

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.*

Joseph A. Floreano, CFE
Executive Director

David J. Carpenter
Director, Catering Sales

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, Assorted Seltzers, Spring Water and Juices

Saratoga Water Sparkling and Still

Sweet Items

Frosted Brownies

Tuxedo Strawberries

Freshly Baked Cookies:

Riverside Chocolate Chip Cookies

*A family recipe, our cookies are baked fresh daily
at the Riverside*

Oatmeal Raisin Cookies

M & M Cookies

Peanut Butter Cookies

Macaroons

Pastries & Breakfast Breads

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

Variety of Biscotti
with 100% Colombian Coffee, Decaffeinated and Tea

Warm Pecan Rolls

Assorted Muffins and Breads

Stuffed Breakfast Breads
Ham and Cheddar Cheese,
Spinach and Swiss Cheese

Freshly Baked Croissants

Assorted Danish

Bagels with Cream Cheese,
Butter and Jelly

Donuts

Fresh Fruit

Whole Fresh Fruit

Sliced Fresh Fruit Platter

Breaks and Breakfast

BREAKFAST BUFFETS

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 and Spinach and Cheese Stuffed Breakfast Breads, Assorted Yogurts, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

The Sunrise Buffet

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

SIT DOWN BREAKFAST

Western Omelet

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

The Silver Spoon

Scrambled Eggs with Fine Herbs, accompanied by a Potato Pancake with Sour Cream and Apple Sauce 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

Breakfast Omelet

Cheddar Cheese Omelet accompanied by Homefried Potatoes and Link Sausage, served with Breakfast Pastries, Freshly Squeezed Orange Juice, 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

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

Ice Cream Parlor Break

Vanilla Ice Cream with Chocolate, Butterscotch and Strawberry Toppings, Fresh Whipped Cream Sprinkles, Cherries, Nuts and Assorted Sodas

Ball Park Break

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

Luncheon

SANDWICHES

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

Chicken/Tuna Salad *(200 people maximum)*

Your choice of Chicken or Tuna salad, lettuce and tomato on a fresh baked Croissant or rolled in a tortilla wrap, served with Fresh Sliced Fruit and Potato Chips

Smoked Turkey Roll-Ups

Thinly sliced Turkey, Lettuce, Lentil Sprouts, and Cheddar Cheese wrapped in a thin Shepherd Bread served with a side of Honey Dijon Dressing accompanied by Chef's side Salad

Southwestern Flat Iron Steak Roll-up

Tender Marinated Flat Iron Steak Rolled with Roasted Corn and Black Bean Salsa served with Lemon Cole Slaw and Potato Chips

Fajita Roll-Up

Grilled Chicken Strips or Beef Strips, Onions, Tri Colored Peppers rolled up in a Tortilla Wrap served with Mexicali Sauce and Red Potato Salad

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

Thai Beef Salad

Thai peanut marinated Flat Iron Steak, julienne roasted Red and Green Peppers on mixed greens, topped with crumbled Feta Cheese, toasted walnuts. Served with Orange Balsamic dressing

Grilled Chicken Pasta Salad

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

Chinese Chicken Salad

Sesame and soy marinated Chicken Breast a top of shredded Red and Green Cabbage, shredded Carrots and mixed Greens. Topped with fried Wonton Skins, toasted Cashews. Served with creamy Ginger Cilantro and Oriental dressings

Chicken Roulade Salad

Baked boneless Chicken Breast with Spinach, Feta and Parmesan stuffing on mixed Greens, topped with Craisens, toasted Walnuts and sliced Tomatoes

Luncheon

HOT ENTREES

Luncheons include a Mixed Green Salad or Soup du Jour, Sliced Fresh Italian Bread with Butter, Potato, Rice or Pasta, 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

Chicken Dijon

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

Basil Infused Chicken

Basil Marinated Chicken Breast served with mushroom flavored Acini De Pepe
Served with a Roasted Garlic Tomato Sauce

Oven Fried Chicken

Breaded Herbed Chicken Breast oven fried to a golden brown, served with Ranch style Mashed Potatoes and Country Chicken Gravy

