THE DAY THAT LASTS A LIFETIME

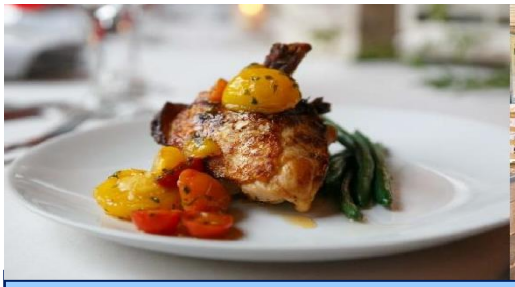
Dramatic | Bold | Passionate

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.



RIVERHOUSE CATERING WEDDING PACKAGE

Starting at $120 per Adult

(75) Adult Minimum Requirement | Based on a Five (5) Hour Reception
$15 per Child (Kids Meal) | Ages 2 – 10
$100 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.

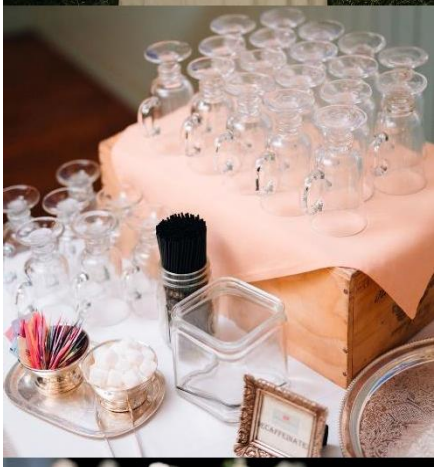
CEREMONY & TRADITIONS COODINATION
Riverhouse Catering will work with you to arrange your ceremony processional and recessional, as well as your order of introductions. On your wedding day, your Wedding Attendant will ensure that your wedding party is coordinated and lined up as you've envisioned! On-site 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 sparkling wine, or you can upgrade to a full open liquor bar to accommodate all preferences! With either option, the bar will remain open throughout your reception.

COCKTAIL HOUR
As your guests gather during cocktail hour, they will enjoy a variety of six (6) hors d'oeuvres for our staff to butler pass as they mix and mingle. Looking to elevate your experience? Consider enhancing your cocktail hour with one of our curated display upgrades, such as: The New England Farmstand, Seafood Raw Bar or more!

SPARKLING WINE 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 SELELCTIONS
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 baker, **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.

COCKTAIL HOUR

BUTLER PASSED HORS D 'OEUVRES

(Please Select Six)

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

POULTRY

Buffalo Chicken Meatball, Blue Cheese Crema
|GF

Smoked Duck Breast Crostini, Sweet Potato, Sour Cherry |DF

Chicken Teriyaki Skewer, Charred Scallion
|GF, DF

Chicken Tikka Masala Minis, Garam Masala, Naan Miso

Miso Chicken Salad Cucumber Cup, Ginger, Carrot, Celery
|GF, DF

BEEF & PORK

Bacon Lollipop, Cider Reduction, Puffed Rice
|GF, DF

Braised Short Rib, Potato Latke, Truffle Chive Crème Fraiche |GF

Beef Negimaki, Scallion, Sesame, Teriyaki
|GF, DF

Sausage Stuffed Mushroom, Spinach, Aged Provolone
|GF

Beef Bulgogi Meatball, Sriracha Cream, Crispy Rice
|GF, GF

SEAFOOD

Tuna Tartar Cone, Wasabi Sauce, Furikake
|DF

Lobster, Soft Pretzel, Tarragon Cognac Butter

Open Faced Crab Rangoon, Herb Cream Cheese, Wonton, Duck Sauce

Oysters Rockefeller, Spinach, Pernod, Gruyere
|GF (+2pp)

Clams Casino, Bacon, Bell Pepper, Parsley
|GF (+1pp)

VEGETARIAN & VEGAN

Beet Deviled Egg, Horseradish, Dill
|VG, DF, GF

Samosa, Chickpea, Potato, Tamarind Sauce
|V

Caprese Skewer, Heirloom Tomato, Basil
|VG, GF

Boursin Stuffed Cremini Mushroom, Balsamic
|VG, GF

Truffle Pretzel Bite, Bechamel, Herb Crumb

Strawberry Bruschetta, Mint, Lime, Balsamic
|V

COCKTAIL HOUR \ LATE NIGHT

NEW ENGLAND FARMSTAND

Chef's Selection of Domestic Cheeses, Fresh Fruit, Vegetable Crudité, House Marinated Mushrooms, Artichokes, Roasted Red Peppers, Cornichons, Olives, 3 Seasonal Dips, Crostini, Focaccia Bread Assorted Crackers, Gluten Free Rice Crisps

$14.00 Per Person

Add Cured Meats - $4.00 Per Person

STREET TACO STATION

(Choose Two Proteins)

