



2023

# MENUS



ST. JOHN'S  
CONVENTION  
CENTRE





# HIGH TEA

*An Eye-Catching Three-Tier Selection of Scones, Savories, Canapés & Sweets*

*Minimum 50ppl. Maximum 100ppl.*

*60 pp*

Coffee/Tea & Juice

Scones with Cream and Berry Preserve ●

Mini Pastries ●

Mini Muffins ●

Bocconcini Tomato Tart ●

Smoked Salmon & Feta Cheese Tart

Confit Duck Wrap

Salt Beef Canape

Petit Fours

Fruit Tarts ●

Custard Tart ●

Sliced Fresh Fruit

*Subject to 15% HST, Sugar Sweetened Beverage Tax, and 10% Service Charge.  
Prices and availability subject to change.*

● Vegetarian ● Gluten-Free ● Vegan



# BREAKFAST

## CONTINENTAL ●

22 pp

Coffee/Tea  
Fresh Baked Pastries  
Assorted Muffins  
Whole Fruit Selection  
Apple & Orange Juice

## DELUXE CONTINENTAL

29 pp

Coffee/Tea  
Fresh Baked Pastries ●  
Toast & Preserves ●  
Breakfast Croissant Sandwiches  
Assorted Muffins ●  
Whole Fruit  
Mini Assorted Cereals & Milk ●  
Apple & Orange Juice

## CLASSIC BUFFET

30 pp

Coffee/Tea  
Toast & Preserves ●  
Fruit Salad ●  
Scrambled Eggs  
Bacon, Sausage & Ham  
Home Fries ●  
Apple & Orange Juice

## LOADED BUFFET

38 pp

Coffee/Tea  
Toast & Preserves ●  
Tea Biscuits ●  
Fresh Sliced Fruit ●  
Yogurt Pots ● ●  
Scrambled Eggs ●  
Bacon, Sausage & Ham  
Potato Hash with Sautéed Vegetables ●  
French Toast with Maple Syrup  
Baked Beans ● ●  
Apple & Orange Juice

## EXTRAS

Add Yogurt Bar 7 pp ●  
Add Belgium Waffle Bar 7 pp  
Add Brie and Chive Scrambled Eggs 6 pp ●  
Add Chef Attended Omelet Station 10.5 pp ●

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# BREAKS

## JUMP-START ●

14 pp

Coffee/Tea

Assorted Pastries

Whole Fruit Selection

## ENERGY BOOST ●

18 pp

Coffee/Tea

Yogurt Pots

Fruit Salad

Crudité Cups

## RECHARGE ●

17 pp

Coffee/Tea

Assorted Bite Sized Squares

Assorted Muffins

Whole Fruit

## BEVERAGES

Coffee/Tea 4.75 pp

Hot Chocolate 4 pp

Aquafina Water 4 per bottle

Montpellier Sparkling Water 7 per can

Dole Apple or Orange Juice 7 per bottle

Pepsi Brand Soft Drinks 4 per can

## EXTRAS

Fresh Baked Muffins 40 per doz

Fresh Baked Pastries 65 per doz

Hardboiled Eggs oz 16 per doz ●

Yogurt Parfaits 75 per doz

Yogurt Fruit Cups 28 per doz ●

Breakfast Loaf 30 per 12 slices

Whole Fruit 5 per piece

Fruit Salad 7 pp

Fresh Sliced Fruit 8.5 pp

Plain Scones & Preserves 30 per doz

Raisin Tea Biscuits 30 per doz

Fresh Baked Cookies 28 per doz

Assorted Bags of Chips 3 ea ●

Assorted Chocolate Bars/Granola Bars 4 ea

Assorted Bite Sized Squares 40 per doz

Beignets with Berry Sauce 45 per doz

Giant Pretzel with Queso Cheese Sauce 65 per doz

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# LUNCH

## BUILD YOUR OWN SANDWICHES

34 pp (min 20 ppl)

Coffee/Tea

Assorted Breads ●

Deli Meats & Condiments

Sliced Cheeses

Crudité & Pickle Platter ●

Cookies

## SOUP, SALAD & SANDWICH

36 pp (min 20 ppl)

Coffee/Tea

Season Inspired Soup

Garden Salad with Balsamic Dressing ● ●

Assorted Sandwich Platter (Ham, Tuna,  
Roast Vegetable Wrap & Egg Salad)

