



*Thank you for inquiring  
about Riverside Catering.  
The entire staff of Riverside Catering  
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 from theme celebrations created by  
Riverside Productions to all of your rental needs  
from Riverside Rentals.*

*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.*

**James D. Brown**  
*Executive Director*

**David J. Carpenter**  
Director, Catering Sales

## INTRODUCTION

### GUARANTEES

Guarantees are due 5 business days prior to the event and are not subject to reduction within this period. If the guarantee is not received, Riverside Caterers will charge your organization for the estimated number of people on your Banquet Event Order.

### FOOD AND BEVERAGE DEPOSIT

Reservations will be held only upon receipt of an initial deposit due at the time your event is confirmed. An additional advance deposit of 50% of the estimated cost will be due two weeks prior to the date of the function. Unless previously billing arrangements are made, the remaining balance is to be paid three business days prior to the function. Deposits are non refundable.

### DELIVERY FEE

For those functions requiring delivery/pick-ups, a \$75.00 fee will be applied to your final bill.

### PRICING

Prices are subject to a 22% Administrative Charge and 8% Sales Tax. The Administrative Charge is for administration of the event. It is not a gratuity and will not be distributed to the employees who provide service.

\* Quoted prices are subject to proportionate increase to meet increased costs of food, beverage, and labor. Menu price for your event will be confirmed **2 months** prior to your event.

### TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate must be received 2 weeks prior to function.

### BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that alcoholic beverage sales and services are regulated by the State of New York. For all functions, which require alcoholic beverages by Riverside Catering, there will be a \$75.00 off-premise license fee.

### LIQUOR LICENSE

New York State requires a lead time of fifteen business days in order to obtain an off-premise liquor license.

### LABOR CHARGE

A \$200.00 labor charge will be applied to any event totaling less than \$450.00 in revenue. A \$250.00 labor charge will be applied to any event totaling less than \$350.00 in revenue.

### OVERTIME

Depending on the length of your event, overtime charges for waitstaff may be incurred at \$30.00 per server per hour.

### CANCELLATION

Food and beverage deposits are non-refundable. Should your event cancel, any deposits will be used to cover any expenses incurred by Riverside Catering.

### RIVERSIDE RENTALS

Based on your catered event, our rental items have been discounted in order to offer our clients a better value.

Tables: 36" café rounds	\$ 7.50++/each
72" rounds	\$ 10.00++/each
60" round	\$ 8.00++/each
8' rectangular	\$ 8.00++/each
Chairs (Samsonite Folding)	\$ 2.00++/each
Padded banquet chairs (burgundy)	\$ 10.00++/each
Specialty Linens:	To Be Quoted
Tents:	To Be Quoted

\*The above prices are subject to service charge & applicable sales tax.

### DECORATIONS

Décor arrangements can be made through our event-planning department, **Riverside Productions**, specializing in theme events, decorations and distinctive fresh floral centerpieces.

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

Catering Sales Department  
Rochester Riverside Convention Center  
123 East Main Street  
Rochester, NY 14604  
(585) 232-7200 Fax (585) 232-1510

*Thank You*

# BREAKS

---

## A LA CARTE BREAKS

---

Brewed 100% Colombian Coffee,  
Decaffeinated Coffee and Tea  
\$4.30/person

Brewed 100% Colombian Coffee  
Decaffeinated Coffee, Tea and Soda  
\$7.65/person

Sodas, Spring Water & Juices  
\$3.80/person

Saratoga Sparkling & Still Water  
\$4.60/drink

Pecan Rolls  
\$38.75/dozen

Assorted Muffins and Breads  
\$28.75/dozen

Freshly Baked Croissants  
\$33.35/dozen

Assorted Danish  
\$36.65/dozen

Stuffed Breakfast Breads  
Ham and Cheese,  
Sausage and Cheese  
\$50.50/loaf  
(each loaf serves 15)

