



# RIVERVIEW

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 ala Bolognese with Ground Filet Mignon, Sausage, and Tomato
- Farfalle Primavera with Seasoned Fresh Garden Vegetables, Basil and Parsley
- Orecchiette Provencal 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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