



*Saint John*  
HARBOURFRONT  
HOTEL



# CATERING MENUS

Saint John Harbourfront Hotel

One Market Square, Saint John, NB E2L 4Z6

506-693-8484 | [saintjohnharbourfronthotel.com](http://saintjohnharbourfronthotel.com)

# BREAKFAST



## CONTINENTAL BUFFET

Freshly Baked Morning Pastries from the Pastry Shop- Fruit Filled Danish, Butter Croissants & House-Baked Muffins  
Fruit Preserves  
Whole Bananas & Apples  
Individual Fruit Blended Yogurt  
Chilled Orange, Apple & Cranberry Juice  
Coffee & Tea

## QUICK START BREAKFAST

Individual Boxed Cereal *with 2%, 1% & Skim Milk*  
Petite Croissants, Mini Raspberry Pastries & Mini Apple Pastries  
Fruit Preserves & Butter  
Individual Fruit Yogurt  
Fresh Fruit Salad  
Seasonal Berry Smoothies  
Chilled Orange, Apple & Cranberry Juice  
Coffee & Tea

## FULL BREAKFAST BUFFET

Danishes, muffins & croissants  
Whole fruit  
Fresh fruit with flavoured yogurt dip  
Scrambled eggs with chives  
Bacon & breakfast sausage  
Breakfast potatoes  
Chilled Orange, Apple & Cranberry Juice  
Coffee & Tea

## WARM & SWEET ADD ONS

Cinnamon Swirl French Toast  
with Roasted Apple Pecan Compote  
  
Blueberry Liege Waffles  
with Maple Roasted Apple Pecan Compote  
  
Buttermilk Pancakes  
with Pure Maple Syrup, Blueberry Compote

# MORNING BREAK

## 30 MINUTE BREAKS

### ORCHARD HARVEST BREAK

Apple Cider  
Baked Apple Chips  
Fondant Glazed Warm Apple Fritter  
Mcintosh Apples, Bartlett Pears, Bananas

### MID MORNING NETWORK BREAK

Berry Banana Smoothies  
Fresh Sliced Fruit  
Petit Pot Parfait with Yogurt  
Apple Danish

### WARM BISCUIT BAR BREAK

Fresh Scones with House Made Jellies & Jams,  
Peanut Butter, Honey  
Mcintosh Apples & Whole Bananas  
Fresh Fruit Salad  
Mini Maple Donuts



# AFTERNOON BREAK

## 30 MINUTE BREAKS

### FROM THE GARDEN

Classic Lemonade & Iced Tea  
Crudités & Dip  
Corn Tortilla Chips with Pico de Gallo  
Babybel® Cheese & Crackers  
Whole Fresh Fruit

### SWEET & SALTY BREAK

Buttered Popcorn  
House Made Potato Chips with French Onion Dip  
Mini Maple Donuts

### THE CANDY SHACK

*Minimum 25 guests*

Apothecary Jars Filled with Gummy Bears, Jujubes,  
Sour Jellies, Jelly Beans, Yogurt covered Raisins,  
Chocolate Covered Almonds  
Mini Wrapped Chocolate Bars  
Salted Popcorn  
Vitamin Water



# ALL DAY BREAKS

## À LA CARTE ITEMS

### BITES BY THE DOZEN

Assorted Cookie Platter

*Chocolate chunk/Oatmeal Raisin/Chocolate Chip*

Croissants

Assorted Danishes

Assorted Muffins

### BEVERAGES

100% Colombian Coffee: Regular, Decaffeinated,  
Selection of Teas

*Coffee / Tea by the gallon*

*Coffee / Tea by the pot*

Assorted Individual Bottled Juices (300ml)

Assorted Soft Drinks (355ml)

Red Bull Energy Drink (250ml)

Bottled Water (500ml)

Vitamin Water (591 ml)

Sparkling Water (330ml)

Milk - 2% or skim (237ml)



