



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.
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● 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

Crudit  & 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 ●

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

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LUNCH BUFFET

*Includes Coffee/Tea, Rolls & Butter.
(Min. selection 1 salad, 1 main & dessert)*

SALAD

8 pp

- Garden Salad ●●
- Caesar Salad
- Coleslaw ●
- Couscous Salad ●
- Pasta Salad ●
- Potato Salad ●●

STARCH

5 pp

- Roast Potato ●●
- Steamed Potato ●●
- Mash Potato ●●
- Garlic Rosemary Potato Wedges ●●
- Baby Baked Potato ●●
- Rice Pilaf ●

VEGETABLES ●●

4 pp

- Root Vegetable
- Seasonal Vegetables
- Bean Medley
- Sweet Corn Succotash
- Garlic Greens & Roasted Red Pepper
- California Mix

MAIN

14 pp

- 1/4 Roast Chicken ●
- Breaded Chicken Breast
- Beef Ragu ●
- Pork Stew ●
- Cod Au Gratin
- Beef Shepherd's Pie

10 pp

- Penne Pasta & Cheese Bake ●
- Spanish & Cheese Cannelloni ●
- Squash & Chickpea Ragout ●●
- Vegetable & Lentil Curry ●●
- Mushroom Stroganoff ●●
- 3 Bean Chili ●●

DESSERT

14 pp. Includes a selection of desserts & choice of 1 cake.

- Strawberry Short Cake
- Chocolate Cake
- Banana Cake
- Orange Cake
- Mix Berry Cheesecake
- Sticky Toffee Pudding



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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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

24 pp

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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