



NICOLE MYERS

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PERFECT PLATTERS

TRIO OF WARM DIPS

Pimento cheese, spinach and asiago, bacon tomato and scallion.

Served with crackers, bread and crisps.

\$70 (30-40 people)

DIPS & THINGS

Hummus, baba ganoush, guacamole, dill dip and fresh salsa.

Served with bakery bread, crackers and corn chips.

Small \$35 (10-15 people)

Medium \$45 (20-35 people)

Large \$60 (36-50 people)

FANCY FRUIT

Selection of fresh seasonal fruit with yogurt dip.

Small \$40 (10-15 people)

Medium \$70 (20-35 people)

Large \$90 (36-50 people)

VEGETABLE TRAY

Fresh vegetables with house-made dips.

Small \$35 (10-15 people)

Medium \$50 (20-35 people)

Large \$70 (36-50 people)

CLASSIC DELI MEAT & CHEESE PLATTER

Sliced deli meat and three classic cheeses with bakery bread, crackers and accompaniments.

Small \$50 (20-35 people)

Large \$75 (36-60 people)

DOMESTIC & IMPORTED CHEESE

Selection of local and imported fine cheeses with seasonal fruit, bakery bread, crackers and compotes.

Small \$50 (10-15 people)

Med \$90 (20-35 people)

Large \$140 (36-60 people)



PERFECT PLATTERS

ANTIPASTO PLATTER

Selection of cured meats, pickled vegetables and pâté with bakery bread, crackers and accompaniments.

Small \$45 (10-15 people)

Medium \$65 (20-35 people)

Large \$90 (36-50 people)

WHOLE SIDE SALMON

Choice of hot smoked or gravlax style with crisps, caper cream cheese, pickled onion and citrus.

\$90 per side (20-29 people)

CHICKEN WINGS

Crispy fried chicken wings with an assortment of sauces and dips.

\$187 (100 wings)

\$375 (200 wings)

TEA SANDWICHES & PINWHEELS

Egg salad, curry chicken, salmon salad, cucumber and cream cheese, ham and Swiss, hummus and vegetable.

Small \$36 (24 pieces)

Medium \$72 (48 pieces)

Large \$102 (68 pieces)

GOURMET BAGUETTE SANDWICHES

Half-size sandwiches on French baguette.

Shrimp salad, roast turkey and cranberry, grilled vegetable and hummus, shaved steak, house smoked salmon and lox.

Small \$72 (24 pieces)

Medium \$144 (48 pieces)

Large \$170 (68 pieces)

SWEETS PLATTER

Assortment of cookies, squares, mini muffins and tarts.

\$80 (40 pieces)



HORS D'OEUVRES

PRICED PER DOZEN

HOT

LOUISIANA SHRIMP	\$30	SMOKED HADDOCK CAKE	\$24
CURRY CHICKEN SLIDERS	\$28	BACON WRAPPED	\$38
GOURMET BEEF SLIDERS	\$28	SCALLOP	
BACON & FUNGI TARTS	\$20	PROSCIUTTO DATES	\$20
CHICKEN QUESADILLAS	\$20	BRAISED BEEF CUPS	\$28
GINGER LIME SHRIMP	\$30	MINI FISH & CHIPS	\$18
CRAB CAKE & AIOLI	\$24	CRISPY FRIED SHRIMP	\$30



HORS D'OEUVRES

PRICED PER DOZEN

ASK US ABOUT SPECIALTY DESIGNED MENUS

COLD

LARGE SHRIMP	\$28
COCKTAIL	
THAI SALAD ROLLS	\$20
MINI LOBSTER ROLLS	\$30
SMOKED SALMON	\$24
CANAPÉ	
HADDOCK PATE BITES	\$22
DUCK BREAST BLINIS	\$24
TINY TUNA TACOS	\$28
LOCAL OYSTERS	MP

VEGETARIAN

CHEESY CROSTINIS	\$20
ARANCINI	\$18
COLD FETA	\$20
BRUSCHETTA	
CAPRESE SKEWERS	\$20
FANCY DEVEILED EGGS	\$18
FUNGI PÂTÉ	\$20
CROSTINIS	
POLENTA CUPS &	\$20
MUSHROOM RAGOUT	



HORS D'OEUVRES

PRICED PER DOZEN

SOMETIMES YOU JUST
WANT OLD FAVOURITES!

