

BOX LUNCHES

All served with canned soft drink or bottled water

Option 1

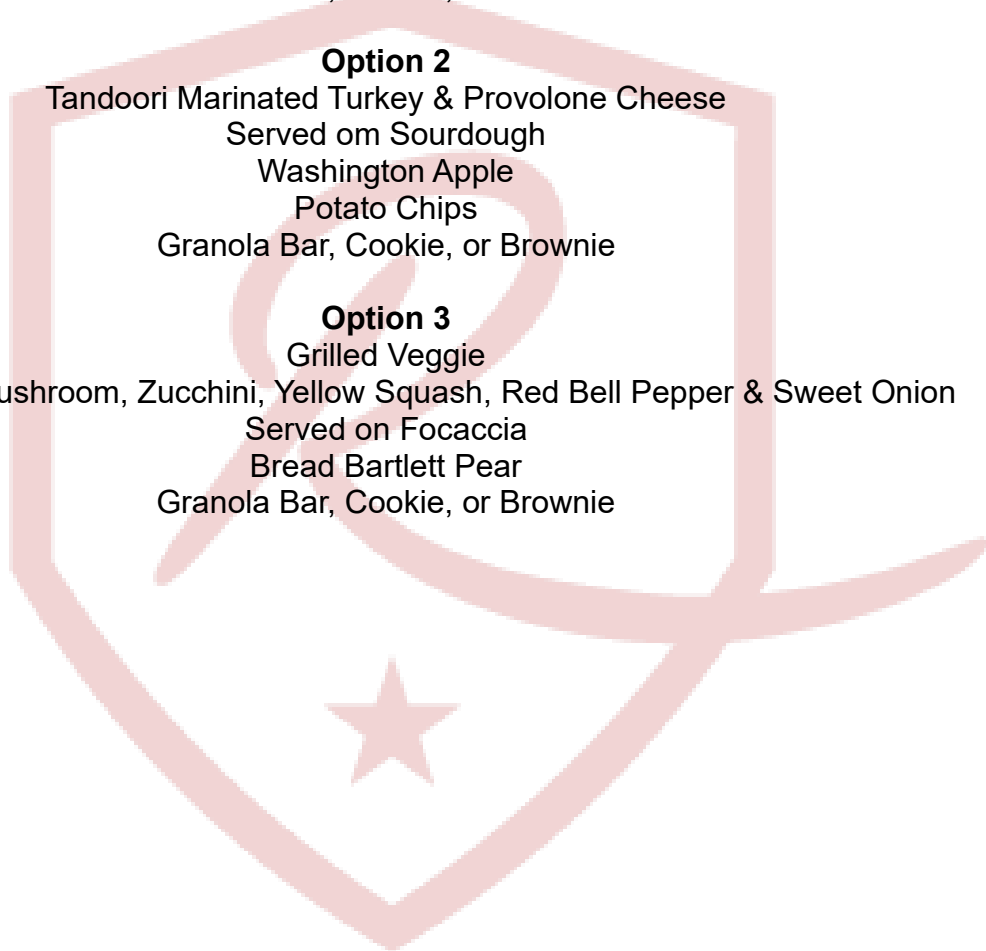
Roast Beef with Boursin Cheese Spread
Served on Baguette
Washington Apple
Potato Chips
Granola Bar, Cookie, or Brownie

Option 2

Tandoori Marinated Turkey & Provolone Cheese
Served on Sourdough
Washington Apple
Potato Chips
Granola Bar, Cookie, or Brownie

Option 3

Grilled Veggie
Portobello Mushroom, Zucchini, Yellow Squash, Red Bell Pepper & Sweet Onion
Served on Focaccia
Bread Bartlett Pear
Granola Bar, Cookie, or Brownie



BREAKFAST SELECTIONS

Continental Breakfast

A selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Fresh Brewed Regular, and Decaffeinated Coffee, Breakfast Tacos, and Sliced Fresh Fruit