# LUNCH



## MARKET PICNIC

Includes Choice of Soup or Salad, Sandwich & Dessert

### SOUP *(select one)*

Fire Roasted Tomato & Roasted Red Pepper Soup

Avgolemono Soup - *Greek style lemon chicken soup with rice*

### SALAD *(select one)*

Caesar Salad - romaine, shaved parmesan, croutons, bacon bits, Caesar dressing

Greek Salad - tomatoes, peppers, cucumbers, olives, feta, arugula, lemon oregano dressing

### SANDWICHES *(select one)*

Peameal Bacon on a bun with triple grainy mustard

Turkey BLT with lettuce, tomato, bacon, sliced turkey, mayonnaise on sourdough

Beef Brisket with caramelized onions, horseradish mayo, Swiss cheese, Valentina hot sauce

Vegetarian Wrap with chive & onion cream cheese, lettuce, Roma tomato, cucumber, julienne carrot, Havarti, hummus

Shredded Chicken Caesar Wrap with shaved Parmesan, bacon (optional), Caesar dressing

### DESSERT

Dessert Square Platter

Coffee & Tea

# LUNCH



## LUNCH BUFFETS

### MEDITERRANEAN

Avgolemono Soup - *Greek style lemon chicken soup with rice*  
Greek Salad  
Falafel *with spicy hummus*  
Lemon Rosemary Potato Wedges *with Tzatziki*  
Lemon & Oregano Grilled Chicken  
OR  
Baked Haddock *with an eggplant caponata*  
Build Your Own Donair  
Baklava  
Coffee & Tea

### ASIAN INSPIRED

Wonton Soup or Egg Drop Soup  
Vegetable Spring Rolls  
Fried Rice  
General Tsao Chicken  
Crispy Fried Pork *with sweet & sour sauce*  
Dessert Square Platter  
Fortune Cookies  
Coffee & Tea

### ITALIAN INFLUENCE

Minestrone Soup  
Classic Caesar Salad  
Baked Chicken Parmesan  
Penne Pasta *with spicy onion, bell pepper & tomato sauce*  
Garlic Bread  
Mini Cannoli's  
Coffee & Tea

# DINNER

## DINNER BUFFET TIER 1

### SOUP & SALAD

#### Roasted Tomato & Herb Soup

Slow-roasted tomatoes, garlic herbs, cream

#### Build-Your-Own Salad

Crisp romaine, Spring mix, croutons, Parmesan, bacon bits, tomato, cucumber, onion, shredded carrots, classic Caesar, Ranch & Balsamic vinaigrette dressing

### MAIN DISHES

#### Baked Haddock

Oven-baked haddock with lemon butter cream sauce & fresh herbs

#### Garlic & Thyme Grilled Chicken Breast

Grilled chicken breast with butter sage sauce & chive oil

#### Mushroom Ravioli

Mushroom-filled ravioli in a light tomato sauce with basil & shaved Parmesan

### SIDES

#### Red Skin Mashed Potatoes

Creamy mashed potatoes with butter & roasted garlic

#### Roasted Seasonal Vegetables

A vibrant mix of broccoli, carrots, zucchini & onion

### DESSERT

#### Dessert Assortment

Squares, tarts, pies, cheesecakes & gluten-free cake



# DINNER

## DINNER BUFFET TIER 2

### SOUP & SALAD

#### Seafood Chowder

Creamy, hearty chowder with fresh seafood & potatoes

#### Build-Your-Own Salad

Crisp romaine, Spring mix, croutons, Parmesan, bacon bits, tomato, cucumber, onion, shredded carrots, classic Caesar, Ranch & Balsamic vinaigrette dressing

### MAIN DISHES

#### Herb-Roasted Pork Loin

Tender pork loin glazed with apple cider reduction

#### Garlic & Thyme Grilled Chicken Breast

Grilled chicken breast with butter sage sauce & chive oil

#### Atlantic Salmon

Flaky salmon with lemon caper sauce & paprika oil

#### Mushroom Ravioli

Mushroom-filled ravioli in a light tomato sauce with basil & shaved Parmesan

### SIDES

#### Red Skin Mashed Potatoes

Creamy mashed potatoes with butter & roasted garlic

#### Saffron-Infused Rice Pilaf

Aromatic long-grain rice with saffron & light vegetable stock

#### Roasted Seasonal Vegetables

A vibrant mix of broccoli, carrots, zucchini & onion

### DESSERT

#### Dessert Assortment

Squares, tarts, pies, cheesecakes & gluten-free cake



# DINNER



## PLATED DINNER - MENU ONE

### STARTERS

#### Tomato & Burrata Salad

Fresh arugula, ripe heirloom tomatoes, creamy burrata, torn basil, drizzled with balsamic glaze & extra virgin olive oil

