



## *Catering Menu*

*136 East Third Street  
Davenport, IA 52801  
(563) 326-8500  
[www.riverctr.com](http://www.riverctr.com)*

*+ Refers to 25% service charge  
NOTE we do not charge additional tax*

# Early Morning Selections

## The Classic

\$12.00+ per person

*Selection of Fresh Baked Muffins, Gourmet Pastries, California Fresh Fruit,  
Assorted Juices, Premium Regular & Decaf Coffee*

## Heart Healthy

\$14.00+

*Vanilla & Strawberry Yogurt  
Assorted Toppings: Fresh Berries, Granola, Coconut,  
Sliced Almonds, Mini Chocolate Chips and Jams  
Assorted Bagels & Cream Cheeses  
Oatmeal & Kashi Granola  
Assorted Juices, Premium Regular & Decaf Coffee*

## Rise and Shine

\$17.00+ per person

*In addition to classic selections above add the following:  
Farm Fresh Scrambled Eggs  
Apple Wood Smoked Bacon  
Iowa Pork Sausage  
Crisp Hash Browns*

## Sunrise

\$21.00+ per person

*In addition to classic selections above add the following:  
Egg White Primavera Casserole  
Butter-milk Biscuits and Country Style Sausage Gravy  
Belgian Waffle Bar  
Honey Glazed Ham Carving  
Cheesy Hash Brown Casserole*

## *Breakfast Enhancements*

*Additions to the previous buffet options*

### *Fresh Smoothies*

*(Fresh Fruits, Berries & Yogurt)*

*\$4.00+ per person*

### *Belgian Waffle Bar*

*\$4.00+ per person*

### *Fresh Bagels & Salmon Lox*

*\$6.00+ per person*

### *Gourmet Omelet & Farm Fresh Egg Station*

*\$4.00+ per person*

### *Honey Glazed Ham*

*\$4.00+ per person*

### *Buttermilk Biscuits & Country Style Sausage Gravy*

*\$4.00+*

### *Heart Healthy Assortment*

*(Oatmeal, Kashi Granola, Fresh Berries & Yogurt)*

*\$4.00+ per person*

### *Signature Bloody Mary & Champagne Mimosas*

*\$5.00+ per drink*

*Billed based on consumption*

# Morning A La Carte Selection

## Featured Beverages:

Premium Coffee (per gallon): \$30.00+

Iced Tea (per gallon): \$25.00+

Assorted Juice (per gallon): \$28.00+

Lemonade or Fruit Punch (per gallon): \$20.00+

Sodas - Coke Products (per 20oz bottle): \$3.00+

Bottled Water & Vitamin Water (per bottle): \$3.00+

Assorted Hot Tea & Hot Chocolate (per packet): \$2.00+

Signature Bloody Mary or Champagne Mimosas Bar (per drink): \$5.00+

Fruit Smoothies Bar (per drink): \$4.00++ Add protein: \$1.00+

## Chef Selections of Snacks & Sweets

Assorted Fruit Danish (per dozen): \$22.00+

Jumbo Cinnamon Rolls (per dozen): \$22.00+

Gourmet Assorted Muffins (per dozen): \$24.00+

Fresh Assortment of Bagels w/ cream cheese (per dozen): \$25.00+

RiverCenter Deluxe Jumbo Cookies (per dozen): \$22.00+

Double Chocolate Brownies (per dozen): \$20.00+

Delectable Cake Pops (per dozen): \$28.00+

Signature Snack Mix (per pound): \$16.00+

Mini Pretzels (per pound): \$13.00+

Assorted Fruit Yogurts (each): \$3.00+

Heart Healthy Granola Bars (each): \$2.25+

Assorted Candy Bars (each): \$3.00+

Fresh California Fruits (serves 50): \$130+

Fresh Vegetable Crudités with Garden Ranch Dip (serves 50): \$115+

Domestic & Import Cheese & Crackers (serves 50): \$135.00+

# RiverCenter Lunch Features

*All Buffet Selections Served with  
Premium Coffee, Iced Tea & Water*

## New York Style Deli

*\$15.00+ per person*

*Honey Glazed Ham, Smoked Turkey, Deli Roast Beef & Premium Pastrami  
Cheddar, Swiss & Colby Jack Cheese  
Assortment of Fresh Breads & Rolls  
Baoji & Yellow Mustard, Mayonnaise, Crisp Lettuce, Ripened Tomatoes & Sliced Onions  
Chips with Herb Ranch Dip*

