

Welcome

*Welcome to the Award
Winning Rochester Riverside
Convention Center, seven time winner
of Facilities Magazine's Prime Site Award.*

*The entire staff of the Riverside is eager to
help in every way possible to make your planned
event spectacular. Our menus have been designed
to offer a wide range of prices while maintaining
the highest standard of quality. Our experienced
event planners can assist you in all facets of
event development including theme celebrations
created by Riverside Productions.*

*Please take a few minutes to review the
information provided and don't hesitate to
contact us as we work together
for a great event.*

Introduction

The following is provided to assist you in arranging your function at the Riverside:

Guarantees:

Final guarantees for Food and Beverage functions must be received **3 business days prior** to the function date. For functions of **500 people or more, the final guarantee will be required 5 business days prior** to your event. **This count is not subject to reduction within this period. If the guarantee is not received, the Riverside Convention Center will charge your organization for the estimated number of people noted on the Banquet Event Order.** We will be prepared to serve 5% over the final guarantee, to a maximum of 30 additional meals. A \$100.00 labor charge will be applied to any event totaling less than \$350.00 in revenue. A \$150.00 labor charge will be applied to any event totaling less than \$250.00 in revenue.

Room Rental Deposits:

For events in the Empire Hall, a room rental fee is due at the time your event is contracted. For all functions, the room rental and any applicable equipment charges are exclusive of food and beverage arrangements/deposits.

Food and Beverage Deposits:

Reservations will be held only upon receipt of an advance deposit of 50% of the estimated cost, which will be due **2 weeks prior to the date of the function.** Unless previous billing arrangements are made, the remaining balance is to be **paid 3 business days prior to the function. Deposits are not refundable.**

Pricing:

Quoted prices are subject to proportionate increases and changes to meet increased costs of food, beverage, and labor. **Menu price for your event will be confirmed 2 months prior to your event.** Food and beverage purchases are subject to the prevailing sales tax and administrative charge percentage. **Standard menu pricing is based upon round tables set for (10) guests. Should you prefer tables set for less than (10) guests, additional charges will apply. Please ask your Catering Manager for details.**

Tax Exempt:

For organizations that are tax exempt, a copy of your Exemption Certificate must be received with your signed room contract.

Beverage Service

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Riverside Convention Center, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of the Riverside. For open bars, one bartender per 75 people will be provided. For cash bars, one bartender per 125 people will be provided. Each bartender must take in \$350.00, or a \$100.00 service charge will be applied per bartender.

Overtime:

Due to the length of your program, overtime charges for waitstaff may be incurred.

Coat Check:

Coatroom facilities are available upon request. Ask your catering representative for details. Additional changes may apply.

Cancellation Policy:

Should you or your associates decide at any time to cancel a function, the following penalty charges will be assessed to your organization based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue:

18-6 months from the arrival date:	65%
Less than 6 months from the arrival date:	100%

All or a portion of this sum will be refunded if the Corporation, in good faith, is able to rebook the subject rooms without incurring a loss in revenue. **The Corporation reserves the right to reassign space.**

Facilities:

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make every effort to accommodate you.

Decorations:

Décor arrangements can be made through our special event-planning department, *Riverside Productions* for themed events, decor and distinctive fresh floral centerpieces. Special pricing for in-house floral service is also available.

The Rochester Convention Center Management Corporation has exclusive right to sell or distribute food and beverage for consumption on the premises.

We thank you for choosing the Riverside for your special event. If we can be of service, please contact:

David J. Carpenter
Director, Catering Sales
Rochester Riverside Convention Center
123 East Main Street
Rochester, NY 14604
(585) 232-7200 Fax (585) 232-1510

This Menu is valid until December 31, 2010

Breaks

A LA CARTE BREAKS

Coffee Service

Brewed 100% Colombian Coffee,
Decaffeinated Coffee, and Tea

Gourmet Coffee and Herbal Tea

Brewed 100% Colombian Coffee and Decaffeinated Coffee

Coffee Refresh (ordered on day of function)

Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Tea, and Soda

Beverage Service

Assorted Juices (Freshly Squeezed Orange Juice,
Cranberry, Apple, Tomato and Grapefruit)

Sodas, Spring Water and Juices

Saratoga Sparkling and Still Water

Sweet Items

Tuxedo Strawberries

Assorted Tea Cookies
(each tray serves approximately 30 people)

Freshly Baked Cookies/Brownies:
Riverside Chocolate Chip Cookies
*A family recipe, our cookies are baked fresh daily
at the Riverside*

