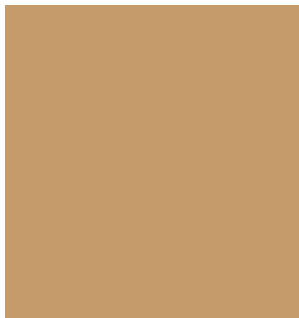


RIVER CENTER

CATERING MENU



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

RIVER  CENTER

136 East Third Street Davenport, IA 52801 563.326.8500


VenuWorks
management | events | consulting

CHEF CHRIS CARTON



Every plate created by our Award-Winning Chef Chris Carton is designed to bring a unique and regional flare to your dining experience. Whether your event need is a glamorous wedding, a private tasting, annual gala or a corporate meeting with breakfast, lunch and dinner needs for your attendees, Chef Carton brings 30 plus years of event driven catering experience and expertise in providing you with a unique Food & Beverage experience to meet all of your specific needs.

Chef Carton is a Quad City native who found his love for food at a young age, after many years in restaurants and hotels in the Midwest region, Chef Carton focused his culinary expertise in convention centers, arenas, performance art centers, and amphitheaters; providing Chef Carton with decades of successful large event experience.

Chef Chris Carton provides you with a full service regionally designed menu that showcases classical techniques along with innovative designs to many regional traditions. Chef Carton will work directly with you during your event planning stages and also can provide you with a custom designed menu that meets your every event need. Chef Carton's Food and Beverage team prides themselves in providing our clients and their attendees with detailed and personalized service that exceeds expectations. Whether its premium bartending services or personalized white linen table service, Chef Carton's F&B team members are here for you.

Chef Chris Carton attended the Culinary Institute of America in Greystone, CA and is a Certified Journeyman through US Dept. of Labor Chef with numerous awards to his accreditation. Chef Carton also has over 25 years of education experience and is an award-winning Culinary Arts Adjunct Faculty Member with Eastern Iowa Community Colleges.

Over his career, Chef Carton has cooked for many US Presidents, hundreds of performing artists and crews, countless weddings and hundreds of thousands of satisfied event clients and customers. Chef Carton was a guest Celebrity Chef at Super Bowl XXVIII in Houston, Texas and has received numerous industry awards including The American Culinary Federation Chapter Chef of the Year, Quad City Food Rescue Partnership Member of the Year, The Iowa Iron Chef Award, multiple Iowa Taste of Elegance Premium Chef Awards and was the Adjunct Instructor of the Year at Eastern Iowa Community Colleges, to name just a few.

My goal is to bring a unique and exciting culinary experience to our daily event needs here in downtown Davenport, Iowa and I look forward to providing a F&B team that exceeds all our clients' expectations.
- Executive Chef Chris Carton



❧ Hors D'oeuvres Selections ❧

(Priced per Tray = serving 50 people or 65 pieces)

Turkey Pinwheels	\$75+	Pork Arepa with Avocado Cilantro Vinaigrette	\$110+
Tomato Basil Bruschetta	\$75+	Coconut Shrimp	\$110+
Swedish Meatballs	\$75+	Spanakopita	\$110+
Chef's Seasoned Avocado Toast	\$75+	Crab Rangoon	\$110+
Potato Bombs with Gruyere Cheese	\$75+	Korean BBQ Beef Skewers	\$110+
Asiago Asparagus	\$75+	Tandoori Chicken Skewers with Spiced Fig Chutney	\$110+
Avocado Toast	\$75+	Vegetable Crudit�*	\$115+
Bacon Wrapped Water Chestnuts	\$90+	Vegetable Arepa with Heirloom Tomato Lime Salsa	\$115+
Cubano Crostini	\$90+	Mini Beef Wellingtons	\$120+
Andouille Mac & Cheese Bites	\$90+	Maryland Style Crab Cakes	\$125+
Mini Peking Duck Spring Rolls	\$90+	Spanish Tapenades	\$125+
Smoked Bacon Jam Tart	\$90+	Chocolate Covered Strawberries	\$125+
Pork or Vegetable Egg Rolls	\$90+	Chicken Mole Plantain Skewers	\$125+
Chicken Tenders	\$105+	Fresh Fruit Display*	\$130+
Chicken Wings (Boneless)	\$105+	Domestic Cheese & Crackers Display*	\$135+
Mini Steamed Buns with Sweet Chili Sauce	\$110+	Shrimp Cocktail*	\$150+
Shrimp Empanada	\$110+	Crab Stuffed Mushrooms	\$150+
Goat Cheese & Honey Phyllo Triangles	\$110+		