Breakfast Strudel  
\$50.50/loaf

Whole Fresh Fruit  
\$25.25/dozen

Sliced Fresh Fruit Platter  
\$6.25/person

Bagels with Cream Cheese, Butter and Jelly  
\$34.35/dozen

Tuxedo Strawberries  
\$42.00/dozen

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  
\$25.50/dozen

## BREAKFAST

---

### CONTINENTAL BREAKFAST

---

#### Continental

A Variety of Fruit Juices, Assorted Breakfast Pastries,  
100% Colombian Coffee, Decaffeinated Coffee and Tea  
\$13.25/person

with sliced fresh fruit add  
\$4.25/person

#### Coffee and Pastries

Assorted Breakfast Pastries  
Brewed 100% Colombian Coffee, Decaffeinated  
Coffee and Tea  
\$10.25/person

---

### BREAKFAST BUFFET

---

#### Sunrise Buffet

*(Minimum of 30 People)*

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  
\$22.25/person

*Ask your Catering Sales Manager to customize a hot served or buffet breakfast should you require.*

\* The above prices are subject to 22% administrative charge and applicable sales tax.  
This Menu is valid until December 31, 2017

# LUNCHEON

---

## HOT ENTREES

---

Luncheons include a Mixed Green Salad, Italian Rolls with Butter, Potato, Rice or Pasta, Seasonal Vegetables, Luncheon Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

### **Basil Infused Chicken**

Grilled Boneless, Skinless Breast of Chicken marinated in Olive Oil, Basil and Garlic, topped with Tomato Butter and served with Creamy Mushroom Acini Di Pepe  
\$26.25/person

### **Parmesan Crusted Chicken**

Boneless Chicken Breast Crusted with Breadcrumbs and Parmesan baked with Penne Pasta tossed with Tomatoes, Mushrooms, Spinach and served with a Basil Prosciutto Cream Sauce  
\$26.25/person

### **Chicken Lyonne**

Boneless Breast of Chicken stuffed with Brie, Sautéed Apples and Toasted Pecans with an Apple Cider Reduction  
\$27.25/ person

### **Blackened Mahi Mahi**

Blackened Mahi Mahi with Sundried Tomato Butter  
\$28.00/person

### **Top Sirloin Steak**

Grilled Top Sirloin Steak with Bordelaise Sauce served with Oven Roasted Potatoes  
\$33.25/person

### **Tortellini Alfredo**

Spinach, Tomato, and Cheese Tortellini topped with a light Alfredo Sauce garnished with Mushrooms, Bell Peppers, and Chopped Tomato  
\$21.50/person  
with Grilled Chicken \$26.25/person

---

## SANDWICHES & SALADS

---

Sandwich Luncheons include Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

### **Ham or Turkey Club Croissant**

Thinly Sliced Smoked Turkey Breast or Ham, Crispy Bacon, Fresh Lettuce and Pesto Mayonnaise on a Fresh Croissant and served with Chef's Side Salad  
\$22.50/person

### **Chicken Salad / Tuna Salad / Egg Salad**

Your choice of Chicken, Tuna or Egg 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  
\$22.50/person

### **Chilled Chicken Roulade Plate**

A Chilled presentation of Baked Boneless Chicken Breast with Spinach, Feta and Parmesan Stuffing atop a Basil Lemon Cous Cous Salad accompanied by a Bundle of Grilled Asparagus and Grilled Tomato Wedge with Honey Dijon Sauce  
\$23.50/person

### **Riverside Cobb Salad**

Mixed Greens, Chicken, Chopped Eggs, Crumbled Bacon, Diced Tomato, Crumbled Blue Cheese, served with an Avocado Ranch Dressing  
\$22.95/person

\*For Hot Soup Served with your Luncheon Salad or Sandwich, please add \$2.35/person

\*The above prices are subject to 22% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2017

# 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, Rolls and  
Condiments, Riverside Chocolate Chip Cookies and  
Brownies, served with Brewed 100% Colombian Coffee,  
Decaffeinated Coffee and Tea  
\$28.95/person

### **The Executive Buffet\*\***

*(30 People Minimum)*

Chilled Thinly Sliced Top Round,  
Sliced Marinated Chicken Breast and Tuna Salad  
Mixed Green Salad with Assorted Toppings and Dressings  
Greek Cous Cous Salad with Lemon Basil and Feta  
Tomato Mozzarella Salad  
Assorted Breads and Rolls  
Assorted Condiments  
Choice of Dessert  
Brewed 100% Colombian Coffee,  
Decaffeinated Coffee and Tea  
\$30.00/person

