



THE DAY THAT LASTS A LIFETIME

Dramatic | Bold | Passionate

Words too often used to catch your attention but lacking in sincerity and bereft of execution. The moment you begin working with Riverhouse Catering you will find that these words are not only our slogan but the words we live by. Through us, your event will be singularly spectacular, featuring food that will delight the senses, and service that will make your guests feel like royalty.

No matter the occasion, when we host your event, we believe that **dramatic** experiences create memories to be not only remembered but celebrated. Experiences filled with food that is **bold** in flavor, rich in freshness and expertly presented. Experiences defined by our staff's **passion** for exceeding client expectations and creating vibrant customer experiences.

These are the differences that set Riverhouse Catering apart from other fine caterers you'll find on your journey planning life's events.

We are Dramatic - We are Bold - We are Passionate – As Your Event Should Be.



860-404-5051

RIVERHOUSE CATERING

riverhousecatering.com

RIVERHOUSE CATERING WEDDING PACKAGE BACKYARD WEDDING

Starting at \$169 per Adult

(75) Adult Minimum Requirement | Based on a Five (5) Hour Reception

\$15 per Child | Ages 2 – 12

Prices are Subject to 22% Service Fee & CT Sales Tax



FIVE STAR SERVICE

Throughout your engagement, we will guide and assist you in organizing the details for your Wedding Day. During your wedding, your Riverhouse Event Captain will be on site to ensure every detail is executed flawlessly, along with our professional and seasoned service staff, bartenders, and chefs.

CEREMONY & TRADITIONS COODINATION

Riverhouse Catering will work with you to arrange your ceremony processional and recessional, as well as your order of introductions. On your wedding day, your Wedding Attendant will ensure that your wedding party is coordinated and lined up as you've envisioned! On-site ceremonies will incur an additional \$650++ fee.

PERSONAL WEDDING ATTENDANT

Our main responsibility is to anticipate your every need. Your Wedding Attendant will be there for you at every turn, assisting you throughout the evening.

OPEN BAR

Our package includes an open beer and wine bar, including soft drinks and champagne, or you can upgrade to a full open liquor bar to accommodate all preferences! With either option, the bar will remain open throughout the five (5) hour reception.

COCKTAIL HOUR

As your guests gather during cocktail hour, they may help themselves to either our New England Farm Stand Display, set with a variety of assorted fine cheeses, cured meats, marinated vegetables, savory compotes and tapenades, *or* you may select a variety of six (6) hors d'oeuvres for our staff to butler pass throughout the hour. *Can't Decide? Include Both!*

CHAMPAGNE TOAST

When the time comes for your friends and family to raise their glasses and toast the newly married couple, Riverhouse Catering will provide each guest with a glass of bubbly. Premium options are available upon request.



MENU SELECTIONS

Our Executive Chef has selected menu items to please all palates, made from the most fresh and locally sourced ingredients. Children ages 3-12 will be served classic favorites – a fresh fruit cup, chicken fingers, macaroni and cheese and a chocolate chip cookie!

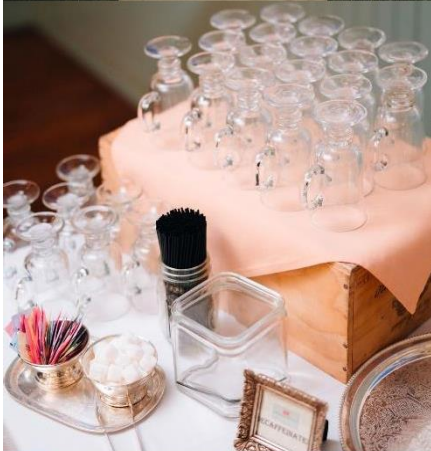
WEDDING CAKE

Choose a wedding cake, cutting cake with cupcakes, or assorted mini sweets for your dessert. You can work directly with **Creative Cakes by Donna** or **Kim's Cottage Confections** to select flavors and a design that fits your style and taste.



COFFEE & TEA DISPLAY

Locally Roasted Coffee and Herbal Teas are provided alongside your dessert display.



