



BEVERAGES

all items are priced per person

ALL DAY COFFEE/TEA STATION (UP TO 8 HOURS) - 12

freshly brewed regular/decaf coffee, assorted hot teas

HALF DAY COFFEE/TEA STATION (UP TO 4 HOURS) - 10

freshly brewed regular/decaf coffee, assorted hot teas

TWO HOUR COFFEE/TEA STATION - 6

freshly brewed regular/decaf coffee, assorted hot teas

ALL DAY BEVERAGE STATION (UP TO 8 HOURS) - 16

freshly brewed regular/decaf coffee, hot tea, iced tea, assorted pepsi products

HALF DAY BEVERAGE STATION (UP TO 4 HOURS) - 12

freshly brewed regular/decaf coffee, hot tea, iced tea, assorted pepsi products

TWO HOUR COLD BEVERAGE STATION - 6

Iced Tea and Assorted Pepsi Products

FIJI BOTTLED WATER - 6

ORANGE, CRANBERRY, AND GRAPEFRUIT JUICE - 6

ASSORTED PEPSI PRODUCTS - 5



DINNER BUFFET

Minimum of 15 guests. For groups less than 15, please add \$5 per person

Menu includes Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas, Fresh Rolls, and Chef's Selection of Starch and Vegetable

SOUP AND SALAD (CHOICE OF TWO)

shrimp bisque

italian wedding soup with meatballs

fresh mixed greens and garden vegetables
with assortment of dressings

caesar salad with croutons & romano cheese

asian pasta salad with cilantro, carrot, napa
cabbage, peppers and sesame vinaigrette

tomato, fresh mozzarella, & basil salad

greek salad with tomato, cucumber, kalamata
olives, and feta cheese

ENTREES (CHOICE OF TWO ENTREES 55 | CHOICE OF THREE ENTREES 65)

chicken cassandra with virginia ham,
mushroom leek velouté

chicken cutlets with wild mushroom marsala wine
sauce

stuffed chicken breast with prosciutto,
roasted peppers & mozzarella with sauce supreme

roasted new York strip loin with crispy onions and
cabernet demi-glace

porchetta pork tenderloin roulade with rosemary,
thyme, fennel, bacon, and garlic pan gravy

sole francaise with lemon caper sauce

salmon persillade with parsley-panko crust and
tarragon dijon sauce

seven spiced faroe island salmon with
maple bourbon beurre blanc

penne primavera alfredo

tri colored asiago tortellini with pesto cream

rigatoni tomato fennel sauce with roasted peppers
and mozzarella

DESSERT (CHOICE OF ONE)

limoncello cheesecake

tiramisu

toasted almond torte

triple chocolate mousse

chocolate sin cake (gluten free)

carrot cake



STATIONED DINNER

Please select three stations below to compose a meal

If you would like the station to be attended, an additional fee of \$75.00 per attendant will be added.

FARM TO TABLE STATION - 18

tomato orzo florentine, crunchy baby spinach salad with mandarin oranges, water chestnuts and sesame ginger dressing, crisp romaine tossed with caesar dressing, croutons and romano cheese, caprese salad with fresh mozzarella, basil, and tomatoes, assorted breads and rolls

TASTE OF ITALY - 25

choose two types of pasta: penne carbonara with peas, pancetta and alfredo Sauce, tri colored asiago cheese tortellini with meat sauce, or bowtie pasta primavera with basil pesto salad of mixed greens, gorgonzola, and red wine vinaigrette, and focaccia bread with infused oil

SEARED CHILEAN SEABASS - 34

stir fried vegetables and soy glazed lo mein noodles

ROASTED SALMON STATION - 27

panko parsley crust, white wine, lemon and vermouth sauce, grilled asparagus, and yukon gold potatoes

ASIAN STYLE TUNA STATION - 26

chile and soy marinated and grilled with coconut scallion jasmine rice and steamed gingered bok choy

SPICY PECAN CRUSTED POCONO MOUNTAIN RAINBOW TROUT - 25

orange frangelico, beurre blanc, sweet potato puree, sautéed corn, zucchini, and cumin

