins and Sour Cream
- ▶ Rosemary and Black Pepper Crusted Grilled Pork Tenderloin, Pan Jus and Bacon Compote

Desserts |

- ▶ Sliced Fresh Fruit
- ▶ Assorted Pies and Cakes



WORKING LUNCH

BUFFETS

Minimum of 20 persons

All meals include Coffee and Tea selection

TASTE OF INDIA | \$34.95 per guest

- ▶ Warm Naan Bread with Raita
- ▶ Traditional Indian Mulligatawny Soup
- ▶ Butter Chicken
- ▶ Peas Pulao
- ▶ Aloo Gobi
- ▶ Seasonal Fruit Chaat

TEX MEX | \$ 34.95 per guest

- ▶ Nacho Chips with Salsa
- ▶ Chopped Mexican Bean Salad, Chipotle Ranch Dressing
- ▶ Dirty Rice, Sausage, Beans, Tomato and Peppers with Cajian Spices
- ▶ Sautéed Beef, Peppers and Onions or Sautéed Chicken Breast, Peppers and Onions

Choose one - For more than one choice,

please add \$5.00 per person

- ▶ Shredded Cheese, Soft Shells, Lettuce Cups, Guacamole, Shredded Lettuce
- ▶ Warm Churros and Dulce de Leche Whip Cream

TASTE OF THE SOUTH | \$ 34.95 per guest

- ▶ Jalapeno Cornbread Muffins
- ▶ Mustard and Pickle Potato Salad
- ▶ Southern Style Coleslaw
- ▶ Grilled Corn
- ▶ Mac and Cheese
- ▶ Pulled Pork in BBQ Sauce or Southern Fried Chicken & BBQ Sauce

Choose one - For more than one choice,

please add \$5.00 per person

- ▶ Peach Cobbler and Whipped Cream

TASTE OF ASIA | \$ 34.95 per guest

- ▶ Vegetarian Hot and Sour Soup
- ▶ Vegetarian Spring Rolls
- ▶ Vegetable Fried Rice
- ▶ Sweet and Sour Pork or Ginger Beef or Chicken Singapore Noodles

Choose one - For more than one choice,

please add \$5.00 per person

- ▶ Fortune Cookies, Sesame Honey Wontons



WORKING LUNCH

BUFFETS

Minimum of 20 persons
All meals include coffee and tea selection

MEDITERRANEAN MARKET LUNCH | \$34.95 per guest **THE CANADIAN | \$34.95 per guest**

- ▶ Hummus with Pita and Rice Crackers
- ▶ Greek Salad with Red Onions, Olives, Feta, Tomato, and Cucumber
- ▶ Lemon Herb Marinated Chicken
- ▶ Ratatouille
- ▶ Crisp Confit Potatoes
- ▶ Assorted Sweets and Squares

- ▶ Atlantic Haddock and Salmon Chowder
- ▶ Old Fashioned Pasta Salad
- ▶ House Shake and Bake Chicken Drumsticks with Maple BBQ Sauce
 - or Grilled Pork Loin with Apple Butter
 - or Red Wine Braised Beef Ragout with Mushrooms
- Choose one, for more than one choice, please add \$5.00 per person**
- ▶ Roasted Baby Red Potato Poutine, Squeaky Cheese and Brown Gravy
- ▶ Assorted Fruit Pies

THE ITALIANO | \$ 37.95 per guest

- ▶ Insalata Caprese, Ripe Tomatoes, Buffalo Mozzarella, Pesto, and Arugula
- ▶ Vegetable Antipasto with Grilled Baguette
- ▶ Chicken Parmesan on Herbed Linguine
 - or Eggplant Parmesan on Herbed Linguine
 - or Baked Lasagna Bolognese
 - or Grilled Vegetable Lasagna
- Choose one - For more than one choice, please add \$5.00 per person**
- ▶ Tiramisu

