

CATERING AND EVENTS

# MENU

## DOMINION HILL COUNTRY INN

### MISSION

We are committed to offering excellent service, fine food, and warm hospitality -- at moderate prices.

### SERVICES

Banquets  
Wedding Receptions  
Private Parties  
Meetings

### LOCATIONS

Dominion Hill Country Inn  
Charlotte County  
Fredericton & St. John

### CONTACT

506-469-4661  
[info@dominionhill.com](mailto:info@dominionhill.com)  
Owner: Michael Campbell

# Special Event & Wedding Menu

Groups of 12 or more

## *Dinner Option 1*

Choice of one soup or salad, one entree, and one dessert.  
Plated & served meal. \$40 per person

## *Dinner Option 2*

Choice of one soup or salad, two entrees, and one dessert.  
Plated and served meal \$43 per person

## *Dinner Option 3*

Served Buffet for Option 1 or 2 (larger portion size)  
\$45 per person. Additional sides available.

## **BREAD COURSE**

Focaccia Bread or White Dinner Rolls with Salted Herb Butter (VG)

## **SALAD COURSE**

Choose 1 salad or soup

Mixed Greens with Tomato, Cucumber, Carrot, Pickled Onion &  
Pumpkin Seeds (VG, V, GF, DF)

Classic Caesar with Parmesan, Smoked Bacon, Pickled Onion & Fried Crouton  
Baby Kale Caesar with Parmesan, Smoked Bacon, Pickled Onion & Fried Crouton  
Roasted Beet with Arugula, Toasted Pecans, Goat Cheese & Pickled  
Mustard Seeds (VG, GF)

Spinach with Seasonal Fruit, Shaved Celery, Toasted Almonds &  
Feta Cheese (VG, GF)

Spinach & Arugula with Pickled Grapes, Toasted Pecans & Goat Cheese (VG, GF)

## **SOUP COURSE**

Roasted Tomato and Fresh Basil Soup, with drizzle of Cream (VG, GF)  
Maple Sweetened Butternut Squash Soup (VG, V, GF, DF)  
East Coast Seafood chowder (additional \$3 per person)

## **ENTRÉE COURSE**

Choose 1 or 2

With two entrees, guest selections are required fourteen (14) days prior to the event. For plated meals, the host must provide colour-coded place cards or a symbol on the place cards denoting entrée selection.

A vegetarian/vegan or gluten free option is available upon request for guests with dietary restrictions. 7 days notice is required. No additional cost for small numbers.

- Rosemary, Thyme & Lemon Marinated Roasted Chicken  
with White Wine Au Jus (GF, DF)
- Roasted Breast of Chicken with Mushroom sauce (GF, DF)
- Carved Slow-Roast Beef Striploin with Red Wine Au Jus (GF, DF)  
or Horseradish Cream Sauce (GF)
- Baked Local Atlantic Salmon with Maple Syrup,  
Dijon Mustard Glaze (GF, DF)
- Baked Local Atlantic Salmon with Pickled Mustard Salsa Verde (GF, DF)
- Maple Mustard Glazed Carved Ham (GF, DF)
- Pan-Roasted Potato Gnocchi with red onion, tomato, arugula, basil  
and parmesan (VG, V, DF)

## **SIDES**

Choose 2

- Roasted Carrots and Braised Green Beans with Maple, Thyme  
& Black Pepper (VG, V, GF, DF)
- Garlic Roasted Asparagus or Broccolini - as seasonally  
available (VG, GF, V, DF)
- Whipped Garlic & Chive Buttermilk Mashed Potatoes (VG, GF)
- Oven Roasted Herbed Baby Yukon Gold Potatoes (V, VG, GF, DF)
- Seasonal Vegetable Basmati Rice (VG, V, GF, DF)

## DESSERT COURSE

Choose 1

Seasonal Shortcakes with Fresh Cream & Mint (VG)

Flourless Chocolate Cake with Chocolate Ganache & Seasonal Preserve (VG, GF)

NY Style Cheesecake with Seasonal Preserve (VG)

Sticky Toffee Pudding with Salted Caramel, Pecans & Drizzle of Fresh Cream (VG)

Down East Butter Bread Pudding with Salted Caramel (VG)

Assorted pies with ice cream & whipped cream served  
as a buffet (add \$5 per person)

VG: Vegetarian V: Vegan GF: Gluten Free DF: Dairy Free

# Casual Dining Menu

\$36 per person (15 – 30 guests)

