



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



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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 • Bolognese

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, Roasted Asparagus

Baked Snapper- Olive, Caper & Tomato Rague

*Spanish Rice, Roasted 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

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

Grilled Filet Mignon- Burgundy Au Jus

*Truffle Mashed Potatoes & Roasted Asparagus

Braised Short Rib- Wild Mushroom Demi, Caramelized Onions

*Creamy Mushroom Risotto & Roasted Vegetables

New Zealand Rack of Lamb –Dijon Garlic Rosemary Coated Lamb, Onion Au Jus

*Yukon Gold Mashed Potatoes & 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



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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.