



Meetings and Special Event Catering Menu

From coffee breaks, breakfast and lunch to hors d'oeuvres and entrées, a variety of food and beverage service options are available for your meeting or special event.

As a licensed facility, a host or cash bar can also be provided at the historic Anderson House, overlooking the signature Algonquin Golf Course or the Huntsman Fundy Discovery Aquarium, a unique venue for private functions with a panoramic view of the historic Saint Croix River and the interactive touch pools center piecing the room.

We pride ourselves on customizing packages for each individual group. Our courteous and knowledgeable staff are happy to work with you on modifications or additions to the menu to suit the needs of your meeting or special event.

We look forward to providing you with exceptional service.

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Buffets can be plated and served with an additional wait staff fee.

Meetings and Special Event Catering Menu



COFFEE BREAK

Beverages only	\$3.50
<i>Includes coffee, tea, water and juice or soft drinks.</i>	
Beverages and one snack option	\$6.00
Beverages and two snack options.....	\$8.00

Snack options:

- Scones with or without Raisins
- Tea Biscuits with Butter and Preserves
- Croissants with Butter and Preserves
- Assorted Selection Fruit Basket
- Fresh Fruit Tray with Dip
- Yogurt
- Muffins
- Coffee Cake
- Cookies

Please indicate any food allergies or dietary restrictions.

Please inquire about served course dinners.

Prices are per person. Please add 15% gratuity on food and beverage. Please add 15% HST.

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BREAKFAST AT ANDERSON HOUSE

(Maximum Seating = 45 persons)

Continental \$7.50
Includes a variety of cereals, breads, toaster waffles, fruit, yogurt, coffee, tea and juice.

Hot Buffet \$15.00
Includes a variety of breads, fruit, yogurt, coffee, tea and juice and your choice of:

Choose two:

- Bacon
- Ham
- Sausage

Choose one from each category:

- Scrambled Eggs
- Scrambled Eggs with Cheese
- Western Style with Peppers and Onions
-
- French toast
- Pancakes
-
- Home-fries Deep Fried
- Home-fries Pan Fried

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BUFFET LUNCH

Soup or Salad, Sandwich, Dessert and Beverage \$18.00
Beverage includes coffee, tea, water and juice or soft drinks.

Soup, Salad, Sandwich, Dessert and Beverage..... \$20.00
Beverage includes coffee, tea, water and juice or soft drinks.

Soup options: (Groups 30 or less choose one / 31 or more choose two)

- | | | |
|--|--|---|
| <input type="checkbox"/> Hamburger | <input type="checkbox"/> Tomato Basil | <input type="checkbox"/> Cream of Vegetable |
| <input type="checkbox"/> Chicken & Rice | <input type="checkbox"/> Vegetable Beef | <input type="checkbox"/> Corn Chowder |
| <input type="checkbox"/> Chicken Noodle | <input type="checkbox"/> Cream of Mushroom | <input type="checkbox"/> Fish Chowder |
| <input type="checkbox"/> Chicken Vegetable | <input type="checkbox"/> Cream of Leek | <input type="checkbox"/> Seafood Chowder add \$3/person |
| <input type="checkbox"/> Garden Minestrone | <input type="checkbox"/> Cream of Broccoli | |

Salad options: (Groups 30 or less choose one / 31 or more choose two)

- Home Style Potato
- Greek Pasta with Olives, Tomatoes, Cucumbers, Feta, Vinaigrette
- Greek Vegetable with Tomatoes, Cucumbers, Red Peppers, Vinaigrette
- Pasta Salad with Creamy or Vinaigrette dressing
- Coleslaw with Creamy or Vinaigrette dressing
- Garden Vegetable Salad

Sandwich options: (Choose three)

- | | | |
|--|---|--|
| <input type="checkbox"/> Deli Style Ham | <input type="checkbox"/> Deli Style Chicken | <input type="checkbox"/> Egg Salad |
| <input type="checkbox"/> Deli Style Beef | <input type="checkbox"/> Tuna Salad | <input type="checkbox"/> Chicken Salad |

Dessert options: (Groups 30 or less choose one / 31 or more choose two)

- | | |
|---|--|
| <input type="checkbox"/> Lemon Tarts | <input type="checkbox"/> Chocolate Chip Cookies |
| <input type="checkbox"/> Brownies | <input type="checkbox"/> Peanut Butter Cookies |
| <input type="checkbox"/> Carrot Cake Squares | <input type="checkbox"/> Oatmeal Raisin Cookies |
| <input type="checkbox"/> Chocolate Cake Squares | <input type="checkbox"/> White Chocolate Macadamia |

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BUFFET DINNER

Maximum Seating: Aquarium = 100 persons / Anderson House = 45 persons

Soup, Salad, Roll, Entrée, Vegetable, Dessert and Beverage \$45.00

Includes coffee, tea and water.