Breakfast Buffet

A selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, & Sliced Fruit
Baked Tomatoes and Zucchini, Scrambled eggs, French Toast with Syrup
Choice of Breakfast Potatoes: Hash Browns or Country Fried Potatoes
Choice of Meat: Bacon or Sausage
Assorted Chilled Juices
Fresh Brewed Regular and Decaffeinated Coffee

Fresh Bakery Items

By the Dozen

Assorted Breakfast Potatoes

Bagels with Cream Cheese

Hazelnut Coffee Cake Loaf

Croissant Sandwiches

Ham-n-Cheese or Scrambled Egg-n-Cheese Sandwich

Add on:

Omelet Station

Bacon, Ham, Mushroom, Tomato, Spinach, Sweet Peppers, Scallion, Cheddar & Jack Cheese, Fresh Cracked Eggs, Egg Whites
Egg beaters available
Attendant required.

PLATED LUNCH SELECTIONS

All entrees include choice of salad, vegetable, starch, dessert, and assorted breads

Plated Lunch Salads

Trio of fresh greens, Grape Tomatoes, Cucumbers, & Frozen Raspberry Vinaigrette
Classic Caesar Salad with Crisp Hearts of Romaine, shaved Grana Padano Cheese,
Garlic Croutons and garnished with Toasted Parmesan Truffle
Beefsteak Tomato Salad with 3 onion marmalade and fresh Mozzarella Cheese basil,
and Balsamic Dressing

Plated Lunch Appetizers

Jumbo Lump Crab and Avocado Cocktail
Cold Broiled Jumbo Shrimp with Cocktail Sauce
Lemon Beef Carpaccio with Anisienne Mustard and Radish Sprouts

Plated Lunch Entrees

Tandoori Marinated Chicken Breast
Topped with Smoked Tomatillo Salsa served with Yucca-Plantain Puree
Vegetarian Delight
Grilled Boursin cheese polenta, marinated mushrooms, shaved vegetables, and backed
asparagus, Balsamic drizzle
Braised Beef Short Ribs
Sweet mashed potatoes with Wild Mushroom Ragout
Cilantro Seared Salmon
Ginger coconut broth, Beluga lentils
Basil, Red Pepper and Mozzarella Stuffed Chicken
Risotto, Mustard Cream

Desserts

Tropical Fruit Tart Tiramisu
Peanut Butter-Banana Tart Key Lime Pie
Trio of Mini Desserts
Crème Brulee
Key Lime Pie

PLATED DINNER SELECTIONS

All entrees include choice of soup, salad, vegetable, starch, dessert, and assorted breads

Plated Dinner Soups

She Crab Soup
French Onion Soup topped with Croutons and Emmentaler Cheese
Lobster-Saffron Cream en Croute
Roasted Chicken Consomme
Mushroom Soup en Croute
Avocado Soup with Tuna Confit

Intermezzo

Lemon
Lime
Champagne
Mango
Apricot
Watermelon
Served on Ice Shell

Plated Dinner Salads

Spring Mix with Cilantro Vinaigrette Grapes, Blue Cheese
Yellow and Red Tomatoes, Roquefort Cheese, Kalamata Olive, Caramelized Red Onion
and Balsamic Vinaigrette
Wine Poached Pear and Sweet Herb Salad with Teardrop Tomatoes, Saga Bleu
Cheese, Candied Pecan, Red Onion and White Balsamic Grape Seed Vinaigrette
Wedge of Iceberg Lettuce with Tomatoes, Red Onion, Crack Black Pepper and Bleu
Cheese
Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Grana Padano and Garlic
Croutons and Toasted Parmesan Toile

Plated Dinner Entrees

Deconstructed Beef Wellington and Bearnaise Sauce
Chicken Wellington
Roasted Mediterranean Lamb Chops with Fig and Port Reduction
Peppered New York Strip with Twice Baked Potato
Pan Roasted Sea Bass with Chocolate Cream and Habanero Drizzle
Grilled Salmon with Red Wine Reduction
Red Snapper with Tropical Fruit Caviar

