



RIVERVIEW

The Riverview provides a private and beautiful waterfront setting with intimate views of the Farmington River, capturing the beauty of Connecticut and bringing glamour and elegance to your event. Outside, your guests can relax in our waterfront setting under two completely private tented patios and enjoy the fully landscaped grounds and gazebos. While our stunning ballroom and sweeping water views make this location second to none, what truly sets us apart is our service.

SOCIAL EVENT PACKAGE

Private Tented Waterfront Patio Areas for your Cocktail Hour
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
Open Bar Service with Premium Brand Liquor and Beer or Cash Bar Option
Bottles of Red and White Wine on Every Table
Selection of Six Butler Passed Hot and Cold Hors d'oeuvres
Chef's Table of Seasonal Fruits, Cheeses and Hot Chaffered Samplers
Four Course Plated Dinner Service or Gourmet Buffet
Dessert or Cake Prepared by our Pastry Chef
Choice of Table Linen and Coordinating Napkin Colors
Directional Cards for Inclusion in Invitations, Seating Cards and Table Numbers
Centerpieces of Hurricanes and Votive Candles

A deposit of \$1,000 secures your date at the time of contract



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COCKTAIL HOUR

hand passed hors d' oeuvres • select six

Hebrew National Franks in a Blanket with Mustard

Spanakopita with Sambuca Honey

Vegetable Spring Roll ~ General Tso Sauce

Asian Marinated Crispy Pork Belly and Fresh Watermelon (gf)

Herbed Cauliflower Cups with Smoked Tahini Ketchup

Blue Cheese and Caramelized Onion Flatbreads with Fig Chutney

Chorizo and Garlic on Toasted Parmesan Crisp with Maple Aioli (gf)

Crab Salad with Apple Braised Leeks on Plantain Chip (gf)

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Shaved Duck with Asian Slaw on Crispy Wonton

Pepper Crusted Sirloin with Horseradish Aioli

Beef Empanadas with Salsa Sour Cream

Mini Corned Beef Reuben's with Whole Grain Mustard

Manchego Cheese and Prosciutto in Phyllo

Antipasto Skewer with Olive, Sundried Tomato, Artichoke & Mozzarella (gf)

Fried Goat Cheese Medallions in a Raspberry Balsamic Glaze

Smoked Salmon with Crème Fraiche on Carved English Cucumber (gf)

Lobster Mini Bread Pudding with Vanilla Hollandaise

Chicken Sate in a Spicy Peanut Sauce (gf)

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Risotto Frito with Sauce Marinara

Crispy Potato Pancake with Kielbasa and Apple Slaw

Sesame Chicken with Orange Mustard Sauce

Caprese Crostini

Asparagus in Phyllo

seasonal chef's table

Local & Imported Cheeses and Seasonal Fruits

Array of Salads, Dips and Spreads

Chef's Choice of Hot Chaffered Items



COMPOSED SALAD

social option • combined appetizer and salad course • select one

Chicken OR Shrimp Caesar Salad with Parmesan Cheese

Antipasto Salad with Selection of Cured Meats and Marinated Vegetables

Vine Ripened Tomato with Fresh Mozzarella, Focaccia and Extra Virgin Olive Oil

Warm Goat Cheese Salad over Frisee with Candied Walnuts and Cranberries

Mediterranean Grilled Shrimp OR Chicken over Mixed Greens

APPETIZER AND SALAD

traditional option • select one appetizer + salad

Seasonal Soup

Blackened Shrimp over Polenta

Baked Chesapeake Bay Crab Cake with Roasted Red & Yellow Pepper Coulis

Tri-Color Ravioli, Torteloni, Orecchiette or Penne Pasta.

Accompanied by your choice of sauce:

Fresh Tomato Basil, Alfredo, A la Vodka, Bolognese, or Creamy Pesto Sauce

+

Riverview House Salad with Balsamic Dressing

Classic Caesar Salad with Shaved Parmesan

Spinach Salad with Bacon Dressing



ENTREES

select three plus a vegetarian • meal counts required
select two options plus vegetarian • no advanced meal counts required
all entrees served chef's selection of seasonal vegetables

GRILLED FILET MIGNON

over Roasted Garlic Mashed Potatoes served with Madeira Demi Glace
topped with your choice of Chive Compound Butter or Frizzled Shallots

RACK OF LAMB

Mint Pesto Rubbed over Roasted Garlic Mashed Potatoes
served with a Duo of Creamy Garlic Sauce & Raspberry Balsamic Reduction

GRILLED SWORDFISH STEAK

over Roasted Garlic Mashed Potatoes
topped with Mango Salsa

BLACKENED SWORDFISH STEAK

over Roasted Garlic Mashed Potatoes
topped with Red Pepper Cream Sauce

PAN SEARED ATLANTIC SALMON

over Sweet Corn Risotto
topped with a Tomato, Asparagus & Roasted Garlic Buerre Blanc Sauce

SEAFOOD VOL AU VENT

Puff Pastry Pouch filled with Jumbo Shrimp, Scallops, Maine Lobster
and Crabmeat in a Creamy Sauce

ROASTED RED SNAPPER

over Rice Medley
stuffed with Olive Tapenade and a Red Pepper Coulis Drizzle

SEARED MARINATED DUCK BREAST

over Soba Noodle Salad
with Soy, Teriyaki and Ginger Sauce Marinade

CRISPY CHICKEN PICCATA

over Rice Medley
with a Light Lemon Caper Cream Sauce

ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast
over Rice Medley and Rosemary Jus

CHICKEN ROULADE

stuffed with Prosciutto, Provolone Cheese and Spinach
over Rice Medley and Wild Mushroom Veloute

EGGPLANT NAPOLEON

gently Breaded and Layered with Whole Milk Mozzarella
over Parmesan Polenta topped with Fresh Tomato Basil Sauce

THREE BEAN RAGOUT over YAKISOBA NOODLES

a Hearty Blend of Beans and Kale
over Mango Infused Yakisoba Noodles



DESSERT

RIVERVIEW SIGNATURE TRIO OPTIONS

- New York Style Cheesecake, duo of Chocolate and Strawberry Mousse and Chocolate Dipped Strawberry with Strawberry Coulis Drizzle
 - Chocolate Truffle Cake, Toasted Coconut Ice Cream, Almond Brittle with Mango Coulis Drizzle
 - Lemon Cheesecake with Fresh Lemon Curd, Raspberry Cloud Mousse, Fresh Sliced Kiwi and Raspberry with Kiwi Coulis Drizzle
 - Fresh Fruit Tart, Passion Fruit Mousse, Chocolate Macaron with Passion Fruit Coulis Drizzle

PLATED DESSERT OPTIONS

- GRILLED LEMON POUND CAKE
with fresh fruit and Champagne Sabayon Sauce
- TRIPPLE CHOCOLATE MOUSSE CAKE
layers of White, Milk, and Dark Chocolate Mousse a
Cookie Crust, Fresh Strawberries and Strawberry Coulis
- TIRAMISU
layers of Espresso Soaked Sponge Cake and Sweet Mascarpone Mousse
Dusted with cocoa powder, and Topped with Chocolate Espresso Beans and
- ITALIAN ALMOND CAKE
Almond Cake Dusted with Powered Sugar
with Fresh Strawberries and Chantilly Cream

Menu items and prices are subject to change.

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