



WITH A FULLY LICENCED, PUBLIC HEALTH INSPECTED PREPARATION FACILITY, AND A RED SEAL CHEF WITH 26 YEARS OF EXPERIENCE AT THE HELM, MIND FULL OF FOOD IS BRINGING A FRESH NEW VERSATILITY TO MIRAMICHI.

Thinking about dinner parties, wedding rehearsal parties, surprise celebrations at your house, backyard BBQ's, seafood boils...

For groups of perhaps 30 or less, this is a great place to start. If you'd rather not host in your house, consider **The Governor's Mansion** in Nelson, where Mind Full of Food partners with this venerable inn to provide fine dining in a refined historical setting, with warm hospitality and beautiful dining areas.

These selections are focused on evening dining, and unless you are short on time, we recommend three or more courses.

The courses can be bound by a theme, but there really are no rules. The primary rule is to think of your guests, what they like and dislike, especially when food allergies and intolerances are in consideration. Then we'll work together to make it interesting and memorable for them.

These are a few selections to start with, but we have many more. We have many multi-course set menus, most of them offered at **The Governor's Mansion**. We'll find one that works for you and your group.

****A note on ingredients - we use local suppliers where we can, and sustainable seafood use is a priority. If you want to use local ingredients as exclusively as possible, let us know. We have an extensive contact list of NB and Maritime producers, and will go out of our way to support them by working with you on a custom menu for your event. The prices and menus below will not be applicable, as supplies of ingredients are not guaranteed based on seasons, etc., prices of ingredients are more variable, and it sometimes takes time to acquire and assemble goods from producers.**

Appetizers

Premium green salad, Chef-made dressings.	\$5.95
classic Caesar salad.	\$7.75
Fine greens with fresh fruit, berries.	\$7.25
World of grains salad-four steamed grains tossed with chiffonade of herbs and greens, lemon, garlic, pine nut topped	\$5.95
Mediterranean vegetable salads with cheese- Greek, Italian, Spanish	\$9.95
Soup, ask for choices.	\$6.49
Chowder, a little more filling, ask for choices.	\$6-\$14
Atlantic bounty, a selection of seafoods with garnishes and sauces.	\$13.49
Thai chicken skewers with a sesame lime and ginger slaw	\$7.49

Price Per Person

Side Dishes and Salads

Side, included with entree price, vegetables as well.

- Seasoned Roasted New Potatoes
- Mashed Potato, with butter or olive oil
- Root Vegetable Mash
- Potato Salad, traditional, with/without egg
- Potato Salad, olive oil, roasted garlic, herbs
- Basmati Rice
- Brown Basmati Rice Pilaf
- Oat Groat Risotto, Maritime Oats!
- Green Salad, 5 vegetables, various dressings
- All Vegetable Side, three veg, steamed and dressed

Price Per Person

Smallfood platters- we have a separate menu to look at with canapés, vegetables, fruit, cheese, meats, breads and crackers, hot and cold hors d'oeuvres, condiments and dips. Choose enough for your group and let them mingle and nibble.

Entrees- Fresh and Refined Flavours

Roasted Chicken Supreme with Garlic and fresh herbs	\$16.49
Mediterranean Chicken Breast, with feta, grapes, herbs.	\$17.49
Turkey Breast, garlic&herbs, berry, fruit and nut stuffing	\$16.49
Haddock Filet, citrus and herb butter coins	\$14.75
Salmon Trio- Roasted Filet, Cold and Hot Smoked Salmon	\$12.49
Seafood Bowl, Steamed, light and bright cream sauce	\$17.75
Sturgeon Loin, Sumac dusted, Muscat, shallots, EV olive oil	\$21.75
Butcher cut Pork Chop, Chef's bacon, steamed apple	\$15.25
Beef Tenderloin, 5 Peppercorn, Onion, & Garlic Cream	\$33.00
With Dublin Lawyer Sauce (Lobster and Whiskey Cream)	\$39.00

Entrees- Bolder Flavours

Smoked Steak, with BBQ Gravy	\$22.75
Morroccan Roasted Turkey or Duck Breast	\$17.25
Mole Chicken Breast, Black beans, Roasted Garlic, Onion, Corn	\$14.75
Roasted Salmon, Blackened, Maple butter basted	\$15.75
Albacore Tuna, Spanish sherry, orange and cinnamon sauce	\$17.75
Rainbow Trout Roulades, Roasted Pepper & Corn, Fruit Salsa	\$17.49
Tandoori Pork, or Tikka Chicken or	\$14.75
Red Curry Beef, all with chutneys and papadums	\$17.25

The list of possible entrees and accompaniments is too long for this page. Think about what you want, we'll get to work on a menu that will be truly yours, one to remember.

There is a Premium Side Surcharge on the following:

Caesar Salad, Chef's dressing	\$2
Greek Salad, hearty, fresh herb dressing	\$3
Fine Greens, with Fresh Fruit & Berries	\$3
Premium 5 vegetable and mushroom saute	\$3.49
Roasted vegetables and garlic with dressing	\$2

The Final Course

Finishing off the meal with something sweet, it should be more than just sugar you remember. We make it memorable to see, smell, and taste. We can provide plenty of good options, large and small.

A sweets buffet can be a great option, or more rustic like tart and pie, or a baked pudding. Special cakes for special events, or perhaps a frozen treat.

Below are but a few examples:

	<u>Servings</u>	
Three layer frosted cake, various styles, flavours	12	\$36
Tart or Pie, popular styles	8	\$12
Custards-creme brulee, creme caramel, creme catalan,...	each	\$6
A selection of petite cupcakes, muffins, tarts	12	\$18
Toffee pudding, with sauce, served warm	6	\$36
Trifle, many variations	each	\$6
Stuffed dessert crepes, various fruit, berry fillings, sauces, toppings	each	\$6
Add ice cream or fresh whipped cream	each	\$2
Cheese plate, breads, crackers, condiments; price varies with cheeses	\$8	and up

Wedding cakes are not our specialty, but we'd be glad to refer you those who are great at it!

ASK US ABOUT SPECIALTY MENUS

*Vegetarian/Vegan menus *Cultural menus

*Multi-Course menus, up to 10 courses

*Themed Menus-Holidays, Locavore/100 Mile,

Slow Food, Historical, BBQ, Diet Menus, Salute to Famous Chefs, Salute to Famous Restaurants, The Titanic, use your imagination!