

# CONTINENTAL BREAKFAST BUFFETS

## **Mactaquac County Continental**

(Minimum 10 people)

Assorted Fruit Juices  
Whole Fresh Fruit  
Toaster Station to include: White and Whole Wheat Breads  
Bagels and English Muffins  
Assorted Cold Cereals  
Freshly Brewed Coffee, Tea & Hot Chocolate

\$8.99 per person

## **Good for Life Continental**

(Minimum 10 people)

Cranberry Juice, Orange Juice  
& 2% Milk  
Assorted Muffins  
Sliced Fresh Fruit  
Cottage Cheese  
Build your own Fruit Parfaits to  
include: Sliced Fruit, Yogurt,  
Almonds, Granola, Dried Cranberries  
Freshly Brewed Coffee, Tea  
& Herbal Tea

\$9.99 per person

## **The Toaster**

(Minimum 10 people, Maximum of 20 people)

Fresh Sliced Bagels with Cream  
Cheese  
White & Whole Wheat Breads,  
English Muffins  
Preserves & Butter  
Fresh Whole Seasonal Fruit  
Assorted Juices  
Freshly Brewed Coffee, Tea  
& Hot Chocolate

\$6.99 per person

## **SUGGESTED ENHANCEMENTS**

Individual Yogurts served with a Bowl of Granola	\$2.00 per person
Sliced Fresh Fruit (substituted for whole fruit or fruit salad)	\$2.00 per person
Fruit Salad (substituted for Whole Fruit)	\$1.00 per person
Fruit Parfaits	\$3.00 each
Assorted Pastries (2 per person)	\$1.99 per person
Cereal Bars	\$1.49 each
Chilled 2% Milk	\$12.99 per pitcher

## HOT BREAKFAST BUFFETS

### Basic Essentials

(Minimum 10 people)

Assorted Fruit Juices  
Fresh Whole Seasonal Fruit  
Toaster Station  
Farm Fresh Scrambled Eggs  
Choice of: Bacon OR Sausage  
Golden Home fries  
Choice of Assorted Cold Cereals or  
Oatmeal, with Chilled Milk  
Freshly Brewed Coffee, Tea  
& Hot Chocolate

\$9.99 per person

(Additional breakfast meats - \$1.00 per  
person, per selection)

### Breakfast Wrap-Up

(Minimum 10 people)

Assorted Fruit Juices  
Whole Fresh Seasonal Fruit  
Choice of Assorted Cold Cereals or  
Oatmeal, with Chilled Milk  
Breakfast Wraps ~ Choice of ONE:  
Western, Veggie, Bacon & Cheddar  
(based on 2 halves per person)  
Served with Salsa  
Golden Home fries  
Freshly Brewed Coffee, Tea  
& Hot Chocolate

\$10.99 per person

### Mactaquac Breakfast Buffet

(Minimum 20 people)

Assorted Fruit Juices  
Fresh Whole Seasonal Fruit  
White & Whole Wheat Breads, English Muffins, Bagels  
Assortment of Freshly Baked Muffins, Fruit Danish  
Preserves & Butter  
Assorted Cold Cereals with Chilled Milk  
Farm Fresh Scrambled Eggs ~ Crisp Bacon ~ Country Breakfast Sausage  
Griddle Pancakes with Syrup ~ Golden Home fries  
Freshly Brewed Coffee, Tea & Hot Chocolate

\$11.99 per person in your meeting room (private buffet)

### SUGGESTED ENHANCEMENTS

Individual Yogurts served with a Bowl of Granola	\$5.00 per person
Fruit Parfaits	\$3.00 each
Cereal Bars	\$1.49 each
Chilled 2% Milk	\$12.99 per pitcher

## **PLATED BREAKFAST SELECTIONS**

### **"Good Cents" Breakfast**

2 Scrambled Eggs  
Choice of: Bacon, Ham or Sausage  
Golden Home fries  
Whole Wheat Toast  
Freshly Brewed Coffee, Tea & Hot Chocolate

\$9.99 per person in your meeting room  
(Additional breakfast meats - \$1.00 per person, per selection)

### **Eggs Benedict**

2 Poached Eggs atop Grilled Ham, presented on a toasted English muffin,  
Smothered in Hollandaise Sauce  
Golden Home fries  
Freshly Brewed Coffee, Tea & Hot Chocolate

\$10.99 per person in your meeting room  
(Substitute Smoked Salmon for Ham - \$2.00 per person)

