

# Aggie's Catering

2017

## Banquet Menu

3696 route 102 HWY Islandview

Facebook: Aggies Restaurant and Catering

[aggiesfood.com](http://aggiesfood.com)

506.459.2535

# Aggie's Catering

*About us:*

***Promoting a positive healthy community  
and economic growth in our neighbourhood.***

- ***Aggie*** originally from Hungary, moved to Toronto before calling Fredericton, NB home in 1976

in this time she managed and operated - The Red Grille inside Woolco department store. It was always Aggie's dream to be able to give back to the community in which she calls home. That being said, in 1988 She began her quest to own and operate her own restaurant and catering business. Through the years of 1988 - 1999 She was the sole proprietor to Aggie's Food Service LTD. Which operated from the Fredericton Golf and Curling Club. The year 2000 was a magical year for Aggie and her family, as she continued on her quest and became the Owner - Operator of Aggie's Restaurant and Catering in Islandview, Silverwood. During this time and still going strong to-date Aggie's passion remains.

"Home cooked, country style meals"

Grateful for an amazing community, Aggie also appreciates sharing her mouth watering recipes and talking about any food topic going.

***Creating the utmost value and happiness;  
owners, operators and staff deserve.***

- ***Larry*** born in Fredericton, son of Aggie has been in the industry for well over 20 years. Larry whom spent his younger years training as wait staff has learnt the Industry from the inside out. Larry became manager of Aggie's Restaurant and Catering in 2003 and managed the Fredericton Golf Course Restaurant from 2006-2014. Through these years of training and experience, Larry has gained insightful knowledge. His passion to create the perfect day for his clients speaks volumes in the families name.

Aggie's Catering is here for you!

# Aggie's Catering

## CATERING CONTRACT AND CONDITIONS

1. The menus are suggestions only. Aggie's Catering would be glad to design a menu to suit your needs. Prices are per person and subject to tax and 15% gratuity.
2. Wedding functions will be required to pay a 10% deposit at the time of booking. Balance to be paid in full at the end of the event.
3. In the event of a cancellation, the deposit is non refundable.
4. A guaranteed number of persons attending is required one week in advance of the function by the responsible person or authorized representative. Should no guarantee be received Aggie's Catering will prepare and charge for the original number of persons quoted.
5. It is recommended that menu selections be finalized thirty (30) days prior to the function, and understood that a function is tentative until the responsible person or authorized representative sends email confirmation of event and total number of guests and remits the assigned deposit.
6. The undersigned agrees to pay for damages occurred to any part of the premises or equipment by any persons invited by or on behalf of the undersigned.
7. Aggie's Catering cannot be held responsible for loss or damage to property on or off-site
8. The room rental is a standard charge and non refundable if applicable.  
  
Over 100 persons:       \$ 150.00 (plus HST)  
  
Less than 100 persons: \$ 100.00 (plus HST)  
  
Less than 50 persons:   \$ 50.00 (plus HST)
9. Aggie's Catering cannot be responsible for service to more than 10 % increase of pre-arranged number.

**Thank you!**

**Aggie Heins.**

**Date signed:**

**Name:**

# Aggie's Catering

## Cocktail party suggestions

(all trays are based on approximately 25 people)

### Cheese and crackers tray

two kinds of cheese garnished with crackers, pickles and grapes

\$73.25

### Cold meat tray

variety of cold meats arranged on a bed of lettuce garnished with cheese,  
olives and tomatoes

\$84.99

### Fresh fruit tray

assortment of fresh fruit, cut into bite sized pieces

\$68.99

### Nachos and dip

Vegetarian \$36.99

Meat \$43.25

### Sandwich tray

assortment of sandwiches arranged attractively on a platter

\$83.99

\*Taxes and gratuities not included

# Aggie's Catering

(Cocktail party suggestions continued)

