



## 2018 Riverhouse Wedding Menu

### Plated Dinner

---

#### HORS D'OEUVRES

*(Select 6)*

##### CHICKEN & DUCK

Chicken Cordon Bleu, Orange Cranberry Remoulade  
Southwest Chipotle Chicken Satay  
Fried Peking Duck Dumpling, Orange Ginger Sauce  
Chicken & Waffles

##### BEEF & PORK

Fried Sausage Meatball, Pomodoro Sauce  
Fiesta Sausage Bite  
Mini Beef Fajita  
Asian Beef Kabob  
BBQ Pulled Pork, Fried Pickle, Sweet Onion Aioli

##### SIPPABLE SOUPS

\*Apple Butternut Bisque (GF)  
\*Roasted Tomato Bisque (GF)  
\*Chilled Strawberry Mint Champagne (GF)  
Truffled Crimini Bisque

##### SEAFOOD

Maryland Style Crab Cake, Remoulade  
Mac & Cheese with Lobster  
Baja Fish Taco, Chipotle Aioli  
Spiced Honey Glazed Shrimp, Peach Chip (GF)  
Seared Tuna, Asian Slaw, Cucumber, Wasabi Aioli (GF)

##### VEGETARIAN

Candied Pecan, Raspberry Preserve & Brie Savory Tart  
Zucchini Fries, Garlic Aioli  
Caprese Wonton Cup  
Arancini, Cilantro Aioli (Risotto Ball)  
Tuscan Mushroom (GF)

\*GF: Gluten Free

#### HARVEST DISPLAY

An Array Of Fresh Seasonal Vegetables and an International Display With Domestic And Imported Cheeses,  
Fresh Fruits, Genoa Salami, Pepperoni, Capicola, Artichokes, Tomatoes, Kalamata Olive Salad, Banana Peppers,  
Marinated Mushrooms & Roasted Peppers  
Assorted Crackers and Crostini

#### DIPS

*(Select two)*

Chilled Spinach & Artichoke, Ranch, Onion, Spicy Red Pepper with Roasted Garlic,  
Creamy Gorgonzola, Guacamole or Hummus



## 2018 Riverhouse Plated Dinner Menu

---

*Includes: Your Choice of One Appetizer and One Salad*

### **APPETIZERS**

*(Select One: Either Soup, Fresh Fruit Martini, or Pasta)*

#### **SOUP**

New England Clam Chowder, Seafood Bisque, Italian Wedding  
Roasted Tomato Bisque, Butternut Apple Bisque,  
Minestrone, Truffled Crimini Bisque, Or Chilled Gazpacho

#### **Fresh Fruit Martini**

#### **PASTA**

*(Select One Pasta and One Sauce)*

Shells • Penne • Fusilli • Bowtie

Italian Sausage, Roasted Garlic, Plum Tomatoes and Spinach  
• Sun-dried Tomato And Artichoke Garlic Cream • Ala Vodka

*Served With Warm Rolls & Whipped Butter*

As A Suggested Option You May Substitute Your Appetizer  
with A Pasta Station During Cocktail Hour.

Served With Fresh Baked Garlic Bread Bites, Parmesan Cheese and Red Pepper Flakes

### **SALADS**

*(Select One)*

**Baby Greens-** Mandarin Orange Segments, Toasted Almonds, Feta, Citrus Vinaigrette

**Seasonal Field Greens-** Tomatoes, Cucumbers, Julienne Vegetables, Balsamic Vinaigrette

**Mesclun-** Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette

**Baby Spinach Leaves-** Strawberries, Almonds, Crumbled Goat Cheese, Poppyseed Vinaigrette

**Iceberg Lettuce Wedge-** Shredded Carrots, Tomatoes, Bacon Crumbles, Buttermilk Ranch

**Beet Carpaccio-** Baby Arugula, Orange Candied Walnuts, Crumbled Goat Cheese, Champagne Vinaigrette



## 2018 Riverhouse Plated Dinner Menu

---

*Includes: Your Choice of 3 Entrees, Plus a Vegetarian Entrée*

### **ENTRÉES**

*(Select Two Entrées from This Section)*

**Pan Seared Salmon-** Baby Bok Choy, Orange Shallot Butter Sauce, Mandarin Oranges  
\*White & Wild Rice, Grilled Asparagus