### **SUGGESTED ENHANCEMENTS**

Individual Yogurts served with a Bowl of Granola	\$2.00 per person
House Made Fresh Fruit Salad	\$2.00 per person
Fruit Parfaits	\$3.00 each
Assorted Pastries (2 per person)	\$1.99 per person

## BREAK MENUS

### **The Bakery Basket**

Whole Fresh Seasonal Fruit  
Assortment of Freshly Baked  
Muffins, Breakfast Pastries  
Freshly Brewed Coffee, Tea  
& Hot Chocolate

\$4.99 per person

### **"Your Mom Called..."**

Assorted Vegetables & Dip  
Domestic Cheese Tray  
Assorted Crackers  
Freshly Brewed Coffee, Tea  
& Hot Chocolate

\$6.99 per person

### **Smoothie Break**

Choice of:  
Tropical OR Banana-Berry  
Fresh Fruit Smoothie  
(Freshly blended and presented in  
smoothie cups)  
Oatmeal Raisin Cookies

\$5.99 per person  
(Based on 1 smoothie per person)

### **"Build your own Sundae"**

Scoops of Vanilla  
& Chocolate Ice Cream  
Chocolate, Caramel  
& Raspberry Toppings  
Whipped Cream  
Sprinkles  
Cherries to top it off!

\$5.99 per person

### **The Matinee**

Fresh Popcorn with Seasonings  
Potato Chips  
Assorted Mini Chocolate Bars

\$4.99 per person

### **The Energizer**

Fresh from the Oven Cookies  
Sliced Fresh Seasonal Fruit  
Freshly Brewed Coffee, Tea & Hot  
Chocolate

\$5.99 per person

## SUGGESTED ENHANCEMENTS

Assorted Bottles of Fruit Juice	\$1.99 each, on consumption
Assorted Diet & Regular Soft Drinks	\$1.79 each, on consumption
Bottled Water	\$1.99 each, on consumption
V8 Vegetable Drinks	\$3.49 each, on consumption
Variety of Energy Drinks	\$3.99 each, on consumption

## A-LA-CARTE BREAK ITEMS

### BEVERAGE SELECTIONS

Freshly Brewed Coffee, Tea & Hot Chocolate	...\$1.99 per person
Assorted Bottles of Fruit Juice	...\$1.99 each, on consumption
Assorted Diet & Regular Soft Drinks	...\$1.79 each, on consumption
Bottled Water	...\$1.99 each, on consumption
2% White Milk	...\$12.99 per pitcher
Chocolate Milk	...\$13.99 per pitcher
Iced Tea or Lemonade	...\$13.99 per pitcher
V8 Vegetable Juice	...\$3.49 each, on consumption
Assortment of Energy Drinks	...\$3.99 each, on consumption

### FROM THE BAKERY

Assorted Pastries (based on 2 per person)	...\$1.99 per person
Bagel & Cream Cheese	...\$2.49 each
Fresh from the Oven Cookies	...\$17.99 per dozen
Assorted Dessert Squares	...\$18.99 per dozen
Cinnamon Scones	...\$1.99 each

### HEALTHY CHOICES

Fruit & Yogurt Parfait with Granola	...\$3.99 each
Fresh Sliced Seasonal Fruit Tray	...\$39.99 (serves 10-15 ppl)
Vegetable Crudités with Dip	...\$29.99 (serves 10-15 ppl)
Cheese & Cracker Tray	...\$59.99 (serves 10-15 ppl)
Individual Yogurt	...\$1.99 each, on consumption
Whole Fresh Seasonal Fruit	...\$1.49 per piece
Cereal Bars	...\$1.99 each

## WORKING LUNCHEON BUFFETS

### Wrap It Up

Choice of: 2 Chefs Deli Salads OR  
Soup du Jour with Crackers  
Crisp Vegetable Crudités with Dip  
Assorted Wraps, May include:  
Roast Beef, & Cheddar, Ham &  
Cheddar, Egg Salad, Chicken Salad,  
Chef's Choice Desserts  
Freshly Brewed Coffee, Tea & Hot  
Chocolate

\$15.99 per person  
(Based on 2 halves per person)

### Mactaquac Lite Delight

Choice of: 2 Chefs Deli Salads OR  
Soup du Jour with Crackers  
Assorted Sandwiches, served on  
White & Whole Wheat Breads:  
May include: Roast Beef, Ham &  
Cheddar, Sliced Turkey, Tuna Salad,  
Egg Salad, Chicken Salad,  
Vegetarian  
Chef's Choice Desserts  
Freshly Brewed Coffee, Tea & Hot  
Chocolate