MAPLE CURED SMOKED TURKEY BREAST - 24

orange brined turkey, thyme gravy, dried cherry and apricot chutney, herb mayonnaise, and cornbread muffins

TENDERLOIN CARVING STATION - 35

bacon wrapped with peppercorns, accompanied by gorgonzola cream béarnaise sauce, and horseradish whipped potatoes

SIRLOIN CARVING STATION - 30

tuscan rosemary garlic rub accompanied by horseradish cream and béarnaise sauce, fresh rolls, and potato "tots" with bleu cheese, tomato, scallions, and duck bacon



PLATED DINNER

All prices are based on two courses including choice of salad and entree.

Please select one salad and two to three entree choices. Entree counts must be finalized ten (10) business days prior to event, meal indicators are required from host.

Menu includes Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas.

STARTERS

ITALIAN WEDDING SOUP - 8

with chicken, pastina, and meatballs

MUSHROOM VELOUR - 8

SEARED CRAB CAKE - 18

with fried leeks and corn puree

SEASONAL ITEM AVAILABLE SEPTEMBER- MARCH:

Poached Pear Salad

field greens, poached pear, boursin cheese, pickled red onion
with cider vinaigrette

SEASONAL ITEM AVAILABLE APRIL - AUGUST:

Sunburst Salad

field greens, fresh berries, candied pecans
with champagne vinaigrette

SALAD COURSE

included with plated dinners

RIVERS CLUB SALAD

mixed greens, tomatoes, cucumber, carrot, onion,
with raspberry vinaigrette

CAPRESE SALAD

field greens, fresh mozzarella, tomatoes,
with balsamic vinaigrette

BABY ICEBERG WEDGE SALAD

applewood smoked bacon, tomatoes, bleu cheese
crumbles, with peppercorn ranch dressing

CLASSIC CAESAR SALAD

cherry tomatoes, parmesan cheese,
and garlic herb croutons



PLATED DINNER ENTREES

All entrees paired with Chef's Selection of Starch & Vegetables

FILET MIGNON AU POIVRE - 65

brandy peppercorn sauce

SURF AND TURF DUET - 60

4 oz petite filet with truffle demi glaze

4 oz crab cake with crispy leeks and corn puree

SLOW ROASTED PRIME RIB OF BEEF - 52

horseradish cream and au jus

ROAST TENDERLOIN OF BEEF - 46

béarnaise sauce and cabernet demi with crispy onions

ROAST SIRLOIN OF BEEF - 38

portobello mushroom and sundried tomato tarragon demi glaze

PORCHETTA STYLE PORK TENDERLOIN - 30

rosemary, garlic, thyme, bacon, and fennel pan gravy

CHICKEN CHAMPIGNON FLORENTINE - 36

truffle butter, spinach and sundried tomato cream

LEMON ROSEMARY ROAST CHICKEN - 32

pierre cut chicken breast with rosemary jus

SEARED CRAB CAKES - 48

black bean tomato corn salsa and sherried mustard cream

FINE HERB CRUSTED CHILEAN SEABASS - 45

citrus reduction

SALMON PERSILLADE - 30

parsley-panko crust and tarragon dijon sauce

VEGETABLE STRUDEL -26

oven roasted vegetables and goat cheese rolled in phyllo with sweet pepper coulis



DINNER DESSERTS

All items are priced per person

DESSERTS - 12

LIMONCELLO CHEESECAKE

new york cheesecake topped with lemon curd and whipped cream

TIRAMISU

classic italian dessert with coffee-soaked ladyfingers and mascarpone cream

TRIPLE CHOCOLATE MOUSSE CAKE

layers of rich chocolate cake, filled with chocolate mousse, and smothered in chocolate ganache

TOASTED ALMOND TORTE

three layers of yellow cake with almond flavored pastry cream

FLOURLESS CHOCOLATE SIN TORTE

whipped cream
*gluten free

SEASONAL ITEMS AVAILABLE SEPTEMBER - JANUARY:

