

The Riverside Breakfast

The Morning Wake-Up Call

Coffee, Tea and Decaf, Orange Juice and Breakfast Breads
\$7.95

Continental Breakfast

*Fresh Seasonal Fruit Salad, Breakfast Breads, Yogurt, Granola,
Assorted Juices, Milk, Coffee, Tea and Decaf*
\$9.50

The Omelet Station

Chef attendant \$75 each (1 chef per 25 people)
Ham, Onions, Peppers, Mushrooms, Spinach, Cheddar Cheese & Feta Cheese
Breakfast Potatoes, Bacon or Sausage, Fruit Platter
Assorted Juices, Coffee, Tea and Decaf
\$15.95

The Breakfast Buffet

Minimum of 35 people
Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes,
French Toast, Assorted Breakfast Breads and Fresh Fruit Salad
Assorted Juices, Coffee, Tea and Decaf
\$16.95

Riverside Brunch

Minimum 35 people
Scrambled Eggs, Choice of French Toast OR Cheese Blintzes, Breakfast Breads, Bacon OR
Sausage, Caesar Salad, Roasted Chicken, Vegetable Medley, Roasted Potatoes OR Stuffed Shells,
& Chef's Desserts
Assorted Juices and Coffee, Tea and Decaf.
\$24.95

All of the above served with coffee, tea and decaf
Add: Scrambled Eggs \$2.00, Bacon or Sausage \$2.50

\$1,00.00 food-and-beverage minimum & \$150 Facility Fee will apply
Prices do not include 21% Gratuity and 8% Sales Tax
Riverside Reception and Conference Center
35 N. River Lane, Geneva, IL 60134
630-232-1330

Riverside Plated Luncheon

*Served with choice of soup du jour or chef's tossed salad, ice cream or sherbet,
rolls and butter, coffee, tea and decaf*

Butternut Squash Ravioli

\$19.50

Handmade Butternut Squash Ravioli with Sage Cream Sauce with Ratatouille

Oven Roasted Pork Loin

\$20.50

Topped with Bacon & Apple Jus over Wild Rice and served with Chef's Seasonal Vegetables.

Chicken Marsala

\$19.50

Grilled Chicken Breast atop of Red Roasted Potatoes w/ Marsala Mushroom Sauce and Chef's Seasonal Vegetables.

Caesar Chicken and Pasta

\$19.50

Caesar-marinated Chicken Breast grilled & served over Pasta with Chef's Seasonal Vegetables.

Roast Turkey Breast

\$19.50

Oven Roast Turkey Breast with Riverside's famous Mashed Potatoes and Gravy, with homemade Cranberry Sauce and traditional seasonal Vegetables.

Petit Fillet 6 oz.

\$33.50

Grilled Petit Fillet topped with Caramelized Onions & Port Wine Reduction over whipped Yukon Gold Potatoes and Chef's choice of Vegetable.

Sundried Tomato Chicken

\$20.50

Grilled Chicken Breast topped with Sundried Tomatoes, Asparagus and Artichokes in a Boursin Cream Sauce served over Herbed Basmati Rice.

Salmon 6 oz.

\$19.50

Grilled Salmon Filet with a Citrus Beurre Blanc with Linguini and Fresh Seasonal Vegetables

Crab Cakes

\$22.50

Hand-formed Crab Cakes over Black Beans & Rice with Pineapple Salsa and topped w/ Roasted Red Pepper Aioli

*Choose 1; Selection of more than 1 entrée is available w/ advance count
and a minimum of 50 guests:*

There is a \$1.75 charge per person, if you choose to have two entrees.

Minimum of \$1,000.00 in food & beverage applies

A service fee may apply if you bring in your own cake or sweets.

