



Catering Menu

*136 East Third Street
Davenport, IA 52801
(563) 326-8500
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)*