



PLATED DINNER PRICING PACKAGES

Option Three - Priced per Guest

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

Hors D'oeuvres

Including Selections from Options One & Two

Grilled Shrimp Bruschetta

Large grilled shrimp served atop toasted French baguettes with our bruschetta mix and drizzled with balsamic reduction.

Bacon Wrapped Scallops

Sea Scallops wrapped in applewood smoked bacon and fried to perfection. Tossed in brown sugar & Topped with tropical Salsa

Coconut Shrimp

Large shrimp encrusted with banana chips and sweet coconut flakes. Fried to perfection and served with pineapple chili sauce.

Antipasto Skewers

Fresh mozzarella, sun-dried tomatoes, Kalamata olives, artichokes and basil. Drizzled with balsamic reduction.

Beef Tenderloins

Certified Angus beef served between 'King's Hawaiian Rolls' with au jus and creamy horseradish sauce.

Seafood Ceviche with Tortilla Chips

"Peruvian style" seasonal seafood cooked in citrus juices and served with homemade tortilla chips

Lobster Fritters

Bahamian Style chunks of cold water lobster meat mixed with fresh vegetables. Fried to perfection and served with remoulade sauce

Premium: Additional \$4 per guest

Vegetarian Spring Rolls

Crepe Wrapper filled with Crisp Vegetables and spices. Served with our Sweet Chili Sauce

Tuna Tartare

Sushi graded tuna diced with capers, red onion, avocados, peanut and olive oil and soy sauce. Served with housemade Tortilla chips.

Brie Beggars Purse - Raspberry

Baked phyllo sheets stuffed with raspberry compote and brie cheese.

Seafood Stuffed Mushroom Caps

Cremini Mushrooms Stuffed with lobster meat, Mahi and shrimp. Baked and topped with parmesan Cheese

Entrees

(Choose 3 for Guests to Select 1)

Including Selections from Options One & Two

Mediterranean Chicken

Italian style marinated grilled chicken breast topped with feta cheese, artichokes, Kalamata olives, sautéed spinach, onions and bell peppers.

Prime Rib

Certified Angus beef crusted with Fresh herbs & Spices. Slow roasted and served with au-jus and creamy horseradish sauce

Grilled Ribeye

Certified Angus beef grilled and topped with pesto compound butter and onion rings.

Pork Chops

Grilled bone-in French cut pork chop drizzled with brown sugar and port wine reduction

Roasted Rack of Lamb

Herb crusted New Zealand rack of lamb served atop cabernet sauce.

Corvina

Fresh Gulf filet prepared: grilled, blackened, pan-seared or baked. Served with lemon dill aioli or Tropical Salsa

Cobia

Fresh Gulf Filet prepared: Grilled, blackened, pan-seared or baked. Served with lemon dill aioli or tropical Salsa

Grouper

Locally caught Fresh Filet prepared Grilled, Blackened, pan-seared or baked. Served with lemon dill aioli or Tropical salsa

Premium: Additional \$10 per guest

Bacon Wrapped Filet

Certified angus beef wrapped in applewood smoked bacon, grilled and topped with pesto compound butter.

New York Strip

Certified Angus beef grilled and topped with pesto compound butter and onion rings.

Red Snapper

Fresh Gulf filet prepared: grilled, blackened, pan-seared or baked. Served with lemon beurre-blanc sauce or tropical salsa.

Sea Bass

Fresh Chilean filet prepared: grilled, blackened, pan-seared or baked. Served with lemon beuree-blanc, grilled peach beure-blanc or tropical salsa.

RIVERHOUSE

Salads

Including Selections from Options One

Island Time Salad

Spring mix, red onions, strawberries, feta cheese, candied pecans and cranberries. Served with honey lime dressing or balsamic vinaigrette

Caprese

Fresh mozzarella cheese, cherry tomatoes, basil and balsamic reduction.

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

Saffron, 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.