Squares & Tarts ●

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## BISTRO BUFFET

50 pp (min 50 ppl)

Coffee/Tea

Rolls & Butter

Garden Salad with Balsamic Dressing

Crudité & Pickle Platter

Roast Potato ●

Seasonal Vegetables

Spinach & Cheese Cannelloni ●

Choice of One: Beef Jardinière, Pork Ragu,

Roast Chicken Leg or Catch of the Day ●

Fresh Sliced Fruit

Assorted Bite Sized Cakes & Squares ●

## EXTRAS

Add Chef's Choice Salad 3 pp

Add Salad Bar 6 pp

Add Fruit Salad 7 pp

Add Fresh Sliced Fruit 8.5 pp

Add Ham Carving Station 10 pp

Add Roast Pork Carving Station 12 pp

Add Roast Beef Carving Station 15 pp

Add Prime Rib Carving Station 25 pp

Upgrade Cake Selection 4 pp

Add Gluten Free Bread 2 per Sandwich



# PLATED MEALS

Choose courses from the menus below to build a complete meal.  
One meal type per group. Include a second main option for a fee.  
*Includes Coffee/Tea, Rolls & Butter.*

## STARTER

Garden Salad with Balsamic Dressing 8pp ● ●  
Seasonal Greens, Carrot, Cucumber & Tomato

Caesar Salad 8 pp  
Romaine Lettuce, Caesar Dressing, House-made Croutons, Shaved Parmesan, Bacon\* & Lemon Garnish

\*Substitute Bacon with Ancho and Garlic Infused Corn ●

Chef's Soup of the Day 8 pp ●  
Chef Micheys' House-Made Puréed Soup of the Day

Beet and Goat Cheese Salad 11 pp ● ●  
Marinated Beets and Fresh Goat Cheese Nestled on Fresh Greens, Topped with Roasted Pumpkin Seed and Drizzled with House-made Lemon & Horseradish Dressing

Italian Sausage Minestrone 11 pp  
A Hearty Mixture of Sautéed Italian Sausage, Local Vegetables & Pasta in a Mild Tomato Chili & Fennel Broth

Local Seafood Chowder 11 pp  
A Locally Inspired Rich and Creamy Chowder Loaded with Potato, Fish & Seafood

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## MAIN

*Includes Sides*

Roast Chicken Breast 32 pp ●  
A 6oz Rosemary & Garlic Infused Chicken Breast Paired with Newfoundland Summer Savory Sauce

Seared Pork Loin 30 pp ●  
A Tender and Juicy 6oz Pork Loin Roast with Garlic & Thyme Jus Lié Pan Sauce

Fish & Chips 32 pp  
Two 3oz House Battered Cod Pieces with Coleslaw, Tartar Sauce & Lemon Wedge. (Does not include sides)

Top Sirloin Steak 40 pp ●  
A Naturally Lean Mouthwatering 6oz Pan-Seared Miso and Black Pepper Marinated Top Sirloin with Red Wine & Honey Sauce

Roasted Squash Medallion 30 pp ● ●  
Herb-Infused and Slow-Roasted with Red Pepper Sauce

## SIDES

Roasted Potatoes, Mashed Potato, Rice Pilaf or Steamed Baby Potatoes. Choose one.

Bean Medley, Seasonal Vegetables, Root Vegetables, or Glazed Carrots. Choose one.

## EXTRAS ●

Shrimp Skewer 14/3pc

Bacon Wrapped Scallops 14/3pc

## DESSERT

Lemon Pucker Up Cake 12 pp  
Three Layers of Vanilla Sponge Cake with Lemon Cream Cheese Mousse

Fruits of the Forest Flan 12 pp  
Chefs' Custard Cake Topped with Bush Berry Compote and Meringue

New York Cheesecake 12 pp  
Traditional New York Cheesecake with Wild Berry Coulis



# RECEPTION

## COLD HOR D'OEUVRES

Priced per dozen

Cucumber Hummus Bites 40 ● ●  
Fresh Cucumber Cups Stuffed with  
Hummus & Topped with Roasted Chickpea

Tapenade Crostini 40 ●  
Artisan House-made Crostini Topped with  
Romanian Tapenade Spread

Bocconcini Bruschetta Tartlet 50 ●  
Savory Tartlet Filled with Bocconcini,  
Mozzarella, Garnished with Tomato & Basil  
Concasse

