



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

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

You can work directly with our bakery company, Creative Cakes by Donna to design a wedding cake or cupcakes 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 \$60 per person, with a \$120 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

COCKTAIL HOUR

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

- OR -

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.

THE DINNER MENU

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

- OR -

Plated Service

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

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**

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**

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.

Dietary and Special Meal Requirements Available Upon Request

**RIVERHOUSE CATERING
WEDDING BUFFET MENU**

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 -

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, Assorted White Claw Hard Seltzers, 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, Lime Juice, Lemon Juice, Grenadine, Bitters, Lemons, Limes, Oranges, Maraschino Cherries, Olives

MENU ENHANCEMENT OPTIONS

BEVERAGE

SEASONAL FRUIT GARNISH FOR CHAMPANGE

\$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

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!

