



## RIVERHOUSE DINNER BUFFET PACKAGES

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**\$44 per person**

Reception:

Bruschetta Bar

Dinner Buffet:

One Salad

Three Entrees (Two Proteins + Risotto for Vegetarians)

Chef's Selection of Vegetable, Warm Rolls & Butter

Plated Dessert and Coffee/Tea Service

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### RIVERHOUSE PREMIUM DINNER BUFFET PACKAGE

**\$60 per person**

Reception:

Bruschetta Bar

Four Passed Hors D'oeuvres for Reception

Dinner Buffet:

One Salad

Four Entrees (Three Proteins + Risotto for Vegetarians)

Chef's Selection of Vegetable, Warm Rolls & Butter

Plated Dessert and Coffee/Tea Service



## RIVERHOUSE DINNER BUFFET PACKAGES

First Hour as Guests Arrive

### **Bruschetta Bar**

House Made Crostini and Assorted Crackers

Tomato with Mozzarella & Fresh Basil

Balsamic Prosciutto & Artichoke

Spinach & Artichoke Dip

\$2pp charge: Upgrade to Warm Maryland Crab Dip

\$2pp charge: Upgrade to Cucumber, Crab with Dill

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### **Passed Hors D'oeuvres - Please Select Four for Premium Buffet Package**

Chicken Cordon Bleu, Orange Cranberry Remoulade

Southwest Chipotle Chicken Satay

Fried Sausage Meatball, Pomodoro Sauce

Mini Puff Pastry Beef Fajita

Sausage, Pepper & Parmesan Cheese Stuffed Mushrooms (GLUTEN FREE)

BBQ Pulled Pork Fried Pickle, Sweet Onion Aioli

Mac and Cheese with Lobster

Baja Fish Taco, Chipotle Aioli

Cajun Shrimp with Sweet Chili Sauce

Candied Pecan, Raspberry Preserve & Brie Wonton Cup

Zucchini Fries, Garlic Aioli

Arancini, Cilantro Aioli (Risotto Ball)

Caprese Wonton Cup



## RIVERHOUSE DINNER BUFFET PACKAGES

### DINNER BUFFET

#### **Salad Selection- Please Select One:**

Seasonal Field Greens, Tomatoes, Cucumbers, Julienne Vegetables, Balsamic Vinaigrette  
Baby Greens, Mandarin Orange Segments, Toasted Almonds, Feta, Citrus Vinaigrette  
Mesclun, Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette  
Greek Salad Mixed Greens with Tomatoes, Peppers, Olives, Feta Cheese, Red Wine Vinaigrette

#### **Entrée Selection**

**Buffet Package: Please Select Two**

**Premium Buffet Package: Please Select Three**

Chicken Napoleon, Marinated Grilled Chicken Breast, Fresh Mozzarella, Tomato Salsa (GF)  
Pesto Rubbed Breast of Chicken, Heirloom Tomatoes & Mozzarella, Shiitake Mushroom Demi  
Seared Chicken Breast Fresh Tomato, Roasted Corn Relish, Au Jus  
Parmesan Ranch Chicken Lightly Breaded, Trio of Tomato Salsa  
Seared Salmon, Honey Glazed Fennel & Julienned Granny Smith Apples  
Seared Salmon, Mango, Cucumber, Pepper, Cilantro Lime Salsa  
Seared Salmon, Spaghetti Vegetables, Lemon Beurre Blanc  
Seared Salmon over Shiitake Mushrooms with Cream Leek Sauce  
Baked Cod with Julienne of Vegetables and Lemon Caper Sauce  
Sweet & Spicy Pork Loin- Lightly Breaded, Chipotle & Plum Reduction  
Pork Loin with a Roasted Red Pepper Cream Sauce  
Grilled Marinated Beef Tips with Sautéed Peppers & Onions  
Grilled Marinated Beef Tips with Shiitake Mushrooms & Pearl Onions



## RIVERHOUSE DINNER BUFFET PACKAGES

### **Vegetarian Entrée – Please Select One**

Creamy Mushroom Risotto

Creamy Asparagus Risotto

Accompanied with Chef's Choice of Vegetable, Warm Rolls & Butter

ADD SOUP FOR \$4.00++ per person- Please select one: Butternut Apple Bisque| Minestrone| Cajun Chicken Tortellini| New England Clam Chowder

### **Plated Dessert Selection – Please Select One**

Cheesecake with Berry Compote

Warm Brownie Pie with Cappuccino Whipped Cream, Chocolate Ganache & Chocolate Shavings

Strawberry Shortcake with House Made Biscuits, Sliced Strawberries & Whipped Cream

Coffee, Decaffeinated Coffee, Assorted Tea Service

OPTION OF UPGRADING TO CHEF'S SELECTION OF ASSORTED MINI DESSERTS \$5.00++ per person

OPTION OF UPGRADING TO ICE CREAM SUNDAE BAR \$7.00++ per person