TABLETOP

We include a variety of color options for table linens and napkins, along with white china, crystal glassware and silver flatware for each guest table. We can also include complimentary table numbers if you wish!

TASTING

Riverhouse Catering understands how important food and flavors are to you and yours. A private tasting can be arranged for the couple prior to signing the contract for \$50 per person, with full credit issued toward your wedding package after signing. Please contact us to inquire about our availability!



EQUIPMENT RENTALS & CULINARY FACILITIES

Your Wedding Sales Manager will work with you to ensure that everything needed to execute your wedding is in place. Riverhouse Catering will work with you to coordinate with rental equipment companies to secure any additional rentals on your behalf, including a culinary tent to ensure your food and beverage are prepared and served with the highest off-site food safety standards. RHC setup of rental items will incur an additional \$850++ fee; additional labor fees may apply based on the desired setup.

Any weddings booked over 20 months out are potentially subject to no more than a 5% increase.

A non-refundable check payment of \$2,000.00 is due at the signing of the contract. 25% of the final bill is due six (6) months prior to the function and 25% is due three (3) months prior to the function. The remaining balance is due in full one (1) week prior to the function. A cashier's check or money order is required for final payment.

The guarantee of guest counts and meal choices are due one (1) week prior to the function. The count given one (1) week prior to the function is the number that will be charged, if over the minimum guarantee.

RIVERHOUSE CATERING
WEDDING MENU

COCKTAIL HOUR

NEW ENGLAND FARMSTAND

Chef's Selection of Local and Imported Cheeses & Cured Meats
Dried Fruits, Marinated Vegetables & Mixed Olives
Grilled Breads, Assorted Crackers, Flatbreads, Rice Crisps (GF)
Seasonal Variety of Three (3) Tapenades, Dips & Hummus

- OR -

BUTLER PASSED HORS D 'OEUVRES

(Please Select Six)

GF = gluten free | DF = dairy free | V = vegetarian | VG = vegan

POULTRY

Chicken Taco, Salsa Verde, Cilantro Slaw | GF

Buffalo Chicken Empanada, Bleu Cheese Crema

Duck Confit, Pickled Cherries, Olive Oil Toast Point
|DF

Cranberry Walnut Chicken Salad, Phyllo Cup | DF

Chicken & Waffles, Hot Honey Maple Butter

BEEF & PORK

BLT Slider, Bacon, Lettuce, Tomato, Basil Aioli, Brioche

Sliced Beef Tenderloin, Pickled Red Onion, Horseradish
Cream

Korean Beef Dumpling, Cilantro Pesto | DF

Char Su Pork Belly in a Bao Bun | DF

Bacon Tomato Jam Toast Point | Triple Cream Brie,
Cinnamon Raisin Toast

SEAFOOD

Tuna Poke, Edible Spoon | GF, DF

Sofrito Shrimp Tostone, Avocado Puree, Roasted Corn
Salsa | GF

Thai Marinated Mussels (Room Temperature) | GF,
DF

Lobster Mac & Cheese | GF

Mini Jumbo Lump Crab Cake, Meyer Lemon Aioli |
GF, DF

VEGETARIAN & VEGAN

Olive Tomato Bruschetta, Balsamic Crostini | V

Truffle Goat Cheese, Tomato Relish, Hot Agave
Drizzle, Endive Leaf | VG, GF

Vegan "Sausage" Stuffed Cremini Mushroom | V

Chipotle Portabella Taco | V, GF

Tomato OR Tomatillo Gazpacho Shooter | V, GF

Can't Decide?
Your Guests Can Enjoy Both for an Additional \$8 per person.