## **COUNTRY BUFFET (Served)**

(Normal protein portion is 5 oz per person – larger size available)

Choice of two: Smoked shredded brisket

BBQ pork ribs

Pulled pork

Macaroni and Cheese

Home-made Baked Beans

House Baked Cornbread

Oven Roasted Herbed Baby Potatoes

Coleslaw

Mexican Street Corn Salad – corn, mayo, red pepper,  
red onion, lime, jalapeño

Baked goods for dessert

## **TACO/NACHO BAR (Self-serve)**

Platter of Nachos with tortilla chips, black beans, corn, tomato, green onion,  
cheese and spices

Three types of tacos:

Traditional Taco Seasoned Ground Beef

Mexican Shredded Chicken

Chipotle-Chili Roasted Cauliflower

Sides:

Guacamole, salsa, sour cream, jalapenos, queso dip, bell peppers, red onion,  
shredded lettuce, shredded cheese – hard and soft tacos

Mexican Street Corn Salad– corn, mayo, red pepper, red onion, lime, jalapeño

Baked goods for dessert

# Hor D'oeuvres

Served to guests

- Option A - 6 Hor D'oeuvres per person -- select two from group 1. \$12 pp  
Option B -- 6 Hor D'oeuvres -- Select one or more from each group. \$14 pp  
Option C - 8 Hor D'oeuvres -- Select any 4 (x 2) \$16 pp

## Group 1

- French Onion Tart with Confit Onion & Aged Swiss Cheese (VG)  
Garlic Toasted Crostini with Lemon Whipped Ricotta & Roasted Grapes (VG)  
Garlic Toasted Crostini with Roasted Cherry Tomato, Peperonata & Parmesan (VG)  
Herb Toasted Crostini with Seasonal Chutney & Brie (VG)  
Puff Pastry Palmiers with Honey Mustard and Prosciutto  
Brie Grilled Cheese with Blueberry Preserve (VG)  
Aged Cheddar & Shaved Apple Grilled Cheese with Smoked Bacon Jam  
Loaded Mini Yukon Gold Potato with Bacon, Cheddar, Caramelized Onion,  
Sour Cream & Chives (GF)  
Loaded Mini Yukon Gold Potato with Goat Cheese, Sautéed Mushrooms,  
Spinach & Red Onion Jam (VG, GF)

## Group 2

- Mini Meatball on Grilled Crostini with Tomato Basil Sauce & Fresh Parmesan  
Mini Mushroom Wellingtons with Pickled Mustard Salsa Verde (VG)  
Chicken & Chive Dumplings with Soy Caramel, Pickled Chilies & Toasted  
Sesame Seeds (DF)  
Beef Satays with Smoked Salt & Charred Green Onion Salsa  
Chicken Satays with Sunflower Butter Sauce (GF, DF)

## Group 3

- Marinated Grilled Shrimp Satays with Citrus Herb Butter (GF)  
Grilled Salmon Satays with Pickled Mustard Salsa Verde (GF, DF)  
Crostini with Local Cold Smoked Salmon, Whipped Cream Cheese, Capers & Red Onion  
Seasoned Lamb Sausage Rolls with Dijon Mustard & Mint Chutney  
Local Smoked Bacon wrapped Atlantic Scallops (GF, DF)

## Antipasto Platter

Featuring Artisan Cheeses, Cured Meats, Preserves, Mixed Olives, Crackers,  
and Freshly Baked Breads, Herb infused Butter & Mustards

\$160 - serves 20

# Luncheon Menu

The menu is your selection of a soup or salad, an assortment of 4 sandwiches or wraps, a variety of baked goods, and refreshments.  
\$24 per person plus HST.

## **SOUPS: (Select 1)**

Broccoli, Potato & Cheddar Soup (VG, GF)  
Ginger, Roasted Carrot & Apple Soup (VG, V, GF)  
Roasted Tomato and Fresh Basil Soup (VG, GF)  
Maple Sweetened Butternut Squash Soup (VG, GF)

## **SALADS: (Select 1)**

(VG, V, GF)

Traditional Greek Salad - no lettuce - cucumber, cherry tomato, red onion, coloured peppers, black olives, oregano  
Farmer's Market Salad - baby potatoes, green beans, mixed salad greens, basil, tomatoes, cherry tomatoes, black olives  
Broccoli Salad -- with red onion, dried cranberry, smoky almonds and pepitas

