

AMANB 2016 Annual Conference - Menu

Catering Service: Service de traiteur DN de Lamèque, N.-B.

The dishes will highlight local delicacies and ingredients.

Wednesday, June 8, 2016

Networking Coffee

Variety of homemade muffins, fresh fruits, tea, coffee, herb tea, juice

Opening Luncheon

Main course: - Salted Catfish (house marinade, roasted onions, potatoes);

or - Meat Pie; **or** - Clam Pie (vegetables, salad and potatoes)

Dessert: variety of homemade desserts served buffet style

Refreshment Break

Muffins, fruit loaf, various snack food, cheese and grapes.

Tea, coffee, herb tea, juice.

President Reception

Seafood tasting session

Barbecue supper: Ribs and marinated Angus Steak, baked potatoes and fixing, rice, fresh vegetables, salads and rolls

Various desserts.

Thursday, June 9, 2016

Full Breakfast

Eggs (plain, omelettes, boiled), bacon, sausage, potatoes, fresh fruits, cheese, croissants, homemade jam, yogurt

Tea, coffee, herb tea, juice

Refreshment Break

Muffins, fruit loaf, granola bars, yogurt

Tea, coffee, herb tea, juice.

Luncheon:

Seafood Chowder **or** homestyle Chicken Soup

Assorted wraps, crackers, rolls

Homemade desserts

Banquet:

Cocktail: Appetizer service

First course: Fresh shrimp served over half-pear, mesclun greens, maple syrup vinaigrette.

Main course: Lobster (open) served with three varieties of salads, homemade rolls, garlic butter; or Prime Rib Roast au jus served with creamy garlic potatoes and vegetables

Homemade desserts

Friday, June 10, 2016

Upscale Continental Breakfast

French toasts served with Grand Marnier custard, fresh fruits, croissants, homemade jam, variety of cheese, baguette, smoked salmon, capers, sour cream, yogurt and granola, fresh fruit salad.

NOTE: Coffee, tea and juice always available.