Oatmeal Raisin Cookies
Snickers Doodle Cookies
Peanut Butter Cookies
Brownies

Pastries & Breakfast Breads

Variety of Biscotti

Warm Pecan Rolls

Assorted Muffins and Breads

Stuffed Breakfast Breads
Ham and Cheese
(Approx. 15 slices per loaf)

Breakfast Strudel
Egg, Potato and Sausage wrapped in Puff Pastry
(Approx. 10 slices per loaf)

Freshly Baked Croissants

Assorted Danish

Bagels with Cream Cheese,
Butter and Jelly

Donuts

Fresh Fruit

Whole Fresh Fruit

Sliced Fresh Fruit Platter

Assorted Yogurt

With Granola

Granola Bars

Candy Bars/Snack Chips

Power Bars

☞ Ask your Catering Sales Manager about customizing a break for your event ☞

This Menu is valid until December 31, 2010

Breakfast

Buffets

The Sunrise Buffet

Freshly Squeezed Orange and Assorted Chilled Fruit Juices, Sliced Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Sausage, Ham or Bacon (choice of 2 breakfast meats), Dry Cereal, Assorted Pastries and Breakfast Breads, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Eye Opener Buffet

Freshly Squeezed Orange Juice and Assorted Chilled Juices, Sliced Fresh Fruit, Assorted Yogurts with Granola and Fresh Berries, Assorted Cereals and Milk, Cinnamon French Toast with Warm Maple Syrup, Sausage Links and Bacon, Assorted Pastries and Breakfast Breads, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea Service

Finger Lakes Buffet

Freshly Squeezed Orange Juice and Assorted Chilled Juices, Sliced Fresh Fruit, Assorted Yogurts with Granola and Fresh Berries, Assorted Cereals and Milk, Scrambled Eggs, Breakfast Potatoes, Pancakes with Warm Maple Syrup and Fruit Toppings, Sausage Links and Bacon, Assorted Pastries and Breakfast Breads and Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea Service

Personalize your Buffet by adding:

Belgian Waffle Station with Berries and Whipped Cream

Omelets Cooked to Order

SIT DOWN BREAKFAST

French Toast

Fresh Bread dipped in a Cinnamon Nutmeg Batter and lightly Sautéed to a Golden Brown topped with a Cinnamon Sugar and served with Warm Maple Syrup accompanied with your Choice of Sausage or Bacon, Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Breakfast Omelet

Cheddar Cheese Omelet accompanied by Breakfast Potatoes and Link Sausage served with Breakfast Pastries, Freshly Squeezed Orange Juice, 100% Colombian Coffee, Decaffeinated Coffee and Tea

The Silver Spoon

Scrambled Eggs with Cheddar Cheese, Accompanied by Breakfast Potatoes and Your Choice of Ham, Bacon or Sausage, Basket of Breakfast Breads accompanied by Freshly Squeezed Orange Juice, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Western Omelet

Omelet with Ham, Green Pepper and Diced Onion with Breakfast Potatoes served with Breakfast Pastries, Freshly Squeezed Orange Juice, 100% Colombian Coffee, Decaffeinated Coffee and Tea

This Menu is valid until December 31, 2010

Morning Breaks

Coffee and Pastries

Assorted Danish, Muffins and Bagels with
Brewed 100% Colombian Coffee, Decaffeinated
Coffee and Tea

Continental

Freshly Squeezed Orange and Assorted
Fruit Juices, Assorted Breakfast Pastries,
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

Continental Plus

Freshly Squeezed Orange and Assorted
Fruit Juices, Assorted Breakfast Pastries,
Sliced Fresh Fruit, Brewed 100%
Colombian Coffee, Decaffeinated Coffee
and Tea

The Riverside Continental

Freshly Squeezed Orange and Assorted Fruit
Juices, Sliced Fresh Fruit, Ham and Cheese Stuffed
Breakfast Breads, Scones, Assorted Yogurts,
Brewed 100% Colombian Coffee, Decaffeinated
Coffee and Tea

Lite Continental

Freshly Squeezed Orange Juice and Assorted
Fruit Juices, Fresh Seasonal Sliced Fruit,
Assorted Yogurts with Granola and Berries,
Nutri-Grain Cereal Bars, Assorted Fruit Breads
and Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

SPECIALTY BREAKS

Health Food Break

Sliced Fresh Fruit, Assorted Fresh Yogurt, Granola
Bars, Assorted Fruit Juices, Spring Waters, Brewed
100% Colombian Coffee, Decaffeinated
Coffee and Tea



Abbott's Original Sundae Bar

Abbott's Original Vanilla and Chocolate
Custard with Chocolate, Butterscotch and
Strawberry Toppings, Fresh Whipped
Cream, Cherries, Nuts and other Assorted
Toppings

