



RIVERVIEW

Enhance your event with these creative stations!

Cocktail Stations

prices are per person

New England Seafood \$6

Petite Lobster Rolls, Little Neck Clams served Steamed in Butter & Broth,
Fried Clams, New Zealand Green Lipped
Mussels in Marinara Sauce and Classic New England Clam Chowder

Shrimp Cocktail Display \$7

Jumbo Atlantic Tiger Shrimp, peeled and deveined, 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

Seafood Raw Bar \$10

Jumbo Atlantic Tiger Shrimp, Bluepoint Oysters, New Zealand Green Lipped Mussels,
and Ocean Fresh Little Neck Clams.
Accompanied by a Spicy Cocktail Sauce and Lemon Garni

Martini Bar \$4

Vodka and Gin Martinis made to order by a Bartender attendant.
Enhance this station with an Ice Luge or Ice Carving for an additional cost.

Antipasti Display \$7

Prosciutto, Genoa Salami, Sweet and Hot Cappicola, Fresh Marinated Mozzarella,
Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms,
and Roasted Plum Tomatoes, with Focaccia Bread



Brazilian Station \$6

A variety of Marinated Beef, Chicken, Sausage and Vegetable Skewers,
Complimented by a Selection of Bold and Flavorful Salsas

Create Your Own Burger \$5

Petite Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato,
Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

- can be done with baked potatoes too!

Mashed Potato Station \$4

Smashed Yukon Gold Potatoes, accompanied by Oven-Baked Hickory Bacon, Steamed
Broccoli, Sautéed Wild Mushrooms, Sliced Scallions, Sour Cream,
Vermont Cheddar Cheese, Garden Chives, Brown Gravy, and Horseradish

Tuscan Style Pasta Station \$5

Your choice of two prepared pasta dishes displayed
in the traditional Tuscan (family) style

Choose 2 from:

Long Fusilli with Prosciutto, Vodka Sauce and Sweet Peas

Rigatoni Toscana with Escarole, Sausage, Garlic and Oil

Penne ala Bolognese with Ground Veal and Filet Mignon, Sausage, and Tomato

Cavatelli Primavera with Seasoned Fresh Garden Vegetables, Basil and Parsley

Orchietta Provencal with Wild Mushrooms, Fresh Tomato and Spinach

Papadella Carbonara with Bacon, Onion, Sweet Peas and Parmesan Cream Sauce

Jumbo Cheese Ravioli with Gorgonzola Cream and Roasted Garlic

Tri-Colored Tortellini with Sun-Dried Tomato Pesto Sauce

Linguini with Red or White Clam Sauce

Spaghetti and Meatballs Parmesan



Carving Stations for Cocktail Hour

Roasted Turkey \$4

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

Fresh Honey Ham \$4

Baked to a Golden Brown, served with Honey Dijon Sauce

Leg of Lamb \$4

Herb Roasted and served with Mint Jelly and a Roasted Garlic Puree

Corned Beef \$4

In the Traditional Style with a Honey Mustard Glaze

Tri-Tip Steak \$4

Dry Rubbed with Montreal Steak Seasoning, served with Oven-Fresh Rolls

Steamship Round of Beef \$5

Slow Roasted and Smoked

Steamship Round of Pork \$4

Slow Roasted and Smoked



Dessert Stations

Viennese Table \$10

Decadent Miniature Desserts including Cannolis, Fruit Tarts, Sfogliatelles, Cream Puffs, Éclairs, Pots de Crème, Tiramisu, Chocolate dipped Strawberries, Crème Brulee, Limóncello Cheesecake a Selection of Homemade Cookies and More!

Coffee and Cordial Bar \$4

Made to Order Espresso and Cappuccino Coffees Served with Biscotti, Sambuca, B&B, Baileys, Mint Baileys, Frangelico, Kahlua, Courvoisier, Grand Marnier, Limóncello, Godiva White Chocolate Liqueur, and Amaretto Di Saronò.

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.

Smores Station \$6

Honey, Chocolate and Cinnamon Graham Crackers, Mr. Goodbar, Hershey's Milk, Dark, and Cookies and Cream Chocolate Bars, and Roasted Marshmallows over an open flame!

Sundae Bar \$5

Chocolate, Vanilla & Your Choice of Third Ice Cream Flavor!
Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge, Peanut Butter, Raspberry and Caramel Sauces, Freshly Whipped Cream and Cherries.

Gelato Station \$7

Selection of Six 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 \$50 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, accompanied by Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion, Cheese, Assorted Condiments and French Fries

Rustic Flat Bread Pizza \$5

Choose Three

White Veggie, Three Cheese, Sausage and Ground Beef, Margherita, and Pepperoni

Fresh Guacamole Bar \$4

Ripe Avocados mixed with Red Onion, Cilantro, Jalapeno and Lime Queso Blanco Sauce, Mango & Pineapple Salsa, and Pico de Gallo with Tri-Colored Tortilla Chips

Street Taco Cart \$6

Choose Three

Cajun Shrimp, Pork Carnitas, Crispy Red Snapper, Ground Beef or Shredded Chicken Cabbage Lime Slaw, Lettuce, Tomato, Cheddar Cheese, Sour Cream and Lime Queso Blanco, Fire Roasted Salsa, and Salsa Verde
all in Hard or Soft Shell Tacos

- Modified Guacamole Bar \$2

a Scaled Down Version of the Fresh Guacamole Bar with limited salsas,
ONLY available with purchase of the Street Taco Cart



And MORE!

Mac & Cheese Bar \$4

Choice of Three

Lobster, Brandy and Tarragon, Broccoli & Cheddar, Ham & Smoked Gouda,
Coconut Lime Shrimp with Queso Fresco, Chili Cheese, Bacon Chicken Ranch,
and Three Cheese

Hot Dog Cart \$4

A Traditional New York City Hot Dog Cart
with your Favorite Toppings and Condiments

All American Grilled Cheese Station \$4

Classic All-American Grilled Cheese, Tomato Mozzarella Caprese
and Traditional Pork Cuban Sandwiches
Served with Sweet Potato Fries & Fresh Kosher Pickles

French Fry Station \$2

Choice of Three

Sweet Potatoe with Maple Aioli, Cajun Curley with Spicy Ranch, Tots with Nacho
Cheese Sauce, Traditional Crispy with Ketchup, Waffle with Bacon Cheddar Sauce or
Steak Fries with Gravy and Melted Cheese



Exit Stations

stationed by the exit at the end of your event for your guests to take home.

Soft Pretzel Vendor \$3

Whole Pretzels and Assorted Mini Bites accompanied by Toppings Including:
Cinnamon Sugar • Mustard • Melted Cheddar

Popcorn Cart \$2

Freshly Popped Corn, with a Variety of Sweet and Savory Sprinkle Toppings

Hot Breakfast Sandwiches \$5

Egg & Cheese
and your choice of Bacon or Sausage, Egg & Cheese
on a Roll Wrapped & Ready to go!

The Cookie Jar \$3

Jumbo Freshly Baked Chocolate Chip, Oatmeal Raisin, Sugar and M&M Cookies
Includes Take-Home Treat Bags for Your Guests

Add to any Station:

Bottles of Water \$1pp
Coffee & Tea with to-go cups \$1pp
Hot Chocolate & Marshmallows with to-go cups \$1pp

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

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