\$14.99 per person  
(Based on 3 halves per person)

### Pizza Pizzazz

(Minimum 10 people)

Make your own Caesar Salad  
Chef's Signature Pasta Salad  
Piping Hot Pizza, Baked Fresh from  
our Kitchen  
Choice of: Supreme Meat, Pesto  
Chicken, Vegetarian, Greek  
Chef's Choice of Dessert  
Freshly Brewed Coffee, Tea & Hot  
Chocolate

2 Types of Pizza \$15.99 per person  
3 Types of Pizza \$16.99 per person

### "The Dagwood"

(minimum 10 people, max 30 people)

Choice of: 2 Chefs Deli Salads OR  
Soup du Jour with Crackers  
(Build your Own Sandwich)  
Assorted Breads & Rolls  
Deli Meat Tray - Turkey, Ham,  
Pepperoni, Roast Beef  
Tomatoes, Onion, Lettuce & Cheese  
Chef's Choice Desserts  
Freshly Brewed Coffee, Tea & Hot  
Chocolate

\$16.99 per person

## SUGGESTED ENHANCEMENTS

Upgrade to House Made Seafood Chowder  
Potato Chips  
Assorted Pickle Tray

\$2.00 per person  
\$0.50 per person  
\$1.00 per person

## **HOT LUNCHEON BUFFETS**

(Served 11:00am - 3:00pm)

Surcharge for lunch menu at dinner is \$3.00 per person

### **Head pond Buffet**

(Minimum 15 people)

Rolls & Butter

Seasonal Greens with Dressing

Country Style Coleslaw, Chef's Choice Deli Salad

### **Entree Choices**

Oven Baked Meat Lasagna

Lemon Pepper Haddock

Stir-Fry (Chicken or Beef)

Vegetarian Penne

Farmer's Style Chicken

Seafood Medley Penne

### **Starch Choices** (not served with pasta dishes)

Garlic Mashed Potatoes OR Rice Pilaf

Assorted Pies & Sweets

Freshly Brewed Coffee, Tea & Hot Chocolate

1 Entree - \$16.99 per person

2 Entrees - \$18.99 per person

3 Entrees - \$20.99 per person

### **A Taste of Italy**

(Minimum 10 people)

Garlic Bread

Make your own Caesar Salad

Seasonal Greens with Dressing

Marinara Meat Penne

Chicken Fucilli Pasta with Pesto

Chef's Choice of Dessert

Freshly Brewed Coffee, Tea or Hot Chocolate

\$16.99 per person

## **PLATED LUNCHES**

(Served 11:00am - 3:00pm, not available for dinner service)

Included in Menu Price:  
Fresh Rolls & Butter  
Freshly Brewed Tea & Coffee

### **For Starters**

Chef's Kettle Soup	\$3.49 per person
Caesar Salad	\$4.79 per person
Seasonal Greens with dressing	\$4.49 per person

### **Entree**

(Choice of one entree)

#### **Sliced Roast Beef au Jus**

Accompanied with Chef's Potato & Fresh Vegetable  
\$16.99 per person

#### **Chicken Breast with Mushroom Sauce**

Accompanied with Chef's Potato & Fresh Vegetable  
\$15.99 per person

#### **Oriental Vegetable Stir-Fry**

Accompanied with Rice Pilaf  
\$12.99 per person  
(Add Chicken or Beef - \$2.00 per person)

#### **Pesto Chicken Penne**

Strips of Chicken sautéed with Pesto, Garlic, Peppers and tossed in Alfredo sauce  
\$16.99 per person

### **Dessert**

(Choice of one dessert)

Mactaquac Maple Mousse  
Strawberry Rhubarb Pie  
Lemon Meringue Pie



## PLATED DINNERS

(Served 5:00pm - 9:00pm)

**Minimum 3 Courses**

Included in Menu Price:

Fresh Rolls & Butter

Freshly Brewed Tea & Coffee

### For Starters

Seasonal Greens	\$3.50 per person
Spinach Salad	\$4.50 per person
Tangy Caesar Salad	\$4.00 per person
Chef's Kettle Soup	\$3.00 per person
Atlantic Seafood Chowder	\$5.50 per person

### Entree

(Choice of one entree)

#### **Seafood Penne Carbonara**

Jumbo Shrimp and Scallops sautéed with Bacon, Onion, Peppers and Garlic  
Tossed in a Creamy Alfredo Sauce, served with Garlic Baguette