Ball Park Break

Dry Roasted Peanuts, Fresh Popped Popcorn,
Soft Pretzels with Mustard, Assorted Sodas

Happy Hour Break

Buffalo and Mild Chicken Wings with Celery and
Blue Cheese, Nachos Supreme with Cheese Sauce,
Salsa, Guacamole and Sour Cream,
Fried Vegetables with Marinara and
Cocktail Franks in Puff Pastry

Chocolate Indulgence Break

Hershey Chocolate Kisses, Mini Candy Bars,
Double Fudge Brownies, Riverside Chocolate
Chip Cookies, Brewed 100% Colombian
Coffee, Decaffeinated Coffee,
Tea and Hot Chocolate

Cookie Heaven

An Assortment of the Riverside's own
Chocolate Chip, Oatmeal, Snickerdoodle,
Peanut butter and Brownies, Milk and
Assorted Soft Drinks, Brewed 100%
Colombian Coffee, Decaffeinated Coffee
and Tea

☞ Ask your Catering Sales Manager about customizing a break for your event ☞

This Menu is valid until December 31, 2010

Luncheon

SANDWICHES

Luncheon Sandwiches include your choice of
Freshly Prepared Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Chicken / Tuna Salad

Your choice of Chicken or Tuna Salad, Lettuce and Tomato
on a Fresh Baked Croissant or rolled in a Garlic Herb Tortilla Wrap,
served with Chef's Side Salad and Potato Chips

Turkey Club Croissant

Thinly Sliced Smoked Turkey Breast, Crispy Bacon and
Fresh Lettuce and Pesto Mayonnaise
on a Fresh Croissant and served with Chef's Side Salad

Smoked Turkey Roll-Ups

Thinly sliced Turkey, Lettuce, Lentil Sprouts, and Cheddar
Cheese wrapped in a Garlic Herb Tortilla Wrap served with a
side of Honey Dijon Dressing accompanied
by Chef's Side Salad

Fajita Roll-Up

Grilled Chicken Strips or Beef Strips, Onions, Tri Colored
Peppers rolled up in a Garlic Herb Tortilla Wrap served with
Mexicali Sauce and Chef's Side Salad

Chicken
Beef

SALADS

All selections include Sliced Fresh Italian Bread with Whipped Butter, your choice of
Freshly prepared Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Caesar Salad

Crisp Romaine Lettuce and Penne Pasta
with Classic Caesar Salad Dressing
topped with Asiago Cheese and a
Seasoned Crouton and Hearth
Baked Italian Bread

With Grilled Chicken

Riverside Cobb Salad

Mixed Greens, Chicken, Chopped Eggs,
Crumbled Bacon, Diced Tomato,
Crumbled Blue Cheese, served with
an Avocado Ranch Dressing

Chicken Roulade Salad

Baked Boneless Chicken Breast with
Spinach, Feta and Parmesan Stuffing
on Mixed Greens, topped with
Craisins, Toasted Walnuts
and Sliced Tomatoes

Chicken or Beef Fajita Salad

Your Choice of Julienne Chicken Breast
or Beef and served with Mixed Greens,
Tri-Colored Peppers, Shredded Cheese
and Served with our own
Southwestern Ranch Dressing

With Chicken
With Beef

Grilled Chicken Pasta Salad

Sliced Grilled Chicken on top of
Tossed Salad Greens with Penne
Pasta Salad served with
Assorted Dressings

This Menu is valid until December 31, 2010

Luncheon

HOT ENTREES

Luncheons include a Mixed Green Salad or Soup du Jour, Sliced Fresh Italian Bread with Butter, Potato or Rice, Chef's Fresh Seasonal Vegetables, your Choice of Freshly Prepared Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Chicken French

Boneless Breast of Chicken covered in a Light Egg Batter and gently sautéed, served with a Lemon Cream Sauce

Smoked Gouda Chicken

Boneless Chicken Breast stuffed with Artichoke and Smoked Gouda served with a Sherry Cream Sauce

Bruschetta Chicken

Boneless Grilled Chicken Breast with Bruschetta Topping Served over Pesto Orecchiette

Chicken Dijon

Sautéed Chicken Breast with Chives, sliced Mushrooms in a Dijon Mustard Sauce

Potato Encrusted Tilapia

Tilapia Fillet with a Potato Crust Served with a Parmesan Dijon Cream Sauce

Top Sirloin Steak

Grilled Top Sirloin Steak with Portobello Mushrooms and Caramelized Onions

Chicken Puttanesca

Boneless Breast of Chicken Baked in a Parmesan Crust served over a Tomato Sauce with Capers, Garlic, Basil and Kalamata Olives