### **New York Sandwich Buffet**

Classic New York Sandwiches to include; Pastrami on Rye,  
Roast Beef on Hard Roll, Turkey on Whole Wheat and  
Corned Beef on Rye, served with Chef's Side Salad,  
Kosher Spears, Cookies and  
Brewed 100% Colombian Coffee,  
Decaffeinated Coffee and Tea  
\$23.25/person

### **Create Your Own Buffet\*\***

*(50 People Minimum)*

Soup du Jour

*(select 2)*

Fruit Salad, Mixed Green Salad,  
Macaroni Salad, Greek Cous Cous Salad with Lemon Basil  
and Feta, Potato Salad, Orzo Salad,  
Tomato and Cucumber Salad

*(select 1)*

Rice Pilaf,

Rice Pilaf, Roasted Sweet Potatoes, Mashed Potatoes,  
Oven Roasted Red Jacket Potatoes,  
Parslied New Potatoes

Medley of Seasonal Vegetables

*(select 2)*

Pasta Primavera, Chicken Marsala, Chicken French,  
Roasted Whole Turkey (carved), Pork Loin, London Broil,  
Carved Roast Sirloin of Beef,  
Ham, Stuffed Sole

Sliced Fresh Italian Bread with Whipped Butter,  
Chef's Choice of Dessert, Brewed 100% Colombian  
Coffee, Decaffeinated Coffee and Tea  
\$34.95/person

---

## LUNCH TO GO

---

### **Boxed Lunch**

Turkey, Ham or Roast Beef Sandwich  
accompanied by Potato Chips, Whole Fruit,  
Snack Item and a Soda or Water  
\$17.50/person

### **Riverside Cobb Salad**

Mixed Greens, Chicken, Chopped Eggs, Crumbled  
Bacon, Diced Tomato, Crumbled Blue Cheese,  
served with an Avocado Ranch Dressing  
accompanied by Snack Item and a Soda or Water  
\$22.35/person

### **Executive Boxed Lunch**

A Smoked Turkey or Roast Beef Wrap,  
accompanied by Fresh Fruit Salad, Potato Chips,  
Snack Item and a Soda or Water  
\$20.25/person

### **Turkey Club Croissant**

Thinly Sliced Smoked Turkey Breast, Crispy Bacon,  
Fresh Lettuce and Pesto Mayonnaise on a Fresh Croissant  
and accompanied by Snack Item and a Soda or Water  
\$22.65/person

\*Day of Event Charges for Additional Boxed Lunches may apply.

The above prices are subject to 22% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2017

# HORS D'OEUVRES

---

## COLD HORS D'OEUVRES

---

Anti-Pasto Display  
Display of Mozzarella and  
Auribella Cheese, Marinated  
Artichoke Hearts, Pepperoncini,  
Kalamata Olives, Roasted  
Peppers and Salami with Water  
Crackers and Baguettes  
\$9.65/person

Display of Fruit and Cheese  
\$8.95/person

Display of Garden Fresh  
Vegetables with Chilled Sauces  
\$6.85/person

Caponata and Goat Cheese on a  
Toasted Baguette  
\$291.00/100 pieces

Blackened Sea Scallops  
Served with a Pesto Mayonnaise  
Market Price

Mascarpone Cheese Spread with  
Sundried Tomato and Basil Pesto  
with Toasted Baguettes  
\$229.50/serves 50 people

Fresh Hummus served with Pita  
Triangles  
\$227.75/100 pieces

Assorted Sushi Rolls  
with Soy Sauce and Wasabi  
Market Price

Crab Salad in Phyllo Cup  
\$269.50/100 pieces

Chilled Shrimp  
\$471.00/100 pieces

Smoked Salmon Pinwheels filled  
with Cream Cheese  
\$296.75/100 pieces

Roasted Red Pepper Goat Cheese  
Spread on Rye Crisp  
\$224.50/100 pieces

Pretzels  
\$16.25/pound

Deluxe Mixed Nuts  
\$31.00/pound

---

## HOT HORS D'OEUVRES

---

Barbeque or Buffalo  
Chicken Wings with  
Bleu Cheese Dressing  
\$258.00/100 pieces