BOXED LUNCH TO GO | \$34.95 per guest

Minimum of 10 people

- ▶ Lays Potato Chips
- ▶ 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
- ▶ Two Assorted Cookies
- ▶ Choice of Bottled Juice or Soft Drink



DELI BUFFETS

Minimum of 10 people

All Deli Lunches Served with 2 Starters, 1 Dessert, and Freshly Brewed Coffee and Tea

STARTER SELECTION

Choose Two:

- ▶ Soup of the Day
- ▶ Vegetable Crudites and House Ranch Dip
- ▶ Market Greens with Seasonal Vegetables and House Dressing
- ▶ Traditional Greek Salad, Romaine, Fresh Tomato, Cucumber, Red Onion, Red Pepper, Olives, Feta Crumble
- ▶ Roasted Beets, Arugula, Goat Cheese, Pecans, Maple Dressing
- ▶ Caesar Salad, Crisp Romain, Parmesan Cheese, Bacon Bits, Garlic Croutons, Lemon
- ▶ Spinach, Bosc Pear, Cherry Tomato, Pickled Red Onion, Candied Walnut, Poppyseed Vinaigrette

****Additional soup or salad please add \$4.00 per person***

UPTOWN SANDWICHES | \$33.95 per guest

OR

OLD FASHIONED DELI SANDWICH | \$36.95 per guest

Artisan Wraps and Breads with the following fillings:

- ▶ Shaved Beef, Horseradish Aioli, Cheddar, Lettuce, Tomato
- ▶ Shaved Turkey, Pesto Mayo, Havarti, Bacon, Lettuce, Tomato
- ▶ Shaved Ham, Dijonnaise, Dill Pickle, Swiss Cheese, Lettuce
- ▶ Tuna Salad Wrap with Baby Greens
- ▶ Veggie Wrap with Falafel, Pickled Carrots, Cucumber, Lettuce, Tomato, Hummus

**1.25 sandwiches per person*

Artisan Wraps and Breads with the following fillings:

- ▶ 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
- ▶ Avocado, Arugula, Cucumber, Tomato, Red Onion, Havarti Cheese with Smoked Eggplant Dressing

**Deli meats for this lunch are non-processed*

**1.25 sandwiches per person*

DESSERT

Choose One:

- ▶ Fresh Fruit Display with Dark Chocolate Sauce
- ▶ Strawberry Dreaming Cake
- ▶ Assorted Sweets and Squares
- ▶ Seasonal Fresh Fruit Crisp
- ▶ Assorted Fresh Baked Cookies

CATERING AT CROWNE PLAZA

DINNER





DINNER

PLATED

Minimum of 10 people

Minimum of 2 Courses Required

Menu selections must be pre-ordered in advance

*All meals served with Rolls and Butter, Medley of Seasonal Vegetables and Choice of Starch
(Mashed Potato or Rice Pilaf or Roasted Fingerling Potato), Coffee and Tea*

STARTERS

- ▶ **Grilled Romain Heart Caesar Salad | \$15.95** per guest
Homemade Caesar Dressing, Shaved Parmesan
Garlic Croutons, Lemon Wedge
- ▶ **Salad of Baby Greens | \$14.95** per guest
Grilled Pear, Crumbled Feta Cheese, Candied Walnuts,
Pickled Shallots, White Wine Vinaigrette
- ▶ **Tomato Basil Ricotta Tart | \$14.95** per guest
Puffy Pastry, Cherry Tomato, Basil, Ricotta, Candied
Onions
- ▶ **Roasted Beet Salad | \$15.95** per guest
Roasted Beets, Arugula, Goat Cheese, Pecans, Maple
Dressing
- ▶ **Smoked Salmon Napoleon | \$18.95** per guest
Potato Chive Pancakes, Candied red Onion, Baby
Greens, Green Herb Aioli, Crispy Capers
- ▶ **Atlantic Seafood Chowder | \$16.95** per guest
House Smoked Salmon, Haddock, Mire Pox,
Velouté, Red Potato, Fresh Tarragon
- ▶ **Insalata Caprese | \$16.95** per guest
Sliced Ripe Tomatoes, Buffalo Mozzarella, Fresh
Basil, Sweet Balsamic, Pesto Oil
- ▶ **Smokey Fire Roasted Red Pepper and Tomato Bisque |
\$14.95** per guest
With Garlic Crouton and Avocado Crema