PUB STYLE

MOZZA STICKS	\$24	MINI GRILLED CHEESE	\$18
CHICKEN WINGS	\$24	DEVEILED EGGS	\$18
MINI CORN DOGS	\$26	LITTLE BANGERS &	\$26
PULLED PORK SLIDERS	\$26	MASH	
SALMON & LOX	\$24	CHILI CHICKEN	\$21
CHICKPEA FRIES	\$20	FALUTAS	
CLASSIC BRUSCHETTA	\$20	MINI MEATBALLS	\$20
ESCARGOT PUFFS	\$20	FRIED SHRIMP	\$28
MINI POTATO SKIN	\$21	SPRING ROLLS	\$20



WORKING LUNCH

Minimum 25 people

BUILD YOUR OWN TACO

Spiced chicken and fried fish with salsa, guacamole, sour cream, pickles, cabbage, tomato and cheese. Tortilla soup, black bean and corn pilaf. Dulce de leche tarts.

Coffee and tea.

\$17++ per person

BUILD YOUR OWN GOURMET SANDWICH

Bakery fresh bread. Curry chicken salad, Greek tuna salad, hummus and roasted vegetables, roast beef, ham, turkey and pickles.

Gourmet condiments.

Soup of the day OR artisan salad.

Fresh fruit and bakery cookies.

Coffee and tea.

\$16++ per person



WORKING LUNCH

Minimum 25 people

BRUNCH

Assorted quiche of the day.
Fruit and honey yogurt salad.
Legends salad or soup of the day.
Whole wheat and multigrain rolls.
Coffee and tea.
\$15++ per person

MEDITERRANEAN

Chicken souvlaki, hummus, baba
ganoush, pickles and pita.
Lebanese spiced rice.
Fattouch salad with lemon dressing.
Yogurt cake.
Coffee and tea.
\$18++ per person

SOUP & SANDWICH

Assorted sandwiches on bakery bread.
Chicken fricot and vegetarian soup of
the day.
Cookies, coffee and tea.
\$12++ per person



WORKING LUNCH

Minimum 25 people

MARITIME CLASSIC

Haddock, corn and potato chowder.
House made cornbread.
Artisan greens and market vegetable
salad.

New Brunswick apple crisp with
vanilla whipped cream.

Coffee and tea.

\$16++ per person

COUNTRY FAVOURITE

Braised beef or chicken stew with
root vegetables.

House made cheese biscuits.

Seasonal garden salad with basil
lemon dressing.

Local bakery squares.

Coffee and tea.

\$16++ per person



WORKING LUNCH


Minimum 25 people

MEXICAN LUNCH

Pulled chicken and corn fajitas.
Braised beef and black bean fajitas.
Vegetable and bean fajitas.
Tortilla salad and crispy potato wedges.
Seasonal fruit and yogurt dip.
Coffee and tea.
\$15.50++ per person

SIMPLE LUNCH

Savory rubbed chicken breast.
OR
Cornmeal crusted haddock.
Garden salad with honey balsamic dressing.
Roasted baby potatoes.
Seasonal fruit and whipped cream.
Coffee and tea.
\$18++ per person



BREAKFAST BUFFET

Minimum 25 people

LEGENDS' CONTINENTAL

Assorted chilled juices and mini yogurts.

Freshly baked muffins and pastries.

Assortment of cereal and sliced fruit.

Coffee and tea.

\$9++ per person

TRADITIONAL BREAKFAST

Assorted chilled juices and fruit salad.

Freshly baked muffins and danish.

Scrambled eggs, grilled home fries,

bacon and sausages.

Coffee and tea.

\$13.50++ per person

THE MONCTONIAN

Biscuits, preserves and butter.

Fruit and seasonal berries.

Blueberry pancakes with New Brunswick
maple syrup.

Cheesy scrambled eggs,
bacon and sausages.

