

RIVERSIDE EVENTS

Morning Breakfast Selections



FRESH START CONTINENTAL \$10 per person

Freshly baked Danish, muffins, assorted juices, coffee and tea.

DAYBREAK CONTINENTAL \$15 per person

Fresh sliced fruit, freshly baked Danish, muffins, assorted breakfast breads, plain bagels & cream cheese, assorted chilled juices, coffee & tea.

SUNRISE BUFFET \$11 per person

Scrambled eggs with sausage links, thick cut bacon, hash browns, freshly baked muffin basket, assorted chilled juices, coffee & tea

BREAKFAST SANDWICH BUFFET \$10 per person

Your choice of bagel or English muffin sandwich with thick cut bacon, sausage patty, scrambled eggs and American cheese. Served with assorted chilled juices, coffee & tea.

BUILD YOUR OWN FRITTATA \$10 per person

Your choice of three fillings baked with fresh eggs. Choose from: cheddar-Jack cheese, Swiss cheese, onions, mushrooms, green peppers, broccoli, spinach, sausage, ham and bacon, Served with hash browns, freshly baked muffin basket, assorted chilled juices, coffee and tea.

HOMESTEAD BRUNCH BUFFET * \$18 per person

Assorted chilled juices, coffee, tea, country scrambled eggs, smoked bacon, pork sausage, pancakes, cinnamon roll french toast, hash browns, sliced fresh fruit, freshly baked muffins, butter and preserves. Served with assorted chilled juices, coffee & tea.

RIVERSIDE BRUNCH BUFFET* \$28 per person

Sliced fresh fruit, field green salad, freshly baked muffins, eggs Benedict, thick cut bacon, hash browns, biscuits with sausage gravy, herb roast chicken breast with rice pilaf & fresh vegetables, waffles and a choice of carving station with baked ham or roast Sirloin. Served with assorted chilled juices, coffee, and tea.

ADD-ONS

Omelet Station:

ham, bacon, onions, peppers, mushrooms, cheddar-Jack cheese
- \$5 per person - \$50 chef fee

Assorted Mini Muffins \$3 per person

Danish Pastries \$4 per person

Yogurt Bar

Vanilla yogurt, granola, dried fruit \$5 per person

Smoked Salmon \$150 (Serves 50 people)
cream cheese, capers, red onion, dark rye

Plain Bagels and Cream Cheese \$3 per person

Assorted Bagels and Cream Cheese \$4 per person

Seasonal Sliced Fruit \$4 per person

Luncheons are served with bakery fresh rolls & butter, coffee, iced teas and your choice of one dessert.

2019 pricing. Prices are subject to change.

A cup of soup or a side salad may be added at an additional charge.

RIVERSIDE EVENTS

Luncheon Course Selections

SOUP COURSE (ADD \$2)

CREAM OF CHICKEN AND RICE

CREAM OF TOMATO BASIL

CHICKEN TORTILLA WITH CORN

TWICE BAKED POTATO

SHRIMP AND LOBSTER BISQUE

BUTTERNUT SQUASH

CREAM OF MUSHROOM

FRENCH GREEN BEAN

ITALIAN WEDDING

SALAD COURSE (ADD \$3)

GARDEN

Mesclun and hearts of Romaine lettuce, with tomato, cucumber and carrots served with your choice of dressings.

CAESAR

Crisp Romaine hearts, grated Parmesan cheese and croutons, served with a classic homemade Caesar dressing. (add \$4)

TOMATO CAPRESE

Fresh Mozzarella, vine-ripe tomato, basil oil and balsamic vinaigrette. (add \$5)

DESSERT COURSE

APPLE PIE

STRAWBERRY SHORTCAKE *

Only available during summer season

TIRAMISU PARFAIT

DOUBLE CHOCOLATE CAKE

FRUIT OF THE FOREST PIE (Add \$1)

ICE CREAM SUNDAE (Add \$1)

Luncheons are served with bakery fresh rolls & butter, coffee, iced teas and your choice of one dessert.
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A cup of soup or a side salad may be added at an additional charge.

