



PASSED HORS D'OEUVRES | \$16

A selection of five (5) is included in your price per person

OR

A selection of four (4) is included in your price per person | \$14

CHICKEN & DUCK

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

SEAFOOD

Maryland Crab Cakes, Spicy Avocado Sauce
Mac and Cheese with Lobster
Baja Fish Taco, Chipotle Aioli

COLD

Bloody Mary Shrimp (GLUTEN FREE)
Ahi Tuna Mélange, Wasabi, Orange Yuzu
Dressing

BEEF & PORK

Fried Sausage Meatball, Pomodoro Sauce
Braised Short Rib, Chive Polenta
Mini Puff Pastry Beef Fajita
Sausage, Pepper & Parmesan Cheese Stuffed
Mushrooms (GLUTEN FREE)
BBQ Pulled Pork, Fried Pickle, Sweet Onion Aioli

VEGETARIAN

Candied Pecan, Raspberry Preserve
& Brie Savory Tart
Zucchini Fries, Garlic Aioli
Arancini, Cilantro Aioli (Risotto Ball)

ROOM TEMPERATURE

Caprese Wonton Cup
Strawberry Whipped Ricotta, Almonds,
Honey Baguette



CORPORATE MENUS

RECEPTION STATIONS

Reception stations are meant to be combined to create a custom standing reception. Based on one hour of service, priced per person.
Add an attendant to any station for \$100 per attendant, per hour.

BRUSCHETTA BAR | \$8

House made Crostini & Assorted Crackers

Tomato with Mozzarella and Fresh Basil

Balsamic Prosciutto and Artichoke

Spinach & Artichoke Dip – *Option of Warm Maryland Crab Dip in place of this for additional \$2 per person*

BAKED POTATO BAR | \$8

Oven Baked Potatoes *Add Your Own Sides-* Cheddar, Bacon, Sour Cream, Chives, Whipped Butter, and Homestyle Chili

MASHED POTATO BAR | \$8 Served in Martini Glasses

Yukon Mash *Add Your Own Mix In's-* Sautéed Spinach, Bacon, Cheddar Cheese, Chives, Sour Cream, Whipped Butter, Peas

Sweet Potato Mash *Add Your Own Mix In's* – Brown Sugar, Mini Marshmallows, Candied Pecans

BREADS & SPREADS | \$10

Herb Flatbreads

Tri Colored Tortilla Chips

Guacamole | Spinach and Artichoke Dip | Hummus

Crudité

RISOTTO BAR | \$10

Creamy Risotto *Add Your Own Toppings:* Sliced Shitake Mushrooms, Grilled Asparagus, Fire Roasted Peppers,

Crumbled Bacon, Broccoli, Peas & Baby Shrimp

MAC & CHEESE STATION | \$10

Chef's Creamy Mac & Cheese *Add Your Own Toppings:* Smoked Ham, Diced Tomatoes, Crumbled Bacon,

Steamed Broccoli & Jalapeno

ARANCINI BAR | \$12

Assorted Fried Arancini: Bacon with Southwest Chipotle Sauce, Roasted Vegetable with Cilantro Aioli,

Baby Shrimp with Garlic Butter Gravy

MINI TACO BAR | \$12

House made Taco Shells with House Ground Beef Tenderloin and Seasoned Shaved Chicken

Add Your Own Toppings: Shredded Lettuce, Diced Tomatoes, Jalapenos, Sour Cream, Salsa, Guacamole, Shredded Cheese

Add Grilled Shrimp for \$3 per person



CORPORATE MENUS

ARTISAN CHEESE BOARD | \$14

Chef's Selection of Imported and Domestic Cheeses, Marinated Mushrooms and Artichoke Hearts, Roasted Red Peppers and Mozzarella Pearls, Chilled Spinach and Artichoke Dip, Assorted Crackers & Crostini
Add Sopressata, Pepperoni, Prosciutto, Capicola, Roasted Garlic and Bread for \$4.00 per person

SLIDER STATION | \$15

Beef Slider topped with Cheddar Cheese, Chicken Slider topped with Sautéed Mushrooms,
Crab Cake Slider topped with Vegetable Slaw, Chipotle Aioli, Sriracha Ketchup and Bourbon BBQ,
Truffle Parmesan Potato Chips

SEAFOOD CAKE STATION | \$15

Crab Cake, Salmon Cake and Shrimp Cake served with Spicy Avocado Sauce, Cajun Remoulade and Chipotle Aioli
Tri Colored Pepper Basmati and Jicama Slaw

SOUTHERN BBQ BAR | \$15

Buttermilk Fried Boneless Chicken with Sawmill Gravy on Mini Biscuits, Ancho BBQ Pulled Pork Sliders, Southern Salad of Corn, Red Peppers, Black Beans and Red Onion

SEAFOOD RAW BAR | \$15

Clams and oysters on the half shell as well as gulf shrimp with cocktail sauce and lemon accented with Seaweed.

