



## THE DAY THAT LASTS A LIFETIME

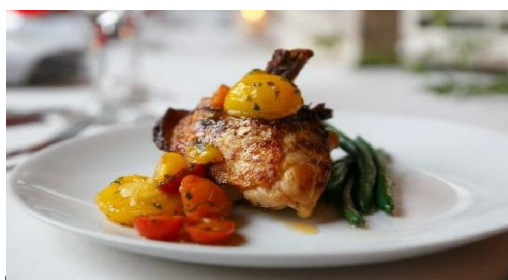
**Dramatic | Bold | Passionate**

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](http://riverhousecatering.com)

# RIVERHOUSE CATERING WEDDING PACKAGE

Starting at \$109 per Adult

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

\$15 per Child (Kids Meal) | Ages 2 – 10

\$89 per Child (Adult Meal) | Ages 11-15

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 2-10 will be served classic favorites – a fresh fruit cup, chicken fingers, macaroni and cheese and a chocolate chip cookie!

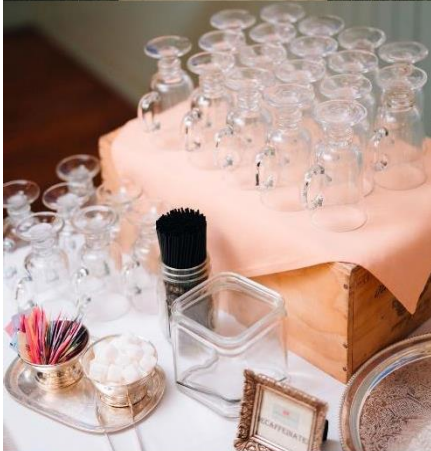
### **WEDDING CAKE**

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.

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

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## COCKTAIL HOUR

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### NEW ENGLAND FARMSTAND

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

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- OR -

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### BUTLER PASSED HORS D 'OEUVRES

(Please Select Six)

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

#### POULTRY

Chicken Liver Mousse, Duck Fat Brioche, Espelette  
Buffalo Chicken Meatballs, Blue Cheese Crema | GF  
Duck Confit, Lingonberry, Lavendar Honey, Crostini | DF  
Chicken Tikka Masala Minis, Naan Chip, Garam Masala  
Chicken Teriyaki Skewer, Charred Scallion | GF, DF

#### BEEF & PORK

Bacon Lollipop, Cider Reduction, Puffed Rice | GF, DF  
Birria Cigars, Cotija Cheese, Cilantro Demi  
Short Rib, Potato Latke, Truffle Crème Fraiche | GF  
Confit Pork Belly, Chicharron, Pickled Mustard Seed | GF, DF  
Beef Bulgogi Meatballs, Sesame, Scallion, Sriracha Cream | GF

#### SEAFOOD

Tuna Tartar Wonton, Red Miso, Chili Threads, Scallion | DF  
Lobster, Soft Pretzel, Tarragon Cognac Butter  
Escargot, Pernod Garlic Butter, Puff Pastry  
Grilled Octopus, Smoked Paprika Aioli, Fried Oregano, Yucca Chip | GF  
Crab Toast, Artichoke, Gruyere, Old Bay, Fine Herbs.

#### VEGETARIAN & VEGAN

Kimchi Bruschetta / Ricotta / Tomato/ Scallion | VG  
Guava & Crème de Brie / Filo / Pomegranate Molasses  
Avocado Toast, Heirloom Tomato, Everything Spice, EVOO | V  
Vegan "Sausage" Stuffed Cremini Mushroom | V, GF  
Strawberry Champagne Gazpacho Shooter, Basil Crystals, Mint, Balsamic | V, GF

Can't Decide?  
Your Guests Can Enjoy Both for an Additional \$9 per person.

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## THE DINNER MENU

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Pre-Set Artisan Rolls & Sweet Cream Butter

### Buffet Service

Choose Your Salad Below and Entrees and Sides on Page 7-8  
Chef's Selection of Seasonal Starch and Vegetable

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- OR -

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### Plated Service

\$9 per Guest Additional  
Choose Your Salad and Entrée Options Below

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### SALAD

(Please Select One)

#### Autumn Kale

Baby Kale, Cranberry, Gorgonzola, Candied Walnut, Apple Cider Vinaigrette  
| GF, VG |

#### Traditional Caesar

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

#### French Bistro

Baby Greens, Pickled Shallot, Heirloom Tomatoes, Mustard Vinaigrette  
| GF, V |

#### Curried Carrot

Shredded Carrots, Fire Roasted Apple, Cranberry, Parsley, Curry Maple Vinaigrette  
| GF, V |

#### Beet & Goat Cheese

Baby Greens, Roasted Red & Pickled Golden Beets, Goat Cheese, Champagne Vinaigrette  
| GF, VG |

**RIVERHOUSE CATERING  
WEDDING MENU**

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**PLATED ENTREES**

(Please Select Two)