RIVERSIDE EVENTS

Luncheon Entree Selections



POULTRY ENTREES

CHICKEN & PROSCIUTTO

BASILICO \$19 per person

Roast breast of chicken with prosciutto, portobello, mushrooms, basil and fresh mozzarella. Served over a pesto cream sauce, with herb polenta and roasted zucchini. Finished with fire roasted tomato coulis

HERB LEMON CHICKEN BREAST \$15 per person

Herb seared chicken breast with whipped potatoes, sauteed vegetable medley and lemon-chardonnay cream sauce

ROAST TURKEY \$16 per person

Roast turkey breast with buttermilk whipped potatoes, carrots, hericot vert and cranberry coulis.

Add our sage, pork sausage and fire-roasted apple dressing add \$2.

RIVERSIDE CREPE DUET \$18 per person

One chicken and Havarti crepe, one spinach & mushroom crepe served with chablis sauce.

Accompanied by julienne vegetables and rice pilaf.

CHICKEN AND BROCCOLI CARBONARA

\$19 per person

Grilled chicken breast served in an Alfredo sauce with campanelli pasta and crisp bacon. Accompanied with broccoli florets

CHICKEN CAESAR SALAD 16 per person

Crisp Romaine hearts, grated parmesan cheese, croutons and a classic Caesar dressing topped with a grilled chicken breast.

Substitute with shrimp - add \$2 add steak - \$4

FISH ENTREES

THAI SALMON PERSADILLE \$22 per person

Thai Spice Seared Salmon, baked with Parsley Panko Crust. Served on Parsnip whipped Potatoes & Charred Honey Carrots

SAUTÉED SNAPPER \$24 per person

Fire roasted corn & cilantro rice pilaf, served with a avocado cream sauce

BEEF ENTREES

NY STRIP STEAK \$32 per person

Grilled 8oz NY Strip steak topped with crispy fried onion. Served with loaded whipped potatoes, haricot vert and demi-glace

TENDERLOIN MEDALLIONS \$34 per person

Three 2-ounce Black Angus medallions with a boursin veal jus, whipped potato and haricot vert.

SIX PEPPER ROAST SIRLOIN OF BEEF

\$23 per person

Sliced six-pepper crusted sirloin of beef, accompanied with smashed, skin-on Yukon gold potatoes, broccoli and demi-glace

VEGETARIAN ENTREES

EDAMAME PILAF \$15 per person

Rice pilaf with edamame served with roast tomoatoes, spinach, yellow squash, zucchini, three pepper coulis and a fried sweet potato nest

MARGHERITA PASTA \$13 per person

Tomatoes, garlic, basil and mozzarella tossed in radiatore pasta and finished with Parmesan

QUICHE FLORENTINE

Baby spinach, Swiss & gruyere cheese baked in an egg custard and pastry crust. Served with a salad of parsley, romaine and frisee, tossed with lemon vinaigrette.

* 30 person minimum is required
- 2019 pricing. Prices are subject to change

RIVERSIDE EVENTS

Luncheon Buffet Selections

TOUR DE ITALIA \$32 per person

Sicily, Rome, Naples and other Italian landmark cuisines are featured on this fabulous buffet. Antipasto platter, Bruschetta station, Caesar salad bar, Rigatoni with marinara and Italian sausage, cheese stuffed ravioli with spinach and vodka sauce, bone in chicken Vesuvio with potatoes, and house made focaccia. Finish your tour with assorted Italian cookies and cannolis for dessert.

QUE BUENO FIESTA \$30 per person

South of the border spectacular featuring a Tequila lime chicken and steak taco bar with all the condiments. Cheese enchiladas, Mexican chopped salad, Spanish rice, refried beans, and homemade tortilla chips with pico de gallo. Add house made guacamole for \$2 per person.

Add pitchers of margaritas for \$25 each

DOUBLE EAGLE \$28 per person

Slow roasted sirloin of beef, topped with mushrooms and served with roasted broccoli, baked chicken breast with Yukon gold skin-on whipped potatoes, bratwurst with sauerkraut, salad bar, pretzel rolls and freshly baked apple pie.