DINNER

PLATED

Minimum of 10 people

ENTRÉES

- ▶ **8oz. Grilled Striploin | \$41.95** per guest
Crispy Pickled Onion, Bourguignon Sauce
Cooked Medium Rare
- ▶ **7 oz Seared Beef Tenderloin | \$52.95** per guest
Horseradish Jus, Yorkshire Pudding
Cooked Medium Rare
- ▶ **Supreme Chicken | \$32.95** per guest
Apple and Brie Stuffed, Pesto Pan Jus
- ▶ **Smoked Paprika and Maple Glazed
Cauliflower Steak | \$29.95** per guest
Roasted Cauliflower, Chipotle Sweet Potato Puree,
Broccoli and Charred Onion Relish (Vegan)
- ▶ **Eggplant Parmesan | \$29.95** per guest
Parmesan Breaded Eggplant, Stewed Tomatoes,
Caponata, Buffalo Mozza, Tomato Coulis
- ▶ **Seared Atlantic Salmon | \$32.95** per guest
Sesame Crusted, Miso Squash Emulsion, Confit
Spring Onions
- ▶ **Herb Panko Crusted Haddock | \$32.95** per guest
Roasted Garlic Beurre Blanc, Tomato Caper Relish
- ▶ **Old Fashioned Turkey Dinner | \$32.95** per guest
Savory Stuffing, Sage Gravy, Cranberry Sauce
- ▶ **Bacon Wrapped Pork Tenderloin | \$32.95** per guest
Sour Cherry Demi Glaze
- ▶ **Vegan Grilled Vegetable Wellington | \$29.95** per guest
Stuffed Crisp Puff Pastry with Wild Mushroom
Gravy, Salsa Verde





DINNER

PLATED

Minimum of 10 people

DESSERTS

- ▶ **New York Cheesecake** | **\$13.95** per guest
Rhubarb Compote, Pecan Caramel Popcorn
- ▶ **Flourless Double Chocolate Cake** | **\$14.95** per guest
Macerated Berries, Candied Orange
- ▶ **Strawberry Shortcake** | **\$13.95** per guest
Sponge Cake, Strawberry Compote, Vanilla Cream, Fresh Mint
- ▶ **Sticky Toffee Pudding** | **\$14.95** per guest
Caramel Rum Sauce, Heavy Cream
- ▶ **Key Lime Pie** | **\$13.95** per guest
Raspberry Coulis, Torched Meringue
- ▶ **Cheesecake Brownie** | **\$14.95** per guest
Grand Marnier, Cherry Coulis, Chantilly Cream
- ▶ **Chocolate Raspberry Tart** | **\$13.95** per guest
Chocolate Ganache, Fresh Raspberries, and Raspberry Coulis (Vegan)
- ▶ **White Wine Poached Pear** | **\$13.95** per guest
Puff Pastry, Chocolate Ganache, Pistachio Crumble
**Vegan option available*

EXECUTIVE DINNER BUFFET

Minimum of 25 persons

additional \$5.00 per person for groups of 15-24 persons

*All Meals Served with Freshly Baked Rolls and Butter, Medley of Seasonal Vegetables,
Choice of Starch (Mashed Potato or Rice Pilaf or Roasted Fingerling Potato) Freshly Brewed Coffee and Tea*