OR

#### Thai Squash Soup

A creamy blend of roasted squash, coconut milk, Thai red curry, ginger, garlic, taste of fish sauce

### DESSERT

#### Classic Cheesecake

Velvety New York-style cheesecake topped with strawberry coulis

#### Gluten Free Chocolate Cake

(available as a gluten free option upon request)

### ENTREES

(select one)

#### Pan seared Chicken

Pan-seared chicken with garlic mashed potato, wild mushroom demi-glaze & tender carrot

OR

#### Pan-Seared Atlantic Salmon

Premium Atlantic salmon with lemon-caper Bercy sauce, sautéed spinach & wild rice pilaf

OR

#### Wild Mushroom Risotto (Vegetarian Option)

Creamy Arborio rice simmered with earthy wild mushrooms, white wine, aged Parmesan with fresh herbs & a drizzle of truffle oil

# DINNER



## PLATED DINNER - MENU TWO

### STARTERS

#### Port-Poached Pear Salad

Poached pear in ruby port served with peppery arugula, toasted walnuts, gorgonzola with honey balsamic vinaigrette

OR

#### Tomato Basil Velouté

Silky tomato velouté with vine-ripened tomatoes aromatics & fresh basil

### DESSERT

#### Chocolate Mousse

Layers of moist chocolate sponge & rich chocolate mousse finished with a smooth chocolate ganache

#### Gluten Free Chocolate Cake

(available as a gluten free option upon request)

### ENTREES

(select one)

#### Chicken Suprême

Pan-roasted chicken suprême with herb-roasted fingerling potatoes, wild mushroom velouté & glazed baby carrots

OR

#### Grilled Striploin

7oz striploin grilled to perfection with roasted garlic pomme purée, red wine demi-glace blistered cherry tomatoes & haricots verts

OR

#### Mushroom Ratatouille (Vegetarian Option)

Portobello mushroom, Ratatouille, celeriac purée

# HORS D'OEUVRES

## HORS D'OEUVRES

Individually plated, bite sized, passed for socializing & networking.

### VEGETARIAN HORS D'OEUVRES

#### Crispy Spring Roll

Fresh vegetables, savoury fillings, golden crunchy shell with a tangy dipping sauce

#### Spanakopita

Crispy phyllo pastry stuffed with spinach, feta cheese, & fresh herbs

#### Vegan Bruschetta

Fresh tomato, onion, parsley, balsamic pearls on a toasted herb olive oil baguette

#### Jalapeño Poppers

Crispy jalapeños stuffed with a rich cheese blend, served with cool ranch dipping sauce

### SURF & TURF HORS D'OEUVRES

#### Poached Shrimp

Chilled tender shrimp with zesty cocktail sauce, fresh lemon wedge

#### Bacon-Wrapped Scallop

Tender scallops wrapped in crisp bacon, blending smoky & savoury flavours

#### Zesty Italian Meatballs

Juicy meatballs, sweet & tangy grape jelly BBQ sauce

#### Beef Wellington

Tender beef wrapped in mushroom duxelles & puff pastry

Ask our team about suggested servings for your event.



# STATIONS



## SELF-SERVE STATION ITEMS

Platters. Each platter is designed to serve 20 people.

### COLD STATIONS

#### Charcuterie & Cheese

A luxurious spread of cured meats, artisan cheeses, pretzels, bread, fresh grapes, berries & assorted dried fruits

#### Crudités Platter

A vibrant array of fresh vegetables served with ranch, hummus, & tzatziki sauce

#### Grilled Vegetable Platter with Lemon Tahini Sauce

A medley of marinated & grilled mushrooms, sweet broccoli, peppers, cherry tomatoes, carrots & asparagus