AMERICAN DELI \$18 per person

Bring you the finest of meats; ham, turkey, roast beef with a selection of American, Swiss & Cheddar cheeses. Top your sandwich with lettuce, tomato, onions, and pickles, premium condiments and assorted breads. Accompanied by kettle style potato chips, and cookies.

CHICAGO TAILGATER \$22 per person

Angus hamburgers, Chicago hot dogs, bratwurst, baked beans, coleslaw, fruit salad, potato chips, American and Swiss cheeses, lettuce, tomato, onions, pickles and cookies.

Add grilled chicken breast for \$2 per person

ASSEMBLED MINI SANDWICHES \$19 per person

A sampling of four sandwiches accompanied by fresh baked cookies, macaroni salad and kettle chips.

Six Pepper Steak on a Pretzel roll with Bernaise Aioli, arugula, and oven roasted tomatoes

Fried Chicken Salad on a fresh baked roll

Caprese sandwich on tomato focaccia

Italian Grinder on ciabatta roll

- Buffets are available for a maximum of two hours
- Buffets come with coffee, iced tea & lemonade
- Ordered for groups of 30 or more
- Unconsumed food cannot be taken from the building
- 2019 pricing. Prices are subject to change

RIVERSIDE EVENTS

Afternoon Breaks

APPETIZING AFTERNOON BITES

CHEESE DISPLAY \$9 per person

Assorted imported and domestic cheeses, served with crackers, grapes and dried fruits.

SWEET DELIGHTS \$8 per person

Cookies, brownies, chocolate dipped strawberries, coffee and assorted hot teas

NACHO BAR \$10 per person

Homemade tortilla chips, Spanish style ground beef, refried beans, signature cheddar cheese sauce, onions, lettuce, tomatoes, sour cream, jalapeños and salsa. Add house made guacamole for \$2 per person.

BUILD YOUR OWN SUNDAE BAR \$5 per person

Create your own masterpiece with a huge variety of toppings! Vanilla ice cream with chocolate sauce, caramel topping, strawberry sauce, sprinkles, cherries, M&M's, Oreo cookie pieces, and whipped cream

CHILI BAR \$8 per person

Our signature beef chili with shredded cheddar cheese, sour cream, fresh jalapenos, diced red onion, oyster crackers, and scallions.

SIMPLE REFRESHMENTS

FRESH SEASONAL FRUIT \$4 per person

WHOLE FRUIT

ASSORTED COOKIES \$3 per person

ASSORTED ITALIAN COOKIES \$5 per person

ASSORTED CANDY BARS \$4 per person

BROWNIES \$4 per person

SNACK CHIPS \$3 per person

BEVERAGES

COFFEE \$20 per gallon

SOFT DRINKS \$2.75 each

CHILLED JUICE \$15 per carafe

ICED TEA \$20 per gallon

SODA STATION

A self-serve soda station will be set up in your room with a selection of soft drinks and bottle water. At the end of your event, the tab is calculated according to the number of beverages consumed.

FRUITED

- Additional beverages and refreshments available for meeting breaks upon request.
- 2019 pricing. Prices are subject to change

RIVERSIDE EVENTS

Dinner Hors D'oeuvres Selection



CHILLED HORS D'OEUVRES

BRUSCHETTA \$85

JUMBO CHILLED SHRIMP 175

CALIFORNIA ROLLS 120

AHI TUNA POKE 110

SMOKED SALMON CUCUMBER CUPS 110
with dill Havarti cream cheese

ANTIPASTO SKEWERS 100

GUACAMOLE & ROASTED CORN PHYLLO CUPS
market price

HOT HORS D'OEUVRES

ASPARAGUS 110
wrapped in phyllo with parmesan

MEATBALLS 75
Choice of Swedish, Italian or BBQ

VEGETABLE SPRING ROLLS 140
with sweet and sour sauce

OPEN FACE REUBEN MELTS 115

BUFFALO CHICKEN MEATBALLS 125
with bleu cheese

CHICKEN DIM SUM 90

VEGETABLE DIM SUM 90

SMOKED CHICKEN CROSTINI 90

BACON WRAPPED SCALLOPS 140

COCONUT SHRIMP 175
Habanero Marmalade

BBQ SHRIMP AND CORN GRITS - 75

Hot & Chilled Hors d'oeuvres are sold in multiples of 50, except the trays which serve 50 people.
- As a cocktail accompaniment preceding a meal, estimate 3-6 pieces per person.
- As a meal or reception, we require approximately 10-14 pieces per person.
- 2019 Prices. Prices are subject to change.