Coffee and tea.

\$14.50++ per person



BREAKFAST BUFFET

Minimum 25 people

GREAT CANADIAN

New Brunswick blueberry pancakes
with maple syrup.

Bakery bread, molasses and butter.

Old fashioned molasses beans.

Potato and root vegetable hash.

Scrambled eggs with scallions.

Coffee and tea

\$16.50 per person

BREAKFAST ADD-ONS

Priced Per Person

Assorted cereal and milk \$3

Breakfast cheese and fruit \$5

Muffins \$2.75

Bacon \$3

Sausage \$3

Scrambled eggs \$2.25

Assorted danish \$2.25



BREAKS

Minimum 10 people

MID-MORNING BOOST

Assorted house made muffins.

Seasonal fruit platter.

Coffee and tea.

\$6.50++ per person

AFTERNOON PICK-ME-UP

Fruit, berries, yogurt and granola.

Assorted tea sandwiches.

Fresh vegetables and dip.

Coffee and tea.

\$8.50++ per person

SWEET TOOTH

Freshly baked assorted cookies.

House-made biscuits and jam.

Coffee and tea.

\$6++ per person



Frequently Asked

12-Cup Pot of Coffee	\$15	Assorted Muffins	\$2.75
60-Cup Pot of Coffee	\$72	Assorted Danishes	\$2.25
100-Cup Pot of Coffee	\$120	Assorted Cookies	\$2
12-Cup Pot of Tea	\$12	Cinnamon Rolls	\$3
12-Cup Pot of Hot Chocolate	\$15	Assorted Mini Yogurts	\$2.50
50-Cup Pot of Hot Chocolate	\$72	Assorted Beverages	\$2.25
		Assorted Juice Pitchers	\$12.50
		Assorted Squares	\$2.50



CROWD PLEASER BUFFET

Minimum 25 people

SALADS & SIDES

Legends Salad

(lettuce, granola, roasted roots and sweet onion dressing)

Marinated roasted potato and root vegetables.

Seasonal buttered vegetables.

THE MAINS

Chicken Supreme

(savory rub, roasted tomato and chicken jus)

OR

Pork Loin Chops

(brine, marinated and rubbed center cuts with scratch BBQ sauce)

OTHER INDULGENCES

Apple crisp and squares.

Rolls and butter.

Coffee and tea.

\$25++ per person



NEXT LEVEL BUFFET

Minimum 25 people

SALADS & SIDES

Beet and goat cheese salad with arugula.
Rustic potato hash with scallions.
Roasted cauliflower and buttery green beans.

THE MAINS

Lime and chili rubbed salmon with
coconut curry.
Braised beef with confit tomatoes, crispy
onions and jus.

OTHER INDULGENCES

Mini cheesecakes, tarts, parfaits and desserts.
Rolls and butter.
Coffee and tea.

\$35++ per person



NOBLE FEAST BUFFET

Minimum 25 people

SALADS & SIDES

Caesar Salad

(Romaine, croutons, bacon, parmesan and house dressing)

Arugula Salad

(toasted granola, dried cranberries, shaved vegetables and citrus dressing)

Sweet potato and goat cheese pavé.

Green beans with slivered almonds and butter.

THE MAINS

Cornmeal crusted crispy cod with remoulade.
Slow roasted pork belly with sweet maple glaze.
Smoked BBQ chicken with cranberry BBQ sauce and herbs.

OTHER INDULGENCES

Mini crème brûlée, mini donuts, rich chocolate cake, lemon tarts and desserts.

Bakery rolls and butter.

Coffee and tea.

\$50++ per person



FESTIVE FEAST BUFFET

Minimum 25 people

SIDES

Savoury stuffing.
Buttery mashed potatoes.
Buttered carrots and root vegetables.
Garden salad with festive dressing.

THE MAIN

Slow roasted turkey with scratch
gravy.
Cranberry and mustard pickles.

OTHER INDULGENCES

Bakery rolls and butter
Apple crisp and whipped cream.
Coffee and tea.

\$25++ per person

Add House-Smoked Ham
\$8++ per person



Buffet Add-Ons

Seared Haddock

Panko and parmesan crust with tomato jam.

