

Celebration Package 2009

COMPLETE FIVE HOUR OPEN BAR

FEATURING CALL BRAND LIQUORS

Beefeater Gin • Captain Morgan Rum • Bacardi Rum • José Cuervo Tequila • Fris Vodka
J&B • Seagram's V.O. Whiskey • Jack Daniel's Bourbon • Dewar's Scotch • Kahlua
Preferred House Wines, Beers and Soft Drinks

Beautiful display of imported & domestic cheeses
garnished with fresh fruit, served with assorted crackers

Vegetable crudités with bleu cheese dip

Select five of the following hot hors d' oeuvres
to be passed butler-style unlimited for one hour:

Chicken Satay with Peanut Sauce ~ Bruschetta
Coconut Shrimp with Chutney ~ Miniature Beef Wellingtons
Scallops wrapped in Bacon ~ Potato Pancakes with Apple Sauce and Sour Cream
Raspberry and Brie en Croûte ~ Miniature Chicken Wellingtons ~ Conch Fritters Vegetable Spring Rolls
with Duck Sauce ~ Spanakopita ~ Miniature Quiches

Sparkling Champagne Toast

APPETIZER (SELECT ONE)

Jumbo Shrimp Cocktail with Remoulade Sauce

Grilled Portabella Mushroom with Wilted Baby Greens,
Roasted Sweet Red Pepper Relish

Fresh Ravioli stuffed with Spinach & Parmesan Cheese

Carpaccio of Beef with Arugula, Shaved Reggiano & Balsamic Drizzle

SALAD (SELECT ONE)

Field Green Salad with Herb Red Wine Vinaigrette

Tomato & Fresh Mozzarella with Basil Vinaigrette

Classic Caesar Salad

House wines served tableside throughout dinner

Elegantly Served Sit-down Dinner Entrees

Chicken “Riverside” – Stuffed Breast of Chicken with
Spinach, Sun-dried Tomatoes, Mozzarella Cheese
and Roasted Red Pepper Coulis

Chicken Wellington with
Cabernet Demi Glace

Grilled Atlantic Salmon with
Chardonnay Beurre Blanc

Gulf Red Snapper, Sautéed and Served
with Tomatoes and Onions

Roast Prime Rib of Beef, Au Jus

Roast Rack of Lamb
with Mint Sauce

Grilled Filet Mignon served with a
Roast Onion Rosemary Cabernet Demi Glace

Duet Entrée Selections

Petit Filet Mignon (6oz) and
Grilled Atlantic Salmon

Petit Filet Mignon (6oz) and
Breast of Chicken

Petit Filet Mignon (6oz) and
Lobster Tail with Drawn Butter

All entrees served with appropriate chef’s accompaniments,
warm dinner rolls and sweet butter

SPECIALTY CAKE

Our cakes include buttercream frosting,
with a choice of vanilla rum or chocolate cake,
freshly brewed coffee, decaffeinated coffee and herbal teas.

*The size of cake is determined by the number of guests in your party.
Designs available in catering office or at bakery.
Upgrades quoted upon request.*

Celebration Buffet Reception 2009

(MINIMUM OF 50 GUESTS REQUIRED)

BEVERAGES

Complete four hour open bar pouring
call brand liquors, beer, wine and soft drinks

Sparkling Champagne Toast

BUFFET MENU

Fresh Tropical Fruit Display
Classic Caesar Salad
Tomato, Onion and Cucumber Salad, Vinaigrette

SERVED FROM SILVER CHAFING DISHES

Chicken Roulade – Breast of Chicken
Stuffed with Spinach, Sun dried Tomato & Mozzarella Cheese

Grilled Salmon with Lemon Caper Sauce

Tri-colored Cheese Tortellini with Roma Tomato-Basil Sauce and
Freshly Grated Parmesan Cheese

Roasted Red Bliss Potatoes

Fresh Vegetable Medley

Basmati Rice

CARVING STATION

Roast Sirloin of Beef
Served with Bordelaise Sauce, Herbed Mayonnaise,
Whole Grain Mustard, and Assorted Petit Rolls and Breads

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Celebration Brunch Buffet 2009

(MINIMUM 50 GUESTS REQUIRED)