Muffuletta Bites 48 ●  
New Orleans Ham, Olive & Cheese Skewer

Salt Beef Crostini 60  
Traditional Newfoundland Braised Salt Beef  
Crostini with Mustard Pickle Caviar

Shanghai Duck 60  
Asian Confit Duck with Traditional Salted  
Egg Yolk

Chicken Pâté 60  
House-made Chicken Liver Pâté Rosettes  
on Petit Pain

Salmon Florette 50  
Smoked Salmon and Cream Cheese with  
Crispy Caper

Shrimp Cocktail Cup 60 ●  
Shrimp Stuffed Cucumber Cups with  
Cocktail Sauce, Dill & Lemon Zest

## HOT HOR D'OEUVRES

Priced per dozen

Spanakopita 50 ●  
Spinach & Feta filled Greek Pastry

Mushroom Caps 50 ●  
Pane Mushrooms

Kung Pao Cauliflower Bites 50 ● ●  
Steamed Cauliflower Florets Tossed in  
Sichuan Sweet Chili Sauce

Vegetable Spring Rolls 50 ●  
Asian-style Minced Vegetables Rolled in  
Thin Crispy Pastry

Fish Cakes 50  
A Mixture of Flaked White Fish, and Grated  
Potato, Delightfully Crispy Outside, and  
Tender and Flaky Inside

Bacon Wrapped Scallops 60 ●  
The Perfect Mixture of Salty, Smokey and  
Sweet Scallop

Coconut Shrimp 60  
Crunchy Coconut Curry Breaded Shrimp

BBQ Chicken Wings 55  
Super Crispy Coated Wings Glazed with  
Smokey BBQ

Cheeseburger Meatball Panino 55  
Mini Italian Meatball Slider with Cheese and  
Tomato Chili Relish

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# RECEPTION

## COLD MARCHÉ STATION

Priced pp. Minimum 20 ppl per selection.

### Charcuterie Board (2oz pp) 20

Artfully arranged Cured Meats, Artisan Breads, Pickles, and Olives

### Cheese Board (2oz pp) 19

A Premium Selection of Cheese and Crackers Served with the Chefs' Choice of Chutney, Garnished with Fruit

### Rustic Bread Display 18

Pretzels and Artisan Breads, Accompanied by Compotes, Spreads, and Dips

### Crudities & Pickles 17 ●

Raw Sliced Seasonal Vegetables and Dip with Chefs' Selections of Pickles

### Petit Fours (2pc pp) 15

Chefs' Selection of Bites-sized Sweet Cakes Garnished with Fresh Seasonal Fruit

## HOT MARCHÉ STATION

Priced pp. Minimum 50 ppl per selection.

### Shredded Beef Brisket Slider Bar 20

Build your Own Slider with Slow-cooked Texas Style Brisket, Baked BBQ Beans, Coleslaw, and Crispy Onions

### Jacket Potato Bar or Mashed Potato Bar 19 ●

Queso Cheese Sauce, Blended Shredded Cheese, Bacon, Onions, and Sour Cream

### BBQ Pit 20

Slow-cooked BBQ Pulled Pork, Baked BBQ Beans, Coleslaw, and Crispy Onions

### Curry Chicken Bar 24

Mild Curry Chicken with Spiced Lentils, Raita Sauce, Cucumber, Onion, Tomato and Flatbread to Build Just the Way You Want It

### Seafood Bar 27

Shrimp & Cocktail Sauce, Smoked Salmon, Bacon Wrapped Scallops, and House-made Fish Cakes

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# DINNER

## SIDEBOARD SPREAD

Includes Coffee/Tea, Rolls & Butter.  
65 pp

Garden Salad & Caesar Salad

Crudities & Pickle Platter ●

Piri Piri Spiced Quarter Chicken ●, Slow Roasted Beef in Natural Jus ●, or Sliced Pork Loin with Dijon Sauce ●. Choose one.

Spinach & Cheese Cannelloni ●, Classic Italian Beef Lasagna, or Mediterranean Pesto Penne Pasta ●. Choose one.

Roasted Potato

Seasonal Vegetable Medley

Chefs' Selection of Whole Assorted Cakes Garnished with Fresh Fruit

## EXTRAS

Add Chicken or Pork 11 pp

Add Garden Salad 6 pp

Ham Carving Station 10 pp

Roast Pork Carving Station 12 pp

Roast Beef Carving Station 15 pp

Prime Rib Carving Station 25 pp

Upgrade to Mini Cake Selection 10 pp

Add Gluten Free Rolls 2 pp ●

## CHEF ATTENDED BUFFET

Includes Coffee/Tea, Rolls & Butter.  
80 pp

Salad Bar

Fresh Mixed Greens, Carrot, Cucumber, Sweet Corn, Tomato, Mixed Cheese, Croutons, Bacon Bits, and Bean Medley.

