



# RIVERVIEW

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.

## MITZVAH PACKAGE

Private Tented Waterfront Patio Areas for your Cocktail Hour  
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination  
Directional Cards for Inclusion in Invitations, Seating Cards and Table Numbers  
Centerpieces of Hurricanes and Votive Candles  
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 & Fun beverages  
Selection of Four Buffet Style Hors d'oeuvres  
Gourmet Buffet Dinner or Fun Stations

A deposit of \$1,000 secures your date at the time of contract

A deposit of \$2,000 secures your date at the time of contract for events booked within 8 months



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## ADULT MENU

### 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)

Scallop Escabeche with Pickled Red Onion (gf)

Blue Cheese and Caramelized Onion Flatbreads with Strawberry Balsamic Jam

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

Seared Tuna with Chinese Five Spice on Pineapple (gf)

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)

Spicy Braised Beef Corn Cakes with Queso Fresco Crème (gf)

Chicken Sate in a Spicy Peanut Sauce (gf)

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Duck Confit Profiteroles with Broccoli Slaw

Wild Mushroom Arancini 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



## COMPOSED OPTION

social option • combined appetizer course • select one

Vine Ripened Tomatoes and Fresh Mozzarella over an Arugula Salad with  
a Balsamic Vinaigrette & Basil Oil Duo and Parmesan Focaccia

Traditional Caesar Salad with Grilled Chicken or Shrimp Topped with Parmesan Cheese

Mediterranean Trio with Grilled Chicken or Shrimp over a Mixed Greens Salad  
with a Citrus Vinaigrette

Warm Goat Cheese, Pistachio Nuts and Dried Apricots over a Fennel and Arugula Salad  
with an Acai Champagne Vinaigrette

Bacon and Scallop Agnolotti with Wilted Arugula, Crispy Pancetta and Thyme Brown Butter

Rigatoni with Sweet Italian Sausage, Broccoli Rabe and Roasted Red Peppers in a Garlic Oil

Penne ala Vodka with Grilled Chicken and Swiss Chard



## APPETIZER AND SALAD

traditional option • select one appetizer + salad

Tri-Color Ravioli, Tortelloni, Orecchiette or Penne Pasta

*Accompanied by your choice of sauce:*

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

Seasonal Soup \*ask about selections

+

Riverview House Salad with Balsamic Dressing

Classic Caesar Salad with Shaved Parmesan



## ENTREES

all entrees served with chef's selection of seasonal vegetables

select two options plus vegetarian • no advanced meal counts required

OR

select three plus a vegetarian • meal counts required

### GRILLED 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 Walnut Pesto  
and a Sprinkle of Maple Salt

### BLACKENED SWORDFISH STEAK

over Roasted Garlic Mashed Potatoes  
topped with Red Pepper Cream Sauce

### PAN SEARED ATLANTIC SALMON

over Sweet Corn Risotto  
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

### MUSTARD CRUSTED HALIBUT

over Parsnip Puree  
with a Fennel Orange Gastrique and Arugula Salad

### SEAFOOD VOL AU VENT

Puff Pastry filled with Jumbo Shrimp, Scallops, Maine Lobster  
and Crabmeat in a Creamy Sauce

## GRILLED BONE-IN PORK PORTERHOUSE

over Rosemary Bread Stuffing  
topped with a Roasted Shallot Veloute

## CRISPY CHICKEN PICCATA

over Rice Medley  
with a Light Lemon Caper Cream Sauce

## ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast  
over a Toasted Quinoa Cake and Rosemary Jus

## CHICKEN ROULADE

Stuffed with Prosciutto, Provolone Cheese and Spinach  
over Rice Medley and a Wild Mushroom Veloute



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

## EGGPLANT NAPOLEON (V)

Gently Breaded and Layered with Whole Milk Mozzarella  
over Parmesan Polenta topped with Fresh Tomato Basil Sauce

## RATATOUILLE (Vegan)

Portobello Mushrooms, Zucchini and Garbanzo Bean Ratatouille  
over Fresh Corn and Asparagus Polenta



## YOUNG ADULT MENU

### COCKTAIL HOUR

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

### ENTREES

buffet style • select four

Chicken Fingers and French Fries

Chicken and Vegetable Stir-Fry

Chicken Parmesan

Marinated and Grilled Steak, Sliced and Served with Au Jus

Penne Pasta with Marinara or Alfredo Sauce OR Baked Ziti

Mashed Potatoes with Butter, Cheese and Sour Cream

House Salad with Toppings and Choice of Ranch or Balsamic Dressing

OR

## ENTREES cont.

station style • 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 (*Mac and Cheese with Hot Dogs*)

### QUESADILLA & NACHO

Cheese and Chicken Quesadillas

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

Beef Mini Burgers with all the Classic Toppings

### ASIAN STATION

General Tso's Chicken, Fried Rice, and Vegetable Spring Rolls with Fortune Cookies



## DESSERT

### ICE CREAM SUNDAE BAR

The perfect ending to a perfect day!  
Chocolate, Vanilla, and a third flavor of your choice,  
scooped to order with a delicious array of sweet toppings and sauces,  
freshly whipped cream and a cherry tops your sundae!

Menu items and prices are subject to change.

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