FOUR HOURS OF BEVERAGES

Unlimited Mimosas, Bloody Marys, Strawberry Daiquiris,
Piña Coladas, Champagne and Soft Drinks

Sparkling Champagne Toast

Fresh Tropical Fruit Display with Seasonal Berries

Classic Caesar Salad

Sliced Norwegian Salmon

served with Sliced Tomatoes, Red Onions and Capers

Bagel Assortment to Include Plain, Pumpernickel, Cinnamon Raisin

served with Plain, Vegetable & Nova Cream Cheese Spreads

Sliced Banana Nut Bread, Cranberry-Orange Bread & Zucchini Bread Sweet Butter & Fruit Preserves

OMELET STATION TO INCLUDE

Uniformed chef preparing omelets with your choice of Ham, Cheddar Cheese,
Tri-Colored Peppers, Sweet Onions, Tomatoes and Fresh Mushrooms

SERVED FROM SILVER CHAFING DISHES

Medallions of Chicken Francese

Grilled Mahi Mahi with Tropical Fruit Salsa

Fresh Seasonal Vegetables

Basmati Rice

Cheese Blintzes with Blueberry Sauce and Sour Cream

PASTA STATION

Uniformed Chef tossing Fresh Penne and Tri-colored Cheese Tortellini, with
Alfredo & Roma Tomato-Basil Sauces, Fresh Grated Parmesan Cheese & Garlic Bread

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2009 Celebration Package Pricing

Chicken "Riverside"
106. per person

Chicken Wellington
106. per person

Grilled Atlantic Salmon
111. per person

Gulf Red Snapper
111. per person

Roast Prime Rib of Beef
114. per person

Roast Rack of Lamb
122. per person

Grilled Filet Mignon
125. per person

Petit Filet Mignon (6oz) and Breast of Chicken
126. per person

Petit Filet Mignon (6oz) and Grilled Atlantic Salmon
129. per person

Petit Filet Mignon (6oz) and Lobster Tail with Drawn Butter
Market Price

If you select two individual entrees we require a guaranteed count of each entrée three business days prior to your event date. The charge for both entrées will be the higher priced entrée.

Buffet Dinner Package **109.** per person

Buffet Brunch Package **82.** per person

Uniformed Chef Fee for Stations **75.** per chef

All prices are subject to 21% service charge and applicable taxes

Celebration Package Enhancements

SPECIALITY STATIONS

Vermont Turkey or Pork Tenderloin
6.50 per person
Served with Whole Grain Mustard,
Creamy Mayonnaise and Cranberry Orange Relish Silver Dollar Rolls

Uniformed Chef Fee
75.

Mambo Italiano Antipasto
8.50 per person
Genoa Salami, Pepperoni, Cappicola, Roasted Peppers,
Marinated Artichoke Hearts, Marinated Mushrooms,
Kalamata Olives, Provolone, Freshly Toasted Baguettes

Chocolate Extravaganza
9. per person
Dipping Fountain with a choice of Milk or Dark Chocolate
Served with Freshly Baked Pound Cake, Marshmallows,
Strawberries, Pineapple, Melon, Pretzel Rods
(100 Guest Minimum)

Additional Enhancements

Lemon, Raspberry or Mango Sorbet Intermezzo
3. per person

Platter of White and Dark Chocolate-Dipped Strawberries
6.50 per person

Mini Pastries **6.50** per person

Additional Hour of Open Bar- Call Brands **6.50** per person

Unlimited Passed Hot Hors d'oeuvres for One Hour **15.** per person
(Five Selections)

Weddings

If you wish to have your ceremony here at the Riverside Hotel,
following are the rental fees:

Saturday evening (after 3pm) **425.** +
Saturday morning/afternoon **350.** +
Sunday (all day) **325.** +
Friday Evening **325.** +
All other weekdays **250.** +

All prices are subject to 21% service charge and applicable taxes

Complimentary Enhancements

Valet Parking for your Local Guests

White or Ivory Floor Length Tablecloths

White or Ivory Overlays

Napkins available in Assorted Colors

Gold Chiavari Chairs

Guest Room for Client for Night of Event

Discounted Room Rates for your Guests

Weddings: Rehearsal for Ceremony held on Property