PASTA ENTREES

Entrees include Mixed Green Salad or Soup du Jour, Sliced Italian Bread and Butter, Your Choice of Freshly Prepared Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Parmesan Crusted Chicken

Boneless Chicken Breast crusted with Breadcrumbs and Parmesan and baked with Penne Pasta tossed with Tomatoes, Mushrooms, Spinach and served with a Basil Proscuitto Cream Sauce

Tortellini Alfredo

Spinach, Tomato and Cheese Tortellini topped with Alfredo Sauce garnished with Mushrooms, Bell Peppers and Chopped Tomato

Grilled Chicken and Artichokes

Grilled Chicken, Artichokes and Sundried Tomatoes Served over Pasta and tossed with Garlic, Olive Oil and Parmesan Cheese

Grilled Chicken and Feta

Boneless Chicken Breast grilled and placed over Penne Pasta, Sautéed Grape Tomatoes, Chopped Fresh Basil and Chopped Black Olives tossed in Garlic and Olive Oil topped with Feta Cheese

Braised Short Rib Ravioli

Braised Short Rib filled Ravioli over Roasted Root Vegetables and served with a Rich Veal Reduction and garnished with Crumbled Blue Cheese

Pasta Bolognese

Penne Pasta in a Rich Tomato Sauce with Italian Sausage and Ground Beef

Chicken Tuscany

Grilled Chicken Breast served over Penne Pasta with Sun Dried Tomatoes, Sliced Scallions, Crispy Proscuitto and Marsala Sauce

This Menu is valid until December 31, 2010

Luncheon

BUFFETS

Buffet Lunches include your choice of freshly prepared luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

The Deli Spread Buffet**

Soup du Jour, Ham, Salami, Roast Beef, Turkey,
Sliced Cheeses, Shredded Greens,
Tomatoes, Two Assorted Cold Salads, Potato Chips,
Assorted Breads and Rolls, Riverside Chocolate Chip
Cookies and Brownies, served with
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

The Executive Buffet**

Thinly Sliced Top Round
Thinly Sliced Marinated Chicken Breast
Mixed Green Salad with Assorted Toppings and Dressings
Caviar Rice Salad
Tomato Mozzarella Salad
Assorted Breads and Rolls
Assorted Condiments
Cakes and Tortes
Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

Create Your Own Buffet**

Soup du Jour

(select 2)

Fruit Salad, Mixed Green Salad,
Macaroni Shrimp Salad, Cous Cous Salad,
Potato Salad, Miniature Penne Salad,
Tomato and Cucumber Salad

(select 1)

Pasta Primavera, Rice Pilaf,
Lyonnaise Potatoes, Mashed Potatoes,
Oven Roasted Red Jacket Potatoes,
Parslied New Potatoes

Medley of Seasonal Vegetables

(select 2)

Chicken Dijon, Chicken Bourbon, Chicken French,
Roasted Turkey (carved), Pork Loin, London Broil,
Carved Roast Sirloin of Beef,
Beef Stroganoff, Stuffed Sole

Sliced Fresh Italian Bread with Whipped Butter,
Chef's Choice of Dessert, Brewed 100% Colombian
Coffee, Decaffeinated Coffee and Tea

****A minimum of (30) guests required for all buffet meals.**

LUNCH TO GO

Boxed Lunch

Turkey, Ham or Roast Beef Sandwich
Accompanied by Potato Chips, Whole Fruit,
Snack Item and a Soda

Executive Boxed Lunch

A Smoked Turkey or Roast Beef Wrap,
accompanied by Fresh Fruit Salad, Potato Chips
and a Snack Item,
Mineral Water or Soda

Riverside Cobb Salad

Mixed Greens, Chicken, Chopped Eggs, Crumbled
Bacon, Diced Tomato, Crumbled Blue Cheese
served with an Avocado Ranch Dressing

Turkey Club Croissant

Thinly Sliced Smoked Turkey Breast, Crispy Bacon and
Fresh Lettuce and Pesto Mayonnaise on a Fresh Croissant
and served with Chef's Side Salad
accompanied by Dessert and a Soda

