

Welcome to your catering experience @ Casino NB

Breakfast
Refreshment Breaks
Refreshment Break – Add-ons
Lunch
Dinner – Plated Dinner
Dinner – Buffet Dinner
Hors' D'oeuvres
Hors' D'oeuvres Add-ons

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BREAKFAST BUFFETS

CONTINENTAL	Assorted Chilled Fruit Juices, Low Fat Yogurt, Sliced Fresh Fruit, House made Granola with Skim Milk, Multigrain Bagels with Margarine and Assorted Jams, Coffee, Tea and Milk	\$13.95
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TRADITIONAL	Assorted Chilled Fruit Juices, Scrambled Farm Fresh Eggs, Bacon and Sausages, Potato Home Fries, Fresh Baked Croissants with Assorted Jams, Sliced Fresh Fruit Platter, Coffee, Tea and Milk	\$13.95
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PREMIUM BUFFET

CLASSIC BENEDICT	Assorted Chilled Fruit Juices, Chilled Fresh Fruit Salad, Classic Eggs Benedict with Hollandaise and Canadian Pea meal Bacon, Potato Home Fries and Grilled Tomatoes Coffee, Tea and Milk	\$16.95
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PLATED BREAKFAST

TRADITIONAL	Two Scrambled Eggs, Bacon or Grilled Sausage, Home-style Potatoes, Toast, Juice, Coffee or Tea	\$11.95
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PREMIUM BREAKFAST

EGGS BENJAMIN	Two Eggs, Smoked Salmon on an English muffin with Hollandaise Sauce Home-style Potatoes, Juice, Coffee or Tea	\$16.95
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Prices subject to change within 90-days notice | All prices subject to applicable taxes and 15% gratuities | Ingredient inquiries welcome | Dietary alternatives available

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REFRESHMENT BREAK SELECTIONS

THE BAKER'S BASKET	Fresh Baked Breakfast Pastries, Muffins & Bagels (2 per person), Sliced Fresh Fruit Platter, Assorted Jams, Butter & Cream Cheese, Coffee, Tea and Herbal Teas	\$9.95
THE HIGHLANDER	Oatcakes and Scones served with Butter and Fruit Preserves, Gingerbread and Molasses Cookies, Sliced Fresh Fruit Platter, Coffee, Tea and Herbal Teas	\$10.95
THE COOKIE JAR	Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut Cookies Sliced Fresh Fruit Platter, Coffee, Tea and Herbal Teas	\$7.95
CHOCOLATE BREAK	Chocolate Biscotti, White and Dark Chocolate Chip Cookies, Chocolate Truffle Brownies Assortment of Chocolate Candies, Coffee, Tea and Herbal Teas	\$12.95

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REFRESHMENT ADD-ONS

Food Items

Whole Fruit	\$1.95
Vegetable Crudités (with fresh garden dip)	\$3.95
Domestic Cheese with Fruit & Crackers	\$5.95
Pita Triangles with Hummus and Veggie Sticks	\$3.95
Baskets of Chips and Pretzels (per basket)	\$5.95

Beverages

Coffee and Tea (per person per break)	\$2.75
Bottled Juice	\$3.50
Bottled Water	\$2.50
Perrier Water	\$5.00
Assorted Soft Drinks	\$2.75

LUNCH BUFFETS

HOMEMADE SOUP & SANDWICHES	Fresh Soup Made Daily Garden Salad with Assorted Dressings A Selection of Meat and Vegetarian Home-style Sandwiches on Assorted Kaiser, Pita, Focaccia, Bagel, Grain and Baguette Breads Cookies and Squares, Coffee, Tea and Herbal Teas	\$15.95
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MARITIME LUNCH BUFFET	Seafood Chowder Selection of Pickled Condiments Barbecued Chicken on Stone Ground Bread Atlantic Smoked Salmon Wraps with Fried Onions, Lettuce Greens & Herb Mayonnaise Fresh Crab Salad Roll with Cucumber and Tomato Oat Cakes and Molasses Cookies, Coffee, Tea and Herbal Teas	\$19.95
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ITALIAN BUFFET	Caesar Salad with Herb Croutons, Parmesan Cheese and Bacon Bits Garlic Cheese Bread Cheese Tortellini (Grilled Vegetables and Roasted Pepper Pesto) Penne Bolognese with Hot Italian Sausage and Plum Tomato Sauce Belgian Chocolate Mousse with Biscotti Cookies, Coffee, Tea and Herbal Teas	\$18.95
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PLATED DINNERS

\$38.95 per person

Please choose one from each of the following categories and then choose your entrée

APPETIZERS

Smoked Atlantic Salmon Cheesecake, Red Onion Marmalade and Olive Oil Crostini
Warm Acadian Spiced Tourtiere with Three Bean Ragout and Green Tomato Chow,
Snow Crab Cake, Shaved Cucumber, Grainy Mustard Vinaigrette
Pan Seared Sea-Scallop with Pancetta and White Balsamic Reduction

SOUP OR SALAD

Wild Mushroom Soup with Brie Crouton and Brandy Cream
Roma Tomato and Fennel Bisque with Grilled Shrimp
Roasted Butternut Squash & Maple Soup

Tossed Salad of Greens with Grilled Red Pepper, Feta and Herb Vinaigrette
Traditional Caesar Salad with Herb Croutons, Smoked Bacon Bits and Shaved Parmesan
Baby Spinach Salad with Fresh Berries, Danish Blue Cheese, Candied Almonds
and Jackson Trigg's White Wine Dijon Dressing

DESSERT

New York Cheesecake with Fresh Berry Sauce
Apple Tart with Cinnamon Crème Anglaise
Belgian Chocolate Torte with Espresso Sauce
Triple Berry Mousse with Chocolate Sauce

PLATED DINNERS (cont'd)

\$38.95 per person

Please choose your entrée

Seared Chicken Breast Supreme on a Bed of Sautéed Mushrooms.
 Served with Oven Roasted Potatoes and Cognac Cream Sauce.