Adobo Chicken | Mojo Pork | Barbacoa Beef | Blackened Shrimp

Served with Warm Flour & Corn Tortillas, Spanish Rice, Roasted Corn and Black Beans, Fajita Style Peppers and Onions, Cheddar Jack Cheese, Pickled Red Onion, Sour Cream, Pico De Gallo, Salsa & Jalapeños

$18.00 Per Person

BRUSCHETTA BAR

Basil Scented Tomatoes, Spinach & Artichoke Dip, Roasted Red Pepper, Mixed Olive Tapenade, Marinated Chickpea, Whipped Herbed Ricotta, House made Garlic Hummus, Truffle Goat Cheese, Gigantes Bean Medley, Cilantro and Cumin Avocado Spread Served with Crostini & Pita Chips

$9.00 Per Person

PLATED SOUP COURSE

Selection Of One | Inquire for Seasonal Menu

$4 per guest additional

PASTA STOP

(Choose 2)

Classic Penne Marinara (DF)

Farfalle, Spinach, Blistered Tomato, Pesto Cream (VG)

Cavatappi, Artichoke, Roasted Red Pepper, Lemon Butter Sauce (VG)

Roasted Zucchini Cacio y Pepe, Shredded Carrot, Black Pepper (GF)

Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

$11 Per Person

Add Seared Chicken and Crumbled Sausage - $4.00 Per Person

MEDITERRANIAN MEZZE

Stuffed Grape Leaves, Hummus, Chrain, Baba Ghanoush, Labneh, Whipped Feta, Fresh and Pickled Vegetables, Warm Pita, Assorted Crackers, and Crostini

$12.00 Per Person

SEAFOOD RAW BAR

Local Littleneck Clams and Oysters on the Half Shell Lemon Poached Gulf Shrimp Served with Mignonette, Cocktail Sauce, Horseradish and Tabasco

Add on Crab Claws - Market Price

$20.00 Per Person

SHRIMP COCKTAIL

Lemon and Old Bay Poached 13/15 Shrimp Served on a Bed of Seaweed, Lemon Wedges and Spicy Cocktail Sauce

$10.00 Per Person / Also Available A La Carte

Upgrade to 8-12 Shrimp - $1.50 Per Person

FLATBREADS STATION

(limited to venues with on-site ovens) (Choose Three)

Bianca- Whipped Ricotta, Olive Oil, Roasted Garlic, Broccoli, Fresh Mozzarella (VG)

Prosciutto, Fig & Arugula- Thin Sliced Prosciutto, Baby Arugula, Fig Jam, Balsamic Glaze

Wild Mushroom, Spinach, Boursin Cheese, Truffle Oil (VG)

BBQ Chicken, Pickled Onions, Jalapeno, Smoked Cheddar Cheese

The Greek – Whipped Feta, Olives, Roasted Red Peppers, Marinated Chickpeas (VG)

Caprese - Mozzarella, Heirloom Tomato, Basil Pesto & Balsamic Drizzle (VG)

Fried Chicken, Applewood Smoked Bacon, Buttermilk Ranch & Cheddar Jack Cheese

Duck Confit, Sour Cherry, Roasted Sweet Potato & Micro Arugula

$12.00 Per Person

ASIAN STIR FRY STATION

Choice of Lo Mein Noodles or Pineapple Fried Rice

Chicken Lemongrass Dumpling, Vegetable Spring Roll & Chicken and Vegetable Stir Fry

Served with Soy, Sweet Chili, Sweet and Sour Sauce, Chinese Hot Mustard and Fortune Cookies

$17.00 Per Person

Ask About Additional Premium Dumpling Options

Chef Attended +$175.00 (Must be Chef attended at venues without kitchens)

POLISH PRIDE STATION

Grilled Kielbasa, Cheddar Pierogies with Butter and Onions, Lemon Bacon Braised Cabbage

Mizeria (Cucumber Dill Salad)

Served with Split Grinder Rolls, Spicy Mustard, and Sour Cream

$15.00 Per Person

Late Night Pretzel Bites

Traditional Salted | Garlic Parmesan | Cinnamon Sugar

$5 per guest additional

THE DINNER MENU

Pre-Set Artisan Rolls & Sweet Cream Butter

Buffet Service

Choose Your Salad Below and Entrees and Sides on Page 9-10
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)

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

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

RHC Garden Salad
Spring Mix, Cucumber, Tomato, Carrot, Watermelon Radish, Balsamic Vinaigrette
| GF, V |

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

Summer Arugula (Available June – September)
Baby Arugula, Strawberries, Toasted Walnuts, Shaved Red Onion, Raspberry Lemon Poppy Seed Vinaigrette
| GF, V |

PLATED ENTREES

(Please Select Two)