This Menu is valid until December 31, 2010

Hors d'oeuvres

COLD HORS D'OEUVRES

Display of Fruit and Cheese with Water Crackers and Baguettes	Display of Garden Fresh Vegetables with Chilled Sauces
Domestic Cheese Display with Water Crackers	Imported Cheese Board (serves 100 people)
Assorted Fresh Fruit Display	Anti-Pasto Display
Grilled Vegetables Display of Roasted Yellow Squash, Zucchini, Portobello Mushrooms, Asparagus, Eggplant, Roasted Red and Yellow Peppers	Display of Mozzarella and Auribella Cheese, Marinated Artichoke Hearts, Pepperoncini, Kalamta Olives, Roasted Peppers and Salami with Water Crackers and Baguettes
Roasted Red Pepper Pesto Goat Cheese Spread on Cucumber	Mascarpone Cheese Spread with Sundried Tomato and Basil Pesto with Toasted Baguettes
Antipasto Skewers	Grilled Vegetable Baguette Roasted Peppers, Summer Squash and Herb Flavored Goat Cheese Spread on a Toasted Baguettes
Crab Salad in Phyllo	Caponata and Goat Cheese on a Toasted Baguette
Curried Chicken in Phyllo	Fresh Mozzarella and Prosciutto
Pesto Cheesecake in a Phyllo Cup	Smoked Salmon Pinwheels filled with Cream Cheese
Blackened Sea Scallops Served with a Pesto Mayonnaise	Fresh Hummus served with Pita Triangles
Assorted Sushi Rolls with Soy Sauce and Wasabi	Pretzels
Display of Smoked Salmon Garnished with Capers, Onion and Egg	Potato Chips
Shrimp Cocktail	Snack Mix
Display of Cold Poached Salmon in Aspic	Peanuts
	Deluxe Mixed Nuts

❖ Ask your Catering Sales Manager about per person pricing for your Reception ❖

This Menu is valid until December 31, 2010

Hors d'oeuvres

HOT HORS D'OEUVRES

Barbecue or Buffalo Chicken Wings with Bleu Cheese Dressing	Fig and Goat Cheese On Flat Bread
Hibachi Chicken Kabobs	Chicken Cornucopia with Mexicali Sauce
Salmon Wellington	Eggplant Tomato Crisps
Coconut Chicken with Apricot Mustard Sauce	Meatballs Bordelaise, Marinara, or Sweet & Sour
Sautéed Crab Cakes with Cajun Mayonnaise	Mini Beef Wellington in Puff Pastry
Scallops Wrapped in Bacon	Hibachi Beef Kabobs
Feta and Sundried Tomato wrapped in Feta	Beef and Blue Cheese Puffs
Coconut Shrimp	Vegetarian Egg Rolls with Sweet & Sour Sauce
Mushroom Profiterole	Mini Quiche
Mushrooms with Crabmeat Stuffing	Parmesan Artichoke Fritters
Mushrooms with Italian Sausage Stuffing	Artichokes French served with Lemon Cream Sauce
Pear & Brie in Phyllo	Artichoke and Feta Cheese Fondue with Toasted Pita Bread
Mini Lamb Chops with Rosemary Sauce	Baked Brie en Croûte with French Baguettes
Sesame Chicken	Brie and Raspberry in Phyllo
Peking Chicken Rolls with Oriental Sauce	Sirloin Gorgonzola Brochettes wrapped in Bacon
Warm Artichoke and Feta Cheese in Phyllo Pastry	Pecoras or Samosas with a Mint Chutney & Tamarind Chutney
	Curry Beef Empanadas with Roasted Red Pepper Mayonnaise

🦋 *Ask your Catering Sales Manager about per person pricing for your Reception* 🦋

This Menu is valid until December 31, 2010

Entertainment Stations

ENTERTAINMENT STATIONS

Carving Stations

Complete with Rolls, Condiments,
Chef's Potato accompaniment and Carver

Carved Pinwheel Pork Loin
with stuffing

Baked Ham

Steamship Round of Beef

Tenderloin

Turkey Breast

Roast Whole Pig

Porchetta

Porterhouse Steak

Country Club Roast of Beef

Polenta Station

Old World Style Polenta accompanied by
Veal Demi-Glace and Bolognese Sauces

Stir Fry Station

Beef and Chicken Stir Fry with
Oriental Vegetables and Fried Rice

Add Shrimp

Sautéed Seafood Station

Haddock French
Sautéed Halibut, Salmon or Swordfish (*choose one*)
Scallops
Chef's Rice Accompaniment

Southwestern Flat Iron Steak Station

Tender Marinated Flat Iron Steak Carved and
served with Lemon Cole Slaw, a Tortilla Chip &
Cilantro & Chili Oils

Fajita Station

Grilled Beef and Chicken with Soft Tortillas
Served with Guacamole, Fresh Salsa, Sour Cream,
Shredded Cheddar Cheese, Onions and Sautéed Peppers

