



RIVERVIEW

A Bar or Bat Mitzvah is a milestone that should be filled with fun and joy! At The Riverview, we have been hosting memorable family celebrations since 2008. Our picturesque location, elegant ballrooms and exceptional service can provide the perfect setting for your special event. Let our expertise make planning stress-free and fun. Create great memories that you, your family and friends will remember for a lifetime.

MITZVAH PACKAGE

Private Tented Waterfront Patio Areas for your Cocktail Hour
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
Directional Cards for Inclusion in Invitations, Seating Cards and Table Numbers
Centerpieces of Hurricanes and Votive Candles
Choice of Table Linen and Coordinating Napkin Colors
Fresh Baked Challah Bread
Our Specialty Ice Cream Bar

FOR THE ADULTS

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

FOR THE YOUNG ADULTS

"Fun Bar" with Non-alcoholic & Fun beverages
Selection of Four Buffet Style Hors d'oeuvres
Station Style Dinner



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ADULT MENU

COCKTAIL HOUR

hand passed hors d' oeuvres • select six

- Hebrew National Franks in a Blanket with Mustard
- Asian Marinated Crispy Pork Belly and Fresh Watermelon (gf)
- Pepper Crusted Sirloin with Whipped Cherry Ricotta Spread and a Horseradish Aioli
- Beef Empanadas with Salsa Sour Cream
- Crispy Potato Pancake with Kielbasa and Apple Slaw
- Pancetta Wrapped Roasted Brussels Sprouts with a Fig Balsamic
- Duck Spring Roll with Orange Chili Glaze
- Sweet Chili Chicken Skewers
- Sesame Chicken with Honey Mustard Sauce
- Shrimp Escabeche with Sriracha Aioli (gf)
- Mini Chesapeake Bay Crab Cakes with Remoulade Sauce
- Seared Tuna with Chinese Five Spice on Pineapple* (gf)
- Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
- Spanakopita with Sambuca Honey
- Vegetable Spring Roll with General Tso Sauce
- Blue Cheese and Caramelized Onion Flatbreads with Strawberry Balsamic Jam
- Antipasto Skewer with Olive, Sundried Tomato, Artichoke & Mozzarella (gf)
- Fried Goat Cheese Medallions with Raspberry Balsamic Glaze
- Asparagus and Red Pepper Arancini with Sauce Marinara
- Bruschetta Crostini with Parmesan
- Asparagus and Asiago Cheese in Phyllo
- Southwest Vegetable Roll with Cilantro Aioli

seasonal chef's table

- Local & Imported Cheese Display, Dips and Spreads
- Seasonal Fruits, Crudit  and Crustini
- Chef's Choice of Hot Chaffered Items to Include Hot Dip, Fried Calamari and More
- Homemade Red & White 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

Breaded Goat Cheese with Dried Apricots and Pistachios over a Fennel and Arugula Salad
with a Raspberry Vinaigrette

Herbed Feta Cheese over Romaine Lettuce with Grape Tomatoes, Cucumber, Red Onion,
Kalamata Olives and Pepperoncini with a Plum Tomato Vinaigrette

Traditional Chicken Caesar Salad Topped with Parmesan Cheese*

Avocado and Blackened Chicken over Mixed Greens with Corn Salsa and
Oven Roasted Tomatoes with a Cilantro Ranch Dressing

Campanelle Alfredo with Grilled Zucchini and Cajun Shrimp or Chicken

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

Tortelloni, Orecchiette or Penne Pasta

Accompanied by your choice of sauce:

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

+

Riverview House Salad with Balsamic or Herbed Italian 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

ROSEMARY BUTTER SEARED 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 Cilantro Chimichurri
and a Sprinkle of Chardonnay Oak Salt

SEARED MAPLE CAJUN MAHI MAHI

over Lemon Basmati Rice and a Roasted Yellow Tomato Risotto

PAN SEARED ATLANTIC SALMON

over Roasted Yellow Pepper Risotto
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

