THE RIVERHOUSE
AT GOODSPEED STATION

2026 WEDDING MENU

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

(Please Select Eight)

GF = gluten free | DF = dairy free | VG = vegetarian | Ⓥ = vegan

POULTRY

Chicken & Herbed Waffles
Sriracha Maple Butter

Teriyaki Chicken Skewer (GF) (DF)
Tamari | Sesame |Scallon

Szechuan Spiced Chicken (GF)(DF)
Gochujang | Furikake

Smoked Duck Breast Crostini (DF)
Sweet Potato | Sour Cherry | Rosemary

Adobo Chicken Taco (GF)
Cilantro | Lime Crema | Pickled Shallot

BEEF & PORK

Chile Dog (DF)
Petite Wagyu Franks | Onions | Smoked Cheddar

Short Rib Latke (GF)
Truffle Crème Fraiche | Chives | Horseradish

Beef Bulgogi Meatballs (GF) (DF)
Sriracha | Crispy Rice | Scallion

North Country Crispy Bacon (GF) (DF)
Bourbon Maple | Pickled Mustard Seeds | Chicharrónes

Corned Beef Pretzel Nugget
Swiss | Mustard | Sauerkraut

SEAFOOD

Spicy Tuna Soy Cone (DF)
Chili Crisp | Siracha | Spicy Wasabi Aioli

Mini Lump Crab Cake (GF)
Remoulade | Lemon | Old Bay

Clam Fritter
Lemon Aoili | Old Bay | Dill

Crab Rangoon Wonton Crisp
Cream Cheese | Sweet & Sour | Scallion

Blackened Shrimp (GF)(DF)
Cucumber Cup | Avocado | Creole Mustard Aioli

VEGETARIAN

Truffle Pretzel Bites (VG)
Fontina Bechamel | Chives

Strawberry Bruschetta (VG)
Mascarpone | Mint | Lime

Spicy Vegetable Samosa (V) (DF) Ⓥ
Chickpea | Potato | Tamarind

Guava & Crème de Brie (VG)
Filo| Local Lavender Honey |Sage

Deviled Egg (VG) (GF)
Candied Jalapenos| Dijon

COCKTAIL HOUR CONTINUED

STATIONARY APPETIZER STATION

Mediterranean Mezze Station

Mediterranean Stuffed Grape Leaves, Spanakopita Flatbread, Whipped Feta, Hummus, Grilled Vegetables, Muhamarra, Chrain, Antipasti, Assorted Vegetable Crudités, Falafel, Tzatziki, Tapenade, Pita Chips, Assorted Crackers & Accoutrement

Mac & Cheese Bar

Chef's Famous Creamy Cheese Sauce Over Pasta
Toppings: Buffalo Chicken, Crispy Chicken, Pulled Pork, Caramelized Onions, Cheese, Crispy Onions, Bacon, Broccoli & Mushrooms

Spanish Tapas Bar

An Assortment of Spanish Style Tapas, That May Include: Pan Con Tomate, Crispy Calamari, Arrabbiata Sauce, Assorted Spanish Olives, Antipasti, Infused Olive Oil for Drizzling, Pimientos de Shishito, Assorted Flatbreads, Eggplant Caponata, Patatas Bravas & Focaccia

The Riverhouse Farm Stand

Chef's Selection of Artisan Cheeses, Fresh & Dried Fruits, Assortment of Vegetable Crudités, Antipasti, Dips & Spreads, With A Selection of Crackers & Accoutrement
**Upgrades Available:

- Hot Dip add-on Choice of One (+$2.95pp) or Two (+$4.95pp)
  Spinach Artichoke, Buffalo Chicken, Street Corn,
  Corned Beef Rueben or Caramelized Onion & Bacon
- Local Mozzarella & Heirloom Tomato (+$4.95pp)
- Charcuterie Cured Meats (+ $9pp)
- Local Cheeses (+ $10pp)