**Display only (Cannot be passed)*

Late Night Snacks

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

Other Favorites

Mac & Cheese Bar: \$7+
Assorted Pizzas: \$5+
Sliders: \$7+



❧ **Buffet Option One** ❧

\$23+ PER PERSON

Includes rolls with butter, premium coffee, tea and water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
 Herb Crusted Chicken Breast with 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 (add \$4+)
 Roasted Filet of Beef Tenderloin Medallions with Roasted Red Pepper Coulis (add \$4+)
 Macadamia Nut Crusted Tilapia Filet

Your Choice of Two Vegetables

Green Bean Amandine
 Green Bean Casserole
 Mixed Vegetables (Seasonal)
 Traditional Buttered Corn
 Steamed Broccoli Florets
 Honey & Dill Glazed Carrots
 Grilled Roasted Roots

Your Choice of Two Starches

Rice Pilaf with Caramelized Shallots
 Garden Blend of Wild Rice
 Heartland Gratin Potatoes
 Garlic & Truffle Mashed Potatoes
 Butter Baby Reds
 Roasted Fingerling Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Garden Ranch
 Balsamic Vinaigrette
 Raspberry Vinaigrette
 Cranberry Vinaigrette
 Blue Cheese

Cucumber Wasabi
 Classic French
 Avocado Oil Vinaigrette
 Caesar
 Plantation

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib: \$9+
 Roasted Organic Leg of Lamb: \$9
 Honey Glazed Virginia Ham: \$6+

Center Cut Iowa Pork Loin: \$6+
 Pastrami Smoked Salmon: \$9+
 Pastrami Round of Beef: \$8+



❧ Buffet Option Two ❧

\$26+ PER PERSON

Includes rolls with butter, premium coffee, tea and water

Your Choice of Two Entrée

Beef Tenderloin with Mushroom Sauce (add \$4+)
Cherry-Wood Smoked Beef Tenderloin Medallions (add \$4+)
Apple Brandy Grilled Pork Chop
Andouille Crusted Pork Loin
Crab Stuffed Black Tiger Shrimp
Seafood Stuffed Tilapia
Apricot Glazed Salmon with Citrus Beurre Blanc
Herb & Asparagus Stuffed Chicken w/ Roasted Garlic & Fresh Herb Sauce Grilled
Chicken Piccata w/ Lemon Caper Sauce
Prosciutto Wrapped Chicken Roulade with Roasted Asparagus & Gruyere Cheese

Your Choice of Two Vegetables

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

Your Choice of Two Starches

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

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Garden Ranch
Balsamic Vinaigrette
Raspberry Vinaigrette
Cranberry Vinaigrette
Blue Cheese

Cucumber Wasabi
Classic French
Avocado Oil Vinaigrette
Caesar
Plantation

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib: \$9+
Roasted Organic Leg of Lamb: \$9
Honey Glazed Virginia Ham: \$6+

Center Cut Iowa Pork Loin: \$6+
Pastrami Smoked Salmon: \$9+
Pastrami Round of Beef: \$8+



Plated Dinners

*All dinners include our Garden Salad, one starch, one vegetable, rolls
Premium coffee, tea and water*

Chicken

Gruyere Prosciutto Chicken Breast
with Asparagus Roulade \$26+

Chicken with Champagne
Sauce: \$23+

Cherry Smoked Chicken Breast with
Duck, Shallot & Bacon Compote &
Roasted Red Pepper Puree: \$27+

Chicken Oscar: \$26+

Herb Crusted Chicken Marsala: \$22+

Moscato Grilled Chicken Breast
garnished with Savory Garlic Gulf
Shrimp & Moscato Reduction: \$28+

