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 your own 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**

- A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
- Open Bar Service with Premium Brand Liquor and Beer
- 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
- Three Course Plated Dinner Service
- Plated Dessert or Dessert Station 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
A deposit of $2,000 secures your date at the time of contract for events booked within 8 months

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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)
Scallop Escabeche with Pickled Red Onion (gf)
Blue Cheese and Caramelized Onion Flatbreads with Strawberry Balsamic Jam
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
Seared Tuna with Chinese Five Spice on Pineapple (gf)
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)
Spicy Braised Beef Corn Cakes with Queso Fresco Crèma (gf)
Chicken Sate in a Spicy Peanut Sauce (gf)
Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
Duck Confit Profiteroles with Broccoli Slaw
Wild Mushroom Arancini 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
Homemade Sangria
COMPOSED OPTION

social option • combined appetizer course • select one

Vine Ripened Tomatoes and Fresh Mozzarella over an Arugula Salad with a Balsamic Vinaigrette & Basil Oil Duo and Parmesan Focaccia

Traditional Caesar Salad with Grilled Chicken or Shrimp Topped with Parmesan Cheese

Mediterranean Trio with Grilled Chicken or Shrimp over a Mixed Greens Salad with a Citrus Vinaigrette

Warm Goat Cheese, Pistachio Nuts and Dried Apricots over a Fennel and Arugula Salad with an Acai Champagne Vinaigrette

Bacon and Scallop Agnolotti with wilted Arugula, Crispy Pancetta and Thyme Brown Butter

Rigatoni with Sweet Italian Sausage, Broccoli Rabe and Roasted Red Peppers in a Garlic Oil

Penne ala Vodka with Grilled Chicken and Swiss Chard

APPETIZER AND SALAD

traditional option • select one appetizer + salad

Tri-Color Ravioli, Tortelloni, Orecchiette or Penne Pasta

Accompanied by your choice of sauce:

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

Seasonal Soup *ask about selections

+ Riverview House Salad with Balsamic Dressing

Classic Caesar Salad with Shaved Parmesan
ENTREES

all entrees served with chef’s selection of seasonal vegetables

select two options plus vegetarian  •  no advanced meal counts required

OR

select three plus a vegetarian  •  meal counts required

GRILLED FILET MIGNON

over Roasted Garlic Mashed Potatoes served with Riesling Demi Glace
topped with Frizzled Shallots

GRILLED HANGER STEAK

over Roasted Garlic Mashed Potatoes with a Walnut Pesto
and a Sprinkle of Maple Salt

BLACKENED SWORDFISH STEAK

over Roasted Garlic Mashed Potatoes
topped with Red Pepper Cream Sauce

PAN SEARED ATLANTIC SALMON

over Sweet Corn Risotto
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

MUSTARD CRUSTED HALIBUT

over Parsnip Puree
with a Fennel Orange Gastrique and Arugula Salad

SEAFOOD VOL AU VENT

Puff Pastry filled with Jumbo Shrimp, Scallops, Maine Lobster
and Crabmeat in a Creamy Sauce
GRILLED BONE-IN PORK PORTERHOUSE
over Rosemary Bread Stuffing
topped with a Roasted Shallot Veloute

CRISPY CHICKEN PICCATA
over Rice Medley
with a Light Lemon Caper Cream Sauce

ROSEMARY and SHALLOT CHICKEN
Bone-in Dry Rubbed Chicken Breast
over a Toasted Quinoa Cake and Rosemary Jus

CHICKEN ROULADE
Stuffed with Prosciutto, Provolone Cheese and Spinach
over Rice Medley and a Wild Mushroom Veloute

When including vegetarian selection on invitation response card, please note it as “Vegetarian available upon request”

EGGPLANT NAPOLEON (V)
Gently Breaded and Layered with Whole Milk Mozzarella
over Parmesan Polenta topped with Fresh Tomato Basil Sauce

RATATOUILLE (Vegan)
Portobello Mushrooms, Zucchini and Garbanzo Bean Ratatouille
over Fresh Corn and Asparagus Polenta
DESSERT

plated dessert options

GRILLED LEMON POUND CAKE
With Fresh Fruit and Champagne Sabayon Sauce

TIRAMISU
Layers of Espresso-Soaked Sponge Cake and Sweet Mascarpone Mousse, Dusted with Cocoa Powder, and Drizzled with Crème Anglaise

ITALIAN ALMOND CAKE
Almond Cake Dusted with Powered Sugar with Fresh Strawberries and Chantilly Cream

signature trio options

New York Style Cheesecake, Chocolate Ganache Covered Brownie, and Chocolate Dipped Strawberry with a Strawberry Coulis Drizzle

Lemon Cheesecake with Fresh Lemon Curd, Fresh Sliced Kiwi and Raspberry with Kiwi Coulis Drizzle

Fresh Fruit Tart, Passion Fruit Mousse, and a French Macaron with Passion Fruit Coulis Drizzle

Menu items and prices are subject to change.
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