STARTERS | CHOOSE THREE

- ▶ Seasonal Market Salad with House Dressing
- ▶ Roasted Baby Red Potato Caesar Salad
- ▶ Spinach Salad, Grilled Pear, Pickled Fennel, Cranberries, Goat Cheese Crumble, Ice Wine Vinaigrette
- ▶ Tomato, Mozzarella, Fresh Basil, Pesto, Candied Red Onions, Olive Oil
- ▶ Broccoli Bacon Salad, Cheddar Cheese, Red Onion, Poppyseed Dressing

DESSERTS |

- ▶ Assorted Fruit Pies
- ▶ Cheesecake
- ▶ Chocolate Delice Cake
- ▶ Seasonal Fruit Display with Dark Chocolate Sauce

ENTRÉES |

- ▶ Herb Rubbed Roast Rib Eye, Horseradish Jus
- ▶ Chicken Angelo, Mushrooms, Sun-dried Tomatoes, Artichokes, White Wine Cream
- ▶ Maple Glazed Roasted Atlantic Salmon with Sweet Corn Succotash
- ▶ Grilled Haddock, Vegetable Ratatouille, Salsa Verde
- ▶ Grilled Vegetable Wellington, Wilted Greens, Wild Mushroom Gravy
- ▶ Eggplant Parmesan, Caponata, Stewed Tomatoes, Tomato Basil Coulis
- ▶ Mustard Glazed Pork Loin, Dried Fruit Relish, Pan Juices

2 Entrées | \$59.95 per person

3 Entrées | \$69.95 per person

Executive Add: Chef Attended Carved Inside Round of Beef for \$15.50 per person

(50 people minimum)



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS



COLD SMOKED SALMON | \$ 18.95 per person

- ▶ Tarragon Crostini, Baby Greens, Crispy Capers, Pickled Red Onion, Tomato Jam

**20 people minimum*

SHRIMP PLATTER | \$ 14.95 per person

- ▶ Lemon Grass Poached Jumbo Shrimp with Grilled Pineapple Dipping Sauce, 5 pieces per person

**20 people minimum*

MEDITERRANEAN PLATTER | \$ 179.95

(Serves 30-40 persons)

- ▶ Hummus, Bruschetta and Tzatziki, Grilled Pita, Fresh Vegetables

FRESH CRUDITES | \$ 10.50 per person

- ▶ Assorted Raw Vegetables Served with House Ranch Dip

CHEESE DISPLAY | \$ 12.95 per person

- ▶ Imported and Domestic Cheese, Compote, Pickles, Crackers and Gluten Free Crackers, Garnished with Grapes and Berries

FRESH SLICED FRUIT | \$ 10.50 per person

- ▶ An assortment of Fresh Seasonal Fruits with Cream Cheese Dip

ASSORTED TEA SANDWICH PLATTER | \$ 269.95

(Serves 25-30 persons)

- ▶ Turkey, Ham, Tuna Salad, Savory Cucumber and Egg Salad. Served with a Pickle Tray

MEXICAN DIPS PLATTER | \$ 179.95

(Serves 30-40 persons)

- ▶ Lime Guacamole, House-made Salsa Fresca, Chipotle Spiked Black Bean Dip, Corn Tortilla Chips

PUFF PASTRY WRAPPED BAKED BRIE | \$ 249.95

(Serves 20 persons)

- ▶ Walnuts, Dried Fruit, House Jams, Warm Baguette

PETITE SWEET DISPLAY | \$ 179.95

(Serves 30 persons)

- ▶ An Assortment of Small Sweets and Squares

CHARCUTERIE BOARD | \$ 299.95

(Serves 30-40 persons)

- ▶ Prosciutto, Whipped Feta, Brie Cheese and Grilled Chorizo Sausage, Dill Pickles, Olives, Cucumber, Tomatoes. Flat Bread and Crostini's

RECEPTIONS

STATIONS

Minimum of 25 people. Stations designed for maximum of two hours.

Chef's fee of \$100.00 per station is applicable.

