

# **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

### **Grilled Chicken Pasta Salad**

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

### **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

### **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  
\$16.75/person\*

### 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.