### **Choice of One of the Following:**

*Homestyle Potato Salad  
Zesty Cole Slaw  
Rotini Garden Pasta Salad*

## The Italian

*\$17.00+*

*Artesian Assorted Greens w/ Creamy Italian, Balsamic Vinaigrette & Caesar Dressing  
Penne & Linguine Pasta  
Grilled Sicilian Chicken Breast  
Parmesan Alfredo Sauce  
Zesty Marinara  
Selection of Sautéed Primavera Vegetables  
Homemade Garlic Bread*

*Add Bolognese Sauce: \$2.00+  
Add Garlic Grilled Shrimp w/ White Wine Sauce: \$3.00+*

*See Lunch Enhancement & Desserts for Additional Options*

## **South of the Border**

*\$17.00+ per person*

*Tri Color Tortilla Chips w/ Fire Roasted Salsa  
Warm Flour and Corn Tortillas  
Grilled Fajita Style Chicken  
Southwest Style Marinated Steak  
Roasted Corn & Black Bean Relish  
Zesty Blend of Vegetables  
Traditional Spanish Short Grain Rice*

*Assorted Gourmet Toppings:*

*Crisp Lettuce, Diced Tomatoes, Sour Cream, Guacamole, Shredded Colby Jack Cheese,  
Sliced Jalapenos & Black Olives*

*Add Ancho Grilled Shrimp: \$3.00+*

*Add Pork Carnita: \$2.00+*

## **The Heartland**

*\$19.00+ per person*

*Garden Green Salad w/ Sliced Tomatoes, Garlic Croutons & Julienned Root Vegetables  
Served with Garden Ranch, Raspberry Vinaigrette & French Dressings  
Fresh Baked Rolls*

***Choose Two From the Following:***

*Classic Fried Chicken*

*Hearty Lasagna*

*Honey Glazed Ham*

*Sliced Angus Beef w/ Hunter Style Chaiser Sauce*

*Roasted Smoked Turkey w/ Heartland Gravy*

*Center Cut Iowa Pork w/ Natural Pan Gravy*

***Choose Two Sides From the Following:***

*Roasted Baby Potatoes*

*Farmer Style Mashed Potatoes & Gravy*

*Garden Herb Blended Rice*

*Classic Green Bean Casserole*

*California Blended Vegetables*

*Traditional Buttered Corn*

*Add Garlic Shrimp Scampi over Linguini w/ White Wine Sauce: \$3.00+*

*Add Vegan, Vegetarian & Gluten Free Option: \$2.00+*

*See Lunch Enhancement & Desserts for Additional Options*

## *Lunch Enhancements*

### ***Chef's Signature Homemade Soups: \$3.00+***

*Shrimp Curry & Lemon Grass Broth*

*Broccoli & Scallion Cream*

*Louisiana Seafood Gumbo*

*Chicken Tortilla*

*Three Potato Bacon Chowder*

*Three Mushroom Gingered Vegetable*

*Hearty Chicken Noodle*

*Lemongrass Shitake Mushroom Miso*

*Our Chef can create additional soups to customize your menu*

### ***Premium Salad Bar: \$4.00+***

*Crisp Organic Greens*

*Julienned Turkey*

*Shredded Cheddar Cheese*

*Diced Tomatoes*

*Blue Cheese Crumbles*

*Fresh Cucumbers & Carrots*

*Garden Ranch Dressing*

*Balsamic Vinaigrette*

*Plantation Dressing*

*Fresh Spinach Leaf Lettuce*

*Honey Glazed Ham*

*Fresh Broccoli & Cauliflower Florets*

*Sunflower Seeds*

*Green Onions*

*Garlic Croutons*

*Cucumber Wasabi Dressing*

*Classic French Dressing*

## ***Premium Soup & Salad Bar***

*\$15.00+ per person*

*Premium Salad Bar Selections with your choice of  
Two Signature Homemade Soups, Fresh Rolls & Seasonal Fruit*