Plated Dinner Starches

Chef's choice to complement your Entrée Selection
Roasted Fingerling Potatoes with Sweet Peppers, Chives and Parsley
Roast Garlic Duchess Potatoes
Dauphinoise Potatoes
Basmati Rice Pilaf
Roasted Red Pepper Risotto & Basil with Mascarpone Cheese
Trio Mashed Potatoes
Curried Onion – Potato Ravioli

Plated Dinner Vegetables

Chef's Choice to complement your Entrée Selection
Braised Red Cabbage with Bacon
Grilled Vegetable Stack Shaved Parsnips and Celery Root
Sautéed Broccoli with Sliced Garlic and Lemon
Steamed Asparagus with Sun-Dried Tomato Relish tiny green beans with Red Pepper
and toasted almonds

Desserts

Tropical Fruit Tart
White Chocolate Mousse in Chocolate Tower
Tiramisu
Peanut Butter-Banana Tart
Trio of mini desserts
Crème Brulee
Key Lime Pie



RIVERHOUSE TRADITIONAL BUFFET

All buffets include soft drinks and tea

Riverhouse Buffet

One Green Salad
Two In House Entrees or Sandwiches
One Vegetable, One Starch
One dessert

Riverhouse Tex - Mex Buffet

Fajitas or Tacos: Beef, Chicken, or Shrimp (choice of 2)
Vegetarian: Mushroom or Black Bean
Rice, Charro or Black Beans, Cheese Enchiladas
Onions, Red Peppers, Green Peppers, Garlic Butter Sauce, Salsa
Churros

Buffet Additions

Queso and Chips
Guacamole and Chips

Traditional Buffet Choices

Green Salads

Baby Field Greens with Assorted Dressings and Toppings

Classic Caesar Salad

Crisp Romaine with Reggiano Parmigiano, Garlic Croutons and Classic Caesar Dressing

Chopped Salad

Chopped fresh aquaponic greens, smoked bacon, chopped pecan praline, avocado, heirloom tomatoes, chopped chicken breast, roasted corn, fig & champagne vinaigrette, crispy onions

Entrees

Pollo Con Jalisco

Organic chicken breasts, lightly dusted, sautéed in roasted garlic, chipotles, herbs, sauced with spicy Jalisco cream

Cedar Plank Salmon

"Superior graded", roasted garlic peppercorn rubs, Chef 's pomegranate glaze, pan-seared, roasted & smoked on cedar plank

Smoked Turkey Avocado

"Hippy" wheat caramelized bread, agave-butter, stacked with house herb roasted turkey breast, avocado, pepper jack cheese, house slaw, cranberry marmalade

Crispy Hotbird

Buttermilk marinated organic chicken tenders, buffalo spice tossed, mango-jicama slaw, roasted chilled tomatoes, aged cheddar

Classic Cheeseburger

Choice of cheese - American, Swiss, Aged Cheddar, greenhouse tomatoes, little gem lettuce, thin sliced onions, dill pickle

Side Items

Yukon Mashed Potatoes

Jicama Slaw

French Fries

Rice

Desserts

Skillet Cookies with Ice Cream

Decadent Chocolate Cake

Gluten Free Chocolate Cake

Mini Cheesecakes

Peach Cobbler

RIVERHOUSE GOURMENT BUFFET

All buffets include assorted breads and iced tea

Buffet 1

One soup, one Green Salad, one Composed Salad
One Seafood Specialty, one Beef, Fowl, or Pork
Two Sides
One Dessert

Buffet 2

One soup, one Green Salad, one Composed Salad
One Seafood Specialty, one Fresh Fish, one Beef, Fowl, or Pork
Three Sides
Two Desserts

Buffet 3

One soup, one Green Salad, one Composed Salad
One Seafood Specialty, one Fresh Fish, two Beef, Fowl, or Pork
Four Sides
Three Desserts

Buffet Choices

Soups

She Crab Soup
Chicken and Andouille Sausage Gumbo
Tortilla Soup
Mulligatawny Soup
Avocado Soup