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

Roasted Statler Chicken Breast, Leek and Herb Jus | GF, DF

Seared Salmon, Mustard Dill Beurre Blanc | GF

Pork Osso Bucco, Sauce Robert | GF, DF

Irish Cheddar Crusted Cod, Lemon Caper Butter | GF

Cabernet Braised Short Rib, Porcini Mushroom Demi-Glace | GF, DF

Filet of Beef, Sauce Au Poivre | GF

Filet of Beef Oscar, Jumbo Lump Crab Meat, Hollandaise | GF (add \$6pp)

Pan Seared George's Bank Scallops, Apple Bourbon Gastrique | GF, DF (add \$4pp)

**PLATED VEGETARIAN & VEGAN ENTREES**

(Please Select One)

Zucchini & Summer Squash "Pappardelle" | VG, GF  
Blistered Tomato, Lemon, Thyme, Garlic, Parmesan

Penne "Bolognese" | V

Lentil Penne, Vegan Bolognese, Pan Fried Julienne Zucchini, Yellow Squash & Peppers, Kale

Wild Mushroom Ragout | VG, GF

Thyme Cognac Crème Fraiche, Gruyere Polenta Cake, Confit Tomatoes, Fine Herbs

Butternut Squash Ravioli | VG

Sage Brown Butter, Wilted Greens, Pink Peppercorn, Pecorino

**SERVED WITH CHEF'S SELECTION  
OF STARCH AND VEGETABLE**

**Can't Decide?**

**Your Guests Can Enjoy A Third Protein Entrée Selection for an Additional \$9 per guest.**

*Dietary and Special Meal Requirements Available Upon Request*

**RIVERHOUSE CATERING  
WEDDING BUFFET MENU**

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**BUFFET ENTREES**

(Please Select Two)

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

Roasted Statler Chicken Breast, Herb & Leek Jus | GF, DF

Chicken Parmesan, Herbed Ricotta, House Marinara

Pan Seared Salmon, Dill Mustard Beurre Blanc | GF

Irish Cheddar Crusted Cod, Lemon Caper Butter | GF

Baked Mahi Mahi, Tropical Fruit Salsa | GF, DF

Pork Osso Bucco, Sauce Robert | GF, DF

Cabernet Braised Short Rib, Porcini Demi-Glace | GF, DF

Filet of Beef, Sauce Au Poivre | GF

**BUFFET VEGETARIAN & VEGAN ENTREES**

(Please Select One)

Eggplant Parmesan, House Marinara, Herbed Ricotta  
| VG |

Farmer's Market Grain Bowl, Tricolor Quinoa, Edamame, Crispy Chickpeas, Dried Apricot, Miso  
Vinaigrette  
| V |

Penne "Bolognese," Lentil Penne, Vegan Bolognese, Pan Fried Julienne Zucchini, Yellow Squash &  
Peppers, Seared Kale  
| V, GF |

Lasagna / Spinach / Caramelized Onion / Confit Tomato / Ricotta / Mascarpone  
| VG |

**Can't Decide?**

**Your Guests Can Enjoy A Third Protein Entrée Selection for an Additional \$9 per guest.**

**RIVERHOUSE CATERING  
WEDDING BUFFET MENU**

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**BUFFET SIDES**

**BUFFET VEGETABLES**

Broccolini, Garlic, Crushed Red Pepper  
| V, GF |

Charred Broccoli, Red Miso, Sesame Seeds  
| V |

Summer Vegetable Medley, Zucchini, Squash, Blistered  
Local Tomato, Red Onion  
| V, GF |

Brussel Sprouts, Hot Honey, Pickled Onion | V, GF |

Honey Garlic Braised Carrots  
| V, GF |

Mexican Street Corn off the Cob, Shallot, Bell Peppers,  
Cilantro, Cotija Cheese  
| VG, GF |

Herb Roasted Root Vegetables  
| V, GF |

Roasted Asparagus, Flaky Salt  
| V, GF |

**BUFFET STARCHES**

Herb Roasted Fingerling Potatoes  
| V, GF |

Wild Rice, Coconut Milk, Citrus  
| V, GF |

Sharp Cheddar Potatoes au Gratin  
| VG, GF |

Roasted Garlic Smashed Potatoes  
| VG, GF |

Tri Color Quinoa, Baby Greens, Cherry Tomato  
| V, GF |

Warm Truffle Chive Potato Salad, Shallots,  
EVOO  
| V, GF |

Mediterranean Orzo Salad, Cucumber, Red  
Onion, Olive, Bell Pepper  
| V |

Herbed Cauliflower Rice  
| V, GF |

**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**

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**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

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**- OR -**

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**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, Lime Juice, Lemon Juice, Grenadine, Bitters, Lemons, Limes, Oranges, Maraschino Cherries, Olives

## MENU ENHANCEMENT OPTIONS

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### BEVERAGE

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#### 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

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### 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

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### 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

### CARNIVAL DESSERT BAR

Fried Oreos | Churros | Monkey Tails | Cream Puffs | Eclairs  
\$12 per guest additional

### 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!