Chicken Pomodoro

Boneless Breast of Chicken stuffed with Italian Bread Crumbs, Tomatoes, Zucchini, Onions, Garlic and Parmesan Cheese with a Tomato-Basil Cream Sauce

Orange Pecan Chicken

Boneless Breast of Chicken dredged in Toasted Pecans and baked
Served with a Orange Pecan Glaze

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

Top Sirloin Steak

Grilled Top Sirloin Steak with Portabella Mushrooms and Caramelized Onions

VEGETARIAN ENTREES

Grilled Eggplant

Grilled Eggplant topped with Marinara Sauce and Marinated Feta Cheese

Pasta Primavera

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

Ratatouille

Diced Eggplant, Tomatoes, Green Peppers, Zucchini, Onions and Garlic sautéed in Olive Oil, served in a Whole Wheat Pastry Crust

Luncheon

BUFFETS

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

The Wheel-In**

Sliced Ham, Turkey, Roast Beef, Salami, American and Swiss Cheeses, Assorted Breads and Hard Rolls, Shredded Greens and Sliced Tomatoes, Pasta Salad and Potato Chips, Riverside Chocolate Chip Cookies and Brownies, served with Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea
\$16.75person*

The Deli Spread Buffet**

Soup du Jour, Ham, Salami, Roast Beef, Turkey, Sliced Cheeses, Shredded Greens, Tomatoes, Sliced Fruit, 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 Mozzarella Salad, Bulgur Wheat Salad

(select 1)

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

Medley of Seasonal Vegetables

(select 2)

Chicken Marsala, Chicken French, Roasted Whole 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, Dessert and a Soda

Cajun Chicken and Black Bean Salad

Boneless Chicken Breast seasoned with Cajun Spices, grilled and sliced and tossed with Fresh Greens, Cilantro and Black Beans. Accompanied by Dessert and a Soda

Executive Boxed Lunch

A Smoked Turkey or Roast Beef Wrap, accompanied by Fresh Fruit Salad, Potato Chips and a Dessert Pastry made by our Executive Pastry Chef, Mineral Water or Soda

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

Anti-Pasto Display
Display of Mozzarella and Auribella Cheese, Marinated
Artichoke Hearts, Pepperoncini, Kalamata Olives, Roasted
Peppers and Salami with Water Crackers and Baguettes

Imported Cheese Board
(serves 100 people)

Mascarpone Cheese Spread with Sundried
Tomato and Basil Pesto
with Toasted Baguettes

Pesto Cheesecake in a Phyllo Cup

Blackened Sea Scallops
served with a Pesto Mayonnaise

Shrimp Cocktail

Display of Cold Poached Salmon in Aspic
Market Price*

Smoked Salmon Pinwheels filled with Cream Cheese

Assorted Sushi Rolls
with Soy Sauce and Wasabi
Market Price*

Fresh Hummus served with Pita Triangles

Assorted Cold Canapés

Thai Vegetable Spring Roll with Peanut Dipping Sauce

Assorted Roll-up Sandwiches

Pretzels

Potato Chips

Deluxe Mixed Nuts

Peanuts

Caponata and Goat Cheese on a Toasted Baguette

Display of Smoked Salmon
Market Price*

Grilled Vegetable Baguette
Roasted Peppers, Summer Squash and Herb Flavored
Goat Cheese Spread on a Toasted Baguette