Pasta Station

Al dente Pasta served with your choice of Two Sauces:
Vodka, Marinara, Alfredo or Pesto Cream Sauce,
accompanied by Grated Cheese, Cracked Black Pepper
and Sliced Fresh Italian Bread

Add Shrimp Scampi

Caesar Salad and Fresh Bread Station

Crisp Romaine, Asiago Cheese and Seasoned Croutons in a
Creamy Caesar Dressing served with a variety of
Warm Rolls, Breads and Breadsticks with Herb Butter

Gourmet Pasta Station

Tortellini sautéed in Olive Oil with Sundried Tomatoes,
Kalamata Olives and Artichokes served
with Basil Cream Sauce

Penne Pasta sautéed in Garlic and Olive Oil
with Escarole and White Beans

and Sliced Fresh Italian Bread

Add Shrimp Scampi

Caesar Salad and Fresh Bread Station

Crisp Romaine, Asiago Cheese and Seasoned Croutons
in a Creamy Caesar Dressing served with a
variety of Warm Rolls, Breads and Breadsticks
with Herb Butter

Sautéed Crab Cake Station

Sauteed Crab Cakes served with a Chipotle Mayonnaise
over Field Greens tossed in a Lemon Vinaigrette

*Stations are based on a one hour period of service.
Additional charges will apply beyond one hour.*

This Menu is valid until December 31, 2010

Appetizers

APPETIZERS

Tortellini Basil

Cheese Tortellini with a Basil Cream Sauce
Garnished with Tri-Colored Peppers

Crab Cake

Pan Fried Maryland Crab Cake,
served with a Tangy Remoulade Sauce
and Cilantro Pesto

Shrimp Artichoke French

Jumbo Shrimp and Tender Artichoke Hearts
covered in a Light Egg Batter and gently sautéed
on a Bed of Escarole served with
a Lemon Cream Sauce

Antipasto

Asiago, Cantaloupe, Prosciutto, Salami,
Tomato, Mozzarella and Kalamta Olives

Grilled Portobello Mushroom

Grilled Portobello Mushroom with Baby Spinach,
Roasted Plum Tomato, Scallions, Crumbled Blue Cheese
and Balsamic Vinaigrette

Rosemary Skewered Shrimp

Two Marinated Chilled Shrimp Skewered
and atop a Sautéed Mixture of Artichoke Hearts,
Roasted Cherry Tomatoes, Kalamata Olives and Feta Cheese

Grilled Vegetable Tian

A Cylindrical Tower of Grilled Zucchini, Yellow Squash,
Eggplant, Red Pepper and Goat Cheese on Chili Oil,
Chive Oil and Balsamic Glaze

Penne Vodka

Al Dente Penne Pasta served with Vodka Sauce garnished
with Green and Red Peppers

Roasted Yellow Pepper & Bocconcini Ravioli

Roasted Yellow Peppers and Fresh Bocconcini
Filled Ravioli over Braised Carrots and Red Beets,
served with a Walnut Sauce

☞ *Ask your Catering Sales Manager for Selection and Pricing* ☞

This Menu is valid until December 31, 2010

Dinner

ENTRÉES

All dinners are served with Mixed Green Salad, Caesar Salad or Soup du Jour, Potato or Rice, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Chicken Riverside

Boneless Breast of Chicken stuffed with Proscuitto Ham, Spinach, Sundried Tomatoes, Pine Nuts and Parmesan Cheese, topped with a Fresh Basil Cream Sauce

Chicken Saltimbocca

Boneless Chicken Breast stuffed with Proscuitto Ham, Mozzarella Cheese and Sage, served with a Red Pepper Cream Sauce

Smoked Gouda Chicken

Boneless Chicken Breast stuffed with Artichoke and Smoked Gouda served with a Sherry Cream Sauce

Panko Breaded Chicken

Chicken Cutlets dredged in Panko Bread Crumbs with Manicotti and a Smooth Marinara Sauce

Chicken Piccata

Sautéed Chicken Breast with Capers, Lemon Juice, Chopped Parsley, Cream and Parmesan Cheese

Artichoke and Pesto Stuffed Chicken

Tender Breast of Chicken stuffed with Artichokes, Pesto and Ricotta served with a Smoked Gouda Sauce

Tomato Basil Chicken

Boneless Chicken Breast stuffed with Goat Cheese, Sundried Tomatoes, Chopped Basil and Bread Crumbs Served with a Roasted Pine Nut Tomato Sauce

Stuffed Pork Tenderloin

Tenderloin of Pork pounded thin and rolled with Apricot Rosemary Stuffing, baked, sliced and served with a Green Peppercorn and Apricot Brandy Cream Sauce

Filet Mignon

Broiled Center Cut Tenderloin of Beef topped with Button Mushrooms and a Red Wine Reduction Sauce

Petite Cut
Riverside Cut

Sirloin Steak

Grilled Top Sirloin Steak with Button Mushrooms and a Red Wine Reduction

(6 oz.)
(8 oz.)

