



RIVERVIEW

Cocktail Hour Stations

prices are per person*

New England Seafood \$8.5

Petite Lobster Rolls, Little Neck Clams Steamed in Butter & Broth,
Prince Edward Island Mussels in Fra Diavolo Sauce and
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
Specialty Rolls Available at a Per Piece Price

Antipasti Display \$7

Assortment of Italian Meats & Cheese with Marinated Vegetables,
Infused Olive Oils & Artisanal Breads

Mediterranean Grille \$9.5

A variety of Marinated Beef, Chicken, Sausage and Herb Shrimp,
Accompanied by Bold and Flavorful Salsas with Lemon Cous Cous

Mashed Potato Bar \$5

Smashed Yukon Gold Potatoes, accompanied by Bacon, Sour Cream,
Vermont Cheddar Cheese, Garden Chives, Brown Gravy and Butter

Tuscan Style Pasta \$6

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 \$5.5

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

Tri-Tip Steak \$5.5

Brown Sugar Chili Powder Rub with Cilantro Chimichurri

Leg of Lamb \$6.5

Herb Roasted and served with Rosemary and Mint Demi

Fresh Honey Ham \$5.5

Baked to a Golden Brown, served with Honey Dijon Sauce

Corned Beef \$5.5

Prepared In the Traditional Style with a Honey Mustard Dipping Sauce and Rye Bread

Upgraded Hors D'oeuvres

Price is per piece minimum 1 piece per guest

Seared Baby Lamb Chop Lollipops with Pomegranate Molasses \$5

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce \$2

Mini Hot Lobster Rolls on Butter Toasted Brioche with Truffle Butter Drizzle \$5

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 \$3

Burratina with Pistachios and Truffle Honey Mini Plate \$3

Pork Short Rib Taco with Purple Cabbage and Ancho Aioli Drizzle Mini Plate \$3



Dessert Stations

Viennese Table \$12

Decadent Miniature Desserts including Cannolis, Fruit Tarts, Opera Torte, French Macrons, Éclairs, Mini Coconut Cakes, Tiramisu, Chocolate dipped Strawberries, German Chocolate Cake, a Selection of Homemade Cookies and More!

Espresso & Cappuccino Bar \$5

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

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

Doughnut Wall \$4

The Doughnut Shop Classics displayed for your guests to enjoy.
Take to-go for \$5pp

Trays of Pastries and Cookies \$6

Two Trays Per Table of Pastries including Cream Puffs, Éclairs, Gourmet Cookies and More!

Trays of Italian Cookies \$6

Two Trays Per Table of Cookies including, Biscotti, Pignoli, Seven Layer Rainbows, Sfogliatella, Cannoli and more!



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 \$7

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 \$6

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 on Texas Toast, Grilled Cheese with Bacon and Mozzarella Stuffed Garlic Bread Grilled Cheese, served with French Fries

French Fry Station \$4

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 \$4

Jumbo Original, Cheese-Filled, and Mini Bite Pretzels accompanied by Mustard and Melted Cheddar

Popcorn Cart \$4

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 Amber Ale
Angry Orchard Crisp Apple
Hooker Blonde Ale

Diamond \$10pp

Johnnie Walker Black Label
Bombay Sapphire Gin
Gray Goose Vodka
Crown Royal

Whiskey Bourbon Bar \$500

last two hours of event only
Jameson Caskmates IPA Barrel Whiskey
Woodford Reserve Bourbon
Bulleit Kentucky Bourbon



Other Customization

Time

Additional Hour of Reception \$12 per person

Additional Half Hour of Reception \$8 per person

*additional time does include open bar!

Bar

Satellite Beer and Wine Bar for Cocktail Hour \$500

Satellite Full Bar for Cocktail Hour \$800

Buyout

Saturday night clients can buyout the morning timeslot, if available.
This will allow arrival 2 hours before for Bridal Party and Vendors. \$3000

Uplighting

Riverview Uplighting \$500

*All prices are subject to a 20% Operational Charge and
current CT Sales and Use Tax.

All Guests will be included on the per person pricing
Menu Items and Prices are Subject to Change.

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