Green Salads

Baby Field Greens with Assorted Dressings and Toppings

Spinach Salad with Bacon, Orange and Grapefruit, Toasted Almonds, Jicama, Mushroom and Honey Mustard Dressing

Classic Caesar Salad Station

Crisp Romaine with Reggiano Parmigiano, Garlic Croutons and Classic Caesar Dressing

Southwest Caesar Salad

Crisp Romaine, Avocado Grilled Corn, Black Beans, Pumpkin Seeds, Cotija Cheese, Crispy Tortillas and Spicy Caesar Dressing

Composed Salads

Tomato, Basil, and Fresh Mozzarella with Balsamic Vinaigrette
Grilled Chicken Hawaiian Sesame Crusted Chicken Salad Greens
Herbed Couscous with Roasted Vegetables and Extra Virgin Olive Oil
Grilled Vegetable Antipasto
Mediterranean Pasta Salad with Feta Cheese, Pine Nuts, Sun Dried Tomatoes and Olives

Seafood Specialties

Shrimp & Crab Stuffed Chile Relleno with Avocado Cream
Grilled Shrimp with Cilantro Lime Sauce & Avocado Pico de Gallo
Jumbo Lump Crab Cakes with Cajun Beurre Blanc

Fresh Fish

Red Snapper with Wild Mushroom and Crab Meuniere
Tortilla Crusted Redfish with Avocado Beurre Blanc Sea Bass with Chorizo Fondue
Blackened Catfish with Roasted Corn Relish
Cilantro Seared Mahi with Tropical Fruit Relish and Passion Fruit Caviar
Dill Seared Salmon with a Thai Curry Coconut sauce

Beef, Fowl, and Pork

Chicken stuffed with Sun-Dried Tomatoes, Mozzarellas, and Basil
Chicken stuffed with Roasted Red Pepper and Jalapeno Cheese
Oven Roasted Chicken with white wine, Lemon, Garlic, and Capers London broil with Mushroom Glaze
Roasted Pork Loin with Chipotle Glaze and Natural Jus Beef Tenderloin "Au Poivre" with Cognac Glaze
Roasted Prime Rib of Beef with Horseradish Cream and Au Jus

Vegetables and Starches

Yukon Gold Mashed Potatoes
Penne Pasta with Fontina Cheese and Mushroom Tomato Ragout
New Potatoes with Parsley and Chives
French Beans with Baby Carrots
Baked Asparagus with Roasted Red Pepper
Grilled Baby Vegetables
Balsamic and Maple Grilled Vegetables
Decorated Basmati Rice Pilaf
Dauphinoise Potatoes
Yucca and Plantain Puree
Lentil Ragout