Hors d'oeuvres

HOT HORS D'OEUVRES

Barbecue or Buffalo Chicken Wings with Bleu Cheese Dressing	Beef Tenderloin Fajita with Mexicali Sauce
Crispy Asparagus with Asiago	Chicken Fajita with Mexicali Sauce
Hibachi Chicken Kabobs	Eggplant Tomato Crisps
Chicken Filets Served with Apricot Mustard Sauce	Gorgonzola and Fig Tarts
Chicken Bracciole with Red Pepper Cream Sauce	Meatballs Bordelaise, Marinara, or Sweet & Sour
Sliced Chicken Cordon Bleu	Mini Beef Wellington in Puff Pastry
Coconut Chicken with Apricot Mustard Sauce	Hibachi Beef Kabobs
Sautéed Crab Cakes with Cajun Mayonnaise	Italian Sausage in Marinara Sauce
Scallops Wrapped in Bacon	Vegetarian Egg Rolls with Sweet & Sour Sauce
Thai Scallops in Phyllo	Mini Quiche
Lobster or Crab Ravioli over Lobster Cream Sauce	Warm Artichoke and Feta Cheese in Phyllo Pastry
Coconut Shrimp	Parmesan Artichoke Fritters
Mushroom Profiterole	Artichokes French served with Lemon Cream Sauce
Mushrooms with Crabmeat Stuffing	Artichoke and Feta Cheese Fondue with Toasted Pita Bread
Mushrooms with Italian Sausage Stuffing	Baked Brie en Croûte with French Baguettes
Lobster in Phyllo	Miniature Pear and Brie with Almonds
Spinach & Goat Cheese Pizza	Blue Cheese Puffs

Entertainment Stations

ENTERTAINMENT STATIONS

Carving Station

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

Carved Pinwheel Pork Loin with choice of stuffing	(serves 40)
Baked Ham	(serves 50)
Steamship Round of Beef	(serves 125)
Tenderloin	(serves 25)
Whole Turkey	(serves 40)
Roast Whole Pig	Market Price*
Marinated Strip Loin of Beef	(serves 40-50)
Porterhouse Steak	(serves 20)

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
Market Price*

Polenta Station

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

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 Marinara Sauce,
Alfredo Sauce, or Pesto Cream Sauce, accompanied
by Grated Cheese, Cracked Black Pepper and
Sliced Fresh Italian Bread

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
Green and Red Peppers and Sliced Portabella Mushrooms
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

Mediterranean Station

Hummus and Taziki with Whole Wheat Pita Triangles
Stuffed Grape Leaves, Kalamata Olives and Green Olive Salad

-or-

Chicken A' La Grecque with Lemon Dipping Sauce
Moussaka with Béchamel Sauce
Lemon Rice

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 Scampi and Polenta

Sautéed Shrimp with Garlic Lemon Sauce over
Julienne of Yellow and Green Squash with Grilled Polenta

Grilled Vegetable and Goat Cheese Tian

Layers of Grilled Zucchini, Squash, Red Peppers and Goat Cheese in a
Cylindrical Stack topped with Micro Greens & Roasted Corn Vinaigrette
with Chili and Cilantro Oils

Grilled Portabello Mushroom

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

Shrimp Cocktail

Jumbo Shrimp served with Cocktail Sauce

Pasta Purses

Pasta Purses stuffed with a blend of Cheeses
served on Roasted Red Pepper Cream Sauce

Shrimp Tian

A Cylindrical Tower of Shrimp, Avocado, Tomato & Roasted Corn Layers
topped with Micro Greens on Roasted Corn Vinaigrette
with Chili & Cilantro Oils

Mango-Ginger Salmon

Grilled Fresh Salmon served on a Bed of Oriental Noodles
Garnished with Shitake Mushrooms and Scallions

Dinner

ENTRÉES

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

Chicken Puttanesca

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

Chicken Saltimbocca

Boneless Chicken Breast stuffed with Prosciutto Ham, Mozzarella
Cheese and Sage. Served with a Red Pepper Cream Sauce

Chicken Riverside

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

Ricotta Chicken

Boneless Breast of Chicken stuffed with Ricotta Cheese, Sundried
Tomatoes, Basil & Chives accompanied by a
Roasted Red Pepper Sauce

Mediterranean Stuffed Chicken

Boneless Breast of Chicken stuffed with Cream Cheese,
Feta Cheese, Kalamata Olives, Sundried Tomatoes
With a Red Pepper 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

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)

Prime Rib of Beef

(Minimum of 50 people)
A Riverside Classic.

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

Top Sirloin Steak

Grilled Top Sirloin Steak with Portabella Mushrooms
and Caramelized Onions
(8oz.) or (10oz.)

