



# RIVERVIEW

## BAR/BAT MITZVAH PACKAGE



LET'S CUSTOMIZE THE BIG DAY! CELEBRATE THEIR  
COMING OF AGE IN STYLE!





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.

## RIVERVIEW MITZVAH PACKAGE

Private tented waterfront patio areas

A dedicated Event Coordinator for pre-event planning and day-of support

Directional cards for inclusion in invitations, seating cards and table numbers

Glass hurricane, taper candle, and votive candle centerpieces

Choice of table linen and coordinating napkin colors

Fresh baked challah bread

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

### FOR THE YOUNG ADULTS

"Fun Bar" with non-alcoholic beverages

Selection of four buffet style hors d'oeuvres

Station style dinner







## COCKTAIL HOUR

### ADULT MENU

#### HAND PASSED HORS D' OEUVRES

*select six*

Hebrew national franks in a blanket with mustard  
Pork belly mini taco topped with citrus slaw (gf)  
Braised beef short rib on polenta crouton (gf)  
Beef empanadas with salsa sour cream  
Crispy potato pancake with kielbasa and apple slaw  
Mini Nashville hot chicken sandwich with dill pickle  
Sweet chili chicken with pineapple (gf)  
Sesame chicken with honey mustard sauce  
Shrimp escabeche with sriracha aioli (gf)  
Mini Chesapeake Bay crab cakes with remoulade sauce  
Yuzu marinated tuna poke cup with sushi rice (gf)  
Brown sugar glazed scallops wrapped in bacon (gf)  
Spanakopita with sambuca honey  
Vegetable spring roll with General Tso sauce  
Blue cheese and caramelized onion flatbreads with strawberry balsamic jam  
Pancetta and arugula croquette  
Fried goat cheese medallions with a raspberry balsamic glaze  
Asparagus and red pepper arancini with marinara sauce  
Duck spring roll with orange chili glaze  
Asparagus and asiago wrapped in phyllo  
Southwest vegetable rolls  
Sweet potato and goat cheese mousse (gf)

+

#### SEASONAL CHEF'S TABLE

Charcuterie board with local & imported cheese, meats, and spreads  
Seasonal fruits, crudité and crostini  
Chef's choice of hot chaffered items including hot dip, fried calamari and more  
Homemade red & white sangria



### YOUNG ADULT MENU

#### BUFFET HORS D' OEUVRES

*select four*

Hebrew National franks in a blanket with mustard  
Mozzarella sticks with marinara sauce  
Potato pancakes with applesauce  
Mac and cheese triangles  
Lemon chicken sate skewers  
Sesame chicken  
Quesadillas





## ADULT APPETIZER

COMPOSED  
social 2 course  
*select one*

Vine ripened tomatoes and fresh mozzarella over an arugula salad topped with a balsamic vinaigrette & basil oil duo with parmesan focaccia

Kale with grilled eggplant and artichokes, roasted tomatoes and crumbled feta cheese topped with a plum tomato vinaigrette

Traditional chicken Caesar salad topped with parmesan cheese

Breaded goat cheese with dried apricots and pistachios over a fennel and arugula salad topped with raspberry vinaigrette

Avocado and blackened chicken over mixed greens with corn salsa and oven roasted tomatoes topped with a cilantro ranch dressing

Rigatoni with sweet Italian sausage, broccoli rabe and roasted red peppers in a garlic oil

Brown butter sweet potato gnocchi with pancetta, fennel, and basil

Campanella alfredo with grilled zucchini and Cajun shrimp or chicken

Penne ala vodka with grilled chicken and Swiss chard



TRADITIONAL  
3 course  
*select one of each*

Tortellini ~ Orecchiette ~ Penne pasta  
*accompanied by your choice of sauce*  
Tomato basil ~ Alfredo ~ Ala vodka ~ Bolognese

+

Riverview house salad with balsamic or herbed Italian dressing

Classic Caesar salad with shaved parmesan







## DINNER

### ADULT SEATED

*select two proteins & one vegetarian option ~ no advanced meal counts required*  
*select three proteins & one vegetarian option ~ advanced meal counts required*  
*All entrees are served with chef's selection of seasonal vegetables*

#### Prime Rib of Beef

over roasted garlic mashed potatoes with au jus  
(for events under 200 guests)

#### Rosemary Butter Seared Filet Mignon

over roasted garlic mashed potatoes served with riesling demi-glace topped  
with frizzled shallots