Soup options: (Groups 30 or less choose one / 31 or more choose two)

- | | | |
|--|--|--|
| <input type="checkbox"/> Hamburger | <input type="checkbox"/> Tomato Basil | <input type="checkbox"/> Cream of Vegetable |
| <input type="checkbox"/> Chicken & Rice | <input type="checkbox"/> Vegetable Beef | <input type="checkbox"/> Corn Chowder |
| <input type="checkbox"/> Chicken Noodle | <input type="checkbox"/> Cream of Mushroom | <input type="checkbox"/> Fish Chowder |
| <input type="checkbox"/> Chicken Vegetable | <input type="checkbox"/> Cream of Leek | <input type="checkbox"/> Seafood Chowder add \$3.00 |
| <input type="checkbox"/> Garden Minestrone | <input type="checkbox"/> Cream of Broccoli | |

Salad options: (Groups 30 or less choose one / 31 or more choose two)

- Home Style Potato
- Greek Pasta with Olives, Tomatoes, Cucumbers, Feta, Vinaigrette
- Greek Vegetable with Tomatoes, Cucumbers, Red Peppers, Vinaigrette
- Pasta Salad with Creamy or Vinaigrette dressing
- Coleslaw with Creamy or Vinaigrette dressing
- Garden Vegetable Salad
- Broccoli with Bacon and Cheddar Cheese
- Classic Caesar
- Triple Potato with White, Red and Sweet Potato
- Spinach Royale with Greens, Mushrooms, Red Onion and Poppy seed Dressing
- Sun 'n Sea with Greens, Mandarins, Almonds, Sunflower Seeds, Dulse Flakes and Poppy seed Dressing

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Entrée options: (To be discussed at booking)

PASTA

- Fettuccini Alfredo with Chicken*
- Spaghetti with Meat or Vegetarian Sauce and Garlic Bread*
- Chicken Parmesan with Pasta and Garlic Bread*
- Creamy Baked Three Cheese Macaroni*

MEAT

- Sweet 'n Sour Meatballs*
- Sweet 'n Sour Pork with Egg Roll*
- Honey Garlic Ribs*
- Garlic Rubbed Roast of Beef with Gravy*
- Maple Glazed Ham*
- Pork Loin Pruneau with Apple and Onion Glaze and Stuffing*
- Roasted Turkey, Cranberry Sauce, gravy and Stuffing*
- Roasted Chicken Breast with Mushroom Wine Sauce*

SEAFOOD:

- Baked Haddock with Creamy Garlic Sauce*
- Poached Salmon Fillets with Creamy Dill Sauce*

SIDES: (Served with meat and seafood option)

POTATO:

- Baked*
- Sweet Potato*
- Whipped*
- Oven Roasted*

RICE:

- Pilaf*
- Oriental Fried*

Dessert Options: (30 or less choose one / 31 or more choose two)

- White Cake with Frosting*
- Chocolate Cake with Frosting*
- Carrot Cake with Cream Cheese Frosting*
- Cheesecake with Assorted Berries*
- Apple Crisp*
- Lemon Cream Cupcakes*
- Lemon Tarts*
- English Style Fruit or Black Forest Trifle*
- Gingerbread with or without Raisins topped with Spiced Whipped Cream*

Specialty / Theme Cakes available on request at additional cost

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BUFFET APPETIZERS

Five Appetizers per person \$15.00
Additional options per person.....\$2.00 each

Appetizer options: (Choose five)

- Fresh Vegetable Platter with Dip*
- Mini Sausage in Puff Pastry*
- Fresh Fruit and Dip*
- Honey Garlic Meatballs*
- Dessert Tray of Assorted Sweets*
- Cheese Ball with Crackers*
- Cheese and Cracker Platter*
- Spanokapita with Sweet Chili Dipping Sauce or Tzaziki Sauce*
- Cream Cheese and Veggie Tortilla Pinwheels*
- Stuffed Mushroom Caps*
- Artichoke And Spinach Dip with Assorted Breads*
- Smoked Salmon Pate and Baguette Rounds*
- Mini Quiche*
- Tomato, Basil and Mozza Crostini*
- Guacamole with Rice Crackers and Tortilla Chips*
- Layered Nacho Dip with Tortilla Chips*
- Sweet & Sour Meatballs*
- Hummus with Rice Chips*

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BAR

Domestic Beer (per bottle)	\$3.75
House Wine (per 5oz glass) Jackson Triggs	\$3.75
Mixed Drinks	\$3.75
Soft Drinks and Juice	\$1.50
Bottled Water	\$1.00

Bar Service

Rates are based on 4 hours minimum charge

Up to 40 persons	\$100.00
More than 40 persons	\$200.00
Incremental rate per hour after 4 hours	\$25.00

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