Desserts

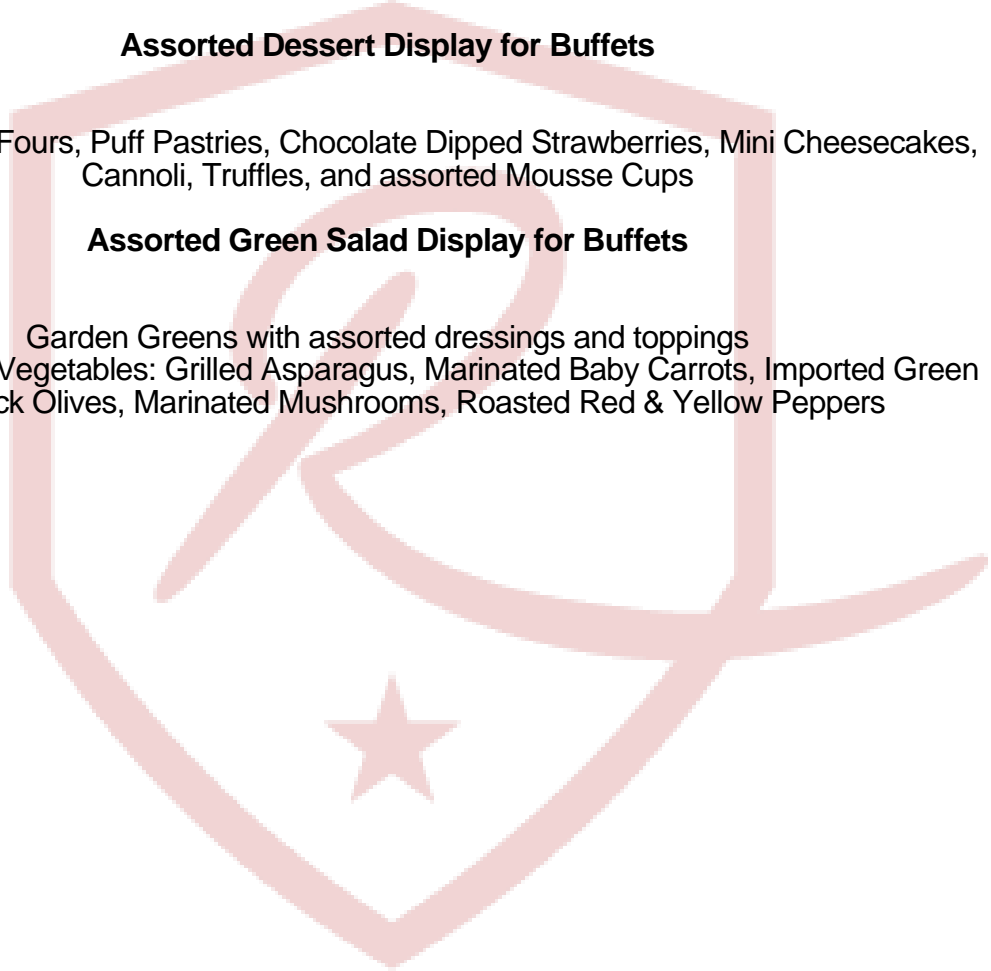
Tropical Fruit Tart
White Chocolate Mousse in Chocolate Tower
Assorted Fruit Mousse in Chocolate Cups:
Mango, Passion Fruit, or Citrus
Tiramisu
Peanut Butter – Banana Tart
Crème Brulée
Cheesecake (Choice of one: Oreo, Raspberry, Heath Bar Crunch, or New York Style)

Assorted Dessert Display for Buffets

Assorted Petit Fours, Puff Pastries, Chocolate Dipped Strawberries, Mini Cheesecakes, Cannoli, Truffles, and assorted Mousse Cups

Assorted Green Salad Display for Buffets

Garden Greens with assorted dressings and toppings
Add Antipasto Vegetables: Grilled Asparagus, Marinated Baby Carrots, Imported Green and Black Olives, Marinated Mushrooms, Roasted Red & Yellow Peppers



APPETIZER BUFFET

Buffet 1

Two Riverhouse appetizers, queso, salsa, tortilla chips, fruit arrangement, and vegetable arrangement

Buffet 2

Four Riverhouse appetizers, queso, artichoke dip, salsa, tortilla chips, fruit arrangement, and vegetable arrangement

Riverhouse Appetizers Choices

Burger Sliders
Chicken Sliders
Brisket Tacos
Chicken Tacos
Fried Shrimp Tacos
Chicken Wings – Buffalo, Lemon Pepper, or Pineapple Bourbon
Brisket Fries

CUSTOM ADDITIONS

Charcuterie Board

Chocolate Assortment



ACTION STATIONS

Addition to buffets only

Pasta Station

Serving Penne and Farfalle Pasta with Marinara, Alfredo and Pesto Sauces, Shrimp, Grilled Chicken, Ham, Crispy Pancetta, Prosciutto, Spinach, Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Black Olives, Broccoli, Roma Tomato, Parmesan Cheese, Shallot, Garlic, Basil, Extra Virgin Olive Oil

Mashed Potato Bar

Idaho, Sweet Potato, Purple Potato Salad served in a cosmopolitan Glass with a variety of toppings: butter, Cheddar Cheese, Bacon, Chives, Cabernet Baked Mushrooms and Sour Cream