Prices do not include 21% Gratuity Tax and 8% Sales Tax & \$150.00 Facility Fee

Riverside Luncheon Buffet

*Minimum of 35 people or Room Fee may apply
Monday thru Friday*

Mexican Buffet \$19.95

*Chicken Tortilla Soup, Chips & Salsa,
Seasoned Ground Beef Tacos & Chicken Fajitas, Spanish Rice, and Refried Beans,
Flour Tortillas with Guacamole, Sour Cream, Pico de Gallo, Lettuce and Cheese
Cinnamon Churro Add: Tamales \$5.00 each*

Deli Buffet \$19.95

*Soup du Jour, Assorted Chilled Deli Salads,
Sliced Meats & Cheeses, Relish Tray, Selection of Breads & Rolls
Cookies & Brownies*

Italian Buffet \$19.95

*Caesar Salad, Seasoned Chicken Vesuvio,
Broccoli Alfredo, Spaghetti Bolognese,
Garlic Bread & Tiramisu*

Salad Bar \$23.95

*Sliced Chicken & Grilled Salmon
Chef's Mixed Greens with Seasonal Accompaniments;
Fresh Fruit Salad, Mini Croissants, Pasta Salad,
Selection of Dressings - Balsamic Vinaigrette, Blue Cheese, Ranch
Cookies & Brownies*

*All Buffets are served with Coffee (Regular and Decaf) Tea and Iced Tea
It is our policy that food may not be taken home from the buffet
Minimum of \$1,000.00 in Food & Beverage applies*

Prices do not include 21% Gratuity and 8% Sales Tax & \$150.00 Facility Fee

Riverside Luncheon Sandwich Board

Served in your Meeting Monday thru Friday

Sandwiches

Roast Beef ~ Sliced Roast Beef on Kaiser Roll with Provolone, Lettuce & Tomato.

Italian Cold-Cut Sub ~ Salami, Ham, Capicola, Pepperoni, Provolone, Lettuce, Tomato, Onion, Roasted Red Pepper, Italian Vinaigrette.

Chicken Caesar Roll Up ~ Grilled Chicken Breast with fresh Parmesan Cheese, Romaine Lettuce tossed in Caesar Dressing in a Tortilla

Turkey Club ~ Classic Club Sandwich with Turkey, Bacon, Lettuce, and Tomato on grilled Sourdough Bread.

Grilled Portobello ~ Grilled Portobello Mushrooms with Green Olive Tapenade, Goat Cheese and Roasted Red Peppers on Tomato Focaccia.

All sandwiches served with a cup of Soup du Jour, Sun Chips, Pickle & Fruit Garnish
Coffee, Decaf, Tea and Iced Tea,
Add a Serving of Ice Cream for \$2.00

All Sandwiches \$14.95

Executive Lunch Break

Beef tenderloin Croissant ~ Soup du Jour. Roasted Beef Tenderloin with Mixed Greens, Red Onions, Tomato, with Roasted Shallot and Blue Cheese Mayo. Including fresh Dill Potato Salad, Whole Fruit, home-baked Cookies and bottled Water or Soda. 19.95

Turkey or Ham Croissant ~ Soup du Jour. Roast Turkey or honey-baked Ham with smoked Gouda Cheese, Mixed Greens, Roasted Red Peppers, Avocado and Tomato with fresh basil Mayo. Including fresh Dill Potato Salad, Whole Fruit, home-baked Cookies and bottled Water or Soda. 17.95

Salads

Caesar Salad ~ Romaine Lettuce, Parmesan Cheese, Cherry Tomatoes and homemade Herb Croutons.

Classic Cobb ~ Crisp Lettuce, Tomatoes, Bacon, Hard-boiled Egg, Red Onion, Blue Cheese, Carrots, topped with Ranch Dressing.

Garden Vegetable ~ Mixed Greens, Carrots, Red bell Peppers, Cucumber, Tomatoes, Red Onions, and Mushrooms, topped with Mustard Vinaigrette.

Spinach Salad ~ Tender Baby Spinach, Red Onions, Feta Cheese, Cucumbers and Balsamic Vinaigrette.

Asian Salad ~ Mixed Greens with Mandarin Oranges, Onions, Carrots, Water Chestnuts, with Orange-Ginger Vinaigrette and topped with Crunchy Noodles.

***Antipasto Salad** ~ Bed of Mixed Greens w/ Cherry Tomatoes, Provolone Cheese, Salami, Pepperoncini, Roasted Red Peppers & Artichokes topped with Italian Dressing. *\$15.95

All salads served with soup du jour, baked rolls and butter, coffee, tea, decaf and iced tea, cookies and brownies.