BACON WRAPPED DATES 125

PIGS IN A BLANKET 90

MINI BEEF WELLINGTONS 140

HORS D'OEUVRES TRAYS

TROPICAL & SEASONAL FRESH FRUIT 150

IMPORTED & DOMESTIC CHEESE 200

PREMIUM CHEESE & CHARCUTERIE BOARD 375

BRUSCHETTA STATION 200
three toppings with sliced baguette

SMOKED SALMON 225
with cream cheese, capers and dark rye

GRILLED VEGETABLE PLATTER 150

IMPERIAL CARVERY

All premium condiments and rolls are included. The salmon and lamb feed approximately 25 guests, All other carving options feed approximately 50 guests. A \$50 per chef carving fee will apply.

ROAST TURKEY BREAST 125

SALMON ENROUTE 250

PORK LOIN 150

HOFMEISTER HAM 150

BEEF TENDERLOIN 300

SIX PEPPER CRUSTED SIRLOIN OF BEEF 200

PRIME RIB 275

RIVERSIDE EVENTS

Dinner Course Selections

SOUP COURSE

POTATO LEEK

CREAM OF CHICKEN AND RICE

CREAM OF TOMATO BASIL

CHICKEN TORTILLA

CREAM OF BROCCOLI WITH CHEDDAR

LOBSTER BISQUE add \$2

BUTTERNUT SQUASH add \$2

SALAD COURSE

GARDEN

Mesclun and hearts of Romaine lettuce, with tomato, cucumber, carrots, and onions served with your choice of dressings.

CAESAR add \$1

Crisp Romaine hearts, grated parmesan cheese and croutons served with a classic homemade Caesar dressing.

STRAWBERRY add \$2

Mixed lettuces with mandarin orange segments, sliced strawberries, candied walnuts, cherry tomato, and goat cheese, drizzled with a strawberry balsamic vinaigrette.

TOMATO CAPRESE add \$2

Fresh mozzarella, vine-ripe tomato, basil oil and balsamic vinaigrette.

DESSERT COURSE

BROWNIE A LA MODE

APPLE STRUDEL

STRAWBERRY SHORTCAKE

DESSERT TRIO add \$2 per person
ask Chef for seasonal selections

NEW YORK CHEESECAKE

with strawberry sauce

ENGLISH LEMON CURD

with fresh blueberries in puff pastry

DOUBLE CHOCOLATE CAKE



RIVERSIDE EVENTS

Dinner Entree Selections

BEEF SELECTIONS

FILET AU POIVRE \$48 per person

5 oz filet served with roast potatoes, roasted tomato, asparagus and finished with a peppercorn sauce

NEW YORK STRIP STEAK \$55 per person

Grilled 12 oz. New York strip steak topped with whole roasted mushrooms and crispy fried onions. Served with twice-baked whipped potatoes, haricot vert and demi-glace

CRUSTED FILET \$50 per person

5 oz filet crusted in your choice of (choose 1): roast garlic, bleu cheese or parmesan. Served with chive scallop potatoes, grilled asparagus and demi-glace

ROAST PRIME RIB 60

With Roasted garlic au jus. Served with white cheddar whipped potatoes and roasted broccoli and tomato.

