



PLATED DINNER PRICING PACKAGES

Option One - Priced per Guest

Two Hors D'oeuvres One Salad Three Entrees One Side One Vegetable

Hors D'oeuvres

Beef Quesadillas

Flour Tortilla, Bell Peppers, Onions, Ground Beef and Monterrey Jack Cheese Mix. Served with Pico De Gallo and Sour Cream

Chicken Quesadillas

Flour Tortilla, Bell Peppers, Onions, Grilled Chicken and Monterrey Jack Cheese Mix. Served with Pico De Gallo and Sour Cream

Vegetarian Quesadillas

Flour Tortilla, Bell Peppers, Onions, Zucchini, Squash & Monterrey Jack Cheese Mix. Served with Pico De Gallo and Sour Cream

Bacon Wrapped Plantains

Sweet Plantains Wrapped in Applewood Smoked Bacon, Fried to perfection and Topped with Feta Cheese and Tropical Salsa

Grouper Bites

Fresh Gulf Grouper Morsels Fried to perfection and Served with Cilantro Lime Aioli

Mini Lobster Cakes

Handmade Cakes with Cold Water Lobster Meat, Sauteed baby shrimp & Mahi-Mahi, Roasted Bell Peppers and Fresh Herbs. Served with Cajun Remoulade Sauce

Vegetarian Stuffed Mushrooms

Cremini Mushrooms Stuffed with Spinach, Cream Cheese, Artichokes & Roaster Red Pepper. Baked and Topped with Parmesan Cheese

Meatballs

Choice of: Italian, Swedish, Grape Jelly, Barbeque or Hawaiian - Select one.

Kickin Chicken

Lightly breaded chicken morsels fried to perfection and tossed in our kickin sauce

Grilled Shrimp Skewers

Large Tail-on White Shrimp Grilled and Served with Lemon Dill Aioli

Entrees

(choose 3 for Guests to select 1)

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

Herb Crusted Roast Beef

Certified Angus Top Round Beef Crusted with Fresh Herbs, Roasted and Served with Au-Jus and Creamy Horseradish Sauce

Beef Brisket

Slowed Braised Certified Angus Boneless Short Ribs Served with Demi-Glace Sauce

Lasagna

Layers of Baked Pasta Stuffed with Ricotta Cheese, Ground Beef, marinara Sauce & Shaved Parmesan Cheese

Eggplant Parmesan

Fresh Eggplant Coated with Italian Bread Crumbs Baked and Pile-Up with Marinara Sauce, Mozzarella Cheese and Fresh Basil

Grilled Portabella

Large Marinated Mushroom Grilled & Topped with Roasted Red Peppers, Sautéed Onions, Fresh Basil and Mozzarella Cheese. Served with parsley Pesto Aioli

Butterfish

Japanese style marinated North Atlantic Cod Filet, broiled and topped with our Tropical Salsa

Lobster Cakes

Handmade Cakes with cold water lobster meat, sauteed baby shrimp & Mahi-Mahi, roasted bell peppers and fresh herbs. Served with Cajun Remoulade Sauce

Red Fish

Locally caught fresh filet Pan Seared, Baked, Grilled or Blackened and served with Lemon Dill Aioli or Tropical Salsa

RIVERHOUSE

Salads

Traditional Caesar

*Romaine Lettuce, Garlic Croutons and Grated Parmesan Cheese
Tossed in our Homemade Caesar Dressing*

Garden Green Salad

*Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots and Red
Onions. Served with Italian and Ranch 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.*

Sautéed Baby Carrots

*Gourmet Baby Carrots Sautéed with Caramelized Bacon Bits on a
Sweet & Tangy Maple Sauce.*

Sides

Rosemary Roasted Red Potatoes

Baked Red Bliss Potatoes with Fresh Rosemary & Spices.

Potato Au Gratin

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

Mashed Sweet Potatoes

Sweet Riped Potatoes, Nutmeg, Honey & Heavy Cream.

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.*

Twice Baked Potatoes

*Hollowed Idaho Potatoes filled with Potato Puree, Monterrey Jack
Cheese, & Fresh Spices. Baked Twice for extra Crispiness.*

Jasmine Coconut Rice

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

Spanish Yellow Rice

Safron, Peas, Carrots, Onions, & Smoked Paprika.

All options include: Bread & Butter, Water, Iced Tea, Regular and Decaf Coffee
Serving Staff is included in above prices

Client is responsible for providing each guest with a place card indicating which entrée they have pre-chosen.