Prime Rib of Beef

(minimum of 50 People)

A Riverside Classic

Aged Beef slowly roasted with Crushed Herbs, Served with Au Jus

Pancetta Wrapped Filet

Pancetta Bacon Wrapped Filet with Braised Onions and a Red Wine Reduction

Petit Cut
Riverside Cut

Mahi Mahi

Pan Seared Mahi Mahi served with Sage Butter and Sautéed Spinach

Orange Ginger Salmon

Fresh Salmon topped with an Orange Ginger Glaze over a bed of Bok Choy Slaw

Baked Salmon

Fresh Atlantic Salmon Baked and Served with a Lemon Dill Sauce

This Menu is valid until December 31, 2010

Dinner

DUET ENTREES AND BUFFETS

All dinners are served with Mixed Green Salad, Caesar Salad, or Soup du Jour, Potato or Rice, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

DINNER DUETS

Chicken and Shrimp

Grilled Boneless Breast of Chicken with
Two Jumbo Grilled Shrimp. Herb Butter

Chicken and Crab Cake

Stuffed Chicken Breast and Crab Cake with
Tangy Cajun Sauce

Filet of Beef Tenderloin and Chicken

Broiled Center Cut Tenderloin of Beef topped with
Button Mushrooms and a Red Wine Reduction
served with your choice of one of the
Riverside's Freshly Prepared
Chicken Entrees

Filet of Beef Tenderloin and Seafood

Broiled Center Cut Tenderloin of Beef topped
with Button Mushrooms and a Red Wine
Reduction served with your choice of one
of the Riverside's Fresh
Seafood Selections

Sirloin Steak and Chicken

Grilled Sirloin Steak with Button Mushrooms
and Red Wine Vinaigrette served with your choice
of one of the Riverside's Freshly
Prepared Chicken Entrees

**Please refer to the Dinner Entrée page for
Chicken and Seafood Selections

Want more than a duet entrée? Inquire with your catering
sales manager about a custom Trio and Quartet Entrée
for your special event.

DINNER BUFFET

Create Your Own Dinner Buffet**

(served) Mixed Green Salad with Assorted Dressings,
Caesar Salad or Soup du Jour

(select 3)

Fresh Fruit Medley, Marinated Mushroom Salad,
Pasta Salad, Potato Salad, Marinated Vegetable Salad,
Cous-Cous Salad, Macaroni Shrimp Salad, Miniature
Penne Salad, Tomato and Mozzarella Salad

Medley of Seasonal Vegetables

(select 2)

Oven Roasted Red Jacket Potatoes,
Rice Pilaf, Parslied New Potatoes, Penne Pasta with
Marinara, Pasta Primavera, Garlic Mashed Potatoes,
Au Gratin Potatoes

(select 1)

Chicken Dijon, Chicken Marsala, Chicken French,
Chicken Saltimbocca

(select 1)

Carved Pork Loin with Spiced Onion Marmalade,
Carved Sirloin of Beef with Bordelaise Sauce,
Carved Smoked Ham with Stone Ground Mustard,
Carved Roasted Turkey Breast with Cranberry Relish

Freshly Baked Rolls with Whipped Butter

Executive Pastry Chef's Dessert

Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

Add Carved Prime Rib
Add Carved Tenderloin of Beef

~ Please see your Catering Sales Manager to design your custom buffet ~

**** A minimum of 50 people required for all Buffets**

This Menu is valid until December 31, 2010

Dinner

DESSERTS



*The Riverside's Executive Pastry Chef is pleased to provide desserts for all events -
Our confections are fresh from the ovens of the Riverside*



Ask your Catering Sales Manager for a listing of Seasonal Desserts and Pastries

DESSERT ADDITIONS

Viennese Dessert Table

Our Executive Pastry Chef's most lavish display of Assorted Miniature Pastries, Assorted Tortes, Truffle Trees, Sliced Fresh Fruit and a Chocolate Lotus Bowl Filled with Chocolate Dipped Cashews served with a Gourmet Coffee Station featuring 100% Colombian, Hazelnut and Decaffeinated Coffees and Tea Accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest

Riverside Sweets Table

A Variety of Miniature Pastries, Tortes and Cookies. 100% Colombian Coffee, Decaffeinated Coffee and Tea. Accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest

Italian Sweets Table

An Assortment of Freshly Baked Biscotti, Assorted Miniature Cannolis, Cream Puffs, Éclairs, Tosca, Italian Tortes and an Italian Cookie Cake served with 100% Colombian Coffee, Decaffeinated Coffee and Tea accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest

Pastries & Coffee

An Assortment of Miniature Pastries, 100% Colombian Coffee, Decaffeinated Coffee and Tea accompanied by Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Lemon Zest

Tablesides Pastries & Tea Cookies

A Variety of Miniature Pastries and Tea Cookies on a Platter served to Each Table

Riverside Chocolate Fountain Station

A Spectacular Addition to any Function!

