



PLATED DINNER PRICING PACKAGES

Option Two - Priced per Guest

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

Hors D'oeuvres

Including Selections from Options One

Pesto Parmesan Crostini

Homemade Pesto spread on french baguette baked and topped with Parmesan Cheese

Spanakopita

Baked phyllo dough stuffed with mixture of spinach, feta cheese and fresh spices

Fresh Bruschetta Crostini

Local Tomatoes, Basil, Garlic, shaved parmesan cheese and extra virgin olive oil mixture. Served atop toasted french baguettes and drizzled with balsamic reduction

Pork Tenderloin Sliders

Baked Pork Topped with Sautéed Mushrooms and Drizzled with Port Wine Reduction. Served between "King's Hawaiian Rolls"

Shrimp Cocktail

Large Tail-On White Shrimp Poached in our "Cajun Style" Recipe. Served with our Homemade Cocktail Sauce

Green Goddess Shrimp

Lightly Breaded Baby Shrimp flash-fried and tossed in herbal lime aioli sauce

Kickin Shrimp

Lightly Breaded Baby Shrimp flash-fried and tossed in our kickin sauce.

Entrees

(Choose 3 for Guests to Select 1)

Including Selections from Options One

Chicken Cordon Bleu

Chicken Breast Coated in Italian Bread Crumbs Stuffed with Ham, Swiss and Boursin Cheese. Baked and Topped with Bechamel Sauce

Chicken Marsala

Lightly Breaded Chicken Breast Baked and Topped with our Homemade Marsala Sauce and Mushrooms

Chicken Parmesan

Baked Chicken breast coated in italian bread crumbs and topped with homemade marinera sauce, mozzarella cheese and fresh basil.

Center Cut Sirloin

Certified Angus Beef Center-Cut Sirloin Grilled & Served with Demi-Glace Sauce

Pork Tenderloin

Lightly Breaded with Italian Bread Crumbs, Baked and Topped with Boursin Cheese, Sautéed Mushrooms and Port Wine Reduction

Mahi-Mahi

Locally caught fresh filet prepared grilled, blackened, pan-seared or baked. Served with lemon dill aioli or Tropical Salsa

Salmon

Fresh scottish filet prepared grilled, blackened, pan-seared or baked. Served with lemon dill aioli or tropical salsa

Wahoo

Fresh Gulf Filed Prepared: Grilled, blackened, pan-seared or baked. Served with lemon beurre-blanc sauce, strawberry dill beuree-blanc or tropical salsa

Salads

Including Selections from Options One

Riverhouse Salad

Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Monterrey Cheese Mix, and Garlic Croutons. Served with Ranch, Italian or Balsamic Vinaigrette Dressing

Greek Salad

Romaine/Iceberg Lettuce Mix, Banana Peppers, Red Onions, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese. Tossed in our Aegean Greek Vinaigrette

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.