Kale Salad with Watermelon, Feta, and Black Olives ● ●

Crudities & Pickle Platter ●

Carved Roast Beef with Yorkshire Pudding, Jus & Horseradish (Chef Attended)

Piri Piri Quarter Chicken ●, or Sliced Roast Pork with Dijon Sauce ●. Choose one.

Spinach & Cheese Cannelloni ●, Classic Italian Beef Lasagna, or Mediterranean Pesto Penne Pasta ●. Choose one.

Cod Au Gratin or Smoked Salmon and Cream Cheese. Choose one.

Roasted Potato, Mashed Potato, or Scalloped Potato. Choose one.

Seasonal Vegetable Medley

Assorted Desserts

Sliced Fruit Platter

Cheese Board

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Includes Coffee/Tea, Rolls & Butter.*

## STARTER

Beet and Goat Cheese Salad 11 pp ● ●  
Marinated Beets and Fresh Goat Cheese  
Nestled on Fresh Greens, Topped with  
Roasted Pumpkin Seed and Drizzled with  
House-Made Lemon & Horseradish  
Dressing

Antipasto 11 pp  
Cured Meats, Cheese, and Olives

Beet Cured Salmon 11 pp ●  
House Cured Salmon with Dill and Lemon  
Sauce

Italian Sausage Minestrone 14 pp  
A hearty mixture of Sautéed Italian  
Sausage, Local Vegetables & Pasta in a Mild  
Tomato Chili & Fennel Broth

Local Seafood Chowder 14 pp  
A Locally Inspired Rich and Creamy  
Chowder Loaded with Potato, Fish &  
Seafood

Drunken Shrimp 14 pp ●  
Iceberg Vodka Flambéed Shrimp with  
Garlic, Chili, Parsley, and Chimichurri Sauce

Breaded Brie 14 pp ●  
Perfectly Creamy Breaded Brie with  
Partridgeberry Cumberland Sauce

## MAIN

*Includes Sides*

Pork Tenderloin Medallions 36 pp ●  
Chinese Five-Spice Garlic and Vanilla  
Infused Pork Tenderloin with Caramelized  
Apples & Maple Balsamic Glaze

Savory Stuffed Chicken Supreme 38 pp  
Herb Brined and Stuffed with Newfoundland  
Savory Dressing Served with Natural Jus

Triple Cooked Short Rib 50 pp ●  
Pan-seared, Smoked, and Braised, Tender  
Short Ribs with Smokey Red Wine Jus

Beef Filet Steak (8oz) ●  
Market Price Starting at 116 pp  
Lightly Seasoned, Seared and Oven-  
Finished Fillet with Red Wine Demi-Glace

Gratin de Salmon 40 pp  
Dijon, Herb, and Lemon Panko Crusted Fillet,  
Served with a White Wine Sauce

Toashagi Cod 45 pp  
Sous Vide in a Citrus Chili (Toashagi) Spice  
Rub Wrapped with Nori Served on Green  
Pea Puree

Ratatouille Gratin 32 pp ●  
Classic French Provencal - Eggplant,  
Peppers, and Zucchini in a Rich Tomato  
Sauce Topped with Panko and Parmesan  
Crust

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One meal type per group. Include a second main option for a fee.  
Includes Coffee/Tea, Rolls & Butter.*

## SIDES

Roasted Potatoes, Mashed Potato, Duchess Potatoes, Rice Pilaf, or Steamed Baby Potatoes. Choose one.

Bean Medley, Seasonal Vegetables, Root Vegetables, Glazed Carrots, or Sweet Corn Succotash. Choose one.

