



Reception Catering Menu

**+ Refers to 25% Service Charge
(We do not charge additional tax)**

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 3)

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 Capers 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

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

We can customize any menu with other options – prices vary

Hors d'oeuvres

Serves 50 People Each

Cold Selections

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

Vegetable Crudités: \$115.00+
Turkey Pinwheels: \$90.00+
Shrimp Cocktail: \$150.00+
Raw Seafood Bar: \$225.00+
Sushi & Sashimi Bar: \$200.00

Hot Selections

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

Chicken Wings: \$115.00++
Swedish Meatballs: \$90.00+
Spanakopita: \$115.00+
Crab Rangoon: \$100.00+
Mini Beef Wellington: \$125.00+

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)