ROAST PRIME RIB OF BEEF | \$ 27.95 per person

Chef Attended

- ▶ Herb and Salt Crust, Horseradish, Dijon Mustard, Mustard Red Wine Sauce, Assorted Breads

MARITIME MUSSEL | \$ 24.95 per person

Chef Attended

- ▶ Steamed to order in your choice of Cider Tarragon, Chipotle Cream or Thai Coconut Curry, served with Garlic Crostini

TACO STATION | \$ 22.95 per person

- ▶ Soft Shelled Tacos, Tequila and Lime Pulled Chicken, Spiced Beef, Beans, Grilled Peppers and Onions, Shredded Cheese, Pico de Gallo, Lettuce, Sour Cream, Guacamole

**2 tacos per person*

PIEROGI STATION | \$ 19.95 per person

- ▶ Cheese and Potato Pierogies, Cajun Spice with a variety of Toppings: Diced Tomato, Chives, Sour Cream, Bacon, Jalapenos, Green Onion, Sauerkraut, Diced Pickles

POUTINE BAR | \$ 22.95 per person

- ▶ House-made French Fries and Sweet Potato Fries with a variety of Toppings: Brown Vegan Gravy, Cheese Curds, Bacon Bits, Green Onions

**2 poutine per person*

MINI SLIDER BAR | \$ 22.95 per person

- ▶ 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
- ▶ With Garnish of Lettuce, Tomato, Onion, Pickles

**2 sliders per person*

RISOTTO STATION | \$ 22.95 per person

Chef Attended

- ▶ Made to Order Risotto, Fresh Parmesan and Butter with your choice of Sauteed Wild Mushrooms, Asparagus, Baby Spinach, Butternut Squash Puree, Prosciutto, Goat Cheese

**Add shrimp \$8.00 per person*

SUBJECT TO 18% GRATUITY AND APPLICABLE TAXES



RECEPTIONS

Selections Available in Quantities of Three Dozen or More

COLD BITES

- ▶ Poached Shrimp with Classic Cocktail Sauce | **\$43.95/Dozen**
- ▶ Yellowfin Tuna Tartare, Wonton Cup, Avocado Crema | **\$43.95/Dozen**
- ▶ Grape Tomato Bruschetta, Feta, Basil, Balsamic Glaze | **\$32.95/Dozen**
- ▶ Prosciutto and Goat Cheese Pinwheel, Onion Marmalade, Crostini | **\$49.95/Dozen**
- ▶ Smoked Salmon Ceviche, Ponzu, Cucumber Round | **\$37.95/Dozen**
- ▶ Mini Tortilla Bowl, Salsa Fresca, Smokey Refried Bean, Avocado Mousse, (Vegan/Gluten Free) | **\$31.95/Dozen**
- ▶ Beef Carpaccio with Shaved Parmesan and Balsamic | **\$37.95/Dozen**
- ▶ Devilled Eggs with Truffle | **\$33.95/Dozen**
- ▶ Orange, Cranberry and Brie Crostini | **\$33.95/Dozen**
- ▶ Chickpea Falafel, Pickled Turnip, Tzatziki | **\$31.95/Dozen**

HOT BITES

- ▶ Mini Wild Mushroom Tart, Fresh Herbs, Goat Cheese Crumble | **\$35.95/Dozen**
- ▶ Medjool Date Stuffed with Chorizo and Wrapped in Smoked Bacon | **\$33.95/Dozen**
- ▶ Buttermilk Chicken Sliders, Hot Honey, Bread and Butter Pickles | **\$51.95/Dozen**
- ▶ Coconut and Panko Battered Shrimp with Tamarind Dip | **\$43.95/Dozen**
- ▶ Kentucky Fried Cauliflower with Bang Bang Sauce | **\$33.95/Dozen**
- ▶ Vegetarian Chinese Spiced Crispy Spring Rolls, Sesame Dipping Sauce | **\$31.95/Dozen**
- ▶ Smoked Bacon Wrapped Scallops with Fresh Lemon | **\$45.95/Dozen**
- ▶ Tandoori Chicken Satay with Raita Dip | **\$36.95/Dozen**
- ▶ Double Stuffed Baby Potato with Spinach and Artichoke Dip | **\$31.95/Dozen**
- ▶ 6 Hour Brined Chicken Wings with Spicy Dipping Sauce | **\$34.95/Dozen**



