

Riverside Liquor Sheet

*Bar Packages
Priced per Person.*

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

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

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

<i>Sodas</i>	<i>1.50 each</i>
<i>Beer, domestic</i>	<i>4.50 each</i>
<i>Beer, imported</i>	<i>5.00 each</i>
<i>Wine, per glass</i>	<i>8.00 each</i>

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 Shower

*Punch upon arrival and Champagne Toast, Coffee, Tea and Decaf
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 Marsala

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

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.*

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 Coffee & Tea Service

Riverside Brunch

Minimum 35 people

*Scrambled Eggs, Cheese Blintzes, Breakfast Breads, Bacon OR Sausage, Caesar Salad,
Roasted Chicken, Vegetable Medley, Roasted Potatoes OR Stuffed Shells,
& Chef's Desserts*

Includes Punch, Champagne Toast, and Silver Samovar Coffee & Tea Service

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 per Table for bringing in own sweets

Prices do not include 21% Gratuity, 8% Sales Tax & \$200.00 Room Fee

All pricing subject to change without notice

Minimum of \$1,200.00 in food & beverage applies

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

Luncheon Buffet

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

Mexican Buffet

*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

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

Italian Buffet

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

Salad Bar

*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 \$1200.00 in Food & Beverage applies*

Prices do not include 21% Gratuity and 8% Sales Tax & \$200.00 Room Fee