



Winter Buffet Options

Prices begin at \$20 per person

Main Courses

Chicken saltimbocca

Grilled chicken breast in a white wine cream sauce studded with prosciutto and sage

Chicken piccata

Grilled chicken breast in a lemon spiked cream sauce with capers and red onion

Roast Beef Au Vin

Sliced roasted beef in a gravy of red wine, mirepoix vegetables and black pepper

Prime Rib

Four day marinated and sliced thin and served with its own gravy

Salmon

Whole sides of salmon oven roasted, topped with summer tomatoes and fresh herbs

Haddock or Cod

Slow cooked with onions, capers, olive oil and tomatoes

Sausage and Peppers

Grilled Italian sausage with sweet peppers and onions in a light tomato broth

Lobster Boil

Boiled and cracked lobster cooked in a lightly spiced broth in the southern crawfish style with potatoes, sausage and corn

Sides and Large Salads

Marinated seafood salad with baby greens and poached artichokes

Oven roasted summer vegetables with goats cheese and aged balsamic

Leek and walnut bread pudding cubes with smoked salt and crème fraiche

Grilled zucchini and red peppers tossed with sea salt and olive oil

Fresh sautéed green beans with tarragon and brown butter

Double stuffed loaded baked potatoes

Braised summer kale with bacon and garlic

Grilled sweet potato with chorizo and fresh parsley

Whole butter infused mashed potatoes with Italian parsley and lemon

Quinoa with sautéed baby vegetables and roasted garlic Market salad of baby greens and new summer vegetables tossed in lemon thyme vinaigrette

Couscous salad with tomato, cucumber and mint

Heirloom tomato salad with buffalo mozzarella and fresh basil

Traditional Caesar salad with cheddar croutons and double smoked bacon

Panzenella salad with roasted red peppers and marinated kalamata olives

Baby spinach salad with early summer berries, candied walnuts and feta cheese

Contact us today!

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Mactaquac, NB E6L 1B5

Located in the Mactaquac Provincial Park

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