## **SANDWICHES: (Select 4 Sandwiches & Wraps)**

Montreal Smoked Meat on Rye - Montreal smoked meat, sauerkraut, Dijon mustard  
Turkey Club - turkey, bacon, cheddar cheese, tomato, arugula, avocado  
Ham and Swiss - Ham, Swiss cheese, lettuce, tomatoes, Dijon mustard and mayo  
French Beef Dip - thin sliced roast beef and onion on crusty bun with beef au jus  
Avocado Veggie Sandwich - avocado, tomato, red onion, cucumber, spinach, Dijon and sprouts (VG, V)

## **WRAPS:**

Chicken Caesar - chicken, romaine lettuce, bacon, parmesan and Caesar dressing  
Classic Egg Salad - eggs, green onion, celery, Dijon mayo, lettuce,  
Southwest Salmon - grilled salmon with smoked paprika, cream cheese, tomato, romaine, arugula, grated carrot  
Pesto Chicken Wrap - pesto chicken, shredded lettuce tossed with Caesar dressing, crumbled bacon, shredded cheese  
Avocado Veggie Wrap - avocado, tomato, red onion, cucumber, spinach, Dijon and sprouts (VG, V)

## **DESSERT:**

An assortment of baked goods, including cookies, brownies and dessert squares.

Refreshments: Coffee, tea, lemonade, Ice tea

*Sandwiches and wraps can be offered gluten free. Advance notice required.*

# Holiday Party Menu

\$39 per person

(Minimum 10 guests, slightly higher price for large groups))

## BREAD

Focaccia Bread or White Dinner Rolls with Salted Herb Butter (VG)

## SALAD - choose 1

Spinach & Arugula with Pickled Grapes, Pecans & Goat Cheese (VG, GF)

Mixed Greens with Tomato, Cucumber, Carrot, Pickled Onion & Pumpkin Seeds (VG, V, GF, DF)

Classic Caesar with Parmesan, Smoked Bacon, Pickled Onion & Croutons

Roasted Beet with Arugula, Pecans, Goat Cheese & Pickled Mustard Seeds (VG, GF)

## PROTEIN - choose 1

Herb Marinated Slow Roasted Turkey (GF, DF)

Maple Mustard Glazed Carved Ham (GF, DF)

Slow Roast Carved Beef Striploin (GF, DF)

Allergy Option: Pan-Roasted Potato Gnocchi with red onion, tomato, arugula, basil and parmesan (GF, VG, V, DF)

## SIDES - choose 2/3

Whipped Garlic Mashed Potatoes (VG, GF)

Roasted Baby Potato with Garlic & Fresh Herbs (VG, V, GF, DF)

Roasted Carrots, Braised Green Beans with Maple, Thyme & Black Pepper (VG, V, GF, DF)

Garlic Roasted Broccolini (VG, V, GF, DF)

Classic Bread Stuffing with Celery, Onion, Fresh Sage, Rosemary, and Thyme (VG, DF)

## SAUCE - choose 2

Red Wine Jus (GF, DF)

Traditional House Made Gravy

Cranberry Sauce (VG, V, GF, DF)

Horseradish Cream Sauce (GF, VG)

## DESSERT - Choose 1

Butter Bread Pudding with Salted Caramel (VG)

Flourless Chocolate Cake with Chocolate Ganache & Seasonal Preserve (VG, GF)

NY Style Cheesecake with Seasonal Preserves (VG)

Carrot Cake with Cream Cheese Frosting, (VG)

Freshly Brewed Roasted Coffee & Tea, Milk, Almond Milk, Cream, Sugar



## **Children's Menu**

Children under 12 have the option of a children's menu for \$10

Chicken Nuggets with French Fries

Grilled Cheese Sandwich with French Fries

## **Late Night Snack**

House-made extra large pizza (18") and Garlic Fingers \$35.

Choice of toppings:

Veggie, Pepperoni & Cheese, Hawaiian, Three Cheese, The Works

## **Catering Notes**

Venue rental fees may apply for events held at Dominion Hill Country Inn. The venue is fully licensed and insured. Servers and bartenders are included.

Off-site catering will include delivery fees. Set-up, equipment, dishes and linens, servers, and clean-up can be provided.

Prices are subject to change without notice. Menus may be altered based on the availability of ingredients.

HST is not included in the prices.

A 15% gratuity is recommended and is added to your bill unless alternate arrangements are made.

Estimates are valid for 30 days.

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