SEAFOOD SELECTION

SAUTEED SNAPPER FILET 32

Fire roasted corn & cilantro rice pilaf, served with a avocado cream sauce

HAZELNUT ENCRUSTED BARRAMUNDI 32

Fresh Barramundi encrusted in hazelnuts, served with arugula and spaghetti squash. Finished with sunchoke beurre blanc

WEST COAST SOLE GRENOBLOISE 38

Delicate Sole filet prepared in a brown butter and caper sauce, served with julienne vegetables and rice Florentine.

PAN SEARED SALMON 38

Atlantic salmon filet served with fingerling potato medley, haricot verts and lemon beurre blanc

PORK SELECTIONS

PORK CHOP ROBERT 35

Bone-in pork chop accompanied with rosemary potatoes and creamed spinach stuffed tomato. Finished with a whole grain mustard demi-glace

MOONSHINE APPLE PIE PORK 28

Slow roasted marinated center cut pork loin with whipped sweet potatoes, haricot vert and fire roasted apples

PORTER HOUSE CHOP 35

Grilled 14 oz., bone-in chop served with creamy polenta and roasted asparagus. Finished with Rosemary thyme

CHICKEN SELECTIONS

CHICKEN & PROSCIUTTO POLENTA 30

Roast breast of chicken stuffed with prosciutto, portobello mushrooms, basil and fresh mozzarella. Served over a pesto cream sauce, herb polenta and roasted zucchini.

CHICKEN VESUVIO 28

8 oz. sautéed chicken breast, seared and accompanied with potato wedges, roasted broccoli and tomato. Draped in a classic Vesuvio sauce.

CHICKEN AND BROCCOLI CARBONARA 28

Campanelle pasta tossed with Alfredo sauce with crisp bacon & broccoli florets. Topped with sliced grilled chicken breast.

CHICKEN MARSALA 30

8 oz. chicken breast draped in a classic Marsala sauce and served with Yukon gold whipped potatoes, broccoli and roasted tomato.

RIVERSIDE EVENTS

Dinner Buffet Selections

THE PREMIERE RECEPTION

Our Chef proudly presents a two-hour reception designed to fit the tastes of all your guests. Our garden salad bar and carving station are included in all Premier Receptions. Please select two additional food stations from the list below. We will arrange the stations throughout the room to encourage mingling. A \$50 per person chef fee will apply for carving or sauté stations. \$40 per person

CARVING (SELECT ONE)

Hofmeister Bone-in Ham
Herb Roasted Turkey Breast
Salmon Encroute (add \$3)
Six Pepper New York Strip Loin (add \$4)
Moonshine Apple Pork Loin
Roast Round of Beef
Beef Tenderloin (Add \$4 per person)
(rolls and appropriate condiments included)

ITALIAN

Gnocchi with vodka sauce spinach
Campanelle with pesto cream
Rapini with Italian Sausage and gigante beans

SEAFOOD

Gulf Shrimp Cocktail
Oysters on the half shell

WOK

Ginger Chicken Dumplings
Pot Stickers
Vegetable Spring Rolls

SOUTHWESTERN

Build Your Own Steak and Chicken Fajita Bar
Elote Corn
Rice & Beans

THEMED BUFFETS

FRENCH BISTRO \$32 per person

Baked Brie with dried fruits, nuts and crusty bread.
Provence style chicken liver pate
Fresh rolls and butter
Petite field green salad with baby frisee and spinach, pickled red onions, cucumbers, carrot curls and grape tomatoes.
Chicken l'estragon - oven roasted boneless breast of chicken with tarragon sauce and confit potatoes.
Beef Bourguignon-onion, mushroom and red wine served over rice pilaf.
Ratatouille
Assorted mini french pastries

THE DOUBLE EAGLE \$35 per person

Slow roasted sirloin of beef topped with mushrooms and served with roasted broccoli, rice pilaf, baked chicken breast with buttermilk ranch skin-on whipped potatoes, salad bar, fresh rolls and freshly baked apple pie for dessert.

THE ALL-AMERICAN COOKOUT \$39 per person

NY strip steaks grilled to medium, with roasted mushrooms, southern style BBQ bone-in chicken and baby back ribs, baked potato bar, bacon and onion green beans, salad bar, corn bread, and cherry cobbler a la mode for dessert.

