

## Sunday, October 20

### Networking Lounge

*Location: Crowne Plaza Fredericton-Lord Beaverbrook*

- Coffee & Tea
- Mini Divine Pastries: An assortment of brownies, squares and tarts (VTN) from *The Happy Baker* a Fredericton Icon!
- Local and imported cured meats, cheese, olives, pickled vegetables, breads, crackers and spreads

### President's Reception

*Location: Government House*

#### *Hors d'oeuvre*

- Broiled Atlantic scallops Provençale
- Sides of Smoked salmon with accoutrements (New Brunswick product)
- Squash Arancini (VTN)
- Acadian style Chicken Fricot in choux pastry
- Curry served in a demi tasse (GF Vegan)
- Charcuterie with New Brunswick Cheeses and fruit assortment
- Assorted vegetable trays with dips (Vegan)
- Sweet potato tarts with walnuts and blue cheese (VTN)
- Caramel apple tart en choux

#### *Regional Beverages*

- Non-alcoholic Local Apple Cider
- Scow's Pear Cider (Memramcook, New Brunswick)
- Graystone Brewing's Pale Ale (Fredericton, New Brunswick)
- Coors light (Moncton, New Brunswick)
- Pump House Real Lemon Lime Vodka Water (Moncton, New Brunswick)
- Noaska – Baker Buck Red Wine (Clair – Edmundston area, New Brunswick)
- Magnetic Hill the OC Osceola by the Sea – White Wine (Moncton area, New Brunswick)

# Monday, October 21

## *Fredericton Convention Centre*

### **Breakfast Buffet**

- Sliced fruit tray (GF Vegan)
- Croissants & Biscuits (VTN)
- Scrambled eggs served with green onions (VTN)
  - Cheddar and mozzarella blend on the side (GF)
- New Brunswick Maple glazed ham (DF GF)
- Turkey sausage (DF GF)
- Nice Farms kale, pepper and potato hash (GF Vegan)
- Assorted bottled juice
- Fresh brewed coffee and assorted teas

### **Break**

- French Vanilla yogurt (VTN)
- Nut and dried fruit trail mix (Vegan)
- New Brunswick maple granola
- Fresh seasonal compote and berries (Vegan)
- Assorted bottled juice
- Fresh brewed coffee and assorted teas

### **Lunch**

- Fresh baked white rolls (Vegan)
  - With butter (VTN) or margarine (Vegan)
- Pork and chicken dumplings with sweet chili sauce
- Vegetable samosas (Vegan)
- Artisan greens with seasonal toppings
  - Duo of dressings available
- Butter chicken: With peppers, onions, basmati rice (GF)
- Chicken shawarma: Pita, marinated chicken, pickled red onion, lettuce, tomato, onion, garlic sauce
- BLT: Thick cut bacon, tomato, lettuce, gluten free bread, mayonnaise (GF)
- Falafel: Pita, lettuce, tomato, cucumber, hummus, vegan yogurt (Vegan)
- Kettle chips
- New Brunswick blueberry pie (VTN)

- Sugared donut holes (VTN)
- Fresh squeeze orange juice (VTN)
- Fresh brewed coffee and assorted teas

### Break

- Trio of Seasonal smoothies (VTN)
- Mini chocolate granola bars (GF VTN)
- Selection of whole fruit (GF Vegan)
- Fresh brewed coffee and assorted teas

## East Coast Kitchen Party

*Location: Boyce Farmers Market*

### Starter Station

- Seafood Chowder (GF)
- Carrot Coconut Bisque (GF Vegan)
- Assortment of Breads & Spreads
- Garden Fresh Vegetables (Vegan)
  - with Peppercorn Ranch (VTN) and Roast Garlic and Herb Hummus (Vegan)

### Fish & Chip Station

- Beer Battered Haddock & Fries
- Crispy Tofu Bites & Fries (Vegan)
- Tartar Sauce, Ketchup, Variety of Vinegars

### Starchy Station

- Mini Pulled Pork Sliders
  - Ciabatta bun, coleslaw, garlic aioli, house made pickles
- Mini Beef Slider:
  - Brioche bun, garlic aioli, cheese, bacon, lettuce, tomato
- Baked Potato Bar:
  - Green onion, crispy onion, bacon bits, black beans, broccoli, pickled red onion, butter, sour cream, blended cheese, goat cheese, feta, Pico de Gallo (GF Vegan), ground beef chili (GF), cheese sauce, mushroom gravy (GF Vegan)

### Sweet Station

- Buttermilk biscuits (VTN)

- Whipped Cream & Strawberry Compote
- Cinnamon Almond Milk Panna Cotta
- Cheesecake
- Chef attended Ice Cream Cone Station
- Coffee + Tea

## Tuesday, October 22

### *Fredericton Convention Centre*

#### **Breakfast**

- Sliced fruit tray (GF Vegan)
- Croissants & Muffins (VNT)
- Roasted vegetable and herb frittata with goat cheese (GF VTN)
- New Brunswick Maple glazed ham (DF GF)
- Turkey Bacon (DF GF)
- Herb roasted hash browns (GF Vegan)
- Assorted bottled juice
- Fresh brewed coffee and assorted teas

#### **Coffee break**

- Individual yogurts including Greek, probiotic, fat free, and plant based
- Biscuits & Assorted Danish (VTN)
- Butter and preserves (VTN)
- Fresh brewed coffee and assorted teas

#### **Lunch**

- Fresh baked rolls (Vegan) and butter (VTN) or margarine (Vegan)
- Chef's soup selection of the day (VTN)
- Starches: Brown rice & rice noodles (GF Vegan)
- Toppings: Broccoli, carrot, green onion, peppers, pickled red onion, julienned lettuce, tomato, roasted corn, cucumber, shredded cheddar, olives, radish, and lime (Vegan)
- Proteins: Bean medley (black, kidney, edamame and garbanzo) (Vegan) or herb and garlic chicken (GF)
- Dressings: Guacamole (Vegan), sweet chili soy (Vegan), BBQ ranch (VTN) or herb and garlic vinaigrette (Vegan)
- Fresh fruit salad including melons pineapples, grapes and berries (Vegan)
- Assorted home baked cookies (VTN)
- Fresh brewed coffee and assorted teas

## Break – The Plaine Jane

- Theatre style popcorn (Vegan)
  - Served with optional butter (VTN) and 3 types of flavour boosters
- Assorted soft drinks

## Wednesday, October 22

### *Workshop refreshments*

#### Morning

- Fresh Baking (VTN)
  - Muffins, Croissants, cookies, biscuits, and glazed cinnamon buns
- Butter and preserves
- Fresh brewed coffee and assorted teas

#### Afternoon

- Trio of donut holes (Plain, sugared, and powder sugared) (VTN)
- Fresh fruit salad (Vegan)
- Fresh brewed coffee and assorted teas