



2023 Holiday Plated Dinner

\$65++

Price per person includes 4 Butler Passed Hors D'oeuvres
Salad, Plated Entrée, Warm Rolls and Butter
Dessert, Coffee & Tea Station & Fountain Soda

Butler Passed Hors D'oeuvres

(Your Choice of 4)

Devilish Eggs with Prosciutto Tuile & Fresh Herbs | DF, GF
Memere's Meat Stuffing Bites, Clove, Fried Sage | DF, GF
Lamb Meatballs, Harissa Red Pepper Coulis, Whipped Feta | DF, GF

Salmon Rilette Crostini, Fresh Dill, Fried Caper | DF
Butter Poached Lobster Mac & Cheese
Smoked Oyster, Herbed Cream Cheese, Ritz Cracker

Duck Confit, Cranberry Jam, Caramelized Onion, Crostini | DF
Thai Chicken Skewers, Sweet Chili | DF, GF
Chicken Tikka Masala, Naan Flatbread, Chai Masala

Tomato Bisque Shooter with Grilled Cheese "Garnish" | VG
Avocado Toast, Everything Spice, Pickled Red Onion | ☉
Sweet Potato Latke, Creme Fraiche, Chive | GF

La Salade

(Please Choose 1)

The Mediterranean

Baby Greens, Feta "Snow", Kalamata Olive, Red Wine Vinaigrette | GF, DF

Winter Citrus & Greens

Mixed Winter Greens, Baby Kale, Shaved Shallot,
Radish, Seasonal Citrus, Spiced Maple Vinaigrette | GF, DF, ☉

French Bistro

Pickled Shallot, Heirloom Tomato, Tarragon Mustard Vinaigrette | DF, GF, ☉

The Royal Wedge

Smoked Bacon, Heirloom Tomato, Gorgonzola, Buttermilk Chive Dressing | GF

The Main Course (Your Choice of 2 Entrees)

**Roasted Statler Chicken Breast with Leek
& Herb Jus | DF, GF**
Butternut Squash Risotto, Roasted Asparagus

**Pan Seared Salmon with a Winter Citrus
Glaze | GF**
Wild Rice, Haricots Vert

Apple Cider Braised Beef Short Rib | GF
Garlic Mash, Maple Roasted Baby Carrot

Quinoa & Kale Stuffed Winter Squash | (V), GF
Chickpeas, Pepinas, Braised Red Cabbage

Pork Osso Bucco with Gremolata | GF
over Creamy Polenta

Seafood Paella | GF
Saffron Rice, Charred Lemon, Allepo

***Add Third Entrée Option* \$6.00 per guest**

Upgraded Options Available
\$6.00 per guest additional

Filet of Beef, Sauce Au Poivre | GF
Mashed Potato, Roasted Baby Carrots

Pan Seared Scallops | GF
Carrot Puree & Wilted Greens, Smoked Gouda Grits

Le Dessert (CHOOSE 1)

Old Fashioned Ginger & Molasses Cake with Cream Cheese Frosting
Coconut Rice Pudding with Nutmeg & Cinnamon
Flourless Chocolate Cake with Cranberry Coulis
New England "Hasty Pudding" with Vanilla Ice Cream

~Coffee & Tea Station~

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

Price per Person:
\$65++ per Guest

Please add 22% Taxable Service Charge and Current CT Sales Tax
Cocktail Hour Options are Priced per Person for One (1) Hour of Service.

Linens:

House Linen Overlay Color Options \$10 Per Table
House Napkin Color Options \$0.30 Per Person
8' Table Linens \$13.75 Per Table
Cocktail Table Linens \$10 Per Table

The Riverhouse at Goodspeed Station

55 Bridge Road
Haddam, CT 06438
860-345-4100

www.riverhouse.com