A Fountain of Cascading Rich Bavarian Chocolate accompanied by an Array of Dipping Items to include: Biscotti, Marshmallows, Pretzels, Rolled Wafer Cookies, Cream Puffs, Rice Krispie Treats and an Array of Fresh Fruit
(minimum 150 people)

Add the Chocolate Fountain Station to any of the other Dessert Stations
Add a Pineapple Palm with Skewers of Pineapple and Strawberries

Specialty Desserts

Ask your catering representative concerning Executive Pastry Chef, Vicki Licata's vast array of fine Pastries and Desserts.

*Consider enhancing your dessert selection by having Chef Licata paint your dessert plates, turning dessert into works of art.
Additional charges will apply.

This Menu is valid until December 31, 2010

Dinner

VEGETARIAN ENTRÉES

All dinners are served with Mixed Green Salad, Caesar Salad, or Soup du Jour, Chef's Accompaniments, Freshly Baked Rolls with Butter, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

Eggplant Roulettes

Lightly Breaded Eggplant filled with Ricotta Cheese and Marinara Sauce

Pasta Primavera

Penne Pasta tossed with Fresh Seasonal Vegetables Sautéed in Garlic and Olive Oil

Spinach Rotolo

Tri-Colored Spinach, Egg and Tomato Pasta Ricotta Cheese and Spinach Filling presented on a Red Sauce

Vegetable Gateau

Layered puree of Broccoli, Cauliflower and Carrot each separated by a light Crepe and presented on a Red Pepper Coulis
(limit 200 people)

Grilled Vegetable Pithivier

Assorted Grilled Vegetables mixed with Crumbled Blue Cheese in a Puff Pastry Shell served with a Grilled Tomato and Red Pepper Cream Sauce

This Menu is valid until December 31, 2010

Cocktails

PER DRINK OPTIONS

Cash Bar



Cordials

Premium Martinis, Manhattans

Top Shelf Martinis, Manhattans

Premium Brands

Top Shelf Brands

House Wines

Premium Wines

Domestic Beers

Premium Beers

Imported Beers

Soft Drinks

Open Bar

Charged on Consumption



Cordials

Premium Martinis, Manhattans

Top Shelf Martinis, Manhattans

Premium Brands

Top Shelf Brands

House Wines

Premium Wines

Domestic Beers

Premium Beers

Imported Beers

Soft Drinks

The above prices are subject to 21% service charge and applicable sales tax.

One Bartender will be provided for each 75 guests (Hosted Bars) or each 125 guests (Cash Bar).

OPEN BAR PACKAGES

Premium

The Riverside offers only premium brand liquor on all bar service.



1 Hour Open Bar

2 Hour Open Bar

3 Hour Open Bar

4 Hour Open Bar

5 Hour Open Bar

Top Shelf

You may wish to upgrade your bar by offering top shelf Brands and choose from our extensive list of options.



1 Hour Top Shelf Open Bar

2 Hour Top Shelf Open Bar

3 Hour Top Shelf Open Bar

4 Hour Top Shelf Open Bar

5 Hour Top Shelf Open Bar

One Bartender will be provided for each 75 guests

This Menu is valid until December 31, 2010

Wine

RIVERSIDE WINE SERVICE

Red Wine



Casa Larga Estate Red
Dr. Konstantin Frank Merlot
Glenora Merlot
Standing Stone Merlot
Glenora Cabernet
Wagner Merlot
Wagner Pinot Noir Grace House

Blush Wine



Casa Larga Estate Blush

White Wine



Casa Larga Estate White
Casa Larga Chardonnay
Dr. Konstantin Frank Chardonnay
Wagner Chardonnay Reserve
Dr. Frank Salmon Run Johannisberg Reisling
Glenora Pinot Blanc
Hunt Country Chardonnay
Glenora Chardonnay

Champagne



Cooks Extra Dry
Great Western Brut
Glenora Blanc de Blanc
Chateau Frank Brut

🍷 Inquire about additional New York State Wines and our International wine list. 🍷

This Menu is valid until December 31, 2010