All Salads 13.95

Add grilled chicken to any salad 4.95 per salad

Add grilled salmon to any salad 6.25 per salad

Prices do not include 21% Gratuity and 8% Sales Tax & \$150.00 Facility Fee
Minimum of \$1,000.00 in food & beverage & Minimum of 35 people applies
Additional \$2.00 for weekend or evening event

Riverside Shower

*Punch upon arrival and Champagne Toast
Soup du Jour or Salad, Rolls & Butter, Sherbet or Ice Cream with Cookie Garnish*

Chicken Caesar Salad

*Marinated Grilled Chicken Breast with Crisp Romaine, Parmesan Cheese
Homemade Crotons, tossed in Caesar Dressing*

Chicken Waldorf Salad

*Flavorful mixture of Chicken, Apples, Walnuts and Celery with Mayo Brown Sugar Dressing
served on a bed of Mixed Greens*

Chicken or Beef Stir Fry

*Tender pieces of Beef or Chicken, sautéed with Broccoli, Carrots, Green Onion and Bell Peppers
With a Teriyaki Glaze, Served on a bed of White Rice*

Chicken Marsala

*Grilled Chicken Breast with Marsala Wine Sauce and Mushrooms with Red Roasted Potatoes
and Chef's Vegetable*

Butternut Squash Ravioli

With Sage Cream Sauce and Ratatouille

Grilled Chicken Breast w/ Pasta

*Tri-color Tortellini tossed in Pesto Cream Sauce, with marinated Grilled Chicken Breast,
topped with freshly grated aged Parmesan Cheese*

Citrus-Grilled Chicken Breast

Served over Black Bean Salsa on a bed of Mixed Greens with Crispy Tortilla Strips

Package Price of \$22.00 on all above selections

Choose 1; or Selection of 2 entrees available w/ a minimum of 50 Guests and a \$1.75 fee per person

Ladies' Afternoon Tea Buffet

*Mini Croissant Sandwiches, Choice of 2: Sliced Turkey, Sliced Ham, or Chicken Salad,
Tortellini Salad, Fresh Spinach Salad, Fresh Fruit Platter, Mini Quiche
Scones, Mini Muffins and Cupcakes.*

Includes Punch, Champagne Toast, and Silver Samovar Tea Service

\$24.00

It is our policy that food may not be taken home from the buffet

\$1.00 per person Cake-Cutting Fee if bringing in own cake

\$50.00 service fee for bringing in own sweets

Prices do not include 21% Gratuity, 8% Sales Tax & \$150.00 Room Fee

All pricing subject to change without notice

Minimum of \$800.00 in food & beverage applies

Riverside Liquor Sheet

Bar Packages Priced per Person

	1 Hour	2 Hour	3 Hour	4 Hour
House	16.95	18.95	20.95	23.95
Call	18.95	20.95	22.95	25.95
Premium	21.95	25.95	27.95	30.95
Soda only	5.00	6.50	7.25	8.00

House Plan

Miller, Budweiser, O'Doul's,
Riesling, Chardonnay, Merlot, & Cabernet
Gordon's Vodka and Gin, Early Times Whiskey
100 Pipers Scotch, Castillo Rum,
Giro Tequila, Christian Brother's Brandy,
Emmet's Irish Crème, Kentucky Gentleman Bourbon,

Call Plan

All House Liquors Plus: Heineken, Corona,
Jose Cuervo, Beefeaters, Dewar's
Raspberry Vodka, Jim Beam, Kahlua
Smirnoff Vodka, Seagram 7, Seagram V. O.,
Malibu, Bacardi, Captain Morgan,
Pinot Grigio & Sauvignon Blanc

Premium Plan

All House and Call Liquors Plus:
Tanqueray, 1800 Reposado,
Tito's Vodka, Courvoisier VSOP, Selection
of Single Malt Scotches, Bailey's,
Crown Royal, Maker's Mark
Jack Daniels, Amaretto Disaronno, Jameson

Wine and Punch

Champagne Punch 45.00 per gallon
Fruit Punch 25.00 per gallon
House Champagne 22.95 per bottle
House Wine 19.95 per bottle
Other Wines available upon request, prices vary
12 bottle minimum on special-order wine

Sodas 1.50 each
Beer, domestic 4.25 each
Beer, imported 4.75 each
Wine, per glass 6.00 each
Juice, per carafe 12.00 each

Host and Cash Bar
Prices available upon request
\$100.00 Bartender Fee per Bartender

Prices do not include 21% Gratuity Tax and 8% Sales Tax
No liquor may be served before 10:00am on Sundays