## ***Box Lunch (Grab & Go)***

*\$15.00 per person*

*Assortment of Premade Sandwiches*

*Ham & American Cheese*

*Turkey & Swiss Cheese*

*Roast Beef & Cheddar Cheese*

*Bag of Chips, Cookie & Bottled Water*

## ***Signature Entrée Salads***

*All Salads served with Fresh Baked Rolls  
Premium Coffee, Iced Tea & Water*

### ***Thai Chicken & Spring Garden Salad\* - \$15.00+***

*Blended Organic Greens, Sweet Chile & Citrus Chicken Breast, Mandarin Oranges, Red & Green Onions, Fresh Sprouts, Toasted Almonds, Julienned Zucchini & Carrots, Diced Tomatoes, Cucumbers, Broccoli Florets & Crispy Rice Noodles*

### ***Heartland Chicken Cobb Salad - \$15.00+***

*Romaine & Iceberg lettuce topped with Julienned Grilled Chicken Breast, Cherry Tomatoes, Cucumbers, Broccoli, Cauliflower, Diced Egg, Colby Jack Cheese and Garlic Herb Croutons*

### ***Citrus Grilled Shrimp Caprese Salad\*- \$16.00+***

*Romaine & Iceberg Lettuce topped with Citrus Marinated & Grilled Shrimp, Sliced & Diced Tomatoes, Fresh Garlic & Basil, Sliced Cucumbers, Zesty Capers, Broccoli, Cauliflower & Fresh Sliced Mozzarella*

### ***Grilled Steak & Macadamia Salad\*- \$16.00+***

*Marinated & Grilled Flat Iron Steak over a mixture of Sweet & Bitter Greens, Diced Pineapple, Crushed Macadamia Nuts, Vine Ripened Tomatoes, Sliced Cucumbers and Julienned Root Vegetables*

#### ***Choose Two Dressings from the following***

*Creamy Ranch*

*Plantation*

*Wasabi Cucumber*

*Citrus Gingered Vinaigrette*

*Classic French*

*Balsamic Vinaigrette*

*Cranberry or Raspberry Vinaigrette*

***Add a Cup of Chef's Signature Homemade Soup: \$3.00+***

*\*Gluten Free Selections*

*See Desserts for Additional Options*



**Sandwiches: \$16.00+**

*All Sandwiches served with your choice of Ruffled Potato Chips, Homestyle Potato Salad, Garden Pasta Salad or Fresh Seasonal Premium Coffee, Iced Tea & Water*

***Deli Carver Croissant***

*Delicate & Flaky Croissant layered with your choice of two Deli Style Meats, Smoked Gouda Cheese, Lettuce, Tomato, Onion & Roasted Garlic Aioli*

*Deli Meat Selections: Pastrami, Virginia Honey Ham, Smoked Turkey Breast, Roast Beef, Pepperoni or Sliced Andouille Sausage*

***Bourbon Brioche Burger***

*½ Pound Premium Seasoned & Bourbon Marinated Ground Beef topped with Smoked Bacon, Cheddar Cheese, Lettuce, Tomato & Onion*

***Avocado Chicken Californian***

*Tender Grilled Chicken Breast, Fresh Sliced Tomato, California Sprouts & Provolone Cheese served on a warm Ciabatta Roll w/ Fresh Avocado Aioli*

***Roasted Pastrami & Smoked Swiss***

*American Classic Pastrami w/ Sliced Smoked Swiss Cheese and Caramelized Onions served on a lightly Toasted Rye Berry Bread*

***Midwest Flat Iron Steak***

*Marinated & Grilled 7 oz. Flat Iron Steak w/ Caramelized Onions & Shallots served on a Toasted Baguette Roll.*

***Add Chef Signature Homemade Cup of Soup: \$3.00+***

*See Desserts for Additional Options*

## **Luncheon Entrées**

*All Entrées include your choice of a Vegetable, Starch,  
Heartland Salad with your choice of two dressings.  
Accompanied with Bakery Fresh Bread, Premium Coffee,  
Ice Tea & Water.*