Add Barbeque Beef
Add Southwest Chicken

Avocado Station

Ripe Avocado served with your choice of toppings:
Sour Cream, Longhorn Cheddar, Pico de Gallo, Crispy Bacon, Smoked Tomatillo Salsa and choice of 2 of the following: Beef or Chicken Machaka, Pulled Barbeque Pork or Shrimp Salad

Shrimp Station

Served boiled, fried, or sautéed with flavored butters and sauces

Buddha Bar

Fried Rice served with your choice of stir-fried toppings to include Beef and Chicken Satay, Pot Stickers, Sauces, Boy Choy, Mushrooms, Sprouts, Water Chestnuts, Baby Corn and Bamboo Shoots

Risotto Station

Creamy Risotto served with your choice of toppings:
Wild Mushrooms, Jumbo Lump Crab Meat, Shrimp, Grana Padano Cheese, White Truffle Butter, Minced Garlic and Shallots, Assorted Sauces and Toppings

Beef and Chicken Fajita Station

Grilled Beef and Chicken Fajita with Grilled Onions and Peppers, Guacamole, Shredded Cheeses, House Salsa
Add Shrimp or Lamb

Taco & Salsa Station

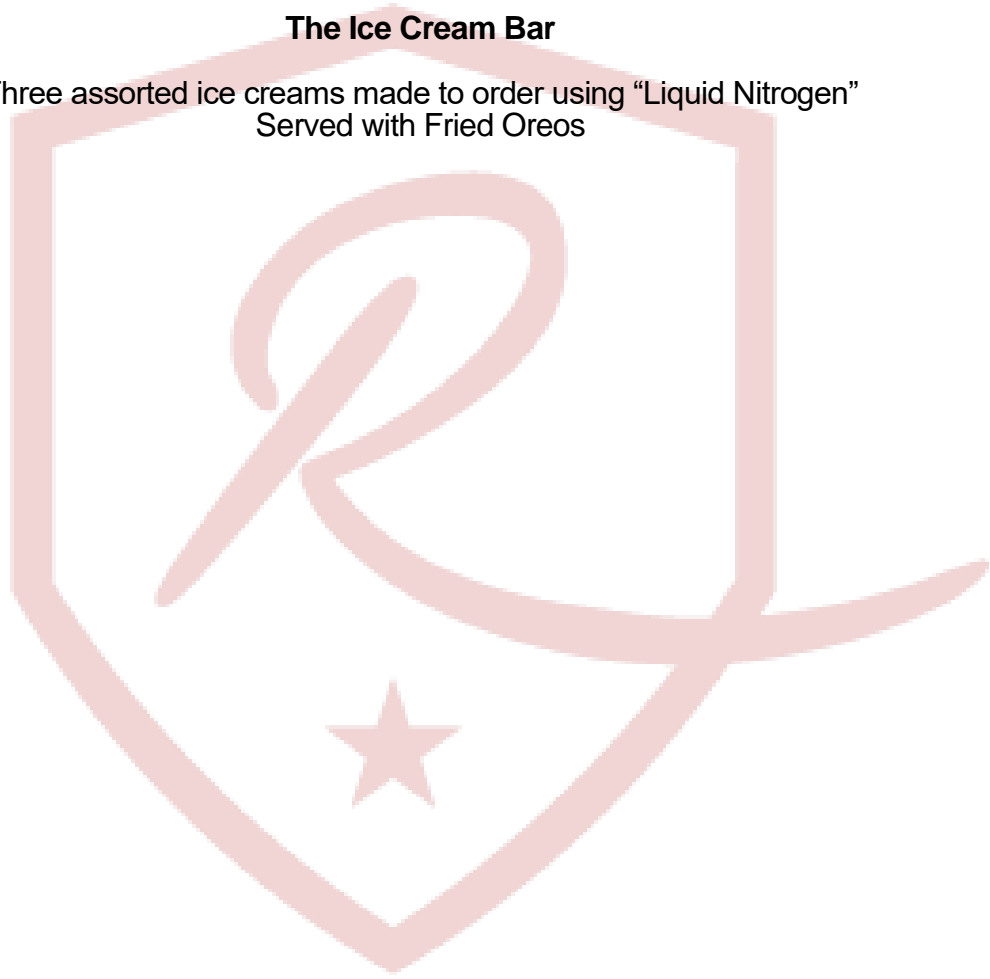
Beef, Chicken, and Fried Fish with choice of: Sour Cream, Assorted Salsa, Cheddar Cheese, Lettuce and Tomato