Spinach dip in pumpernickel bowl

\$36.99

Sweet tray

assortment of small squares, cookies and sweet breads

\$73.99

Vegetable tray

assortment of fresh seasonal vegetables and dip

\$79.95

\*Taxes and gratuities not included

# Aggie's Catering

## Hot Hors D'oeuvres

\*All hot hors D'oeuvres listed below are sold per dozen

- Aggie Burgers \$48.99
- Aggie's smoked ribs \$26.95
- Chicken balls \$16.25
- Chicken wings \$16.99
- Devilled eggs \$15.99
- Aggie's Fish cakes \$21.99
- Aggie's Homemade glazed meatballs \$18.99
- Mini samosa \$17.99
- Mini spring rolls \$16.99
- Mini quiche \$14.99
- Potstickers with homemade dip \$18.25
- Sausage rolls \$14.99
- Scallops wrapped in bacon \$21.25
- Shrimp kabobs \$17.99
- Vegetarian stuffed mushrooms \$16.99

\*Taxes and gratuities not included

# Aggie's Catering

## Breakfast selections

(prices based on per person, min order 10 people)

### Aggie's easy breakfast combo

Aggie burger, served with baked beans and home fries  
\$5.99

### Aggie's all in breakfast

(each additional meat please add \$1.99)

Eggs, pancakes, baked beans, home fries, fresh fruit  
and choice of bacon\*, ham\* or sausage links\*  
\$9.99

### Aggie's western style omelette

served with baked beans, homemade biscuit, home fries  
\$9.99

### Aggie's own pastry platter

Fresh mini muffins, mini croissants, mini danish, cut banana, lemon  
breads wrapped around a selection of delicious  
strawberries and oranges  
\$7.99

\*Taxes and gratuities not included

# Aggie's Catering

## Lunch selections

(prices based on per person, min order 10 people)

### Baked ham

scalloped potatoes, baked beans, biscuit and butter

\$17.99

### Baked lasagna (meat or vegetarian)

caesar salad or \*Aggie's hearty spinach salad\*, garlic bread

\$16.50 / \$17.50\*

### BBQ quarter chicken

potatoes mashed or fried, vegetables, fresh baked biscuit with butter

\$18.99

\*All meals in the luncheon selections come with one dessert selection  
assorted fruit pies or fresh baked cookie and squares  
Coffee and Tea or soft drinks are available for an additional fee

\*Taxes and gratuities not included

# Aggie's Catering

## Luncheon selections continued

(prices based on per person, min order 10 people)

### Beef stew

served with tossed or caesar salad, fresh baked biscuit and butter

**\$14.99**

### Chilli (meat or vegetarian)

tossed or caesar salad Fresh baked biscuit and butter

**\$13.99**

### Chinese combo

chicken balls, egg rolls, honey garlic ribs and fried rice

**\$18.99**

\*All meals in the luncheon selections come with one dessert selection  
assorted fruit pies or fresh baked cookie and squares  
Coffee and Tea or soft drinks are available for an additional fee

\*Taxes and gratuities not included

# Aggie's Catering

## Dinner menu selections

### Main course - selection of one

\*prices are based on per person min order 15 people

Chicken breast in wine and mushroom sauce  
\$25.95

Chicken cordon bleu  
\$26.99

Crown roast of pork  
\$29.99

Prime rib dinner  
\$27.99

\*Taxes and gratuities not included

# Aggie's Catering

Dinner menu selections continued

\*prices based on per person, min order 15 people

Roast of beef dinner

\$24.95

Salmon fillet in dill sauce

\$29.99

Traditional turkey dinner with Aggie's homemade dressing

\$24.99

Selection of one - below

Broccoli and tomato salad

Chicken or beef consomme

country style potato salad

fresh garden salad

pasta salad

Aggie's hearty spinach salad\*

\*Taxes and gratuities not included

# Aggie's Catering

## Dinner menu selections continued

\*prices are based on per person min order 15 people

### Selection of two - below

broccoli and cauliflower mix  
corn or glazed baby carrots  
green and yellow beans  
peas or squash

### Selection of one - below

Baked potatoes or oven roasted potatoes  
plain steamed rice or rice pilaf  
scalloped potatoes or whipped potatoes  
wild rice

### Selection of one - below

assortment of fresh fruit pies or carrot and nut cake  
mixed berry crumble with ice cream  
new york style cherry cheesecake

\*all meals in the dinner selection are based on a buffet style serving, if you require plated service please add \$5.00 per person

\*Taxes and gratuities not included