

Riverside 3 Course Dinner Selections

All dinners include soup or salad, entrée, ice cream or sherbet.

Served with Fresh Bread, Coffee, Tea, Decaf, or Milk,

Grilled Salmon	\$30.00
<i>Grilled Salmon with a Citrus Beurre Blanc Sauce, served with Orzo Pasta, Roma Tomatoes & Green Bean Amandine</i>	
Chicken with Artichoke Cream Sauce	\$26.00
<i>Grilled French-style Chicken Breast topped with Mushroom, Tomato, & Artichoke Cream Sauce Served with Wild Rice & Green Beans Provencal</i>	
Chicken Rockefeller	\$28.00
<i>Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce Wild Rice & Seasoned Green Beans</i>	
Prosciutto-Stuffed Chicken Breast	\$28.00
<i>Prosciutto, Spinach & Goat Cheese stuffed Chicken Breast with Garlic Cream Sauce, Served with Roasted Sweet Potato Wedges & Green Beans</i>	
Pork Tenderloin Medallions	\$30.00
<i>Grilled Pork Tenderloin with Apple jus Served with Rice Pilaf, Seasoned Green Beans and Cranberry Chutney</i>	
Filet Mignon	\$49.00
<i>Grilled Filet with a Port Wine Reduction With Roasted Garlic mashed Potatoes and Grilled Asparagus with Roasted Red Peppers</i>	
Marinated Sirloin of Beef	\$42.50
<i>Marinated Sirloin with Sautéed Mushrooms, Demi Glaze Red Roasted Potatoes and Sautéed Zucchini and Squash with Roma Tomatoes</i>	
New York Strip Steak	\$47.00
<i>New York Strip, Grilled to Perfection & Topped with Caramelized Onions & au jus Served with Boursin Mashed Potatoes & Green Beans Almondine</i>	
Roast Prime of Beef (minimum of 14 orders)	\$45.00
<i>Roasted Prime Rib with au jus, Horseradish Mashed Potatoes, & Sautéed Zucchini and Squash</i>	
Petit Filet and Chicken Breast or Grilled Salmon	\$50.00
<i>Grilled Filet with a Merlot Reduction with your choice of Grilled Salmon or Grilled Chicken Breast w/ Artichoke Cream Sauce Served with Garlic Mashed Potatoes & Green Beans</i>	
Vegetarian Option	\$26.00
<i>Vegetable Stir Fry Served over Steamed White Rice</i>	

Please choose 1 entrée; Or Split-menu options available for parties of 50 plus guests. An additional \$1.75 per person applies.

*Prices do not include 21% Gratuity Tax and 8% Sales Tax & \$150.00 Facility Fee
Riverside Reception and Conference Center 35 N. River Lane, Geneva, IL 630-232-1330*

Riverside Dinner Buffet

The Riverside Festival

*1st Hour- Assorted Cheese & Fresh Fruit Tray
Dinner Buffet- Chef's Soup du jour, Tortellini Salad,
Tossed Mixed Greens with Seasonal Accompaniments & Balsamic Vinaigrette,
Grilled Breast of Chicken in Marsala Wine Sauce
Carved Roast Prime Rib of Beef, Herbed Red Potatoes, Sautéed Zucchini and Squash
Variety of Fresh Rolls, Assorted French Pastries including Chocolate-Dipped Strawberries,
Freshly Brewed Coffee, Tea and Decaf
\$40.95 per person, plus a \$75.00 carver fee
(Minimum of 50 People)*

The Iron Works

*Tossed Mixed Greens with Seasonal Accompaniments & Balsamic Vinaigrette,
Antipasto Pasta Salad, Seasonal Fresh Fruit, Grilled Chicken Breast with
Vodka Cream Sauce, Carved Inside Round of Beef,
Red Roasted Potatoes, Green Beans Almondine,
Fresh Rolls and Butter, Dark Chocolate Mousse
Freshly Brewed Coffee, Tea and Decaf
\$32.95 per person, plus a \$75.00 carver fee
(Minimum of 50 People)*