### **Herb Crusted Chicken Marsala - \$19.00+**

*Lightly Breaded Chicken Breast braised in a creamy Marsala Wine & Mushroom Sauce*

### **Grilled Chicken Breast - \$19.00+**

*Tender Chicken Breast glazed with a Smoked Bacon & Apricot Chutney*

### **Center-Cut Pork Loin - \$19.00+**

*Slow Roasted Center-Cut Pork Loin seasoned and glazed with a Maple Sesame Syrup*

### **Iowa Pork: \$19.00+**

*Seasoned and Grilled Bone-In Pork*

### **Slow Roasted Peppered Beef: \$22.00+**

*Thinly Sliced Roast Beef with a Bourbon Glaze served with Layered Gratin Potatoes &*

### **Grilled Alaska Wild Salmon: \$22.00+**

*Alaskan Wild Salmon Grilled with a Citrus Dill Cream Sauce*

*(Vegetarian & Gluten Options Available)*

#### **Vegetable Selections**

*Grilled Root Vegetables  
Honey Glazed Carrots  
Steamed Broccoli Florets  
Haricot Pecan Green Beans*

#### **Starch Selections**

*Garden Blend Wild Rice  
Buttered Baby Red Potatoes  
Garlic Mashed Potatoes  
Trio of Roasted Potatoes*

***Add a Cup of Chef's Signature Homemade Soup: \$3.00+***

*See Desserts for Additional Options*

## Desserts

*Price is Per Person*

### Signature Desserts

\$3.00+

*Triple Layered Chocolate Cake*  
*New York Cheesecake with Fresh Berries*  
*Key Lime Cheesecake*  
*Deep Dish Key Lime Pie*  
*Wild Berry & Apple Blossom*  
*Caramel Apple Tart Blossom*  
*Golden Pineapple Vanilla Bean Cake*

### Delectable Minis

6.00+

*Assortment of Cake Pops, Chocolate Covered Strawberries, Petit Fours  
and a selection of bite sized Cheesecakes*

### Chef Featured Fire & Ice

\$9.00+

*Homemade Liquid Nitrogen Ice Cream created by our Chef from the  
Finest Ingredients w/ Your Favorite Gourmet Toppings*  
&  
*Bananas Fosters with Butter Pecan Ice Cream or  
Cherries Jubilee with Spumoni Ice Cream*

**Buffet Option One: \$22.00+ per person**

*Also includes rolls with butter, premium coffee, tea and water*

**ENTREES (Choose two)**

*Grilled Chicken Breast with Champagne Sauce  
Herb Crusted Chicken Breast w/ Hawaiian Chutney  
Chicken Marsala  
Roasted Iowa Center-Cut Pork Loin  
Peppercorn Crusted Pork Loin with Vermont Maple Glaze  
Traditional Lasagna (vegetarian available)  
Slow Roasted Chassier of Beef  
Roasted Filet of Beef Tenderloin Medallions with Roasted Red Pepper Coulis  
Macadamia Nut Crusted Tilapia Filet*

**House Salad**

*Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers  
Accompanied with Two Dressings*

**VEGETABLES (Choose two)**

*Green Bean Amandine  
Green Bean Casserole  
Mixed Vegetables  
Traditional Buttered Corn  
Steamed Broccoli Florets  
Honey Glazed Carrots*

**STARCH (Choose two)**

*Rice Pilaf  
Garden Blend of Wild Rice  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Butter Baby Reds*

*Carving Stations available at an additional cost (see page 14 )*

## **Buffet Option Two: \$25.00+**

*Also includes rolls with butter, premium coffee, tea and water*

### **ENTREES (Choose two)**

*Beef Tenderloin with Mushroom Sauce  
Cherry-Wood Smoked Beef Tenderloin Medallions  
Apple Brandy Grilled Pork Chop  
Andouille Crusted Pork Loin  
Crab Stuffed Black Tiger Shrimp  
Seafood Stuffed Tilapia  
Grilled Sitka Salmon  
Herb & Asparagus Stuffed Chicken w/ Roasted Garlic & Fresh Herb Sauce  
Grilled Chicken Piccata w/ Lemon Caper Sauce*