\$15.99 per person

#### **English Style Roast Beef**

Accompanied with a Red Wine & Mushroom Demi Glaze

\$15.99 per person

#### **Maple Ginger Salmon**

Salmon Fillet oven baked and seasoned with NB Maple Syrup, Ginger & Dark Rum

\$17.99 per person

#### **Traditional Roast Turkey**

Accompanied with a Summer Savory Bread Dressing, Gravy and Cranberry Sauce

\$14.99 per person

#### **Grilled Boneless Breast of Chicken**

Topped with Cran-Apple Cream

\$15.99 per person

### Dessert

(Choice of one dessert)

Strawberry-Rhubarb Pie	\$3.50 per person
Pecan Pie	\$4.00 per person
Mactaquac Maple Mousse	\$3.50 per person
New York Cheesecake (Caramel, Chocolate or Raspberry Sauce)	\$5.00 per person

## **DINNER BUFFETS**

### **Keswick Dinner Buffet**

(Minimum 25 people)

Rolls & Butter

Vegetable Crudités with Dip

Domestic Cheese Tray

Domestic Mussels

CHOICE OF: Traditional Caesar Salad or Seasonal Leaves with Dressing

Assortment of Four Chef's Choice Salads

### **Entree Choices**

#### **Boneless Breast of Chicken Forestiere**

White Wine & Wild Mushroom Cream Sauce

#### **Maple Ginger Salmon**

Salmon Fillet, oven baked and seasoned with NB Maple Syrup, Ginger & Dark Rum

#### **Atlantic Seafood Penne**

Medley of Shrimp, Scallops & White Fish tossed with a Garlic Parmesan Cream Sauce

#### **Pork Loin**

Stuffed with Apple Cranberry Dressing, drizzled with a Maple Cream Sauce

#### **Sliced Roast Beef au Jus**

Slow Roasted & served with Horseradish

Make this a Chef-attended Carving Station: \$75.00

Chef's choice Potato

Chef's Choice Vegetables

Chef's Decadent Dessert Display (Cheesecakes with Sauces, Pies, Cakes & Pastries)

Freshly Brewed Coffee & Tea

1 Entree - \$25.99 per person

2 Entrees - \$28.99 per person

3 Entrees - \$31.99 per person

Riverside Resort & Conference Centre

## **Mactaquac Dinner Buffet**

(Minimum 20 people)

Rolls & Butter  
Tossed Salad with Dressing  
Country Style Coleslaw  
Potato Salad  
Vegetable Crudités with Dip

### **Entree Choices**

#### **Lemon Pepper Haddock**

Tender Haddock Fillets topped with Lemon Pepper Cream Sauce

#### **Sliced Roast Beef au Jus**

Slow Roasted & served with Horseradish

#### **Chicken Feta Florentine**

Boneless Breast of Chicken topped with Spinach & Feta Cheese Sauce

#### **Bourbon Street Chicken Penne**

Chicken Penne tossed in a Jack Daniels Cajun Alfredo Sauce

Chef's choice Potato  
Chef's Choice Vegetables  
Chef's Choice Dessert Buffet  
Freshly Brewed Coffee & Tea

1 Entree - \$23.99 per person  
2 Entrees - \$26.99 per person

# Backyard "Inn" BBQ Buffet

(Minimum 15 people)

BBQ menu served May 1st through October 1st, weather permitting

BBQ's are set up on our Lower Patio, overlooking the picturesque Saint John River. In the event of inclement weather, BBQ will be held indoors and BBQ items are prepared in our Kitchen.

Rolls & Butter  
Potato Salad  
Country Style Coleslaw  
Pasta Salad

CHOICE OF: Traditional Caesar Salad or Seasonal Leaves with Dressing

## Entrees

(choice of one entree)

<b>*Our Specialty*</b> Chicken Breast (6oz) & Ribs	\$26.99 per person
Hamburgers & Honey Garlic Sausage	\$18.99 per person
6oz Chicken Breast	\$23.99 per person
6oz Salmon Fillet	\$25.99 per person
8oz Strip loin Steak	\$26.99 per person
10oz Rib eye Steak	\$28.99 per person

Baked Potato with all the Toppings  
Assorted Fresh Baked Pies  
Freshly Brewed Coffee & Tea

## SUGGESTED ENHANCEMENTS

Add House Made Seafood Chowder	\$2.50 per person
Corn on the Cob (subject to availability)	\$1.00 per person
Mussels	\$2.00 per person
Potato Chips	\$0.50 per person
Cheesecake Station with assorted toppings	\$2.00 per person