Creamy Verde Chicken Breast
with Crispy Tortilla Strips: \$22+

Pork

Braised Iowa Pork Belly with
Blueberry Jam Reduction: \$26+

Grilled Iowa Center-Cut
Pork Rack: \$23+

Apple Brandy Grilled
Pork Chop \$26+

Maple Sesame Pork: \$24+

Iowa Rack of Pork Sous Vide: \$26+

Apricot Chutney Iowa Chop: \$24+

Beef

Filet Mignon with Wild
Mushroom Demi Glaze: \$35+

Prime Rib: \$33+

Bourbon Flat Iron Sirloin: \$30+

Caprese Beef Tenderloin with Creamy
Tomato Mornay Sauce: \$30+

Iowa Red Angus Beef Tenderloin
Wellington: \$32+

Glazed Tournedos' of Beef with
Hunter Style Sauce: \$30+

New York Strip Steak with
Maitre' D Butter Au Poivre
Peppercorn Glaze: \$32+

Fish

Macadamia Crusted Tilapia: \$24+

Korean Hot & Spicy Sous
Vide Shrimp: \$ 29+

Seared Chilean Sea Bass: \$31+

Apricot Glazed Sitka Salmon
with Citrus Beurre Blanc: \$26+

Amber Smoked Wild Coho
Salmon Roulade \$31+

Stuffed Shrimp Scampi: \$31+

Grilled Arctic Char: \$27+

Pan-Seared Canadian Walleye: \$28+

Crab Stuffed Black Tiger
Shrimp: \$31+



Plated Dinners

All dinners include our Garden Salad, one starch, one vegetable, rolls, plus Premium coffee, tea and water

Vegetables

Brussels Sprouts & Cauliflower
Grilled Root Vegetables
Steamed Season Vegetables
Grilled Asparagus

Green Bean Amandine
Honey & Dill Glazed Carrots
Steamed Broccoli Florets
Traditional Buttered Corn

Starch

Rice Pilaf with Caramelized Shallots
Garden Blend of Wild Rice
Twice Baked Potatoes
Garlic & Truffle Mashed Potatoes
Black Quinoa

Trio of Roasted Potatoes
Heartland Gratin Potatoes
Baby Red Potatoes
Roasted Fingerling Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Garden Ranch
Balsamic Vinaigrette
Raspberry Vinaigrette
Cranberry Vinaigrette
Blue Cheese

Cucumber Wasabi
Classic French
Avocado Oil Vinaigrette
Caesar
Plantation

Plated Children's Menu

\$13+ PER CHILD

Chicken Strips & Mac & Cheese
Spaghetti and Meat Sauce with Garlic Toast
Creamy Macaroni & Mini Corn Dogs

All Served with a Fruit Cup



🍸 Bar Service 🍸

Beer

Keg Domestic Beer: \$275+
(Import Beers available at an additional charge)

Domestic 12 Ounce Beer: \$5+
Domestic 16 Ounce Beer: \$6+
Premium, Local Craft & Import Beer: \$7+

Non-Alcoholic

Soda (per bottle): \$3+
Soda (per glass): \$2+
Punch (per gallon): \$19+
Punch Fountain Rental: \$35

Wine & Champagne

House Wine & Champagne: \$5+ per glass or \$20+ per bottle
Reds: Cabernet & Merlot
Whites: Moscato & Chardonnay

Premium Wine (Available Upon Request): \$7+ per glass or \$30 per bottle
Reds: Pinot Noir & Malbec
Whites: Sauvignon Blanc, Riesling & Pinot Grigio

Mixed Drinks (per glass)

\$6+ Call Drinks
\$7+ Premium Drinks

Open Bar/ All Drinks Hosted*

All Brands, House Wine, Soda and Domestic & Premium Bottle Beer – NO SHOTS)
\$11+ For the First Hour
\$9+ Per Hours 2 & 3
\$7 per Hours 4 & Over

**21 & Under is charged at \$15+ per person flat (no hourly)*



❧ 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 River Center's judgment, appears intoxicated
- Guaranteed number of guests in 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)

Guarantees

Guarantees are due 10 days from the event day.

The guarantee number is the amount you will be billed 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.



RIVER CENTER

136 EAST THIRD STREET
DAVENPORT, IA 52801
www.riverctr.com