Upgrade to: Chef's Full Grazing Table

Inquire For More Details & Pricing
Enjoy A Pinterest Worthy Spread of Colors and Flavors Uniquely Styled and Designed by Our Chef Just for You. Our "Chef's Full Grazing Table" Includes Cured Meats & Handcrafted Salumi, a Gourmet Cheese Selection, Antipasti Such as Seasonal Fresh & Dried Fruits & Vegetables (Locally Sourced When Available), Pickled Vegetables, Olives, Nuts, Seeds, Honey, Local Jam, Chocolates, A Selection of Breads, Crackers, Crostini, Whipped Herbed Ricotta, Tomato Bruschetta, Roasted Peppers, Spinach and Artichoke Dip, Hummus & House Tapenade

THE MAIN EVENT

Plated Dinner Service

APPETIZER COURSE

Chef's Selection of Pasta with Your Selection of Sauce:

House Penne Marinara Ⓥ (DF)

Caramelized Onion Pesto Alfredo (VG)

Vodka Sauce (VG)

SALAD COURSE

(Please Select One)

Riverhouse Salad
Mixed Field Greens, Watermelon Radish, Heirloom Cherry Tomatoes, Cucumbers, Carrots & Seasonal Vinaigrette (DF) (GF) Ⓥ

Beet and Goat Cheese
Mixed Greens, Red and Golden Beets, Goat Cheese,
Champagne Vinaigrette (GF) (VG)

Southwest Chopped Salad
Romane Lettuce, Heirloom Cherry Tomatoes, Black Bean, Roasted Corn, Carrots,
Queso Fresco & Southwest Dressing (GF)

Kale Caesar Salad
Shaved Parmesan, Garlic Parmesan Crostini & House-Made Caesar Dressing (GF)

Caprese Salad
Petit Greens, Marinated Mozzarella, Heirloom Tomato, Balsamic Reduction & Basil Crystals (GF)

Summer Arugula (Available June- September)
Baby Arugula, Local Peaches, Candied Walnut, Shaved Shallot & Raspberry Vinaigrette (GF)(DF) Ⓥ

ENTREES

(Please Select One Beef/Pork, One Chicken, One Fish & One Complimentary Vegetarian/Vegan Meal)
All Dishes Served with Seasonally Sourced Vegetables
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Select One

Red Wine Braised Beef Short Rib (GF) (DF)
Rosemary Port Wine Demi
Roasted Garlic Mashed Potatoes

Pan Seared Filet of Beef (GF) (DF)
Roasted Garlic & Mustard Jus
Herbed Fingerling Potatoes or Roasted Garlic Mashed Potatoes

Cider Brined Pork Chop (GF)(DF)
Caramelized Apple Demi
Smoked Gouda Grits or Rosemary Confit Potatoes

Select One

Roasted Statler Chicken Breast (DF) (GF)
Wild Mushroom Masala Jus
Rosemary Confit Potatoes

Fontina & Spinach Stuffed Chicken (GF)
White Wine Butter Sauce
Rosemary Confit Potatoes or Parmesan Polenta

Ginger Lemongrass Chicken (DF) (GF)
Lemongrass Soy Reduction
Scallion Rice or Garlic & Rosemary Confit Potatoes

Select One

Panko Crusted Cod Loin (GF)
Pomegranate Beurre Blanc
Scallon Rice

Togarashi Atlantic Salmon (DF) (GF)
Blistered Tomato & Mango
Coconut lime Rice or Sesame Noodle Salad

Select One

Stuffed Portobella Mushroom (VG)(GF)
Artichoke, Roasted Peppers, Spinach, Herb Quinoa, Parmesan Cream

Summer Squash Sauté of Pappardelle Ⓥ (GF) (DF)
Radicchio, Garlic Infused Olive Oil, Fresh Herbs, Fleur de Sel

Parmesan Polenta Cake (GF)
Grilled Vegetables & Aged Balsamic

Upgrade Your Beef Option To:

Blackened Ribeye with Shrimp & Smoked Gouda Grits (GF) $12 *per person*

DESSERT
Wedding Cake

COFFEE & TEA
Regular & Decaffeinated Coffee | Assorted Herbal Teas
(Choose Either Coffee Service or a Coffee Station)