Scallops Wrapped in Bacon  
\$399.85/100 pieces

Bacon & Fontinella  
Stuffed Mushrooms  
\$239.75/100 pieces

Mushroom Profiterole  
\$296.85/100 pieces

Mini Quiche  
\$230.00/100 pieces

Salmon Wellington  
\$392.75/100 pieces

Buffalo Chicken Spring Roll  
\$308.50/100 pieces

Coconut Shrimp  
\$400.00/100 pieces

Meatballs Bordelaise, Marinara  
or Sweet & Sour  
\$203.00/100 pieces

Artichokes French served  
With Lemon Cream Sauce  
\$246.75/100 pieces

Mini Beef Wellington  
in Puff Pastry  
\$462.00/100 pieces

Sirloin Gorgonzola Brochettes  
Wrapped in Bacon  
\$462.00/100 pieces

Coconut Chicken with  
Apricot Mustard Sauce  
\$350.75/100 pieces

Eggplant Tomato Crisps  
\$308.50/100 pieces

Warm Maryland Crab & Cheddar  
Dip with Toasted Pita Triangles  
Small - \$184.65  
Large - \$370.25

Chicken and Pesto Blossoms  
\$215.25/100 pieces

Sautéed Crab Cakes with  
Cajun Mayonnaise  
\$399.75/100 pieces

Vegetable Spring Rolls  
with Sweet and Sour Sauce  
\$239.75/100 pieces

Crab Rangoons  
\$308.00/100 pieces

\* The above prices are subject to 22% administrative charge and applicable sales tax  
This Menu is valid until December 31, 2017

# ENTERTAINMENT STATIONS & HORS D'OEUVRE PACKAGES

## ENTERTAINMENT STATIONS

### Carving Station

*Complete with Rolls, Condiments,  
Chef's Potato side dish and Carver*

Carved Pinwheel Pork Loin with Stuffing	\$263.75/each* (serves 30)
Tenderloin	Market Price (serves 20)
Turkey Breast	\$263.00/Turkey (serves 20)
Sirloin Roast of Beef	\$617.00/Roast (serves 60)
Barbeque Beef Brisket	\$364.00/Brisket (serves 20)
Baked Ham	\$505.00/Ham (serves 70)

### Asian Fusion Station

White Rice, Stir Fried with Fresh Ginger, Sesame Oil, Soy Sauce,  
Scallions, Carrots, Peas and Egg accompanied by Boneless  
Chicken tossed in Sweet Sesame Sauce. California Roll Sushi with  
Crab, Avocado and Cucumber served with Soy Sauce,  
Wasabi and Pickled Ginger.  
\$10.50/person/hour

### 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  
\$9.75/person/hour

Enhance your Pasta with the following options;

Bolognese Sauce	\$1.80/person
Shrimp Scampi	\$5.00/person
Grilled Chicken	\$2.25/person
Sausage	\$2.85/person

### Salad Station

Mixed Garden Greens with a variety of  
Toppings to include;  
Tomato, Olives, Carrot, Cucumber, Shredded Cheese and  
Assorted Dressings  
Classic Caesar Salad with Croutons and Asiago Cheese  
Select One of the following:  
Orzo Salad  
Caprese Salad  
Broccoli Salad  
Assorted Bread and Rolls with Butter  
\$9.75/person

### Southwestern Flat Iron Steak Station

Tender Marinated Flat Iron Steak Carved and  
served with Lemon Cole Slaw, on a Tortilla Chip  
with Cilantro & Chili Oils  
\$11.75/person/hour

### Sizzling Sausage Platters

Kielbasa with Apples and Onions  
Zweigle's Chicken Sausage with Spinach and Feta  
Italian Sausage with Peppers and Onions  
\$10.50/person/hour

## HORS D'OEUVRE PACKAGES

### PACKAGE I

Display of Domestic Cheese  
with Water Crackers  
Chicken Cordon Bleu  
Miniature Quiche  
Meatballs Marinara  
\$23.75/person

