Enhance your event with these creative stations!

Cocktail Stations
prices are per person*

New England Seafood $6
Petite Lobster Rolls, Little Neck Clams Steamed in Butter & Broth,
Fried Clams, Prince Edward Island Mussels in Fra Diavolo Sauce and
Your Choice of Lobster Bisque or New England Clam Chowder

Shrimp Cocktail Display $7
Jumbo Atlantic Tiger Shrimp served with
Spicy Cocktail Sauce and Lemon Garni

Sushi Bar $8
Freshly Prepared Tuna, Avocado and California Sushi Rolls
Served with Wasabi and Pickled Ginger

Antipasti Display $7
Assortment of Italian Meats & Cheese with Marinated Vegetables,
Infused Olive Oils & Artisanal Breads

Brazilian Station $7
A variety of Marinated Beef, Chicken, Sausage and Herb Shrimp,
Accompanied by Bold and Flavorful Salsas with Coconut Vegetable Rice

Mashed Potato Station $4
Smashed Yukon Gold Potatoes, accompanied by Bacon, Steamed Broccoli,
Sour Cream, Vermont Cheddar Cheese, Garden Chives, Brown Gravy, and Butter
Tuscan Style Pasta Station $5
Served with Herbed Focaccia Bread

Choice of Two:
Cavatappi with Prosciutto, Vodka Sauce and Sweet Peas
Rigatoni Toscana with Broccoli Rabe, Sausage, Garlic and Oil
Penne alla Bolognese with Ground Filet Mignon, Sausage, and Tomato
Farfalle Primavera with Seasoned Fresh Garden Vegetables, Basil and Parsley
Orecchiette Provençal with Wild Mushrooms, Fresh Tomato and Spinach
Campanelle Carbonara with Bacon, Onion, Sweet Peas and Parmesan Cream Sauce
Jumbo Cheese Ravioli with Gorgonzola Cream Sauce and Roasted Garlic
Tri-Colored Tortellini with Sun-Dried Tomato Pesto Sauce

Carving Stations for Cocktail Hour
Served with Oven-Fresh Rolls

Roasted Turkey $4
Roasted to a Golden Brown, served with Cranberry Orange Relish and Gravy

Tri-Tip Steak $4
Brown Sugar Chili Powder Rub with Cilantro Chimichurri

Leg of Lamb $4
Herb Roasted and served with Rosemary and Mint Demi

Fresh Honey Ham $4
Baked to a Golden Brown, served with Honey Dijon Sauce

Corned Beef $4
Prepared In the Traditional Style with a Honey Mustard Dipping Sauce and Rye Bread

Upgraded Hors D’oeuvres

Seared Baby Lamb Chop Lollipops with Pomegranate Molasses $4
Jumbo Shrimp Cocktail with Spicy Cocktail Sauce $2
Hand Rolled Spicy Salmon Sushi Rolls $3
Mini Hot Lobster Rolls on Butter Toasted Brioche with Truffle Butter Drizzle $4
Bacon Wrapped Short Rib Skewers with Blood Orange Crema $2
Duck Confit Sliders with Napa Cabbage Slaw and Rosemary Cranberry Chutney $3
Seared Scallop with Wilted Arugula, Smoked Paprika Oil Mini Plate $2
Burratina with Pistachios and Truffle Honey Mini Plate $3
Tricolored Beet Terrines with Walnut Pesto Mini Plate $3
Pork Short Rib Taco with Purple Cabbage and Ancho Aioli Drizzle Mini Plate $3
Dessert Stations

Viennese Table $10
Decadent Miniature Desserts including Cannolis, Fruit Tarts, Opera Torte, French Macrons, Éclairs, Tequila Lime Shooters, Tiramisu, Chocolate dipped Strawberries, Baklava, German Chocolate Cake, a Selection of Homemade Cookies and More!