## RECEPTION SELECTIONS

### Cold Hors D'Oeuvres

(priced per dozen)

Jumbo Shrimp with Cream Cheese	\$17.99
Pesto Chicken Pita	\$14.99
Assorted Cocktail Sandwiches	\$14.99
Smoked Salmon Pinwheels	\$17.99
Smoked Oysters on Garlic Crouton	\$15.99
Brie & Focaccia	\$15.99
Greek Cucumbers	\$13.99

### Hot Hors D'Oeuvres

(priced per dozen)

Tai Chicken Peanut Satay	\$17.99
Bacon Wrapped Scallops	\$21.99
Miniature Quiche Lorraine	\$15.99
Sweet & Sour Meatballs	\$14.99
Mushrooms w Spinach & Feta	\$15.99
Mini Egg Rolls	\$14.99
Teriyaki Beef Brochettes	\$17.99
Bonanza Honey Garlic Chicken Wings	\$16.99

### Platters and Additional Reception Items

#### **Cheese Display**

An eye pleasing display of Domestic & Imported Cheeses, served with Crackers  
\$53.99 per tray (serves 10-15 people)

#### **Fresh Fruit Display**

Sliced Fresh Seasonal Fruit with choice of Yogurt or Warm Chocolate sauce for dipping  
\$44.99 per tray (serves 10-15 people)

#### **Crisp Vegetable Crudités**

Fresh crisp Vegetables, served with a selection of Dips  
\$33.99 per tray (serves 10-15 people)

#### **Steamed Mussels**

Fresh Mussels, steamed to perfection with Tomato, Garlic, Herbs and White Wine  
\$4.99 per person

#### **Tiger Shrimp Pineapple**

Jumbo Shrimp presented on a fresh Pineapple, with tangy Seafood dipping sauce  
\$69.99 (50 pieces)

#### **Smoked Salmon Display**

Rolled Smoked Salmon with Cream Cheese, Capers & Lemon Wedges  
\$109.99 (serves 25 people)

#### **Nacho Bar**

Deep Fried Tortilla Chips, Salsa, Cheese Sauce, Black Olives, Peppers, Tomatoes,  
Onions & Jalapenos  
\$5.99 per person

# BEVERAGES

## Cash Bar

(Prices include HST)

Domestic Spirits	\$4.50
Domestic Beer	\$4.50
Premium Liqueurs	\$5.75
Domestic Wine (5-oz Glass)	\$5.25
Soft Drinks, Juice & Bottled Water	\$2.00

## Host Bar

(prices include HST, and are subject to 15% service charge)

Domestic Spirits	\$4.50
Domestic Beer	\$4.50
Premium Liqueurs	\$5.75
Domestic Wine (5-oz Glass)	\$5.25
Soft Drinks, Juice & Bottled Water	\$2.00

\*\* Should consumption on a cash or host bar be less than \$450.00 exclusive of tax and service charges, a bartender fee of \$75 per bartender will apply \*\*

### House Red (Jackson Triggs)

Merlot	\$26.99
Shiraz	\$26.99

### House White (Jackson Triggs)

Chardonnay	\$26.99
Pinot Grigio	\$26.99

### White Wines

Wolf Blass Chardonnay	\$46.99
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### Red Wines

Wolf Blass Cab. Sauvignon	\$46.99
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### Rose

E&J Gallo White Zinfandel	\$27.99
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### Champagne

Bright Presidents	\$27.99
Martini & Rossi Asti	\$33.99

## Punch Selections

(priced per gallon, 1 gallon equals 30 small glasses)

Non-Alcoholic Fruit Punch	\$40.00
Alcoholic Fruit Punch	\$90.00

\*\*\*\*\*PLEASE NOTE\*\*\*\*\*

**All Food and Beverages subject to 15% Gratuity**

Riverside Resort & Conference Centre

<b>Meeting Room</b>	<b>Class</b>	<b>Theatre</b>	<b>Banquet</b>	<b>u-shape</b>	<b>Rental day</b>	<b>Rental 24hr</b>
Mactaquac I	30	60	50	20-25	\$175.00	\$225.00
Mactaquac II	30	60	50	20-25	\$175.00	\$225.00
Mactaquac I & II	60	120	110	40-50	\$350.00	\$425.00
Woolastook	20	30	30	30	\$150.00	\$175.00
Nashwaak	10/ Boardroom style				\$100.00	\$150.00
Pokiok (1 <sup>st</sup> floor)	20/ Boardroom, 40/ Theatre				\$75.00	\$100.00

Prices do not include 13% HST.