Supreme of Chicken Stuffed with Herbs and Camembert Cheese.
 Served with Double Smoked Bacon Hash and Spinach Cream.

Grilled Medallions of Pork Tenderloin with Fried Green Apples,
 Sage Potato Cake and Roasted Tomato Provencal.

ENTREES

Roasted Beef Strip loin, English Cut with Caramelized Onions, Blue Cheese
 Duchess Potatoes and Port Reduction.

Prime Rib of Beef with Roasted Garlic & Cheddar Pave, Sautéed Wild Mushrooms, & Red Wine Jus.

Maple Glazed Atlantic Salmon with Parsnip & Potato Rosti, Batonnette of Vegetables and Harissa Butter.

Baked Haddock and Tiger Shrimp with Citrus Scented Basmati Rice and Sambuca Beurre Blanc.

Herb Crusted Rack of Lamb with Sweet Potato Medallions, Roasted Vegetable Medley
 and Reduced Cabernet Infused Jus.

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DINNER BUFFET SELECTIONS

\$34.95 per person

START WITH

Freshly Baked Rolls & Breads with Creamery Butter
 Soup Made Fresh Daily
 Tossed Field Greens with Three Dressings
 Asian Noodle Salad with Baby Cold water Shrimp
 Marinated Vegetable Salad with Herbs and Olive Oil
 Red Skinned Potato Salad

THEN ENJOY

Platter of Smoked Atlantic salmon with Shaved Onion, Capers, Cream Cheese & Rye Bread
Deli Meats With Condiments and Pickled Vegetables
Fresh Island Mussels Steamed in White Wine, Garlic, and Tomato Concasse

ENTREES

*Served with Rice Pilaf,
 Roasted Potatoes and
 Seasonal Vegetables*

Choose 2 Selections
 Pan Fried Atlantic Salmon with Sautéed Mushrooms
 Chicken with Chasseur Sauce
 Slow Roast Pork Loin with Apricot Chutney
 Maritime Seafood Casserole
 Haddock with Lobster Tarragon Sauce
 Roast Leg of Lamb with Peppercorn Pesto
 Beef Stroganoff with Sliced Gherkins and Sour Cream

Carved Item (Choose 1 Selection)
 Slow Roasted Prime Rib of Beef au Jus
 Garlic Rubbed Leg of Lamb
 Maple Basted Smoked Leg of Ham
 Mustard & Herb Roasted Pork loin
 Baron of Beef with Horseradish Jus

FINISHING TOUCH

Our Decadent Dessert Buffet
 Coffee and Tea

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SPECIAL BUFFET DINNER

**EAST COAST
 LOBSTER BOIL AND
 BARBECUE**

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- Seafood Chowder, Fresh Bread and Rolls with Butter
 - Red Skin Potato Salad , Home Made Coleslaw, Garden Green Salad and Traditional Caesar Dressings and Condiments
 - Chilled Peel & Eat Shrimp with Lemon and Cocktail Sauce
 - Pasta Salad with Roasted Peppers, Olives & Feta
 - Sliced Assorted Deli Meats with Pickles, Olives and Onions
 - Boiled Atlantic Clams with Drawn Butter
 - Steamed Blue Mussels with White Wine and Garlic
 - Fresh Seasonal Vegetables and Roasted potatoes with Sour Cream, Green Onions and Bacon Bits
 - Boiled Corn on the Cob
 - 1.5 lb Boiled Atlantic Lobster with Drawn Butter (one per person)
 - Roasted Atlantic Salmon Fillet on Cedar Planks
 - Dessert Buffet , Coffee and Tea Selections
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\$89.95

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COLD & HOT HORS D'OEUVRES \$26 per Dozen

Minimum 3 dozen per item ordered
Priced per dozen

COLD

Spiced Tomato Relish on English Cucumber

Barbecued Chicken with Apple Relish

Asparagus Wrapped in Old Fashion Ham and Oka Cheese

Smoked Salmon and Cream Cheese on Rye

Grilled Shrimp with Cocktail Sauce

Seared Beef on Multigrain Bread with Horseradish Mayonnaise

HOT

Quiche Lorraine

Spanakopita

Salt & Pepper Chicken Wings with Chili Lime Sauce

Bacon Wrapped Scallops

Warm Wild Mushroom & Chevre Tart with Tarragon

Oven Roasted Meatballs with Barbecue Sauce

ADD-ONS Priced Per Person

Tray of Vegetable Crudités with Roasted Pepper Dip	\$3.95
Domestic Cheese Platter with Grapes and Crackers	\$5.95
Imported Cheese Platter with Grapes and Premium Crackers	\$9.95
Fresh Fruit Medley Tray with an Array of Seasonal Selections	\$8.95
Smoked Atlantic Salmon with Cream Cheese, Rye Bread, Red Onion and Capers	\$10.95
Chilled Poached Shrimp with Cocktail Sauce	\$12.95
Steamed Mussels Cooked in Moosehead Ale	\$7.95

CHEF`S STATIONS Priced Per Person

Hip of Beef with Fresh Rolls & Condiments (Minimum 120 Guests)	\$11.95
Carved Herb Crusted Strip loin	\$19.95
Shrimp Galliano Flambé Station	\$14.95
Scallop Pernod Flambé Station	\$14.95
Pasta Station	\$9.95
Decadent Dessert Bar	\$9.95

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