RIVERHOUSE CATERING
WEDDING MENU

THE MAIN EVENT

Pre-Set Artisan Rolls & Sweet Cream Butter

Buffet Style Dinner

Choose Your Salad and Entrée Options Below
Chef's Selection of Seasonal Starch and Vegetable

- OR -

Plated or Stations Service

\$8 per Guest Additional
Choose Your Salad and Entrée Options Below
Chef's Selection of Seasonal Starch and Vegetable

SALAD

(Please Select One)

Panzanella

Thinly Sliced Cucumber Wrapped Baby Greens, Baby Heirloom Tomatoes, Cauliflower Parmesan
Crisp, Sherry Mustard Seed Vinaigrette
| GF, VG |

Traditional Caesar

Romaine Lettuce, Shredded Parmesan, Garlic Crostini, House Caesar Dressing
| VG |

Beet Salad

Roasted Red & Golden Beets, Goat Cheese Crumble, Field Greens, Champagne Vinaigrette
| GF, VG |

Tomato Mozzarella Stack

Tomatoes, Fresh Mozzarella, Basil Crystals, Balsamic Reduction, Olive Oil Toast Point
| VG |

Iceberg Wedge

Local Baby Iceberg Wedge, Julienne Carrots, Tomatoes, Bacon Crumbles, Bleu Cheese Ranch
| GF |

**RIVERHOUSE CATERING
WEDDING MENU**

ENTREES

(Please Select Two)

GF = gluten free | DF = dairy free | VG = vegetarian | V = vegan

Burgundy Braised Beef Short Rib | GF, DF
Filet of Beef with Mushroom Cream OR Red Wine Demi | GF
Duet of Petite Filet with Brandy Cream Sauce & Shrimp Skewer | GF
Bacon Wrapped Seared Scallops with Bourbon Gastrique | GF, DF
Chardonnay Poached Salmon Filet, Lemon Dill Crema | GF
Herbed Studded Statler Chicken with Poblano Lime Chimichurri | GF, DF
Duxelle Stuffed Statler Chicken Breast with Red Wine Sauce | GF, DF

VEGETARIAN & VEGAN ENTREES

(Please Select One)

Roast Vegetable Gratin | V, GF
Yukon Potato, Carrot, Yellow Beet, Butternut Squash, Parsnip, Coconut Cream, Hazelnut Romesco, Micro Arugula

Grilled Vegetable Polenta | V, GF
Roasted Bell Peppers, Zucchini, Summer Squash, Red Onion, Tomato Jam, Balsamic Drizzle

Roasted & Stuffed Plantain | VG, GF
Whole Caramelized Sweet Plantain, Filled with Yellow Rice, Mildly Spiced Black Bean Sauce, Avocado Crema, Shredded Cheese

Penne “Bolognese” | V
Lentil Penne, Vegan Bolognese, Pan Fried Julienne Zucchini, Yellow Squash & Peppers, Kale

Can't Decide?

Your Guests Can Enjoy A Third Protein Entrée Selection for an Additional \$8 per guest.

Dietary and Special Meal Requirements Available Upon Request

DESSERT

Wedding Cake Flavor(s) and Design by Creative Cakes by Donna OR Kim's Cottage Confections

- OR -

Assorted Mini Desserts by Riverhouse Catering

COFFEE & TEA

Locally Roasted Regular & Decaffeinated Coffee | Assorted Herbal Teas

**RIVERHOUSE CATERING
WEDDING BAR MENU**

LIMITED BEER & WINE OPEN BAR

BOTTLED BEER

Coors Light, Sam Adams Boston Lager, Stella Artois, Two Roads Lil' Heaven IPA

HOUSE WINE

Silver Gate Wine Selections | One (1) Red & One (1) White Included
Cabernet Sauvignon or Merlot | Pinot Grigio or Chardonnay

SODA, JUICES & MIXERS | Cola, Diet Cola, Lemon Lime, Ginger Ale, Tonic, Club Soda, Orange Juice, Cranberry Juice, Lemons, Limes, Oranges, Maraschino Cherries

- OR -

FULL LIQUOR OPEN BAR

\$12 per Guest Additional

Includes Bottled Beer & House Wine Options Above

VODKA

Ketel One, Tito's Vodka, Assorted Smirnoff Flavored Vodkas

WHISKEY, BOURBON, SCOTCH

Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Canadian Club, Jim Beam Bourbon, Knob Creek Bourbon, Dewars White Label