### PACKAGE II

Display of Domestic Cheese  
and Garden Vegetables  
with Chilled Dipping Sauces  
Artichoke & Feta Dip  
With Toasted Baguettes  
Caponata and Goat Cheese on a  
Toasted Baguette  
Coconut Chicken with  
Apricot Mustard Sauce  
Miniature Quiche  
Gourmet Pasta Station  
(see description above)  
\$34.50/person

### PACKAGE III

European Cheese Board  
with Water Crackers  
and Baguettes  
Fresh Fruit Display  
Italian Sausage Stuffed  
Mushrooms  
Artichokes French served  
With Lemon Cream Sauce  
Scallops Wrapped in Bacon  
Turkey Breast Carving  
\$37.00/person  
or  
Tenderloin of Beef Carving  
\$52.25/person  
Station is completed with  
Rolls and Condiments

The above prices are subject to 22% administrative charge and applicable sales tax  
This Menu is valid until December 31, 2017

# DINNERS

---

## DINNERS

---

All Dinners are accompanied by Mixed Green Salad, Chef's Fresh Vegetables and Starch  
Freshly Baked Rolls with Butter, Dessert and 100% Colombian Coffee, Decaffeinated Coffee and Tea

### **Chicken Saltimbocca**

Boneless Chicken Breast stuffed with Prosciutto Ham, Mozzarella Cheese and Sage. Served with a Red Pepper Cream Sauce  
\$36.95/ person

### **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  
\$37.50/person

### **Grilled Salmon**

Fresh Salmon topped with a Lemon Dill Butter  
\$40.00/person

### **Filet Mignon**

Broiled Center Cut Tenderloin of Beef topped with Caramelized Pearl Onions and a Red Wine Reduction accompanied by a Potato  
\$62.25/person

### **Top Sirloin Steak**

Grilled Top Sirloin Steak with Bordelaise Sauce  
( 6oz. ) \$43.75/person  
( 8oz. ) \$49.50/person

### **Boneless Beef Short Rib**

Boneless Beef Short Rib braised in Red Wine and Tomato Demi Glaze  
\$43.75/person

### **Vegan Portobello Cap**

Portobello Mushroom Cap filled with a Three Bean Ragout presented on a Red Pepper Coulis  
\$36.50/person

### **Chicken Piccata**

Sautéed Chicken Breast with Capers, Lemon Juice, Chopped Parsley, Cream and Parmesan Cheese  
\$34.95/person

### **Risotto Chicken**

Baked Boneless Breast of Chicken filled with a Mushroom Risotto and topped with Tarragon Cream  
\$36.95/person

### **Mahi Mahi**

Potato and Onion Crusted Mahi Mahi with a Tomato Butter Sauce  
\$47.25/person

\* The above prices are subject to 22% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2017



# DINNERS

## 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 with Butter, your choice of Dinner Dessert, Brewed 100% Colombian Coffee, Decaffeinated Coffee and Tea

### DINNER DUETS

#### Chicken and Shrimp

Boneless Chicken Selection with  
Two Jumbo Grilled Shrimp  
\$43.00/person

#### Chicken and Crab Cake

Boneless Chicken Selection with  
Maryland Crab Cake and Cajun Sauce  
\$47.95/person

#### Sirloin Steak and Chicken

\$45.95/person

#### Filet of Beef Tenderloin and Chicken

\$58.75/person

#### Filet of Beef Tenderloin and Seafood

\$67.75/person

#### Sirloin Steak and Seafood

\$54.75/person

#### Short Rib and Chicken

\$46.95/person

#### Short Rib and Seafood

\$55.00/person

\*\*Please refer to the Dinner Entrée page for  
Chicken, Seafood and Beef 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 Salad,  
Orzo Salad (with Grape Tomatoes, Kalamata Olives & Feta Cheese),  
Tomato and Mozzarella Salad, Broccoli Salad, Dijon Potato Salad  
and Capellini Caprese 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, Chicken Piccata

(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  
\$50.50/person

For Carved Prime Rib add \$11.25/person  
For Carved Tenderloin of Beef add \$16.75/person

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

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

The above prices are subject to 22% administrative charge and applicable sales tax.