CATERING AT CROWNE PLAZA

BEVERAGE





BEVERAGE

CASH/HOST BAR

Cash Bar is subject to applicable tax

Host Bar is subject to 18% gratuity and applicable tax

- ▶ Spirits (1 oz.) **\$7.82**
- ▶ Premium Spirits (1 oz.) **\$8.69**
- ▶ Domestic Beer (355 ml) **\$7.82**
- ▶ Premium Beer (355 ml) **\$8.69**
- ▶ Local Craft Beer (473-500 ml) **\$12.17**
- ▶ Coolers/Cider **\$8.69**
- ▶ House Wine (5 oz. Glass) **\$8.69**
- ▶ Scotch (1 oz.) **\$12.17**
- ▶ Soft Drink and Juice **\$3.48**

PUNCHES

- ▶ Non-Alcoholic (Per 5 Liters) Stationed **\$90**
- ▶ Non-Alcoholic (Per 5 Liters) Passed **\$135**



BEVERAGE

WINE LIST

WHITE WINE – BY THE BOTTLE

- ▶ Two Oceans Pino Grigio, South Africa **\$39**
- ▶ Bend in the River Riesling, Germany **\$48**
- ▶ Masi Modello Pino Grigio, Italy **\$55**
- ▶ Villa Lorane Saumur Cabernet Rose, France **\$54**
- ▶ La Sablette Muscadet, France **\$58**
- ▶ Kim Crawford Sauvignon Blanc, New Zealand **\$68**
- ▶ J Moreau & Fils Chablis, France **\$98**

**All bottles are 750 ml*

RED WINE – BY THE BOTTLE

- ▶ Two Oceans Cab Sauv/Merlot, South Africa **\$39**
- ▶ Los Moras Malbec, Argentina **\$53**
- ▶ Masi Modello Merlot, Italy **\$55**
- ▶ Nugan Estate Second Pass Shiraz, Australia **\$60**
- ▶ Campo Viejo Reserva Rioja, Spain **\$66**
- ▶ Les Jamelles Pinot Noir VQA, France **\$62**
- ▶ Masi Ripasso Campofiorin, Italy **\$74**
- ▶ Batasioli Barolo DOCG, Italy **\$108**

**All bottles are 750 ml*

CHAMPAGNE/SPARKLING WINES

- ▶ Freixenet Cordon Negro, Spain **\$58**
- ▶ Ruffino Prosecco, Italy **\$64**
- ▶ Veuve Cliquot Brut Champagne, France **\$225**

CATERING AT CROWNE PLAZA

CATERING INFORMATION

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

CANCELLATION AND GROUP BOOKINGS

Cancellation 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 or contracted.

LABOUR CHARGE

A \$100.00 labour charge will apply for glasses and ice set-ups in hospitality rooms and suites. A charge of \$50.00 per hour (minimum 3 hours) will apply to all bar set-ups requiring a bartender, if bar sales are less than \$600.00. Dance floor set-up fee varies from \$200-\$300 depending on the size required.

BEVERAGES

ALCOHOLIC BEVERAGES: ALL ALCOHOLIC BEVERAGES, AS PER NB LIQUOR LAWS, AND ACCORDING TO LICENSING REGULATIONS, MUST BE SUPPLIED BY THE HOTEL FOR ANY FUNCTION TAKING PLACE IN THE HOTEL. The laws permit service of liquor between the hours of 9:00a.m. and 1:00a.m. All entertainment must cease at 1:00a.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 18% 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 72 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.