

RIVERHOUSE

Dinner Buffet Packages

One Entrée	Includes: One Salad, One Side & One Vegetable
Two Entrée	Includes: One Salad, One Side & One Vegetable
Three Entrée	Includes: One Salad, One Side & One Vegetable

Salads

Garden Green Salad

Romaine Lettuce, Cherry tomatoes, cucumbers, carrots and red onions. Served with Italian and Ranch Dressing

Traditional Caesar Salad

Romaine lettuce, Garlic Croutons and Grated Parmesan Cheese tossed in our homemade Caesar Dressing

Vegetables

Fresh Seasonal Vegetables

Fresh Zucchini, Squash, Green Beans, Broccoli, & Carrots.

Green Bean Almandine

Fresh Green Beans, Roasted Red Peppers, & Toasted Almonds.

Sautéed Green Beans

Fresh Green Beans & Roasted Red Peppers Sautéed in a Lemon Butter White Wine Sauce.

Roasted Mediterranean Vegetables

Marinated Eggplants, Carrots, Red Onions, Zucchini, Squash, & Bell Peppers Cooked in open Fire Grill.

Jumbo Steamed Asparagus

Fresh Peruvian Asparagus Steamed & Drizzle with Hollandaise Sauce.

Sides

Rosemary Roasted Red Potatoes

Baked Red Bliss Potatoes with Fresh Rosemary & Spices.

Roasted Garlic Mashed Potatoes

Idaho Potatoes, Roasted Garlic, Extra Virgin Olive Oil, Heavy Cream, & Fresh Spices.

Cheesy Smashed Potatoes

Idaho Potatoes, Monterrey Jack Cheese Mix, Heavy Cream, & Fresh Spices.

Potato Au Gratin

A Mix of Baked Idaho Potatoes, Parmesan & Mozzarella Cheese, Heavy Cream, & Fresh Spices.

Jasmine Coconut Rice

Fragrant Thai Jasmine Rice cooked in Coconut Milk with Fresh Ginger & Spices.

Entrée

Hawaiian Chicken

Sweet marinated grilled Chicken Breast topped with our Fire Roasted Salsa

Chicken Picatta

Lightly Breaded Chicken Breast Baked and Finished with Lemon-Butter White Wine Sauce and Capers

Honey Mustard Chicken

Italian style marinated grilled chicken breast finished with honey mustard dressing

Chicken Marsala

Lightly breaded chicken breast baked and topped with our homemade marsala sauce and mushrooms

Herb Crusted Roast Beef

Certified Angus Top Round Beef crusted w/ Fresh Herbs, Roasted & Served with Au-Jus & Creamy Horseradish Sauce

Beef Brisket

Slowed Braised Certified angus boneless short ribs served with Demi-Glace Sauce

Lasagna

Layers of Baked Pasta stuffed with with Ricotta Cheese, Ground Beef, Marinara Sauce & Shaved Parmesan Cheese

Eggplant Parmesan

Fresh Eggplant Coated with Italian bread crumbs baked & pile-up with Marinara sauce, Mozzarella cheese & fresh basil.

Grilled Portabella

Large Marinated Mushroom Grilled and topped with Roasted Red Peppers, Sautéed Onions, Fresh basil and mozzarella cheese, served with Parsley pesto aioli

Red Fish

Locally caught fresh filet Pan Seared served w/ Lemon Dill Aioli

Pasta Primavera

Sautéed vegetables simmered in Chablis, garlic & Butter over Linguine Pasta and topped with Shaved Parmesan cheese

Included in Above Pricing:

Bread & Butter

Water, Iced Tea, Reg & Decaf Coffee

Serving Staff

Rates are for Events in 2017

Deduct \$4 per guest for no salad