



Courtyard @ Ramada

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# Catering Menu



## *Nutrition Break Combinations*

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### **BISCUIT BREAK**

Ham and cheese and blueberry biscuits  
with tea and coffee  
\$3.99 Per person

### **MILK AND COOKIES BREAK**

Chocolate and white Milk  
Assortment of Cookies (2 per person)  
Coffee and Tea  
\$4.99 Per person

### **HOME BAKED GOODNESS**

Freshly baked muffins and cinnamon buns  
Coffee/tea  
\$4.50 per person

### **RAMP IT UP**

Fresh baked speciality cinnamon buns  
Coffee and Tea  
\$4.99 Per person

## **A 'La Carte**

Freshly Brewed Coffee	\$15.00/pot (10cups/pot) \$1.50/cup
Freshly Brewed Decaffeinated Coffee	\$16.00/pot (10 cups/pot)
Chilled Fruit Juice	\$2.75
Assorted Soft Drinks	\$2.50
Bottled Water	\$1.99
Freshly Home Baked Muffins	\$1.99
Baked Fruit Turnovers	\$2.50
Assorted Squares	\$1.75
Sliced Fresh Fruit	\$3.00
Fresh Baked Cookies	(two Cookies) \$1.99
Cinnamon Buns	\$2.50
Deluxe Cinnamon Buns	\$3.00

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# *Start the Day Right*

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## **Continental Buffet**

(Minimum 10 people)

Assorted Chilled Fruit Juices

Sliced Fresh Fruit, cereal

Homemade Cinnamon Buns & Muffins

Coffee/Tea

\$10.99

## **Maritime Special Buffet**

(Minimum 25 people)

Assorted Chilled Fruit Juices

Farm Fresh Scrambled Eggs

Choice of Sausage or Fresh Bacon, Home Fried Potatoes

Yogurt, Buttered Toast

Coffee/Tea

\$12.99

## **Eggs Benny Buffet**

**(Minimum 25 people)**

Assorted Chilled Fruit Juices

Sliced Fresh Fruit

Eggs Benedict

Home fries, bacon or Sausage

Baked Beans, Home Baked Muffins

Coffee/Tea

\$15.99

## **Hearty Breakfast Buffet**

(Buffet: Minimum of 25 people)

Assorted Chilled Fruit Juices

Farm Fresh Scrambled Eggs

Bacon, Sausage

Home Fried Potatoes

Buttered Toast, Sliced Fresh Fruit

Coffee/Tea

\$14.99

# *Lunch Menu (Plated Meals)*

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(Minimum 10 people)

## **Number 1**

Baked Lasagna (meat or Vegetarian)  
with Caesar Salad  
Warm Garlic Bread  
Coffee/Tea  
\$16.99

## **Number 3**

Roast Beef Cheddar Melt  
With Fries  
Coffee/Tea  
\$14.99

## **Number 2**

Turkey Salad Wrap  
  
Soup of the day  
Coffee/Tea  
\$12.99

## **Number 4**

Grilled Chicken Caesar  
Home Baked Roll  
Coffee/Tea  
\$15.99

\*\*Entrées Have a Choice of Dessert: Homemade Apple Crisp a la Mode, Coconut or Lemon Pie,  
Cherry Cheesecake

# Lunch Menu (Buffet)

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## Working Lunch

Soup du jour

Veggie & Dip Tray

Assorted Egg Salad, Tuna, Ham & Sliced Turkey (1 sandwich/person)

Served on White, Whole-wheat Bread and Wraps

Assorted Small Cakes & Potato Chips

Coffee & Tea

\$14.99

## Deluxe Working Lunch

Soup du Jour, Tossed Garden Salad

Selection of Sliced Cold Meats & Fillings:

Turkey Salad, Roast Beef, Smoked Meat & Swiss cheese

Egg Salad & Vegetarian

Selection of Sliced French, White, Whole-wheat Bread & Wraps

Cookies and Sliced Fresh Fruit

Coffee & Tea

\$17.99

## Chinese

Eggrolls, fried rice,

**Choice of 2....** Garlic ribs, chicken chow main, ginger beef, chicken stir-fry,

pineapple chicken, sweet and sour pork.

