



2022/2023 Plated Wedding Menu

HORS D'OEUVRES

(Select Eight)

Poultry Options

- Jalapeno Tomatillo Chicken Taco, Cilantro Slaw (GF)
- Buffalo Chicken Empanada, Bleu Cheese Crema
- Fried Chicken Bite, Sweet Potato, Bleu Cheese Country Gravy
- Roasted Brussel Sprout Chicken Bruschetta, Whipped Bacon Cream Cheese

Beef/Pork Options

- BLT Slider, Crispy Pancetta, Lettuce, Roasted Baby Tomato, Basil Aioli
- Pineapple Pork Meatball, Sweet & Sour Sauce (GF)
- Korean Beef Dumpling, Cilantro Pesto
- Pulled Pork, Fried Pickle, Micro Kale (GF)
- Beef Tenderloin Crisp, Horseradish Cream (GF)

Seafood Options

- Seared Tuna, Mango Salsa, Wonton Chip
- Sofrito Shrimp Tostone, Avocado Puree, Roasted Corn Salsa (GF)
- Seared Scallop, Corn Puree, Red Pepper Confetti (GF)
- Lobster Mac & Cheese

Vegetarian Options

- Olive Tomato Bruschetta, Balsamic Crostini (V)
- Harissa Sweet Potato Stuffed Pita, Guacamole, Cucumber Dill Salad (V)
- Vegan "Sausage" Stuffed Cremini Mushroom (GF) (VG)
- Chipotle Portabella Taco (GF) (V)
- Roasted Tomato Shooter, Mini Smoked Gouda Grilled Cheese (VG)

***(V)- Vegetarian *(VG)- Vegan *(GF)- Gluten Free**

COCKTAIL HOUR STATION

(Select One)

Harvest Display

Chef's Selection of Domestic and Imported Cheeses, Assorted Fresh Vegetables, Dips and Spreads, Assorted Table Crackers and Sliced Baguettes, Add Cured Meats for \$5.00 per person

Bruschetta Bar

Crostini, Cauliflower Bites and Pita Chips
Basil Scented Tomato, Artichoke Tapenade, Roasted Red Peppers, Sautéed Mushrooms, Herbed Ricotta, Crumbled Bacon, Hot Spinach Dip, Housemade Garlic Hummus

Stuffed Breads

Italian Provisions and Vegetable Ricotta
Homemade Marinara, Basil Pesto

Classic Mac & Cheese Bar

Add Your Own: Cajun Chicken, Diced Ham, Blackened Baby Shrimp, Diced Tomatoes, Bacon Crumbles, Broccoli, Jalapenos, Caramelized Onions, Sriracha & Ketchup

Arancini Station

Assorted Arancini to include Parmesan Cheese, Wild Mushroom & Bacon
Served with: Cilantro Aioli, Truffle Aioli, Smoked Gouda Cream



A P P E T I Z E R

(Select One)

Penne Pasta, Traditional Vodka Cream Sauce (V)

Shells, Italian Sausage Sauce, Spinach, Roasted Garlic, Plum Tomatoes

Bowtie Pasta, Sundried Tomato and Artichoke Garlic Cream (V)

Marinated Shrimp Cocktail with Glass Onions, Sweet Drop Peppers,
Green Goddess Cocktail Sauce, Served over Shredded Lettuce

*As a suggested option you may substitute your appetizer with a Pasta Station during Cocktail Hour
Served with Chef's selection of bread, parmesan cheese and red pepper flakes*

S A L A D

(Select One)

Riverhouse Salad

Thinly Sliced Cucumber Wrapped Baby Greens, Baby Heirloom Tomatoes,
Cauliflower Parmesan Crisp, Sherry Mustard Seed Vinaigrette (GF) (V)

Tuscan Salad

Arcadian Greens, Kalamata Olives, Artichoke Hearts, Roasted Red Pepper,
Crumbled Goat Cheese, Polenta Croutons, Lemon Thyme Vinaigrette (V) (GF)

Iceberg Wedge

Shredded Carrots, Tomatoes, Bacon Crumbles, Buttermilk Ranch (GF)

Grilled Caesar Salad

Grilled Romaine Lettuce, Caesar Dressing, Garlic Crostini, Parmesan Cheese



ENTRÉES

(Please Select 1 Beef, 1 Chicken, 1 Fish and 1 Vegetarian Meal)

Barbecue Braised Beef Short Rib (GF)

Whipped Yukon Potatoes, Maple & Honey Glazed Carrots

Filet of Beef (GF)

Roasted Garlic Whipped Yukon Potatoes, Roasted Asparagus, Wild Mushroom Cream Sauce

Brown Sugar Bacon Glazed Scallops and Shrimp Skewer (GF)

Herbed Fingerling Potatoes, Summer Vegetable Medley

Asiago Encrusted Salmon

Shallot Parmesan Risotto, Grilled Broccolini, Balsamic Drizzle

Grilled Statler Chicken (GF)

Poblano Lime Chimichurri, Spanish Rice, Haricot Verts

Duxelle Stuffed Chicken Breast (GF)

Red Wine Demi Glaze, Smashed Cheddar Potatoes, Lemon Zest Brussel Sprouts

“Crab” Cake (V) (VG) (GF)

Bed of Sautéed Spinach, Jicama Slaw, Avocado Cream Sauce

Grilled Vegetable Polenta Cake (V) (VG) (GF)

Grilled Bell Peppers, Red onion, Asparagus, Zucchini, Summer Squash, Tomato Jam, Balsamic Drizzle

Penne “Bolognese” (V) (VG)

Lentil Penne, Vegan Bolognese, Pan Seared Julienne Zucchini, Yellow Squash & Peppers, Crispy Kale

Add On: Cold Water Lobster Tail available at Market Price

DESSERT

Wedding Cake

Flavor and Design by Creative Cakes by Donna or Kim’s Cottage Confections

Regular Coffee, Decaf and Tea Service