

# Riverside Liquor Sheet

Bar Packages  
Priced per Person.

	2 Hour	3 Hour	4 Hour
House	22.95	25.95	30.95
Call	25.95	28.95	33.95
Premium	28.95	32.95	37.95
Soda only	7.00	8.50	10.00

## 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,  
Emmets 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	50.00 per gallon
Fruit Punch	25.00 per gallon
House Champagne	24.95 per bottle
House Wine	22.95 per bottle
Carafe of Juice	12.00 Per Carafe
<b>Other Wines available upon request, prices vary</b>	
<b>12 bottle minimum on special-order wine</b>	

Sodas	1.50 each
Beer, domestic	4.50 each
Beer, imported	5.00 each
Wine, per glass	8.00 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

## Riverside Hors D' oeuvres

(Per 100 pieces)

*Chicken Teriyaki Skewers*  
*Egg Rolls*  
*Spanakopita*  
*Swedish Meatballs*  
*Mini Pizza*  
*Bacon- Wrapped Dates*  
*Mushroom Caps Stuffed*  
*With spinach, blue cheese & walnut*  
*Caprese Skewer*  
*Tenderloin Crostini*  
*Stuffed Mushroom Caps gf*  
*With Italian Sausage & Cheese*

*Mini Quiche*  
*Chilled Shrimp Cocktail*  
*Potato Pancake with Cheese,*  
*Sour Cream, Bacon & Chives*  
*Pot Stickers*  
*Coconut Shrimp*  
*Shrimp & Prosciutto*  
*Bruschetta*  
*Crab Cakes*  
*Cajun Shrimp & Sausage Skewer*  
*Potato Pancake*  
*With Crème Fraiche and apple sauce*

## Trays and Platters

*Small*  
*Serves 55*

*Large*  
*serves 100*

*Fresh Vegetable Crudités with*  
*Roasted Shallot & Blue Cheese Dip- gf*  
*Fresh Seasonal Fruit & Berries- gf*  
*Cheese and Cracker Platter*  
*Charcuterie Platter*  
*Antipasto Platter with*  
*Roasted Shallot & Blue Cheese Dip*  
*Smoked Salmon, served with gf*  
*Hard-Boiled Eggs, Capers, Red Onions & Citrus Slices*  
*Baked Brie with Apples gf*  
*Artichoke & Spinach Dip w/ Tortilla Chips gf*

*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

*Petite Charcuterie Table* A smaller version of the Charcuterie table

*Bacon bar- Cinnamon, Applewood Smoked, Candied, Jalapeno & Peppered Bacon*  
*(Serves Approx. 100) gf*

# Riverside Dinner Selections

Prices Start at \$30.00- All dinners include salad, entrée, ice cream or sherbet.  
Served with Fresh Bread, Coffee, Tea, Decaf, or Milk.

## **Grilled Salmon**

Grilled Salmon with a Citrus Beurre Blanc Sauce, served with Orzo Pasta,  
Roma Tomatoes & Green Bean Amandine

## **Chicken with Artichoke Cream Sauce**

Grilled French-style Chicken Breast topped with Mushroom, Tomato, & Artichoke Cream Sauce  
Served with Wild Rice & Green Beans Provençal

## **Chicken Rockefeller**

Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce  
Wild Rice & Seasoned Green Beans

## **Prosciutto-Stuffed Chicken Breast**

Prosciutto, Spinach & Goat Cheese stuffed Chicken Breast with Garlic Cream Sauce,  
Served with Roasted Sweet Potato Wedges & Green Beans

## **Pork Tenderloin Medallions**

Grilled Pork Tenderloin with Apple jus  
Served with Rice Pilaf, Seasoned Green Beans and Cranberry Chutney

## **Filet Mignon**

Grilled Filet with a Port Wine Reduction  
With Roasted Garlic mashed Potatoes and Grilled Asparagus with Roasted Red Peppers

## **Marinated Sirloin of Beef**

Marinated Sirloin with Sautéed Mushrooms, Demi Glaze  
Red Roasted Potatoes and Sautéed Zucchini and Squash with Roma Tomatoes

## **New York Strip Steak**

New York Strip, Grilled to Perfection & Topped with Caramelized Onions & au jus  
Served with Boursin Mashed Potatoes & Green Beans Almondine

## **Roast Prime of Beef** (minimum of 14 orders)

Roasted Prime Rib with au jus, Horseradish Mashed Potatoes, & Sautéed Zucchini and Squash

## **Petit Filet and Chicken Breast or Grilled Salmon**

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

## **Vegetarian Option**

Vegetable Stir Fry Served over Steamed White Rice

Please choose 1 entrée; Or Split-menu options available for parties of 50 guests or more.  
An additional \$1.75 per person applies.  
Prices do not include 21% Gratuity Tax and 8% Sales Tax & \$200.00 Facility Fee

# Riverside Dinner Buffet

Buffets start at \$26.95

## The Riverside Festival

1<sup>st</sup> 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  
(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  
(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  
(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  
(Minimum of 35 People)

Meet with Amy to customize your buffet!  
Add \$51.00 to make a complete wedding package  
Prices do not include 21% Gratuity Tax and 8% Sales Tax & \$200.00 Facility Fee

## Riverside Reception and Conference Center

35 N. River Lane, Geneva, IL 60134 630-232-1330