### **House Salad**

*Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers  
Accompanied with Two Dressings*

### **VEGETABLES (Choose two)**

*Green Bean Amandine  
Haricot Vert Green Beans (with or without Pecans)  
Mixed Vegetables  
Traditional Buttered Corn  
Steamed Broccoli Florets  
Honey Glazed Carrots  
Grilled Asparagus*

### **STARCH (Choose two)**

*Rice Pilaf  
Garden Blend of Wild Rice  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Butter Baby Reds  
Trio of Roasted Potatoes*

*Carving Stations available at an additional cost (see page 14)*

## Carvings

*Add a Carving to enhance any Buffet Selection*

*Peppercorn Crusted Prime Rib: \$8.00+*

*Roast Turkey Breast: \$6.00+*

*Honey Glazed Virginia Ham: \$5.00+*

*Center Cut Iowa Pork Loin: \$6.00+*

*Pastrami Smoked Salmon: \$8.00+*

*Pastrami Round of Beef: \$7.00+*

## Plated Dinners

*All dinners include our house salad, one starch, seasonal vegetable, rolls, premium coffee, tea and water*

### **Chicken Options**

*Gruyere Prosciutto Chicken Breast w/ Asparagus Roulade \$25.00+*  
*Chicken with Champagne Sauce: \$22.00+*  
*Cherry Smoked Chicken Breast w/ Duck, Shallot & Bacon Compote & Roasted Red Pepper Puree: \$26.00+*  
*Chicken Oscar: \$25.00+*  
*Herb Crusted Chicken Marsala: \$22.00+*  
*Moscato Grilled Chicken Breast garnished with Savory Garlic Gulf Shrimp & Moscato Reduction: \$28.00+*

### **Pork Options**

*Grilled Iowa Center-Cut Pork Rack: \$22.00+*  
*Apple Brandy Grilled Pork Chop: \$25.00*  
*Maple Sesame Pork: \$23.00+*  
*Apricot Chutney Iowa Chop: \$23.00+*

### **Beef Options**

*Filet Mignon with Wild Mushroom Demi Glaze: \$35.00+*  
*Prime Rib: \$33.00+*  
*Glazed Tournedos' of Beef w/ Hunter Style Sauce: \$30.00+*  
*New York Strip Steak w/ Maitre' D Butter Au Poivre Peppercorn Glaze: \$32.00+*  
*Bourbon Flat Iron Sirloin: \$30.00+*

### **Fish Options**

*Macadamia Crusted Tilapia: \$23.00+*  
*Grilled Sitka Salmon: \$25.00+*  
*Stuffed Shrimp Scampi: \$30.00+*  
*Grilled Arctic Char: \$26.00+*  
*Pan-Seared Canadian Walleye: \$27.00+*  
*Crab Stuffed Black Tiger Shrimp: \$29.00+*

## Plated Duet Options

*Prime Rib and Chicken Breast w/ Champagne Sauce: \$35.00+*

*Herb Crusted Chicken Breast and Sitka Salmon: \$30.00+*

*Filet Mignon and Stuffed Shrimp: \$37.00+*

*Macadamia Nut Crusted Tilapia and Apricot Chutney Pork: \$30.00+*

### Starch Selections

*Rice Pilaf  
Garden Blend of Wild Rice  
Twice Baked Potatoes  
Garlic Mashed Potatoes  
Black Quinoa  
Trio of Roasted Potatoes  
Duchess Style Potatoes*

### Vegetable Selections

*Brussels Sprouts & Cauliflower  
Grilled Root Vegetables  
Italian Blend of Vegetables  
Grilled Asparagus  
Haricot Pecan Green Beans  
Honey Glazed  
Steamed Broccoli Florets*

### Plated Children's Menu \$13.00+

*Chicken Strips, Chips & Fruit Cup  
Spaghetti and Meat Sauce with Garlic Toast  
Creamy Macaroni & Cheese w/ Fruit Cup*



# Hors d'oeuvres

*Serves 50 People Each*

## Cold Selections

*Fresh California Fruit Display: \$130.00+  
\$115.00+  
Gourmet Cheese & Cracker Display: \$135.00+  
Hand-Rolled Sushi & Sashimi: \$175.00+  
Tomato Basil Bruschetta: \$90.00+  
Chocolate Covered Strawberries: \$135.00+  
Bar: \$200.00  
Spanish Tapenades w/ Fresh Bread: \$115.00+*