#### Grilled Hanger Steak

over roasted garlic mashed potatoes with a cilantro chimichurri drizzle

#### Braised Beef Short Rib

over roasted garlic mashed potatoes with a cabernet bordelaise

#### Seared Maple Ancho Mahi Mahi

over lemon basmati rice and topped with mango salsa

#### Pan Seared Atlantic Salmon

over roasted corn risotto  
topped with julienne rainbow carrots & roasted garlic beurre blanc sauce

#### Miso Glazed Atlantic Salmon

over sushi rice cake  
drizzled with orange honey and toasted black sesame seeds

#### Tuscan Cacciucco

traditional seafood ragu with shrimp, scallops, squid and muscles with a sage tomato sauce  
and grilled baguette

#### Classic Chicken Piccata

over risotto Milanese  
with a light lemon caper cream sauce

#### Rosemary And Shallot Chicken

bone-in dry rubbed chicken breast  
over roasted garlic mashed potatoes and rosemary jus

#### Bruschetta Chicken

balsamic glazed French-cut chicken breast over fire roasted tomato risotto



## VEGETARIAN & VEGAN

When including vegetarian selection on invitation response card, please note it as  
"vegetarian available upon request"

Eggplant Napoleon (Vegetarian)  
gently breaded and layered with whole milk mozzarella  
over parmesan polenta topped with fresh marinara sauce

Wild Mushroom Ravioli (Vegetarian)  
brandy cream sauce with frizzled shallots and parsley

Grilled Cauliflower Steak (Vegan & GF)  
orange cilantro chimichurri drizzle over pigeon peas and rice



Ratatouille (Vegan & GF)  
portobello mushrooms, zucchini, oven roasted tomatoes and garbanzo bean ratatouille over  
spaghetti squash



## YOUNG ADULT STATIONS

*select three*

RUSTIC FLAT BREAD PIZZA CORNER  
Three Cheese • White Vegetable • Meatball

HOT DOG CART  
Including classic toppings and condiments

GOURMET MAC & CHEESE  
*choice of Two*

Original mac and cheese, chicken and broccoli,  
Philly style (steak, onions & peppers), or old school (with hot dogs)

QUESO FIESTA  
Cheese and chicken quesadillas and  
tortilla chips with cheese sauce, chili, salsa, sour cream and guacamole

FRENCH FRY BAR  
Traditional crispy and waffle fries with ketchup, honey mustard and spicy ranch

BURGER SLIDER BAR  
Mini beef burgers with all the classic toppings

ASIAN STATION  
General Tso's chicken, fried rice, and vegetable spring rolls with fortune cookies







## DESSERT

### ICE CREAM SUNDAES

Vanilla, chocolate, and your choice of a third flavor accompanied by a variety of sauces, candy toppings, & whipped cream. Top it all off with a cherry!



## "FAVOR" DESSERT UPGRADES

### Doughnut Wall

(add \$4++pp)

Your classic doughnut shop favorites displayed for easy grab & go!



### Cookies...on the GO!!

(add \$4++pp)

*Choose two flavors*

Jumbo freshly baked chocolate chip, oatmeal raisin, classic sugar, peanut butter, double chocolate chunk, or M&M.

Packed in a take-home treat bag, with customizable label, perfect for the exit!





## EVENT DEPOSIT SCHEDULE

We do not accept credit/debit cards for any payments  
Bookings 24+ months out will incur additional deposits

*\* Use of Grand Ballroom doubles deposits due\**

### BOOKINGS 18-23 MONTHS AWAY

- \$1,000 Booking Deposit (check or cash)
- \$1,000 Second Deposit, due 15 months prior to event date (check or cash)
- \$2,000 Third Deposit, due 12 months prior to event date (check or cash)
- \$3,000 Fourth Deposit, due 6 months prior to event date (check or cash)
- Final Payment, due 7 banking days prior to event date  
(certified check, wire transfer or cash)

### BOOKINGS 10-18 MONTHS AWAY

- \$1,000 Booking Deposit (check or cash)
- \$2,000 Second Deposit, due 12 months prior to event date (check or cash)
- \$3,000 Third Deposit, due 6 months prior to event date (check or cash)
- Final Payment, due 7 banking days prior to event date  
(certified check, wire transfer or cash)

### BOOKINGS 6-10 MONTHS AWAY

- \$2,000 Booking Deposit (check or cash)
- \$3,000 Second Deposit, due 6 months prior to event date (check or cash)
- Final Payment, due 7 banking days prior to event date  
(certified check, wire transfer or cash)

### BOOKINGS WITHIN 6 MONTHS

- \$2,000 Booking Deposit (check or cash)
- Final Payment, due 7 banking days prior to event date  
(certified check, wire transfer or cash)

