



## RIVERHOUSE LUNCH TIME MENUS

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### **EAGLES LANDING PICNIC BUFFET** | \$24

#### **Choice of (1) Wrap:**

Chicken Cobb: Bacon, Avocado, Egg, Grilled Chicken  
Blue Cheese and Romaine Lettuce

Beef Wrap: Sautéed Peppers and Onions,  
Horseradish Aioli, Field Greens

Grilled Portabella Wrap: Fire Roasted Red Peppers,  
Spinach and Pesto

Garden Veg Wrap: Marinated Vegetables,  
Lemon Rosemary Hummus and Feta Cheese

#### **Choice of (2) Sandwiches:**

Turkey, Avocado, Roasted Peppers, Arugula,  
Herb Mayo on Focaccia

Ham, Swiss Cheese, Spicy Dijon on Kaiser Roll

Lemon Caper Tuna Salad, Romaine on Ciabatta

Crab Salad, Cajun Remoulade on Brioche

Lobster Salad, Citrus Aioli on Focaccia (ADD \$8.00 per  
person)

#### **Choice of (2) Salads:**

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

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

Vegetable Pasta Salad

Seasonal Fruit Salad

#### **Dessert:**

Strawberry Shortcake: House made Biscuits & Whipped  
Cream with Sliced Strawberries

Regular & Decaffeinated Coffee, Assorted Teas

### **SWING BRIDGE DELI BUFFET** | \$24

Spring Mix Salad with Champagne Vinaigrette  
Potato Salad or Pasta Salad

Lemon Caper, Tuna Salad, Egg Salad or Chicken Salad

Assorted Lunch Meats and Cheeses: Ham, Capicola,  
Genoa Salami, Turkey, Ham, Roast Beef, Provolone, Swiss,  
American Cheese

Lettuce, Tomato, Red Onion, Pickle Accompaniments  
Assorted Breads and Rolls

Cookies & Brownies

Regular & Decaffeinated Coffee, Assorted Teas

ADD: Fruit Salad or Soup of the Day \$3 per person

### **RIVERHOUSE MIXED GRILL** | \$27

#### **Choice of (1) Soup:**

Minestrone, Tomato Bisque, New England Clam Chowder

#### **Choice of (2) Salads:**

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

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

Mediterranean Quinoa Salad with Roasted Vegetables,  
Lime Vinaigrette

Potato Salad or Pasta Salad

#### **Choice of (2):**

Grilled Chicken Breast

Grilled Seasonal Vegetables

Sliced Marinated Flank Steak (ADD: \$3pp)

Pan Seared Salmon (ADD: \$3pp)

Dressings: Ranch, Balsamic, and Champagne

Warm Rolls & Whipped Butter

#### **Chef's Selection of Dessert**

Regular & Decaffeinated Coffee, Assorted Teas



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### ITALIAN BUFFET | \$24

Sausage Tortellini Soup  
Caprese Salad: Vine Tomatoes, Sliced Mozzarella, Basil, Balsamic Vinaigrette  
Wild Mushroom Truffle Risotto  
Pan Seared Chicken with Olive Caper Ragu  
Tiramisu

### RIVERHOUSE GRILL | \$27

House made Jalapeno Cornbread  
Chopped Salad with Tomatoes, Cucumbers, Carrots, Peppers, Cheddar Cheese, Crumbled Bacon, Ranch & Champagne Vinaigrette on side  
Herb Grilled Chicken Breast with Fresh Tomato, Roasted Corn Relish, Au Jus  
Marinated Grilled Beef Tips with Sautéed Peppers and Onions  
Southern Potato Salad  
Grilled Vegetable Display  
Strawberry Shortcake

### MEDITERRANEAN BUFFET | \$30

Minestrone Soup  
Greek Salad: Romaine, Kalamata Olives, Cucumber, Tomatoes, Feta Cheese, Red Onion, Bell Peppers, Red Wine Vinaigrette  
Marinated Antipasto  
Pan Seared Salmon, Basil Mint Cous Cous, Tzatziki Sauce  
Marinated Beef Tips or Chicken, Roasted Vegetables, Basmati Rice  
Chocolate Layer Cake with Raspberry Puree

### BUILD YOUR OWN HOT LUNCH BUFFET | \$30

#### **Choice of (1) Salad:**

Baby Greens, Mandarin Orange Segments, Toasted Almonds, Feta, Citrus Vinaigrette  
Seasonal Field Greens, Tomatoes, Cucumbers, Julienne Vegetables, Balsamic Vinaigrette  
Mesclun, Dried Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette

#### **Choice of (1):**

Penne A la Vodka  
Bowties with Wild Mushrooms, Tomatoes, Basil in Vegetable Broth  
Creamy Mushroom Risotto  
Mediterranean Quinoa with Roasted Vegetables and a Citrus Vinaigrette

#### **Choice of (2) Protein:**

Herb Seasoned Chicken Breast, Blistered Cherry Tomatoes and Sautéed Spinach  
Chicken Napoleon: Marinated Chicken Breast with Fresh Mozzarella, Tomato Salsa, Balsamic Vinaigrette  
Pan Seared Red Snapper, Olive Caper Ragu  
Pan Seared Salmon with a Mango, Cucumber, Cilantro, Lime Vinaigrette  
Marinated Beef Tips with Sautéed Peppers and Onions  
Accompanied with Chef's Selection of Seasonal Vegetables, Warm Rolls and Butter  
Dessert: Chef's Selection of Mini Desserts

*Lunches accompanied with Warm Rolls & Butter, Regular & Decaffeinated Coffee & Assorted Teas*



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### PLATED LUNCH

#### **Choice of (1) Soup or (1) Salad:**

Minestrone, Roasted Tomato Bisque, Butternut Apple Bisque, New England Clam Chowder  
Baby Greens, Mandarin Orange Segments, Toasted Almonds, Feta, Citrus Vinaigrette  
Seasonal Field Greens, Tomatoes, Cucumbers, Julienne Vegetables, Balsamic Vinaigrette  
Mesclun, Dried Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette  
Romaine with Crisp Prosciutto, Roasted Red Peppers, Manchego and Pesto Vinaigrette

#### **ENTRÉE CHOICE OF (2) TWO:**

Selections and guarantee count due one week out

#### **\$32 per person**

Roasted Sirloin, Crispy Fingerling Potatoes, Caramelized Onions and Au Jus  
Pan Seared Red Snapper, Potato Puree, Fennel Orange Salad, Beurre Blanc and Gremolata  
Wasabi Dusted Salmon, Cous Cous, Tossed in Orange Ginger Glaze and Sesame Seeds

#### **\$28 per person**

Pan Roasted Chicken Breast with Jus, Rosemary Potato Gratin  
Grilled Stuffed Portabella Mushroom, Goat Cheese, Spinach, Cream Vegetable Polenta  
Accompanied with Chef's Selection of Vegetable, Warm Rolls & Butter

#### **Dessert Choice of (1) One:**

Cheesecake with Seasonal Berries  
Salted Caramel Gelato topped with Mini Cannoli  
Regular & Decaffeinated Coffee, Assorted Teas