HERB CRUSTED HALIBUT

over Parsnip Puree
with a Fennel Orange Gastrique and Arugula Salad

SEAFOOD VOL AU VENT

Jumbo Shrimp, Scallops, Maine Lobster and Crabmeat
Topped with a Flaky Puff Pastry in a Brandy Cream Sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

CLASSIC CHICKEN PICCATA

over Risotto Milanese
with a Light Lemon Caper Cream Sauce

ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast
over a Roasted Garlic Mashed Potatoes and Rosemary Jus

BRUSCHETTA CHICKEN

Balsamic Glazed French Cut Chicken Breast
over Fire Roasted Tomato Risotto

CHICKEN ROULADE

Stuffed with Prosciutto, Provolone Cheese and Spinach
over Rice Pilaf 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 Marinara Sauce and Whipped Ricotta

RATATOUILLE (Vegan)

Portobello Mushrooms, Zucchini, Oven Roasted Tomatoes and
Garbanzo Bean Ratatouille over Spaghetti Squash

WILD MUSHROOM RAVIOLI (V)

Brandy Cream Sauce and Braised Leeks

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may increase your risk of foodborne illness.*



YOUNG ADULT MENU

COCKTAIL HOUR

buffet hors d' oeuvres • select four

Hebrew National Franks in a Blanket with Mustard

Mozzarella Sticks with Marinara Sauce

Potato Pancakes with Applesauce

Mac and Cheese Triangles

Lemon Chicken Sate Skewers

Sesame Chicken

Quesadillas

ENTREES

station style • select three

RUSTIC FLAT BREAD PIZZA CORNER

Three Cheese • White Vegetable • Meatball

HOT DOG CART

Including Classic Toppings and Condiments

GOURMET MAC & CHEESE

Choice of Two

Original Mac and Cheese, Chicken and Broccoli,

Philly Style (*Steak, Onions & Peppers*), or Old School (*Mac and Cheese with Hot Dogs*)

QUESADILLA & NACHO

Cheese and Chicken Quesadillas

Tortilla Chips with Cheese Sauce, Chili, Salsa, Sour Cream and Guacamole

FRENCH FRY BAR

Traditional Crispy and Waffle Fries with Ketchup, Honey Mustard and Spicy Ranch

BURGER SLIDER BAR

Beef Mini Burgers with all the Classic Toppings

ASIAN STATION

General Tso's Chicken, Fried Rice, and Vegetable Spring Rolls with Fortune Cookies

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DESSERT

ICE CREAM SUNDAE BAR

The perfect ending to a perfect day!
Chocolate, Vanilla, and a third flavor of your choice,
scooped to order with a delicious array of sweet toppings and sauces,
freshly whipped cream and a cherry tops your sundae!



EVENT DEPOSIT SCHEDULE

- Bookings 18 plus months away
 - \$1,000 Booking Deposit (check or cash)
 - \$1,000 Second Deposit, Due 15 months prior to event date (check or cash)
 - \$2,000 Third Deposit, Due 12 months prior to event date (check or cash)
 - \$3,000 Fourth Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**

- Bookings 10-18 months away
 - \$1,000 Booking Deposit (check or cash)
 - \$2,000 Second Deposit, Due 12 months prior to event date (check or cash)
 - \$3,000 Third Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**

- Bookings 6-10 months away
 - \$2,000 Booking Deposit (check or cash)
 - \$3,000 Second Deposit, Due 6 months prior to event date (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**

- Bookings within 6 months
 - \$2,000 Booking Deposit (check or cash)
 - Final Payment, Due 7 Banking Days prior to event date, and **must be certified check, wire transfer or cash. We do not accept credit/debit cards for any payments.**

** All deposits based on single ballroom reservation. Use of Grand Ballroom doubles deposits due**

An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will NOT be distributed to employees who provide services to guests. Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.

Menu items and prices are subject to change.

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