CAPPUCCINO CHEESECAKE

coffee flavored cheesecake in a biscotti crust

CARROT CAKE

spiced cake with walnuts, carrots and cream cheese icing

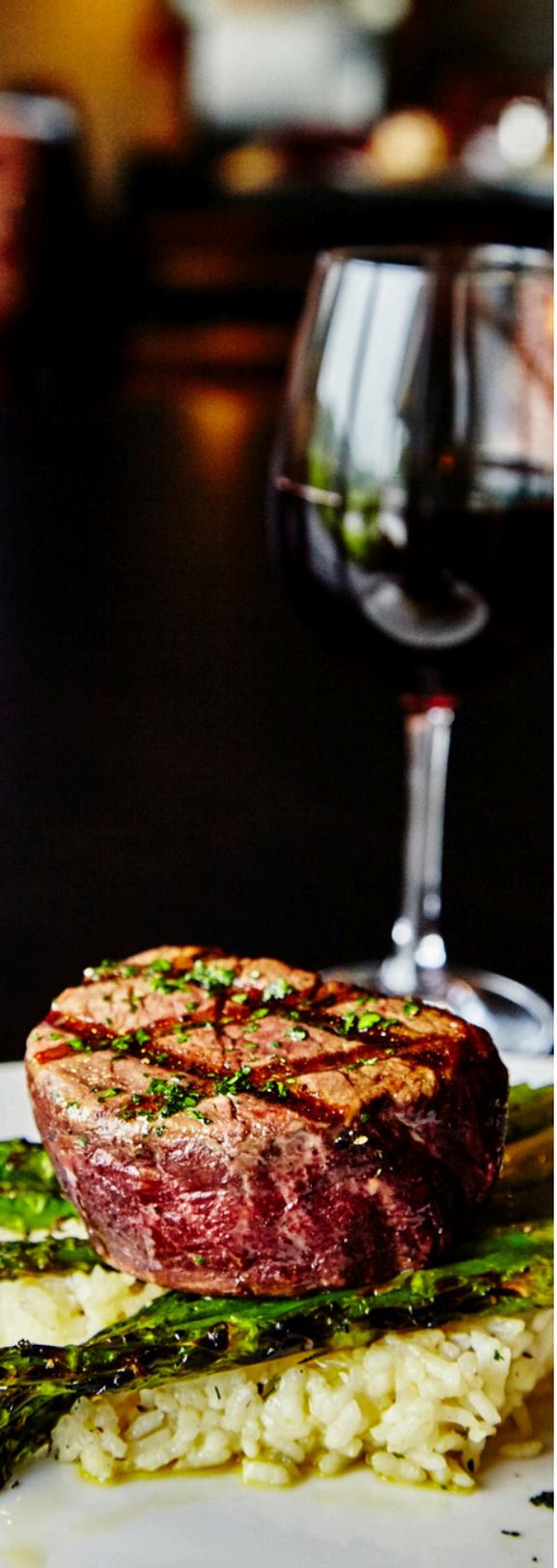
SEASONAL ITEMS AVAILABLE APRIL -AUGUST:

RASPBERRY MANGO CHEESECAKE

KEY LIME CHEESECAKE

tart key lime flavors

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 7%)
Pricing valid through Dec 31, 2025



DINNER PACKAGE

Priced per person

INCLUSIVE DINNER PACKAGE - 115

ONE HOUR RIVERS LEVEL BAR

BUTLER PASSED HORS D'OEUVRES (CHOOSE TWO)

tomato basil bruschetta

curried chicken salad canapes with walnuts and grapes

caramelized onion & brie crostini

sesame crusted chicken with honey mustard

spanakopita

RIVERS CLUB SALAD

garden greens with crisp cucumbers, tomatoes, carrots
and raspberry vinaigrette

FRESH ROLLS

GLASS OF WINE WITH DINNER

DUET ENTREE:

grilled petite filet mignon

with cabernet demi-glace

pan seared salmon

with corn and crab salsa and lemon beurre blanc

paired with chef's selection of starch and vegetable

COFFEE SERVICE

DESSERT

triple chocolate mousse cake

layers of rich chocolate cake filled

with chocolate mousse, smothered in chocolate ganache