## EXTRAS ●

Add Shrimp Skewer 14/3pc

Add Bacon Wrapped Scallops 14/3pc

Add Lobster Tail with Garlic Butter 3oz Market Price  
Starting at 24 pp

## DESSERT

Lemon Lavender Cheesecake 14 pp  
White Chocolate Lemon Cheesecake Topped with Infused Lavender Fond

Triple Mousse Cake 14 pp  
Perfectly Rich Chocolate Cake Layered with Creamy, White, Dark and Milk Chocolate Mousse

Chocolate Decadence 14 pp ● ●  
This Glazed Chocolate Cake is Plant Based

Chocolate Caramel Bomb 14 pp  
Rich Chocolate Mousse Filled with Creamy Carmel and Masked in a Chocolate Shell

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# MIDNIGHT MUNCHIES

## PIZZA

16" 8 Slices 40 per pizza

Add Gluten Free Crust 5 per pizza ●

Cheese Pizza ●

Mozza, Cheddar and Monterey

Pepperoni & Cheese Pizza

Deluxe Vegetarian Pizza ●

Black Olives, Mushrooms, Onions, Red  
& Green Peppers

## POUTINE BAR

Min 50 ppl

Classic 16 pp

Fries, Gravy, Dressing, and Cheese Curds ●

Gourmet 24 pp

Fries, Tater Tots, Gravy, Cheese Curds,  
Shredded Cheese, Roasted Red Peppers,  
Green Onion, Bacon, Pulled Beef Brisket,  
and Newfoundland Savory Dressing

## SOCIAL PLATTER

Min 50 ppl

Assorted Breads

Sliced Cheese

Sliced Deli Meats

Assorted Pickles

Butcher Board with Salami, Garlic Sausage,  
& Kielbasa

Cubed Cheese Board

## NACHO BAR

Min 50 ppl

Classic 17 pp

Nacho Chips, Queso, Onions, Tomato, Olives  
& Taco Beef

Gourmet 24 pp

Nacho Chips, Queso, Shredded Cheese,  
Roasted Red Peppers, Onions, Tomato,  
Olives, Salsa, Sour Cream & Guacamole

Pulled Pork, Shredded BBQ Chicken or BBQ  
Shredded Beef. Choose one.

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# CASH BAR

## BEER

Domestic	9.5
Premium & Import	10.5
Craft	13.5
Landwash Brewery	12.5

## READY TO DRINK

Seltzers	10
Cider	10.5
Coolers	10

## SPIRITS

Rail	9.5
Premium	10.5
Ultra Premium	12

## WINE BY THE GLASS

House	10
Premium	13

## NON-ALCOHOLIC

Non-Alcoholic Beer	7
Soft Drink	5
Bottled Water	5
Sparkling Water	8



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*If bar sales are less than \$450 per bar, a bartender fee of \$35/hr will apply for a minimum of three hours per bartender.*



# HOST BAR

## BEER

Domestic	8
Premium & Import	9
Craft	11.5
Landwash Brewery	10.5

## READY TO DRINK

Seltzers	8.5
Cider	9
Coolers	8.5

## SPIRITS


Rail	8
Premium	9
Ultra Premium	10

## WINE BY THE GLASS

House	8.5
Premium	11

## NON-ALCOHOLIC

Non-Alcoholic Beer	6
Soft Drink	4
Bottled Water	4
Sparkling Water	7



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# WINE

## RED

Copper Moon  
Merlot, Canada 50

Lindeman's Bin 45  
Cabernet Sauvignon, Australia 56

Casillero  
Cabernet Sauvignon, Chile 63

Alamos  
Malbec, Argentina 69

Black Cellar Whisky Oak Aged  
Shiraz Cabernet, Canada 60

Assobio Quinta Dos Murcas,  
Portugal 76

Bolla Valpolicella  
Classico DOC, Italy 68

Chateau Saint Jean,  
Cotes du Rhone, France 84

Long Barn,  
Pinot Noir, United States 75



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## WHITE

Copper Moon  
Pinot Grigio, Canada 50

Casillero  
Pinot Grigio, Chile 63

Relax  
Riesling, Germany 62

Lindeman's Bin 95  
Sauvignon Blanc, Australia 56

Sutherland  
Sauvignon Blanc, South Africa 69

Chapoutier Belleruche  
Cotes du Rhone, France 84

Kim Crawford Unoaked  
Chardonnay, New Zealand 88

Apothic White  
Chardonnay Blend, United States 72

## SPARKLING WINE & PROSECCO

Bodacious Bubbles  
Riesling Blend, Canada 59

Mionetto Prestige  
Prosecco DOC, Italy 80

Martini  
Prosecco, Italy 72

Jacobs Creek  
Chardonnay Pinot Noir, Australia 69

Veuve Clicquot  
Brut Champagne, France 320

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