TEQUILA, GIN

Jose Cuervo Silver, Brockman's Gin, Tanqueray

RUM

Bacardi Silver, Captain Morgan Spiced Rum, Malibu Coconut Rum

SODA, JUICES & MIXERS | Cola, Diet Cola, Lemon Lime, Ginger Ale, Tonic, Club Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Peachtree, Triple Sec, Bloody Mary Mix, Sour Mix, Vermouth (Dry & Sweet), Lime Juice, Lemon Juice, Grenadine, Bitters, Lemons, Limes, Oranges, Maraschino Cherries, Olives

MENU ENHANCEMENT OPTIONS

BEVERAGE

SEASONAL FRUIT GARNISH FOR CHAMPAGNE

\$1 per guest additional

ZONIN PROSECCO UPGRADE

\$3 per guest additional

PRE-CEREMONY CHAMPAGNE

\$4 per guest additional

TABLESIDE WINE SERVICE

\$4 per guest additional

TWO SIGNATURE COCKTAILS

(Ingredients must be from bar selections, additional charges may apply for specialty ingredients)

\$6 per guest additional

CORDIALS BAR PACKAGE

Frangelico | Kahlua | Chambord | Bailey's Irish Cream | Sambuca | Chocolate Cups

\$9 per guest additional

CAPPUCINO & ESPRESSO

\$6 per guest additional | \$12 per guest additional with cordials

(Subject to Availability)

COCKTAIL HOUR \ LATE NIGHT

PRETZEL BITES

Traditional Salted | Everything | Parmesan Basil
Honey Mustard | Spicy Mustard | Nacho Cheese | Ranch Dip
\$5 per guest additional

TATER TOTS

Crispy Sweet Potato | Regular Potato Tots | GF
Warmed Cheese Sauce | Ketchup | Sriracha | Thyme Maple Syrup
\$3 per guest additional

SHRIMP COCKTAIL | ADDED TO FARMSTAND

Lemon & Sea Salt Poached Shrimp | Sriracha | Lemon Slivers | Horseradish Cocktail Sauce
\$4 per guest additional

GRILLED CHEESE

Classic American on Country White | Apple, Brie & Fig on Sourdough | Prosciutto, Gruyere &
Arugula Pesto on Wheat
\$6 per guest additional

SLIDERS

Smoked Cheddar Beef | Buffalo Chicken | Black Bean Chipotle
\$9 per guest additional

PASTA

Selection of Two (2) Seasonal Pasta Options | Focaccia Bites | Parmesan Cheese | Red Pepper Flakes
\$8 per guest additional | *Gluten-Free Pasta +\$2 per guest additional*

SUSHI BOARDS

Salmon | Tuna | Crab | Vegetable | Wasabi | Pickled Ginger | Soy Sauce | Wakame
Market Price

CLASSIC RAW BAR

Clams & Oysters on the Half Shell | Gulf Shrimp
Lemon Wedges | Traditional Cocktail Sauce | Hot Sauce
Market Price

DESSERT

CUSTOM CANDY DISPLAY

Select Five (5) Types of Candy

\$8 per guest additional

MILK & COOKIES

Chocolate Chip Cookies | Sugar Cookies | Regular & Chocolate Milk Shooters

\$6 per guest additional

HOUSEMADE DONUT HOLES

Plain | Cinnamon & Sugar Dusted | Glazed

\$6 per guest additional

ASSORTED MINI DESSERTS

Cookies | Truffles | Dessert Bars | Seasonal Mousse Cups | Cheesecake Pops | Cannoli | Macarons

\$9 per guest additional

BEGIAN WAFFLE BAR

Buttermilk Waffles | Whipped Cream | Strawberries | Sliced Bananas | Maple Syrup | Nutella

\$8 per guest additional + \$50 Chef Fee (per chef required)

BEN & JERRY'S ICE CREAM CART

Your Choice of (4) Ben & Jerry's Ice Cream or Sorbet Flavors | Cones & Bowls | (2) Dry Toppings

\$12 per guest additional | *Subject to Availability, 40 Guest Minimum*

RECEPTION EXTENSION

\$850 for One Hour

Extend the Reception an Additional Hour to Keep the Dancing and Merriment Alive!

Food & Beverage Not Included.

Inquire with our Catering Manager!

