



The Riverhouse at Goodspeed Station Holiday Party Packages



Nestled along the Connecticut River, the Riverhouse at Goodspeed Station provides the perfect back-drop for a memorable Holiday Party!



***Capable of Hosting Elegant or Fun and Casual Parties of 50 to 300 guests or more.
Choose from one of our packages or let us help you design your own menu.***

The Riverhouse at Goodspeed Station
55 Bridge Road Haddam, CT 06435 860-345-4100
www.theriverhouse.com



The Riverhouse Holiday Celebration Reception Stations Package

\$46/per person – 3 Hour Party

\$52/per person- 4 Hour Party

Minimum of 50 guests

Encourage your guests to mingle & enjoy our chef's creations

Room is set with a mix of cocktail rounds & bistros with festive holiday decorations

Package Includes: One hour of (4) Butler Passed Hors D'oeuvres, Followed by:
Salad and Pasta or Macaroni & Cheese Station, Café Station , Dessert Station & Coffee/Tea

~ The First Hour ~

Butler Passed Hors d'oeuvres

(Please Select Four)

Southwest Chipotle Chicken Satay

Fried Sausage Meatball, Pomodoro Sauce

Beef Satay Horseradish Aioli (GLUTEN FREE)

Cajun Shrimp Sweet Chili Sauce

Stuffed Mushrooms with Boursin & Chives (GLUTEN FREE)

Mac and Cheese

Caprese Wonton Cup

Zucchini Fries Garlic Aioli

Arancini, Cilantro Aioli (Risotto Ball)

Candied Pecan Brie and Raspberry Preserve in Mini Wonton Cup

~The Stations~

(1.5 hours)

SALAD + (PASTA OR MACARONI & CHEESE STATION)

Please Select One Salad:

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

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

PLEASE SELECT ONE STATION FROM BELOW:

Pasta Station: (Please Select One Pasta)

Penne A la Vodka

Bowties with Italian Sausage, Roasted Garlic, Plum Tomatoes & Spinach

Fusilli with Sun-dried Tomato & Artichoke Garlic Cream

Penne with Wild Mushrooms, Tomato, Basil in a Vegetable Broth

Garlic Bread Bites, Grated Parmesan Cheese & Red Pepper Flakes Accompaniments

Macaroni & Cheese

Chefs Homemade Macaroni & Cheese

Choose from toppings of: Smoked Ham, Diced Tomatoes, Crumbled Crispy Bacon, Steamed Broccoli and Jalapeño

Café Station: (Please Select Two)

(Served in martini glasses)

Roast Pork Loin Roasted Red Pepper Cream Sauce over Garlic Mashed Potatoes

Braised Short Rib Smoked Gouda Mashed Potatoes and Caramelized Onions

Roasted Chicken with Gravy over Herbed Stuffing

Asian Marinated Chicken Orange Ginger Glazed Stir Fry Vegetables, Wasabi Yuzu Soy

Maryland Crab Cake over Veggie Slaw with a Chipotle Aioli

Grilled Shrimp over Spicy Orzo with a Garlic Tomato Butter Sauce

Complimentary: Roasted Vegetables over Mushroom Risotto

Warm Rolls & Butter

Dessert and Coffee Station

Holiday Themed Mini Desserts

Regular & Decaffeinated Coffee, Assorted Herbal Teas

Please add 22% Service Charge & 6.35% CT Sales Tax



The Riverhouse Holiday Dinner Stations Package

\$48/per person- 3 Hour Party

\$54/per person – 4 Hour Party

Minimum of 50 guests

Offer your guests a variety of dinner stations to choose from

Room is full set with rounds of 10-12pp and festive holiday decorations

Package Includes: One hour of (4) Butler Passed Hors D'oeuvres, Followed by:
Salad & Pasta Station, Carving Station with Mashed Potato or Risotto Station, Dessert & Coffee/Tea

~ The First Hour ~

Butler Passed Hors d'oeuvres

(Please Select Four)

Southwest Chipotle Chicken Satay

Fried Sausage Meatball, Pomodoro Sauce

Beef Satay Horseradish Aioli (GLUTEN FREE)

Cajun Shrimp Sweet Chili Sauce

Stuffed Mushrooms with Boursin & Chives (GLUTEN FREE)

Mac and Cheese

Caprese Wonton Cup

Zucchini Fries Garlic Aioli

Arancini, Cilantro Aioli (Risotto Ball)

Candied Pecan Brie and Raspberry Preserve in Mini Wonton Cup

~The Stations~

(1.5 hours)

SALAD & PASTA STATION

Please Select One Salad:

Seasonal Field Greens, Tomatoes, Cucumbers, Julienne Vegetables Balsamic Vinaigrette
Mesclun, Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette

Please Select One Pasta:

Penne A la Vodka

Bowties with Sun-Dried Tomato & Artichoke Garlic Cream

Penne with Wild Mushrooms, Tomato, Basil in a Vegetable Broth

Garlic Bread Bites, Grated Parmesan Cheese & Red Pepper Flakes Accompaniments

CHEF ATTENDED CARVING STATION:

(Please Select One)

Carved Grilled Marinated London Broil Horseradish Cream & Caramelized Onion Demi

Pork Loin with a Roasted Red Pepper Cream Sauce

Maple Glazed Ham, Assorted Mustards

Herb Roasted Turkey, House Gravy

(Please Select One Entrée-served in a chafing dish)

Pan Seared Salmon with an Orange Shallot Butter Sauce

Baked Cod over Julienned Vegetables with Lemon Caper Sauce

Boneless Braised Chicken Thigh Roasted Root Veg and Pan Gravy

Pesto Rubbed Chicken Breast, Heirloom Tomatoes & Mozzarella, Shiitake Mushroom Demi

Accompanied with Warm Rolls & Butter & Chefs Choice of Seasonal Vegetables

PLEASE SELECT ONE STATION FROM BELOW:

Mashed Potato Station

Creamy Mashed Potatoes

Choose from toppings of: Gravy, Sour Cream, Chives, Cheddar Cheese and Crumbled Crispy Bacon

OR

Risotto Bar

Choose from toppings of:

Roasted Asparagus, Smoked Gouda, Cheddar, Crispy Bacon, Sautéed Mushrooms, Caramelized Onions

Dessert and Coffee Station

Holiday Themed Mini Desserts

Regular & Decaffeinated Coffee, Assorted Herbal Teas

Please add 22% Service Charge & 6.35% CT Sales Tax



The Riverhouse Holiday Dinner Buffet Package

\$58/per person – 4 Hour Party

Minimum of 50 guests

Room is full set with rounds of 10-12pp and festive holiday decorations

Package Includes: One hour of (3) Butler Passed Hors D'oeuvres and Crab & Company Station

Followed by Holiday Dinner Buffet of Salad, 3 entrées (one being a vegetarian)

Accompaniments, Assortment of Mini Desserts, Coffee/Tea

~ **The First Hour** ~

Butler Passed Hors d'oeuvres

(Please Select Three)

Southwest Chipotle Chicken Satay

Fried Sausage Meatball, Pomodoro Sauce

Beef Satay Horseradish Aioli (GLUTEN FREE)

Stuffed Mushrooms with Boursin & Chives (GLUTEN FREE)

Mac and Cheese

Caprese Wonton Cup

Sweet Potato Fries Citrus Aioli

Zucchini Fries Garlic Aioli

Arancini, Cilantro Aioli (Risotto Ball)

Candied Pecan Brie and Raspberry Preserve in Mini Wonton Cup

Crab & Company

Maryland Lump Crab Cakes

Atlantic Salmon Cakes

Cajun Shrimp Cakes

Spicy Avocado Aioli, Red Pepper Remoulade, and Chipotle Aioli

Tri Colored Pepper Basmati Rice

~Holiday Dinner Buffet~

(1.5 hours)

Holiday Salad: Mesclun Mixed Greens Diced Green Apples, Pears, Dried Cranberries, and Spiced Walnuts
Apple Cider Vinaigrette

Entrees:

(Please Select Two)

Chicken Picatta Lemon Caper Sauce

Pesto Rubbed Breast of Chicken, Heirloom Tomatoes & Mozzarella, Shiitake Mushroom Demi

Boneless Braised Chicken Thigh Roasted Root Vegetable & Pan Gravy

Sweet & Spicy Pork Tenderloin Lightly Breaded, Chipotle & Plum Reduction

Roasted Sirloin Fire Roasted Peppers Au Jus

Marinated Grilled Tenderloin Tips Sautéed Mushrooms & Pearl Onions

Pan Seared Salmon Shaved Brussel Sprouts, Lemon Beurre Blanc

Pan Seared Cod Sautéed Veggie Blend Topped Tomato Caper Sauce

(Please Select One Vegetarian Item)

Grilled Vegetable Ravioli with Wild Mushrooms, Tomatoes, Basil in a Vegetable Broth

Bowties with Sun-Dried Tomato and Artichoke Garlic Cream

Creamy Asparagus Risotto or Wild Mushroom Risotto

Warm Rolls & Butter

Accompaniments:

(Please Select Two)

Red Bliss Pesto Mashed Potatoes

Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Broccoli Shaved Parmesan Cheese & Crispy Bacon