This Menu is valid until December 31, 2017

## DESSERTS

---

### 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

---

#### **Italian Sweets Table**

(minimum 150 People)

An Assortment of Freshly Baked Biscotti, Assorted Miniature Cannolis, Casatta, 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  
\$11.75/person

#### **Tableside Pastries & Tea Cookies**

A Variety of Miniature Pastries and Tea Cookies on a Platter Served to Each Table  
\$38.50/platter

#### **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  
\$10.75/person

#### **Riverside Chocolate Fountain Station**

(minimum 150 people)

A spectacular Addition to any Function for All Your Guests to enjoy. Over Three Feet of Cascading Liquid Bavarian Chocolate accompanied by an Array of Dipping Items to include: Biscotti, Marshmallows, Pretzel Rods, Rolled Wafer Cookies, Cream Puffs, Rice Krispie Treats and an array of Fresh Fruit  
\$7.65/person

*Add the Chocolate Fountain to any of the other  
Dessert Stations for  
only \$5.65/person*

*Add a Pineapple Palm Tree with Skewers of  
Pineapple and Strawberries  
for \$392.00/tree*

#### **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  
\$15.00/person

### **Specialty Desserts**

Ask your catering representative concerning Executive Pastry Chef's, Vicki Licata, 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.

The above prices are subject to 22% administrative charge and applicable sales tax.  
This Menu is valid until December 31, 2017

# Cocktails

## PER DRINK OPTIONS

### Cash Bar



Cordials	\$10.50/drink
Premium Martinis, Manhattans	\$9.50/drink
Top Shelf Martinis, Manhattans	\$10.50/drink
Premium Brand Mixed Drinks	\$8.50/drink
Top Shelf Brand Mixed Drinks	\$9.50/drink
House Wines	\$7.50/drink
Premium Wines	\$8.50/drink
House Beers	\$5.00/drink
Premium Beers	\$6.00/drink
Imported Beers	\$5.50/drink
Soft Drinks	\$3.25/drink

### Open Bar Charged on Consumption



Cordials	\$9.00/drink
Premium Martinis, Manhattans	\$8.00/drink
Top Shelf Martinis, Manhattans	\$9.00/drink
Premium Brand Mixed Drinks	\$7.00/drink
Top Shelf Brand Mixed Drinks	\$8.00/drink
House Wines	\$6.50/drink
Premium Wines	\$7.00/drink
House Beers	\$4.50/drink
Premium Beers	\$5.25/drink
Imported Beers	\$5.00/drink
Soft Drinks	\$3.00/drink

The above prices are subject to 22% administrative charge and applicable sales tax.

One Bartender will be provided for each 75 guests (Hosted Bars) or each 125 guests (Cash Bar).  
For cash bars and open bar on consumption, each Bartender must take in \$500.00  
or a \$150.00 administrative charge will be applied per Bartender.

## OPEN BAR PACKAGES

### Premium and Top Shelf Open Bars

	Premium	Top Shelf
1 Hour Open Bar -	\$14.00/person	\$17.00/person
2 Hour Open Bar -	\$16.00/person	\$20.75/person
3 Hour Open Bar -	\$18.00/person	\$22.75/person
4 Hour Open Bar -	\$20.00/person	\$24.75/person
5 Hour Open Bar -	\$22.00/person	\$26.25/person

*The Riverside offers only premium brand liquor on all bar service.  
You may wish to upgrade your bar by offering top shelf Brands and  
choose from our extensive list of options.*

### Open Beer, Wine and Soda Bar

1 Hour -	\$11.50/person
2 Hour -	\$14.00/person
3 Hour -	\$16.00/person
4 Hour -	\$18.00/person
5 Hour -	\$19.50/person

You may wish to have Casa Larga Estate Red and White Wine poured  
with Dinner at \$17.50/bottle  
Inquire about our International wine list.

One Bartender will be provided for each 75 guests

The above prices are subject to 22% administrative charge and applicable sales tax.  
This Menu is valid until December 31, 2017.