French Fry Station

Sweet Potato, Seasoned and Shoestring fries, served with assorted toppings including Chili, Cheese, Jalapenos, and Spicy Ketchup

The Ice Cream Bar

Three assorted ice creams made to order using "Liquid Nitrogen"
Served with Fried Oreos



THE CARVING STATION

Addition to buffets only

Prime Rib

Served with Horseradish Cream, Dijon Mustard and Petit Rolls (serves 40)

Roasted Tenderloin if Beef en Crouete

Served with Bearnaise and Red Wine Reduction and Petit Rolls
(serves 20)

Stuffed Roasted Turkey

Served with Cranberry Jicama Relish and Glazed Biscuits
(serves 20)

Clove Studded Honey Glazed Ham

Served with Rosemary Biscuits, softened Brie, Seasonal Chutney and Whole Grain
Mustard
(serves 50)

Mole Crusted Pork Loin

Wrapped in Roasted Pepper and Banana Leaf served with Chimichurri
(serves 50)

Leg of Lamb

Stuffed with Spinach, Feta Cheese and Sun-Dried Tomato
(serves 50)

Herb Crusted Rack of Lamb

(serves 50)

Salmon en Crouete

Side of Salmon wrapped in Puff Pastry served with Garlic Aioli and Bearnaise Sauce
(serves 50)

DISPLAYS

Domestic and International Cheese Display

With imported Cheese, Fresh Seasonal Fruits Berries
Sun-dried, Nuts, Sliced Breads and Crackers

Vegetable Crudites

Served with Ranch and Creamy Avocado Dips
Small (serves 50) | Medium (serves 100) | Large (serves 200)

Antipasto Display

Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives and Artisan Bread
(serves 100)

Pineapple Palm Tree Tropical Display

Fruit and cheese kabobs
(200 kabobs)

Pineapple Tree Display

Antipasto Skewers with marinated olives, Genoa Salami, Fresh Mozzarella, Oven Dried
Red Grape Tomato
Served with Tomato Water Shooters
(200 kabobs)

Jumbo Shrimp

Served ice with Lemon Wedges, Horseradish and Cocktail Sause
Cold Smoked Salmon Display served with Capers, Red Onion, Sieved Egg and Cream
Cheese and Marbled Rye
(serves 100)

Pecan Hot Smoked Salmon

Served with Cracked Black Pepper and Honey Lemon Glaze served on a Cedar Plank
with Roasted Sweet Pepper and Corn Relish, Horseradish Cream, Half sour cucumbers,
and Herbed Cracker Bread
(serves 100)

RIVERHOUSE HOUSTON PASSED APPETIZERS

Antipasta Skewer w/ Tomato Water: Cured Meats, Tomatoes, Olives, Swiss Cheese

Bruschetta: Tomato olive tapenade with olive crostini

Chicken Satay w/ dipping sauce

Chicken Wellington: Chicken and mushrooms in a puff pastry

Crab Cakes: Crab with a roasted cilantro lime aioli

Crab Rangoon: Curried crab mix in a puff pastry

Crispy Duck: Duck on a fried Wonton wrapper

Jerk marinated shrimp on a plantain chip with Mango salsa

Marinated Shrimp w/ Tropical Fruit Salsa

Mini Cheesecakes

Raspberry Brie En Croute: Brie Cheese and raspberry baked in a puff pastry

Seared Scallops served on Yucca Chips

Southwest Chicken on Tortilla Chips

Spanakopita w/ Pita Chips: Spinach, Fetta Cheese, Phyllo Dough

Stuffed Dates: Chicken stuffed dates

Vegetarian or Chicken Wontons w/ Sweet & Sour Sauce