



# RIVERVIEW

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 reception. Outside, your guests can relax in our waterfront setting under two completely 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.

## RIVERVIEW WEDDING PACKAGE

Private Tented Waterfront Patio Areas for your Wedding Ceremony  
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination  
Two Personal Bridal Attendants for the duration of the Event  
Your Own Private Bridal Suite with Refreshments  
Five Hour Open Bar Service with Premium Brand Liquor and Beer  
Bottles of Red & White Wine on Every Table  
Champagne Toast for all Guests  
Selection of Six Butler Passed Hot and Cold Hors d'oeuvres  
Chef's Table of Seasonal Fruits, Cheeses and Hot Chaffered Samplers  
Four Course Plated Dinner Service or Gourmet Buffet  
Tiered Wedding Cake Prepared Onsite by our Pastry Chefs  
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



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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)

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

Homemade Sangria



## 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 YAKISOBO NOODLES

a Hearty Blend of Beans and Kale  
over Mango Infused Yakisoba Noodles



## WEDDING CAKE

Design your Wedding Cake by choosing from the list of cake flavors and fillings below, and then choose from our selection of cake designs.

Cake is served along with tableside coffee and tea service for your guests.

### Cakes

Chocolate  
Marble  
Yellow  
White  
Lemon  
Funfetti  
Red Velvet\*  
Spice\*

*\*Additional \$1 per person*

### Fillings

Dark Chocolate Mousse  
Strawberry Mousse  
Raspberry Mousse  
Raspberry Preserves  
Cream Cheese  
Custard Cream  
Cannoli Cream\*

*\*Additional \$1 per person*

## FURTHER CUSTOMIZATION

Our cakes are iced and designed with buttercream frosting.

We can accommodate almost any design request, including fondant, with additional charges quoted by our Pastry Chef. All designs must be submitted for review two months prior to wedding.

If you choose to bring your own wedding cake, we are happy to substitute a gourmet chocolate covered strawberries, one per cake plate OR one platter per table

Menu items and prices are subject to change.

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