

Riverside 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

Handmade Butternut Squash Ravioli with Sage Cream Sauce with Ratatouille

Oven Roasted Pork Loin

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

Chicken Marsala

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

Caesar Chicken and Pasta

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

Roast Turkey Breast

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

Petit Fillet 6 oz.

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

Sundried Tomato Chicken

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

Salmon 6 oz.

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

Crab Cakes

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 \$1200.00 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 & \$200.00 Facility Fee