Bridgeview Buffet

*Fresh Spinach Salad with Seasonal Accompaniments,
Tomato, Cucumber, and Red Onion Salad Tossed with a Balsamic Vinaigrette
Roast Sirloin of Beef with a Hunter Sauce
Chicken Cacciatore: Grilled Chicken Breast with Bell Peppers, Onions, Tomatoes and Red Wine
Green Beans Almondine, Bow-Tie Pasta with Pesto Cream Sauce or Red Roasted Potatoes
Rice Pilaf, Ice Cream or Sherbet
Fresh Rolls and Butter, Coffee, Tea, Decaf
\$28.95
(Minimum of 35 People)*

Tapestry Buffet

*Garden Salad with Choice of Dressings, Roast Sirloin of Beef with Woodsman Sauce,
Herb Roasted Chicken, Vegetable Medley, Red Roasted Potatoes,
Pasta with Marinara, Fresh Rolls and Butter
Ice Cream or Sherbet, Coffee, Tea, Decaf*

*Turn the **Tapestry Buffet** into the "Italian Festival"*

*by substituting Caesar Salad, Chicken and Potatoes Vesuvio,
& Garlic Bread
both buffets \$23.95
(Minimum of 35 People)*

*Meet with Amy to customize your buffet!
Add \$47.00 to make a complete wedding package
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35 N. River Lane, Geneva, IL 60134 630-232-1330*

Riverside Hors D' oeuvres

(Per 100 pieces)

<i>Chicken Teriyaki Skewers</i>	165
<i>Brie & Pear in Phyllo Purse</i>	360
<i>Egg Rolls</i>	145
<i>Spanakopita</i>	250
<i>Swedish Meatballs</i>	160
<i>Mini Pizza</i>	215
<i>Bacon- Wrapped Dates</i>	180
<i>Mushroom Caps Stuffed</i>	170
<i>With spinach, blue cheese & walnut</i>	
<i>Caprese Skewer</i>	220
<i>Tenderloin Crostini</i>	245

<i>Mini Quiche</i>	230
<i>Chilled Shrimp Cocktail</i>	230
<i>Pot Stickers</i>	150
<i>Coconut Shrimp</i>	260
<i>Shrimp & Prosciutto</i>	260
<i>Bruschetta</i>	140
<i>Crab Cakes</i>	240
<i>Prosciutto-wrapped Melon</i>	180
<i>Cajun Shrimp & Sausage Skewer</i>	320
<i>Potato Pancake</i>	190
<i>With Crème Fraiche and apple sauce</i>	

Trays and Platters

	<i>Small</i> <i>Serves 55</i>	<i>Large</i> <i>serves 100</i>
<i>Fresh Vegetable Crudités with</i> <i>Roasted Shallot & Blue Cheese Dip</i>	85.00	165.00
<i>Fresh Seasonal Fruit & Berries</i>	95.00	175.00
<i>Cheese and Cracker Platter</i>	125.00	210.00
<i>Assorted Sausage, Cheese and Cracker Platter</i>	145.00	230.00
<i>Antipasto Platter with</i> <i>Roasted Shallot & Blue Cheese Dip</i>	125.00	210.00
<i>Whole Smoked Salmon, served with</i> <i>Hard-Boiled Eggs, Capers, Red Onions & Citrus Slices</i> <i>(2-week notice required when ordering this item)</i>	210.00	
<i>Baked Brie with Apples and Pears</i>	90.00	
<i>Artichoke & Spinach Dip w/ Tortilla Chips</i>	105.00	

Charcuterie Table 8' Table that serves approximately 200 people filled with Assorted Meats, Domestic & Imported Cheeses, Berries, Dried Fruits, Crackers, Spreads, Breads, Pretzels, Nuts, Chocolates, Grilled Marinated Vegetables, Marinated Peppers \$1200.00

Petite Charcuterie Table A smaller version of the Charcuterie table \$700

Prices do not include 8% tax or 21% gratuity & \$150.00 Facility Fee

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

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