**Baked Snapper-** Olive, Caper & Tomato Rague  
\*Spanish Rice, Grilled Asparagus

**Honey Drizzled Sea Scallops-** Light Lobster Cream Bisque  
\*Fire Roasted Pepper Risotto, Green Beans Amandine

**Statler Breast of Chicken-** Creole Seasoned, Veggie Power Blend, Red Chimichurri  
\*Whipped Mashed Potatoes & Steamed Vegetables

**Stuffed Breast Of Chicken-** Mozzarella Cheese, Basil, Sundried Tomatoes, Balsamic Demi  
\*Fingerling Potatoes & Steamed Vegetable Medley

**Sweet & Spicy Pork Tenderloin-** Chipotle Plum Reduction  
\*Red Bliss Mashed Potatoes & Roasted Vegetables

**Pan Seared Duck Breast-** Five Spice, Stir Fry Vegetables, Blackberry Demi  
\*Mushroom Risotto & Sautéed Broccoli

**New Zealand Rack of Lamb –**Dijon Garlic Rosemary Coated Lamb, Onion Au Jus  
\*Yukon Gold Mashed Potatoes & Roasted Vegetables

-----*(Select One Entrée from This Section)*-----

**Grilled Filet Mignon-** Burgundy Au Jus  
\*Truffle Mashed Potatoes & Grilled Asparagus

**Braised Short Rib-** Wild Mushroom Demi, Caramelized Onions  
\*Creamy Mushroom Risotto & Roasted Vegetables

**Duet of Grilled Filet Mignon & Stir Fried Shrimp-**  
Grilled Petite Filet, Burgundy Demi & Spiced Rubbed Shrimp, Garlic Butter Gravy  
\*Smoked Gouda Mashed Potatoes & Roasted Vegetables

**Seafood Trio –**  
Maryland Lump Crab Cake • Spiced Rubbed Shrimp, Garlic Butter Gravy • Swordfish, Tomato Caper Sauce  
\*Creamy Saffron Risotto & Green Beans Amandine

\*Chef's Recommended Accompaniments



## 2018 Riverhouse Plated Dinner Menu

---

*Includes: Your Choice of 3 Entrees, Plus a Vegetarian Entrée. The Riverhouse Requires Selecting a Vegan Dish if any Guests are Vegan. The Riverhouse Asks That You Write "Vegetarian" On Your Response Cards Instead of the Dish Title.*

### **VEGETARIAN SELECTION**

*(Select One)*

#### **Baked Lasagna**

Fresh Spinach, Sautéed Garlic, Onions, Roasted Peppers, Ricotta Cheese, Cheddar Cheese, House Made Marinara, Bed of Julienne Vegetables

#### **Creamy Wild Mushroom Risotto**

Grilled Bell Peppers, Red Onion, Asparagus, Zucchini, Summer Squash, Portabella Mushrooms

#### **Grilled Vegetable Ravioli**

Wild Mushroom Tomato Basil Sauce

### **VEGAN**

#### **Spinach & Roasted Mushroom Polenta**

Baby Bell Peppers & Heirloom Tomatoes,  
Roasted Pepper Puree, Balsamic Drizzle

#### **Soba Noodles**

Shiitake Mushrooms, Zucchini Squash, Peppers, Carrots  
Wasabi Yuzu Sauce, Sesame Seeds

#### **Chipotle Quinoa, Black Bean Stuffed Pepper**

Roasted Root Vegetables

### **DESSERT**

*Please Select One Accompaniment for your Wedding Cake:*

Fresh Berries

*-Or-*

Fresh Whipped Cream & Raspberry Coulis

Coffee & Tea Service

*Dietary and Special Meal Requirements Available Upon Request*

***Warning: Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish And Eggs May Increase The Risk Of Food Borne Related Illness.***