Grilled Asparagus Roasted Red Peppers & Goat Cheese

Green Beans Amandine

Dessert and Coffee Station

Holiday Themed Mini Desserts

Regular & Decaffeinated Coffee, Assorted Herbal Teas

Please add 22% Service Charge & 6.35% CT Sales Tax



The Riverhouse Holiday Plated Dinner Package

\$62/per person – 4 Hour Party

Minimum of 50 guests

Room is full set with rounds of 10-12pp and festive holiday decorations

Package Includes: One hour of (3) Butler Passed Hors D'oeuvres & Crab & Company Station
Followed by 3 course plated dinner of Salad, Entrée (guests have choice of 3 entrée -one being a vegetarian)
Dessert, Coffee & Tea Service

~ **The First Hour** ~

Butler Passed Hors d'oeuvres
(Please Select Three)

Southwest Chipotle Chicken Satay
Fried Sausage Meatball, Pomodoro Sauce
Beef Satay Horseradish Aioli (GLUTEN FREE)
Stuffed Mushrooms with Boursin & Chives (GLUTEN FREE)
Mac and Cheese
Caprese Wonton Cup
Sweet Potato Fries Citrus Aioli
Zucchini Fries Garlic Aioli
Arancini, Cilantro Aioli (Risotto Ball)
Candied Pecan Brie and Raspberry Preserve in Mini Wonton Cup

Crab & Company

Maryland Lump Crab Cakes
Atlantic Salmon Cakes
Cajun Shrimp Cakes
Spicy Avocado Aioli, Red Pepper Remoulade, and Chipotle Aioli
Tri Colored Pepper Basmati Rice

~Holiday Plated Dinner~

Salads

(Please Select One)

Holiday Salad: Mesclun Mixed Greens Diced Green Apples, Pears, Dried Cranberries, and Spiced Walnuts
Apple Cider Vinaigrette

Mesclun: Dried Cranberries, Toasted Pecans, Apples, Gorgonzola Honey Balsamic Vinaigrette
Warm Rolls & Butter

Entrees

(Please Select Two)

Guest selections due one week prior to event

Sweet & Spicy Pork Tenderloin Lightly Breaded, Chipotle & Plum Reduction

Grilled Filet Mignon (6oz) Fried Onions & Demi

Pan Seared Salmon Shaved Brussel Sprouts, Lemon Beurre Blanc

Pan Seared Cod Sautéed Veggie Blend Topped Tomato Caper Sauce

Pesto Rubbed Breast of Chicken, Heirloom Tomatoes & Mozzarella, Shiitake Mushroom Demi

Seared Chicken Breast, with Artichoke Hearts, Sun-Dried Tomatoes, Garlic Cream Sauce

With Chef's Accompaniments

(Please Select One Vegetarian Entrée)

Spinach & Roasted Mushroom Polenta Napoleon Baby Bell Peppers, Heirloom
Tomatoes with Roasted Red Pepper Puree & Balsamic Drizzle

Grilled Vegetable Ravioli with Wild Mushroom, Tomato Basil Sauce

PLEASE SELECT A PLATED DESSERT OR HOLIDAY THEMED MINI DESSERT STATION

Plated Dessert Options (Please Select One)

Apple Dumpling with Vanilla Bean Ice Cream

Warm Cinnamon Bread Pudding Vanilla Bean Ice Cream & a Caramel Drizzle

Chocolate Layer Cake with Raspberry Puree and dollop of whipped cream

Salted Caramel Gelato topped with a mini cannoli

OR

Holiday Themed Mini Dessert Station

Regular & Decaffeinated Coffee, Assorted Herbal Teas

Please add 22% Service Charge & 6.35% CT Sales Tax



The Riverhouse Beverage Service Menu

The Riverhouse at Goodspeed Station Hosted & Open Bar Option:

- Hosted Bar – Charge is based on consumption (Bartender fee of \$150.00 will apply)
- Open Bar – Charge is based on per hour per person

Open Bar Rates:

One Hour	\$16.00 per person
Two Hour	\$22.00 per person
Three Hour	\$26.00 per person
Four Hour	\$32.00 per person
Additional Hour	- \$6.00 per person

Wine and Beer Rates:

One hour	\$10.00 per person
Two Hour	\$14.00 per person
Three Hour	\$18.00 per person
Four Hour	\$22.00 per person

Drink Prices for Hosted Bar:

Draft Beer - \$5.00

Sam Adams Seasonal

City Steam Naughty Nurse- local craft beer

Yuengling

Amstel Light

Mixed Drinks - \$7.00

Martinis or On the Rocks - \$9.00

Soda & Juice - \$2.50

Wine & Champagne \$6.00

Canyon Road Wines ~ \$24.00 per bottle

Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir, Moscato

Spumante – Verdi (Sparkling) ~ \$24.00 per bottle

Upgraded wines & pricing available upon request