Coffee and Cordial Bar $4
Made to Order Espresso and Cappuccino Coffees Served with Biscotti, Sambuca, Baileys, Mint Baileys, Frangelico, Kahlua, Courvoisier, Chambord, Limóncello, Godiva White Chocolate Liqueur, and Amaretto Disaronno

The Chocolate Fountain $6
Fountain of Rich Belgian Chocolate with Sweet & Savory Bites for Dipping Including Fresh Seasonal Fruit, Pretzels, Marshmallows, Freshly Baked Cookies and More

Sundae Bar $5
Chocolate, Vanilla & Your Choice of Third Ice Cream Flavor!
Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge, Peanut Butter, Strawberry and Caramel Sauces, Freshly Whipped Cream and Cherries

Gelato Station $7
Selection of Five Gelatos imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream

Candy Table $6
A Buffet of Candy Classics From Chocolate Bars to Gummy Treats.
Includes Take-Home Treat Bags for Your Guests

Trays of Pastries and Cookies $65 per table
Two Trays of Pastries including Cream Puffs, Éclairs, Gourmet Cookies and More for Each Table, Prepared in-House by our Pastry Chef
Late Night Stations
served after dessert and during dancing

Create Your Own Burger $5
Petite Burgers Seared to Order on a Brioche Bun, accompanied by Iceberg Lettuce, Tomato, Bacon, Caramelized Onion, Crispy Shallots, Crumbled Bleu Cheese, American Cheese, Pickles, Assorted Condiments and French Fries

Street Taco Cart $6
Choice of Three
Cajun Shrimp, Pork Carnitas, Crispy Red Snapper, Ground Beef or Shredded Chicken. Accompanied by Cabbage Lime Slaw, Lettuce, Tomato, Cheddar Cheese, Sour Cream, Guacamole, Lime, Queso Blanco, and Fire Roasted Salsa with Hard or Soft Shell Tacos

Chicken Wings $5
Choice of Three
Mild Buffalo, Hot Buffalo, Garlic Parmesan, Thai Chili, Barbecue or Sweet and Sour. Accompanied by Bleu Cheese Sauce, Ranch Dressing, Carrots and Celery

Mac & Cheese Bar $4
Choice of Two
Original Mac and Cheese, Chicken and Broccoli, Pulled Pork and Jalapeno, Philly Style (Steak, Onions & Peppers), or Old School (Mac and Cheese with Hot Dogs)

All American Grilled Cheese Station $5
Classic All-American Grilled Cheese, Tomato Mozzarella Caprese and Traditional Pork Cuban Sandwiches, served with Seasoned Waffle Fries

French Fry Station $3
Choice of Three
Sweet Potato with Maple Aioli, Cajun Curly with Spicy Ranch, Tots with “Fry Sauce”, Traditional Crispy with Ketchup, Waffle with Bacon Cheddar Sauce or Gravy Cheese Steak Fries

Chicken ’N Waffles $6
Crispy Fried Boneless Chicken Served over Warm Waffles with Choice of Three Sauces: Siracha Honey, Avocado Ranch, Bourbon BBQ, Maple Bacon
Exit Stations
stationed by the exit at the end of your event for your guests to take home

Soft Pretzel Vendor $3
Jumbo Original, Cheese-Filled, and Mini Bite Pretzels accompanied by Mustard and Melted Cheddar

Popcorn Cart $2
Freshly Popped Corn, with a Variety of Sweet and Savory Sprinkle Toppings

Hot Breakfast Sandwiches $5
Bacon Egg & Cheese, Sausage Egg & Cheese, and Egg & Cheese Sandwiches Wrapped and Ready To-Go!

Cookies…on the GO!! $4
Choice of Three
Jumbo Freshly Baked Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, Double Chocolate Chunk or M&M Cookies. Packed in a Take-Home Treat Bag for Your Guests!

Add to any Station:
Bottles of Water $1
Coffee & Tea with to-go cups $1
Hot Chocolate & Marshmallows with to-go cups $1

Bar Upgrades
Craft Beer Bar $5pp
Stoney Creek Little Cranky Session IPA
City Steam Naughty Nurse Red Apple Ale
Angry Orchard Crisp Apple
Hooker Blonde Ale

Diamond $8pp
Johnnie Walker Black Label
Bombay Sapphire Gin
Gray Goose Vodka
Crown Royal

After Dinner Whiskey Bourbon Bar $500
last two hours of event only
Jameson Caskmates IPA Barrel Whiskey
Woodford Reserve Bourbon
Bulleit Kentucky Bourbon

*All prices are subject to a 20% Operational Charge and current CT Sales Tax.
Menu Items and Prices are Subject to Change.
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