BISCUIT BAR | \$16

House Made Biscuit, Soft Rolls, Croissants
Roasted Turkey Breast, Baked Ham, Cranberry Aioli, Assorted Mustards and Mayonnaise,
Quinoa Salad with Roasted Vegetables and a Lime Vinaigrette

TAKE ME OUT TO THE BALLPARK | \$16

Sausage with Sautéed Peppers & Onions on Mini Club Roll
Mini Hot Dogs Ketchup, Mustard, Relish, Sauerkraut
Chili Con Carne *Add Your Own Toppings:* Cheddar Cheese, Sour Cream
Potato Salad



CORPORATE MENUS

DINNER STATIONS

PASTA STATION | \$14

Choice of Two (2) Composed Pastas: Bowtie Carbonara, Penne Ala Vodka, Fusilli Bolognese, Cheese Tortellini Sausage Sauce, Fettuccini Chicken Primavera, Cheese Ravioli Tomato Basil, Bowtie Garlic Tomato Basil Broth

Served with- Field Green Salad with Tomatoes, Cucumbers, Julienne Vegetables Balsamic Vinaigrette
Garlic Bread Bites, Parmesan Cheese and Red Pepper Flakes

CAFÉ STATION | \$18

Served in Martini Glasses

Choice of Two (2):

Braised Short Rib, Smoked Gouda Mashed Potatoes and Caramelized Onions
Beef Tenderloin over Roasted Garlic Mashed Potatoes
Asian Marinated Chicken, Orange Ginger Glazed Stir Fry Vegetables, Wasabi Yuzu Soy
Chicken Breast with Gravy over Herbed Stuffing
Crab Cake Veggie Slaw & Chipotle Aioli

Choice of One (1):

Creamy Truffle Polenta, Sliced Grilled Portabella Mushroom, Sautéed Spinach, and Crumbled Goat Cheese
Oven Roasted Vegetables over Parmesan Cous Cous

Warm Rolls and Butter

CARVING STATION | \$22

Choice of Two (2) Proteins:

Roast Sirloin, Caramelized Onion Au Jus & Horseradish Cream
Marinated Pork Loin, Chipotle Plum Reduction
Herb Roasted Turkey, House Gravy
Honey Mustard Glazed Ham with Grilled Pineapple Salsa
Chef's Selection of Starch and Vegetable
Warm Rolls and Butter



CORPORATE MENUS

BUFFET DINNERS

CASUAL BBQ | \$32

Pulled Pork Sliders with Cole Slaw

BBQ Marinated Chicken Breast

Brown Sugar & Molasses Baked Beans

Red Bliss Potato Salad

BBQ Chopped Salad- Romaine, Peppers, Carrots, Cheddar Cheese, Chipotle Vinaigrette

Grilled Vegetable Display or Corn on the Cob

Jalapeno Cheddar Corn Bread

Blueberry Cobbler with Vanilla Bean Ice Cream

Regular & Decaffeinated Coffee, Assorted Teas

MIXED GRILL STATION | \$38

Choice of two (2) Proteins:

Marinated Beef Tenderloin Tips with Sautéed Peppers & Onions or Sautéed Mushrooms & Pearl Onions

Beef Short Ribs, Honey Chipotle Glaze

Brown Sugar Glazed Pork Loin, Chipotle Sweet Chili Sauce

Pan Seared Salmon Grilled Pineapple Chutney or Mango, Cucumber, Cilantro Lime Salsa

Herbed Grilled Chicken Breast, Fuji Apple Chutney

Honey Grilled Chicken with Roast Walnut, Pears & Gorgonzola Crumble

Seared Chicken Breast Fresh Tomato, Roasted Corn Relish, Au Jus

Served with Chef's Selection of Seasonal Salad, Starch, Vegetable side dish

Warm Rolls and Butter

Dessert:

Chef's Selection of Mini Desserts

Regular & Decaffeinated Coffee, Assorted Teas



CORPORATE MENUS

DESSERT STATIONS

CAPPUCCINO & ESPRESSO COFFEE TABLE | \$6 (some minimums apply)

Made to order hot dessert drinks, served fresh and hot!