\$4.50++ per person

Atlantic Salmon

Lime, chili and sesame rub with miso maple glaze.

\$6.25++ per person

Fish Cakes

Salt cod and potato cakes, tomato chow and scallions.

\$4.50++ per person

Pork Loin Chops

Brine, marinated and rubbed center cut chops with tangy BBQ sauce.

\$5++ per person

Chicken Supreme

Savoury rubbed, mushrooms, roasted tomatoes and chicken jus.

\$5.50++ per person

BBQ Chicken

Bone in, slow cooked, tangy BBQ sauce and fresh herbs.

\$4.75++ per person

Beef Sirloin Medallions

Grilled, rosemary jus, roasted onion and garlic.

\$6.50++ per person

Braised Beef

Tender braised beef, pan drippings and crispy onions.

\$10++ per person

Falafel Fritters (V)

Falafel with garlic tahini sauce, roasted tomato and grilled vegetables and fresh herbs.

\$5++ per person



Specialty Menus

We can customize and build any menu to fit your taste and budget.

Book your wedding with us!

We will customize your menu to help make your day extra special!

We host working lunches, business meetings, conferences and more. Book your next event with us and enjoy our first class catering and hospitality services.

Breakfast, lunch, dinner, breaks, cocktails parties, wedding receptions - we do it all!

Ask about Chef's custom plated lunches, dinners, wine and beer pairings.

Bar Services

We customize our bar services to fit your taste!

House Standards

Domestic Beer	\$5
Local Craft Beer	\$6.25
Imported Beer	\$6.25
Craft Cider	\$6.25
House White Wine	\$5
House Red Wine	\$5
Coolers	\$6.25

Well Shots

Rum	\$5
Vodka	\$5
Gin	\$5
Whisky	\$5
Scotch	\$5

Premium Bar Services Available





Bottled Wine

White

Smoky Bay Pinot Grigio	\$25.50
Two Oceans Moscato	\$26
Finca Las Moras Barrel Select Chardonnay	\$31
Oyster Bay Marlborough Sauvignon Blanc	\$46
Nova 7	\$53

Red

Smoky Bay Cabernet Sauvignon	\$25.50
Norton Barrel Select Malbec	\$29
Woodbridge Merlot	\$30
Finca Las Moras Barrel Select Cabernet Sauvignon Syrah	\$32
Oyster Bay Marlborough Pinot Noir	\$52

Rentals



Equipment Rental per day

Projector	\$50
Screen	\$50
Podium & wired mic	\$25
Wireless mic	\$25
Lapel mic	\$50
Laptop	\$25
Chair covers	\$2

Room Rental per day

Legends	\$500
Meeting Room A	\$200
Meeting Room B	\$200
Meeting Room C	\$200

Labour per hour

On-site AV tech	\$25
Extra servers	\$25
Chef-attended	\$50

General Information

All food and beverage prices are subject to gratuities plus HST.

We will guarantee our prices one month prior to your event.

In order to ensure that we have your menu choice(s), we ask that you advise us of your selection 21 days prior to your event.

We require a guaranteed number of attendants no later than 72 business hours prior to your event. If you do not provide us with a guaranteed number, we will prepare and charge for the original number quoted.

Clients are required to submit a 25% deposit of the estimated total cost in advance. All functions are payable within 14 days following the event.

Should your event be cancelled within 60 days of the date, any and all deposits shall be refunded (unless charges have occurred prior to the event).

Should the number of guests change greatly from the original numbers, we reserve the right to provide an alternative room best suited for your group.



General Information

Health and Safety Regulations prohibit guests from removing any food and beverage products after the function.

The Coliseum and Legends Restaurant will not be responsible for damages to or loss of any articles left in the building prior to or after any function.



Any extra equipment needed and not included with the event's basic requirements (glasses, flatware, china, tables and chairs, etc.) will be subject to an extra charge.

To ensure that all requirements are agreed upon, we ask that a copy of the event order be signed and returned to the Events Manager 10 business days prior to your event.

We know you had a choice and we thank you for choosing us!