*Vegetable Crudités:  
Turkey Pinwheels: \$90.00+  
Shrimp Cocktail: \$150.00+  
Raw Seafood Bar: \$225.00+  
Sushi & Sashimi*

## Hot Selections

*Coconut Shrimp: w/ Mango Chutney \$125.00+  
Pork & Vegetable Egg Rolls: \$95.00+  
\$90.00+  
Bacon Wrapped Water Chestnuts: \$95.00+  
\$115.00+  
Jonah Crab Stuffed Mushrooms: \$175.00+  
\$100.00+  
Chicken/Beef Skewers with Peanut Sauce: \$125+  
\$125.00+  
Maryland Style Crab Cakes: \$195.00+  
Crisp Calamari w/ Cioppino Sauce: \$125.00+*

*Chicken Wings: \$115.00++  
Swedish Meatballs:*

*Spanakopita:*

*Crab Rangoon:*

*Mini Beef Wellington:*

## Late Night Snacks

*Any of the above selections can be served later in the evening*

*Other Favorites Include:*

*Mac & Cheese Bar: \$9.00+ per person*

*Pizza: \$18.00+ per pizza (party cut - serves 5)*

## Bar Service

*Keg Domestic Beer: \$275.00+ (Import Beers available at an additional charge)*

*Domestic Bottle Beer: \$4.00+*

*Premium & Import Bottle Beer: \$5.00+ - \$8.00+*

*Soda (per bottle): \$3.00+*

*Punch (per gallon): \$19.00+*

*Punch Fountain Rental: \$35.00*

*House Wine & Champagne (bottle): \$19.00+*

*House Wine & Champagne (glass): \$4.00+*

*Merlot, Chardonnay, Zinfandel, Cabernet Sauvignon, Moscato D'Asti  
(Premium wines available at an additional charge)*

### *Mixed Drinks (per glass)*

*\$5.00+ Call Drinks*

*\$6.00+ - \$8.00+ Premium Drinks*

### *By The Hour/ per person \**

*(All Brands, House Wine, Soda and Domestic & Premium Bottle Beer - NO SHOTS)*

*\$11.00+ For the First Hour*

*\$9.00+ Per Hours 2 & 3*

*\$7.00 per Hours 4 & Over*

*\*This number is the same as the number of people charged for dinner*

## Guarantees

*Guarantees are due 96 hours prior to the event day.*

*The guarantee number is the amount you will be billed for regardless of what is consumed.*

*We do NOT prepare more food over the guarantee number.*

*Once the guarantee is given, it cannot decrease, however, depending on menu selection, we may be able to add to the guarantee number*

*Reserve items apply only to Bar Service Items  
Reserved items are not charged unless we obtain approval*

# *Catering Information*

*All food and beverage served in the facility is to be provided by the RiverCenter*

*Dietary substitutions can be made available upon prior request*

*Any food and beverage functions canceled are subject to a cancellation fee based on the sales contract*

***Food and beverage prices are locked in 6 months prior to the first event date***

*If alcoholic beverages are to be served during an event, the facility will require the beverages to be served by the RiverCenter staff*

*The liquor license requires the RiverCenter to:*

- 1. Request proper identification of any person of a questionable age*
- 2. Refuse service to any person who does not have proper identification*
- 3. Refuse service to any person who, in the RiverCenter's judgment, appears intoxicated*

*Guaranteed number of guests is required at least 10 days out and is not subject to reduction*

*Depending on the menu selection, minimal additions can be added to the guarantee if proper notification is given*

*You will be billed for the guaranteed number or actual attendance, whichever is greater*

*All food and beverage is subject to 25% service charge*

*If your organization is tax exempt we require a valid tax identification number*

*Full payment is due prior to the event unless a direct bill account or credit card is on file*

*In-house tables are 60" rounds and seat 8 people*

*In-house linens are square 81" x 81" and are available in white or black  
(other colors and styles are available at an additional cost)*