FRESH BAKED STATION | \$6

Assorted Cookies and Brownies

BUILD YOUR OWN SHORTCAKE | \$8

House made Biscuits, Pound Cake

Mixed Berries

Sliced Strawberries

Fresh Whipped Cream

PASSED MINI DESSERTS | \$8

Chef's Selection of (4) Mini Seasonal Desserts- ex. Key Lime, Cheesecake with Strawberries, Apple Crumble with Whipped Cream, Pumpkin Kahlua Spiced Mousse, Chocolate Cream

ASSORTED MINI DESSERTS | \$10

Chef's Selection of Mini Desserts to include Assorted Mousse, Chocolate Covered Strawberries, Carrot Cake, Tiramisu

ICE CREAM SUNDAE BAR | \$10

Vanilla Bean Ice Cream

ADD YOUR TOPPINGS: Chopped Walnuts, Cherries, Crumbled Oreos, M & M's, Strawberries, Sprinkles, Hot Fudge, House Made Whipped Cream



CORPORATE MENUS

PLATED DINNER

Price per person includes Salad, Plated Entrée and Dessert with Coffee & Tea Service

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

Minestrone, Roasted Tomato Bisque, Butternut Apple Bisque, New England Clam Chowder
Seasonal Field Greens Tomatoes, Cucumbers, Julienne Vegetables, Balsamic Vinaigrette
Baby Greens Mandarin Orange Segments, Toasted Almonds, Feta, Citrus Vinaigrette
Mesclun Dried Cranberries, Toasted Pecans, Gorgonzola, Apples, Honey Balsamic Vinaigrette

Entrée Choice:

Choice of two (2) main plates plus one (1) vegetarian option

OR

Choice of one (1) duet plate for all guests plus one (1) vegetarian option

Selections and guarantee count due one week out

\$44 per person

Braised Short Rib, Smoked Gouda Mashed Potatoes, Seasoned Broccoli

5 oz. Grilled Filet Mignon, Burgundy Au Jus, Truffle Mashed Potatoes & Grilled Asparagus

Duet of Filet Mignon & Cajun Shrimp, Fire Roasted Red Pepper Risotto, Green Bean Amandine

\$40 per person

Pork Tenderloin, Parmesan Truffle Polenta, Blueberry Gastrique, Roasted Vegetables

Pan Seared Salmon, Summer Spaghetti Vegetables, Lemon Rosemary Beurre Blanc, Basmati Rice,

Steamed Vegetable Medley

\$38 per person

Pan Roasted Statler Chicken, Sweet Potato Maple Mash Potatoes, Grilled Asparagus

Roasted Vegetable Raviolis, Wild Mushroom Spinach Tomato Sauce, Feta Cheese and Grilled Asparagus

Grilled Stuffed Portabella Mushroom, Goat Cheese, Spinach, Creamy Vegetable Polenta

Dessert Choice of (1) One:

Chocolate Layer Cake Raspberry Puree

Strawberry Shortcake Fresh Biscuits, Whipped Cream, Sliced Strawberries

Cheesecake with Berry Compote

Regular & Decaffeinated Coffee and Assortment of Teas



CORPORATE MENUS

BEVERAGE SERVICES

The Riverhouse at Goodspeed Station Hosted and Open Bar Option:

- Hosted Bar- Charge is based on consumption (Bartender fee of \$150 will apply)
- Open Bar- Charge is based on per hour per person

PREMIUM OPEN BAR RATES

One Hour	\$16 per person first hour
Two Hour	\$22 per person
Three Hour	\$26 per person
Four Hour	\$32 per person

LIMITED OPEN BAR

A Selection of House Wines, Bottled Beer, Soft Drinks, Water
\$10.00 per person first hour / \$4.00 per person each additional hour

TABLE WINE SERVICE

House Wine served Tableside with Seated Dinner
\$8.00 per person (choice of two wines)

HOUSE WINE

Canyon Road Label
Pinot Grigio
Chardonnay
Sauvignon Blanc
Pinot Noir
Merlot
Cabernet Sauvignon

DRINK PRICES FOR HOSTED BAR

DRAFT BEER | \$5

Sam Adams Seasonal

Naughty Nurse

Yuengling

Amstel Lite

WINE & CHAMPAGNE | \$6

MIXED DRINKS | \$7

MARTINIS/ DRINKS ON ROCKS | \$9

SODA & JUICE | \$2.50