



Holiday Dinner Stations **\$65++**

Price per person Includes:
Four (4) Butler Passed Hors d'oeuvres
Salad Station, Pasta Station, Entrée Station, Warm Rolls and Butter
Dessert, Fountain Sodas, Coffee & Tea Station

BUTLER PASSED HORS D'OEUVRES **(CHOOSE 4)**

Bourbon Glazed Pork Belly, Pickled Mustard Seeds, Chicharrónes | DF

Fried Sausage Stuffing Bites, Cranberry Compote | DF

Bulgogi Meatballs, Sriracha Cream | Crispy Rice | Scallion | GF

Braised Short Rib, Potato Latke, Truffle Cream | GF

House Smoked Salmon, Blini, Chive Crème Fraiche | GF

Lobster Bites, Soft Pretzel, Tarragon Cognac Butter

Mini Lump Crab Cake, House Remoulade, Chive

Open-faced Crab Rangoon, Herbed Cream Cheese, Duck Sauce, Scallion

Duck Confit Stuffed Mushroom, Brandy, Fine Herbs, Lavender Honey | GF, DF

Swedish Turkey Meatballs, Mushroom Gravy, Fine Herbs | DF, GF

Smoked Duck Breast Crostini Parsnip Puree, Fig Jam, Rosemary

Buffalo Chicken Puffs, Bleu Cheese Drizzle, Scallion, Phyllo

Curried Butternut Squash Soup Shooter, Fried Sage | GF, VG

Avocado Toast, Everything Spice, Pickled Red Onion | V

Beet Pickled Deviled Egg, Horseradish, Dill | GF, VG

Boursin and Truffle Stuffed Mushrooms, Balsamic, Chive | GF, VG

Salad Station

(Choose One Salad)

Beet & Chevre

Field Greens, Goat Cheese, Beets, Champagne Vinaigrette | GF, DF

Classic Caesar

Romaine, Shaved Parmesan, Garlic Crostini, House made Dressing | VG

Field Greens Salad

Mixed Field Greens, Shaved Shallot, Heirloom Cherry Tomato, Cucumber, Seasonal Vinaigrette | DF, GF, V

Chop House Salad

Iceberg Lettuce, Heirloom Cherry Tomatoes, Crumbled Bacon,
Crumbled Blue Cheese, Buttermilk Chive Dressing (GF)

Pasta Station

(Choose One Sauce)

Traditional Pomodoro, Whipped Herb Ricotta

Sauce a la Vodka, Spinach, Roasted Red Peppers

Pesto Cream, Artichoke, Confit Heirloom Tomato

*Served with Parmesan Cheese, Red Pepper Flakes, Garlic Bread
Chef's Selection of GF/Vegan Pasta available upon request*

Entrée Station

(Choose Two Proteins)

Roasted Pork Loin, Blackberry Demi | DF, GF

Braised Beef Short Rib, Cocoa Red Wine Demi | GF, DF

Pan Seared Salmon, Mustard Dill Beurre Blanc | GF

Chicken Florentine, Aged Provolone, Spinach, Mushroom Marsala Jus | DF

Pork Osso Bucco, Sauce Robert | DF, GF

Herb Roasted Statler Chicken Breast, Leek & Herb Jus | DF, GF

Irish Cheddar & Mustard Crusted Cod, Dijon Cream | DF

New York Striploin, Black Garlic Jus | DF, GF

Wild Mushroom and Vegetable Ragout, Gruyere Polenta, Blistered Tomatoes, Whipped Crème Fraiche

Chef's Selection of Seasonal Vegetable and Starch

****Upgraded Protein Options****

Rosemary Dijon Crusted Beef Tenderloin, Sauce Au Poivre | GF *\$7 additional per guest*

Pan Seared Scallops \$6.00 additional per guest

Add A Third Protein Entrée Option \$6 additional per guest

Dessert

(Choice of One)

Chef's Choice of Seasonal Mini Desserts

Cheesecake

Triple Chocolate Mousse

Coffee & Tea Station

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

Price per Person:

\$65.00++ per Guest

Please add 22% Taxable Service Charge and Current CT Sales Tax

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

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Haddam, CT 06438

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www.riverhouse.com