



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, tried and proven.. We'll find one that works for you and your group.

**\*\*A note on ingredients - we use local suppliers predominately, and sustainable seafood use is a priority. We have an extensive contact list of Miramichi regional, NB and Maritime producers, and try to support them as much as we can.**

### Appetizers

### Price Per Person

Premium green salad, Chef-made dressings. classic	\$5.25
Caesar salad.	\$5.95
Fine greens with fresh fruit, berries.	\$6.25
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	\$6.95
Soup, ask for choices.	\$5.49
Chowder, a little more filling, ask for choices.	\$6-\$14
Atlantic bounty, a selection of seafoods with garnishes and sauces.	\$12.49
Thai chicken skewers with a sesame lime and ginger slaw	\$7.49

### Side Dishes and Salads

### Price Per Person

*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

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 Premium	\$ 3
5 vegetable and mushroomsaute	\$3.49
Roasted vegetables and garlic with dressing	\$ 2
	\$ 5
	\$2

**Small food 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	\$15.49
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 With	\$33.00
Dublin Lawyer Sauce (Lobster and Whiskey Cream)	\$39.00

### Entrees- Bolder Flavours

Smoked Steak, with BBQ Gravy	\$22.75
Moroccan 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.

### 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, favours	12	\$36
Tart or Pie, popular styles	8	\$12
Custards-creme brulee, creme caramel, creme catalan,... A	each	\$6
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!