



# 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  
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 or Gourmet Buffet

## FOR THE YOUNG ADULTS

"Fun Bar" with non-alcoholic & fun beverages  
Selection of Four Buffet Style Hors d'oeuvres  
Gourmet Buffet Dinner or Fun Stations

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



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## ADULT MENU

### 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

OR

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



## YOUNG ADULT MENU

### COCKTAIL HOUR

buffet hors d' oeuvres • select four

Hebrew National Franks in a Blanket with Mustard  
Mozzarella Sticks with Marinara Sauce  
Vegetable Spring Roll ~ General Tso Dipping Sauce  
Potato Pancakes with Applesauce  
Mac and Cheese Triangles  
Pizza Bites  
Lemon Chicken Sate Skewers  
Sesame Chicken

### ENTREES

buffet style • select four

Chicken Fingers and French Fries  
Hot Dogs with all the Classic Fixings  
Chicken and Vegetable Stir-Fry  
Chicken Parmesan  
Beef or Chicken with Broccoli  
Marinated and Grilled Steak, sliced and served with Au Jus  
Penne Pasta with Marinara or Alfredo Sauce OR Baked Ziti  
Mashed Potatoes  
House Salad with toppings and choice of Dressing

OR

ENTREES cont.  
station style • select three

### RUSTIC FLAT BREAD PIZZA CORNER

Three Cheese • White Vegetable • Meat

### HOT DOG CART

Including Classic Toppings and Condiments

### GOURMET MAC & CHEESE

Cheesy Macaroni topped with lots of FUN toppings

### QUESADILLA & NACHO

Cheese and Chicken Quesadillas

Tortilla Chips with cheese sauce, chili, salsa, sour cream and guacamole

### FRENCH FRY BAR

Crispy French Fries with fun dipping sauces

### BURGER SLIDER BAR

Beef Mini Burgers with all the classic toppings

### ASIAN STATION

General Tso's Chicken, Friend Rice, and Vegetable Lo Mein



### 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!

Menu items and prices are subject to change.

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