Filet Mignon

Broiled Center Cut Tenderloin of Beef,
topped with Caramelized Onions and Perigourdine Sauce
Petite Cut or Riverside Cut

Blue Cheese Crusted Filet Mignon

A Broiled Center Cut Tenderloin of Beef,
topped with Crumbled Blue Cheese. Served with a
Merlot, Bacon and Rosemary Demi-Glaze
Petite Cut or Riverside Cut

Potato Crusted Halibut

Halibut topped with a Potato Crust, served with
Maple Roasted Butternut Squash and Stuffed
Roma Tomatoes served with a Orange Ginger Glaze

Pesto Crusted Salmon

Fresh Salmon topped with a Pesto, Breadcrumb and
Parmesan Crust

Tilapia Sicilian

Baked Tilapia Fillet topped with Green Olives, Capers, Tomato
Fennel, Onion and served with a Mint Relish

The Riverside Convention Center Proudly Serves



Dinner

DUET, TRIO ENTREES AND BUFFETS

All dinners are served with Mixed Green Salad, Caesar Salad, or Soup du Jour, Potato, Rice or Pasta, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls with Butter, 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

Chicken Fontinella and Filet Mignon

Boneless Chicken Breast stuffed with Fontinella Cheese, Artichoke
Hearts and Roasted Red Peppers served with Pesto Cream Sauce
accompanied by a Broiled Center Cut Tenderloin of Beef
topped with Caramelized Onions and Perigourdine Sauce

Filet and Pesto Crusted Salmon

Grilled Filet Mignon topped with Caramelized Onions with a
Perigourdine Sauce and Salmon topped with a Pesto,
Breadcrumb and Parmesan Crust

DINNER TRIO

Grilled Trio

Grilled Filet Mignon topped with
Caramelized Onions with Perigourdine Sauce,
Chicken Riverside and two Jumbo Shrimp

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,
Pasta Primavera, Stir-Fry Rice, Garlic Mashed Potatoes,
Au Gratin Potatoes, Scalloped Potatoes

(select 1)

Chicken Dijon, Chicken Marsala,
Chicken French, Chicken Puttanesca,
Basil Infused Chicken

(select 1)

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

Freshly Baked Rolls with Whipped Butter

Executive Pastry Chef's Dessert

Brewed 100% Colombian Coffee,
Decaffeinated Coffee and Tea

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

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

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

Chocolate Lotus Bowl with Chocolate Dipped Nuts,
Chocolate Fondue with Sliced Fruit & Sponge Cake,
Italian Cookie Cake, Assorted Whole Tortes, a variety of
Truffles, Assorted Miniature Pastries on a Display Mirror,
100% Colombian Coffee, Decaffeinated Coffee & Tea
with Whipped Cream, Chocolate Shavings,
Cinnamon Sticks and Lemon Zest

Pastries & Coffee

Assorted Miniature Pastries,
Brewed 100% Colombian Coffee and Tea
accompanied by Cinnamon Sticks, Chocolate Shavings,
Lemon Zest and Whipped Cream

Chocolate Fountain

A spectacular addition to any dessert station. Our fountain stand
Over three feet tall and is filled with Bavarian Chocolate
Serves 250 people
Ask your catering representative about additional items to
Enjoy with the fountain.

Italian Sweets Table

Italian Nut, Cream Cheese, and Chocolate Biscotti,
Miniature Cannoli, Cream Puffs and
Assorted Tortes, Italian Cookie Cake,
100% Colombian Coffee, Decaffeinated Coffee & Tea
with Whipped Cream, Chocolate Shavings,
Cinnamon Sticks and Lemon Zest

Tableside Pastries

**A variety of Miniature Pastries on a platter
served to each table**

Truffles

A variety of Truffles on a platter
Served to each table

Specialty Desserts

Ask your catering representative concerning Executive Pastry Chef's, Vern Puglisi, vast array of fine Pastries and Desserts.
*Consider enhancing your dessert selection by having Chef Puglisi paint your dessert plates, turning dessert into works of art.
Additional charges will apply.