Dessert and fortune cookies

Coffee/tea

\$19.99

## Mexican Flair

Tossed salad

Chilli or Mexican soup

Sautéed peppers and onions

Choice of chicken or beef

Lettuce, tomato, salsa, sour cream and shredded cheese

Soft flour tortillas

Dessert/Coffee tea

\$22.99

# Luncheon Buffets

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## Choice of 3 Salads

Creamy Coleslaw, Potato Salad, Tossed Salad, Pasta Salad,  
Caesar Salad, Marinated Vegetable Salad

## Entrées

Barbecue Chicken, Baked Lasagna (Meat or Vegetarian), Glazed Baked Ham,  
Sweet & Sour Meatballs, Maple Curry Chicken Penne,  
Fresh Roast Turkey with Savory Dressing, Sliced Roast Beef au Jus

## Potato (Choice of 1)

Scalloped Potato, Rice Pilaf, Oven Roast Potato, Whipped Potato

## Vegetables (Choice of 2)

Glazed Carrot Coins, Green Beans, Prince Edward Medley (Carrots, Green & Yellow Beans),  
Garden Blend (Cauliflower, Carrots & Broccoli), Broccoli Spears, Cauliflower au Gratin

## Desserts (Choice of 3)

Apple Crisp with Whip Topping, Chocolate Cake  
Cherry Cheesecake, Assorted Squares, English Trifle, Coconut Meringue Pie,  
Lemon Pie, Carrot Cake, Black Forest Trifle

Home Baked Rolls & Butter  
Coffee/Tea

1 Entrée	\$17.99
2 Entrée	\$19.99

\*\*Above Buffet Available Until 3:00pm Only.  
Minimum 20 People.

# Dinner (Served)

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## Menu 1

Traditional Roast Turkey with  
Savory Dressing  
\$22.99

## Menu 4

Mediterranean Chicken  
(Stuffed with Black Olives & Feta Cheese)  
With Marina Sauce  
  
\$21.99

## Menu 2

8oz. Prime Rib with Yorkshire Pudding  
\$29.99

## Menu 5

Breast Of Chicken Princess  
(Breaded Seasoned Boneless Chicken Breast  
Topped with Sliced Tomato & Asparagus)  
\$24.99

## Menu 3

Maple Glazed Atlantic Salmon  
\$25.99

## Menu 6

Pecan Crusted Stuffed Pork  
\$24.99

### Salad (Choice of 1)

Tossed Garden with House Dressing, Caesar Salad, Greek Salad  
Spinach Salad with Warm Bacon Dressing

### Potato (Choice of 1)

Oven Roast Potato, Whipped Potato, Brown Rice Pilaf, Baked Potato with Sour Cream

### Vegetables (Choice of 2)

Glazed Carrots, Green Beans, Prince Edward Medley, Garden Blend,  
Broccoli Spears, Cauliflower au Gratin, Squash

### Dessert (Choice of 1)

New York Style Cherry Cheesecake, Chocolate Cheesecake,  
Tuxedo Truffle Cake, Tiramisu, Pecan Pie, Carrot Cake, Chocolate Fantasy Cake

\*\* Minimum 15 people to order served meal\*\*

Dinners are served with Home Baked Rolls, Coffee or Tea

# Dinner Buffets

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(Minimum 20 people to order)

## Salads (Choice of 3)

Creamy Coleslaw, Potato Salad, Garden Greens, Pasta Salad, Caesar Salad,  
Broccoli Salad, Marinated Vegetable Salad, Spinach Salad

## Entrées

Greek Stuffed Chicken, Roast Turkey with Savory Dressing, Seafood Newburg  
Sliced Roast Beef au Jus, Maple Glazed Salmon, Chicken Oscar,  
Roast Loin of Pork with Apple Relish, Maple Currie Chicken Penne,  
Peppered Beef with Portobello Mushroom

## Carved Entrées

Carved Baron of Beef, Carved Roast Turkey with Savory Dressing & Gravy,  
Carved Leg of Ham, Carved Loin of Pork

## Potato (Choice of 1)

Rice Pilaf, Oven Roast Potato, Whipped Potato, Baked Potato with Sour Cream

## Vegetables (Choice of 2)

Glazed Carrots, Roasted Red Pepper & Garlic Green Beans, Prince Edward Medley  
Garden Blend, Broccoli Spears, Cauliflower with Hollandaise Sauce, Squash

## Desserts (Choice of 3)

Hot Apple Crisp with Whip Topping, Sliced Fresh Fruit with Yogurt Dip, Chocolate Fantasy Cake,  
New York Style Cherry Cheesecake, Chocolate Cheesecake, Pecan Pie,  
Carrot Cake, English Truffle, Tuxedo Truffle Cake, Tiramisu, Black Forest Trifle

Home Baked Rolls & Butter

Coffee/Tea

1 Entrée	\$24.99
2 Entrées	\$28.99
Choice of 1 Carved	\$26.99
Each Additional Carved	\$5.99



# *Specialty Dinner Buffets*

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## **CHINESE BUFFET**

Wonton soup  
Eggroll, chicken fried rice,  
**Choice of 2....** Garlic ribs, chicken chow main, ginger beef, chicken stir-fry, pineapple chicken,  
Pork Stir Fry, sweet and sour pork, chicken balls  
Dessert table and fortune cookies  
Coffee/tea  
\$24.99