TAILGATER \$28 per person

Angus hamburgers, BBQ pulled pork, southern style BBQ bone-in chicken, baked beans, coleslaw, potato salad, corn on the cob, fruit salad, cookies for dessert.

QUE BUENO FIESTA \$30 per person

Roast corn salad, and our Tequila-lime chicken and steak taco bar are just the beginning of the south of the border spectacular. Next, carnitas and cheese enchiladas, accompanied by Spanish rice and refried beans. Finish with tres leches cake for dessert. Add house made guacamole for \$2 per person.

- offered for groups of 40 or more.
- A manned pasta or stir-fry station can be added for a \$50 chef fee per station
- Unconsumed foods cannot be taken from building.
- Coffee, tea, or lemonade included with all buffets.
- Buffet food is available for a maximum of two hours.
- 2019 Pricing. Prices are subject to change.

RIVERSIDE EVENTS

Late Night Snacks

SWEET TREATS

SWEETS TABLE \$11 per person

Satisfy your guests' sweet tooth with a fine display of cookies, mini French and Italian pastries.

SUNDAE BAR \$5 per person

Vanilla ice cream with chocolate sauce, caramel topping, strawberry sauce, chopped nuts, M&M's, Oreo pieces, cherries, sprinkles, and whipped cream.

COOKIES & MILK

Freshly baked chocolate chip, sugar, and oatmeal cookies served with cold white and chocolate milk.



SAVORY TREATS

STREET TACOS OR NACHO BAR \$5 per person

Enjoy your choice of late night taco or nacho bar. Served with soft flour and corn tortillas or corn tortilla chips, beef taco meat, cheddar cheese, lettuce, tomato, jalapeños, in-house salsa and sour cream. Add house made guacamole for \$2 per person

CHICAGO STYLE HOT DOG STATION \$5 per person

Chicago hot dogs with all the traditional condiments. Mustard, relish, onion, tomatoes and sport peppers.

MINI ANGUS BEEF BURGER

BUFFET \$5 per person

Tender and delicious Angus beef burgers are just the thing after a night of dancing. Condiments are ketchup, mustard, tomatoes, pickles and cheese.

ASSORTED PIZZA STATION \$5 per person

Everyone loves pizza and the includes your guests. They will enjoy cheese, sausage, and pepperoni pizzas made fresh and served hot.

ITALIAN BEEF BUFFET \$5 per person

Delicious mini Italian Beef sandwiches are just the thing to satisfy your late night hunger. Served with mini peppers and Giardinera.

ITALIAN SAUSAGE BUFFET \$5 per person

Fresh Italian sausage served in marinara sauce accompanied by mild peppers, onions and Giardiniera

RIVERSIDE EVENTS

PLANNING GUIDELINES



AT THE TIME OF BOOKING:

Please advise us of a preliminary guest count. You will receive your contract once the menu items have been selected

ONE MONTH PRIOR TO YOUR EVENT:

All menu changes will be due at this point. Please notify us of changes in guest count, room set-up and any special needs such as audio visual equipment, special wines and specialty linens.

ONE WEEK PRIOR TO YOUR EVENT

Final guest counts are due. You will be billed based on this count; unless, the number is greater.

DAY OF YOUR EVENT

At the end of your function, a final bill will be calculated. Unless otherwise stated, the member account on file will be billed.

ENTREE SELECTION

You may choose two entrees to serve to your guests. In addition, vegetarian and children's meals may be served. When multiple entrees are served, the host is required to provide us with place card for each guest to display in front of each place setting. The place cards should clearly display the guests' entree choices with a code of colors or shapes to ensure the correct entrees are served in a professional manner. Riverside Golf Club's culinary team is able to serve meals that meet any special dietary needs. Please provide at least 10 days notice to ensure that our chef can meet these special requests.

TAX AND SERVICE CHARGE

A 12% sales tax is added to your bill. A 18% service charge is added to your bill calculated on the total food and beverage amount.

PRICING

Prices are good for one year and are subject to change from year-to-year. Prices included in this brochure are good for 2019 only.