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

Roasted Statler Chicken Breast, Madeira Jus | GF, DF

Garlic Parmesan Chicken with Rosted Pepper & Artichoke Cream | GF

Blackened Salmon, Roasted Red Pepper Coulis | GF, DF

Pork Osso Bucco, Bacon Mushroom Gravy | GF, DF

Irish Cheddar Crusted Cod, Lemon Caper Butter | GF

Pan Seared Salmon, Blood Orange Beurre Blanc | GF

Cabernet Braised Short Rib, Black Garlic Jus | GF, DF

Lemon Panko Dusted Cod, Tartar Beurre Blanc | GF

Filet of Beef, Sauce Au Poivre | GF

Filet of Beef Oscar, Jumbo Lump Crab Meat, Hollandaise | GF (add $5pp)

Pan Seared George's Bank Scallops, Apple Bourbon Gastrique | GF, DF (add $6pp)

PLATED VEGETARIAN & VEGAN ENTREES

(Please Select One)

Paneer Tikka Masala | VG, GF
House Made Paneer, Spiced Tomato Sauce, Basmati Rice, Micro Cilantro

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

Stuffed Portobella Mushroom | VG, GF
Artichoke, Roasted Peppers, Spinach, Herbed Quinoa, Parmesan Cream
**vegan option available without parmesan cream*

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

BUFFET ENTREES

(Please Select Two)

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

Roasted Statler Chicken Breast, Madeira Jus | GF, DF

Garlic Parmesan Chicken with Rosted Pepper & Artichoke Cream | GF

Chicken Parmesan, Herbed Ricotta, House Marinara

Rosemary Crusted Pork Tenderloin, Roasted Apple Demi | GF

Blackened Salmon, Roasted Red Pepper Coulis| GF, DF

Pork Osso Bucco, Bacon Mushroom Gravy | GF, DF

Irish Cheddar Crusted Cod, Lemon Caper Butter | GF

Pan Seared Salmon, Blood Orange Beurre Blanc | GF

Cabernet Braised Short Rib, Black Garlic Jus | GF, DF

Beef Bulgogi, Sesame Seeds, Charred Scallion | GF, DF

Ginger Soy Glazed Chicken Breast, Crispy Chili Oil | GF

Lemon Panko Dusted Cod, Tartar Beurre Blanc | GF

BUFFET VEGETARIAN & VEGAN ENTREES

(Please Select One)

Eggplant Parmesan, House Marinara, Herbed Ricotta | VG

Roasted Vegetable Biryani, Basmati Rice, Chickpeas, Cauliflower, Cilantro | V

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

Lasagna / Spinach / Caramelized Onion / House Marinara / 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

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 |

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

LIMITED BEER & WINE OPEN BAR

BEER
Michelob Ultra, Assorted Truly Hard Seltzers, Stella Artois, Founders All Day IPA
**Selections May Differ Upon Availability*

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 Beer & House Wine Options Above

VODKA
Ketel One, Tito's

WHISKEY, BOURBON, SCOTCH
Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Maker's Mark Bourbon

TEQUILA, GIN
Jose Cuervo Silver Especial, Brockman's Gin, Tanqueray

RUM
Bacardi Silver, Captain Morgan Spiced Rum, Malibu Coconut Rum

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

MENU ENHANCEMENT

BEVERAGE

SEASONAL FRUIT GARNISH FOR SPARKLING WINE
$1.00 Per Guest Additional

ZONIN PROSECCO UPGRADE
$3 per guest additional

PRE-CEREMONY SPARKLING WINE
$4 per guest additional

TABLESIDE WINE SERVICE
$4 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)

DESSERT

MINI PANCAKE & WAFFLE STATION

Mini Belgian Waffle, Mini Dutch Pancake, Caramel, Warm Maple Syrup, Nutella, Macerated Berry, Mini Marshmallow, M&M's, Health Bar, Chocolate Sauce, Whipped Cream, Bananas, Candied Walnuts

$7.00 Per Person

MILK & COOKIES BAR

House Baked Cookies Including Some of the Following: Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin and Fudge Brownies Whole Milk, Belgian Chocolate Milk and Strawberry Milk

$6.00 Per Person

HOUSEMADE DONUT HOLES

Plain | Cinnamon & Sugar Dusted | Glazed

$6 per guest additional

ASSORTED MINI DESSERTS

Chocolate Covered Strawberries | Macarons | Mini Cheesecakes | Assorted Cannoli | Chocolate Coconut Haystacks | Petit Fours

$12 per guest additional | $9 per guest if paired with wedding cake

CHOCOLATE FONDUE STATION

Melted Dark, Milk, and White Chocolate, Rice Krispy Treats, Strawberries, Pineapple, Marshmallow, Graham Crackers, Potato Chips, and Pretzel Rods

$10.00 Per Person

BEN & JERRY'S ICE CREAM CART

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

$15per 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!