## **APPS FOR SUPPER**

Wings, nacho bar, potato skins, pot stickers  
Assorted desserts  
Tea/coffee  
\$23.99

## **ITALIAN BUFFET**

Classic Caesar Salad or garden salad  
Italian wedding soup or bruschetta  
**Choose two....**  
Veggie or classic Lasagna with garlic bread  
Chicken Carbonara, Italian sausage penne, fettuccini alfredo, Pesto Penne  
Tiramisu and chocolate truffle  
Coffee/Tea  
\$26.99

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# Tray Platters & Canapés

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## Assorted Vegetable Tray

Serves 30 people  
Selection of Fresh Garden Vegetables  
Served with Herb Dip  
**Full:** \$60.00  
**Half:** \$30.00

## Assorted Cheese Tray

Serves 25-30 people  
Selection of Domestic Cheese  
Garnished with Fresh Fruit  
Assorted Crackers  
**Large:** \$135.00  
**Small:** \$80.00

## Finger Sandwiches

Egg Salad, Ham, Tuna & Sliced Turkey  
Served on White & Whole-wheat Bread  
\$15.99/Dozen

## Deluxe Finger Sandwiches

Roast Beef, Sliced Turkey,  
Pastrami & Swiss, Baby Shrimp Salad  
Asparagus and Cream Cheese & Cherries -  
\$17.99/Dozen

## Deluxe Nacho & Dip Tray

Layered Dip & Salsa, Sour Cream, Peppers &  
Onion, Cheddar Cheese on top and Nacho Chips  
For Dipping  
**Large:** \$70.00  
**Small:** \$40.00

**Punch**                      **\$35.00/Gallon**

## Fresh Fruit Tray

Selection of Fresh Fruit  
Chocolate or Yogurt Dip  
**Large:** \$120.00  
**Small:** \$70.00  
Chocolate Fountain \$2.50/Person extra

## Hot & Cold Canapés

Turkey Salad in Mini Tart Shells - \$13.99  
Shrimp Tree – MARKET PRICE  
Chicken Wings (12) - \$14.99  
Sweet & Sour Meatballs (12) - \$14.99  
Beef or Chicken Satays (12) - \$15.99  
Mini Greek Pizza (12)- \$14.99  
Crab Stuffed Mushroom Caps (12) - \$16.99  
Mini Bruschetta (12) - \$13.99  
Pot Stickers (12) – \$14.99

## Mediterranean

Hummus and Bruschetta  
Grilled pita/baguette  
\$6.95/person

## Nacho Bar

Chips, salsa, Onions, Peppers, sour cream,  
Cheese Sauce, Tomato, Jalapeno and  
Guacamole  
\$9.99/Person

**Bowls of Chips/Pretzels**            **\$3.50/Bowl**

# *General Information*

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## **Catering Contract & Conditions**

All reservations and agreements are made upon and are subject to the rules and regulations of Courtyard @ Ramada at Ramada Hotel in Fredericton and the following conditions:

1. If you do not find a selection to your liking, the catering department would be glad to design a menu to suit your needs. Prices are per person and subject to tax and 15% gratuity.
2. All functions will be required to pay a \$150 deposit at the time of booking private parties and wedding receptions. Balance is to be paid at the end of the function.
3. In the event of cancellation, deposit monies are non-refundable as we won't be able to re-sell the cancelled space.
4. NB Liquor Laws require that any food and beverage brought into a function, banquet, meeting room or licensed area must be supplied by Courtyard @ Ramada. All food or beverage must be consumed on the premises and removal of any food or beverage is NOT permitted.
5. If requested for use, the Terrace bar or portable bar must sell \$200 or more in sales, if sales are not achieved, a mandatory \$50 charge will be applied to client invoice.
6. A guaranteed number of persons attending is required 72 hours (3 business days) in advance of the function by the responsible person or authorized representative. Should no guarantee be received, Ramada Hotel will prepare and charge for the original number of persons quoted. You will be billed for the guaranteed number given or attendance, whichever is larger.
7. Ramada Hotel reserves the right to change allocated function space should the final number of guests exceed the maximum capacity of the room or not meet the minimum number of guests for the allocated room.
8. It is recommended that menu selection be finalized 30 days prior to the function, and understood that a function is tentative until the responsible person or authorized representative signs the definite contract and remits the assigned deposit.
9. No liquor service is permitted after 12AM. All entertainment should cease at that time in order to vacate all function rooms.
10. A minimum Room Charge will be applied if not \$800.00 in food sales.