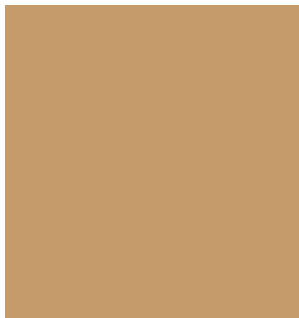


# RIVER CENTER

## 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



## Early Morning Selections



### The Classic

**\$13+ PER PERSON**

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

### Heart Healthy

**\$16+ PER PERSON**

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

**\$18+ 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

**\$22+ 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*

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### Fresh Smoothies

\$4+ PER PERSON

(Fresh Fruits, Berries & Yogurt)

### Belgian Waffle Bar

\$5+ PER PERSON

### Fresh Bagels & Salmon Lox

\$7+ PER PERSON

### Gourmet Omelet & Farm Fresh Egg Station

\$5+ PER PERSON

### Honey Glazed Ham

\$6+ PER PERSON

### Buttermilk Biscuits & Country Style Sausage Gravy

\$5+ PER PERSON

### Signature Bloody Mary & Champagne Mimosas

\$7+ PER DRINK

*Billed based on consumption*





## ❧ Morning A La Carte Selection ❧

### Featured Beverages:

- Premium Coffee (per gallon): \$30+
- Iced Tea (per gallon): \$25+
- Assorted Juice (per gallon): \$28+
- Lemonade or Fruit Punch (per gallon): \$20+
- Sodas – Coke Products (per 20oz bottle): \$3+
- Bottled Water & Vitamin Water (per bottle): \$3+
- Assorted Hot Tea & Hot Chocolate (per packet): \$2+
- Signature Bloody Mary or Champagne Mimosas Bar (per drink): \$7+
- Yogurt Fruit Smoothies Bar (per drink): \$4++ Add protein: \$1+

### Chef Selections of Snacks & Sweets

- Assorted Fruit Danish (per dozen): \$22+
  - Jumbo Cinnamon Rolls (per dozen): \$22+
  - Gourmet Assorted Jumbo & Mini Muffins (per dozen): \$24+
  - Fresh Assortment of Bagels w/ cream cheese (per dozen): \$25+
  - RiverCenter Deluxe Jumbo Cookies (per dozen): \$22+
  - Double Chocolate Brownies (per dozen): \$20+
  - Delectable Cake Pops (per dozen): \$28+
  - Signature Snack Mix (per pound): \$16+
  - Mini Pretzels (per pound): \$13+
  - Yogurt & Fruit Parfait Cups: \$4+
  - Assorted Fruit Yogurts (each): \$3+
  - Heart Healthy Granola Bars (each): \$3+
  - Assorted Candy Bars (each): \$3+
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- Fresh California Fruits (serves 50): \$130+
  - Fresh Vegetable Crudités with Garden Ranch Dip (serves 50): \$115+
  - Domestic & Import Cheese & Crackers (serves 50): \$135+



## ❧ RiverCenter Lunch Features ❧

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

### New York Style Deli

**\$16+ PER PERSON**

Honey Glazed Ham, Smoked  
Turkey, Deli Roast Beef, Premium  
Pastrami, Spreadable Nduja  
Cheddar, Swiss & Colby Jack Cheese  
Assortment of Fresh Breads & Rolls  
Boetje's Stone Ground

Mustard, Yellow Mustard,  
Mayonnaise, Garlic Aioli  
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

**\$18+ PER PERSON**

Assorted Artesian Greens with Creamy Italian, Balsamic Vinaigrette and Caesar Dressing

Penne & Linguine Pasta  
Grilled Sicilian Chicken Breast  
Parmesan Alfredo and Zesty Marinara

Selection of Sautéed  
Primavera Vegetables  
Homemade Garlic Bread

Add Bolognaise Sauce: \$4+

Add Garlic Grilled Shrimp with White Wine Sauce: \$5+

### South of the Border

**\$18+ PER PERSON**

Tri Color Tortilla Chips with  
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  
Crisp Lettuce, Diced Tomatoes,  
Sour Cream, Guacamole,  
Shredded Colby Jack Cheese,  
Sliced Jalapeños, Black Olives

Add Ancho Grilled Shrimp: \$5+



## ❧ RiverCenter Lunch Features ❧

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

### The Heartland

**\$20+ PER PERSON**

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

#### *Your Choice of Two Entrees 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

#### *Your Choice of 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: \$5+  
Add Vegan, Vegetarian & Gluten Free Option: \$2+

*See Lunch Enhancement & Desserts for Additional Options*





## ❧ Lunch Enhancements ❧

### Chef's Signature Homemade Soups

\$3+ PER PERSON

Grass-fed Midwest Beef & Vegetable  
Heartland Vegetable Stew (Vegan)  
Louisiana Seafood Gumbo  
Southwestern Chicken Tortilla  
Hearty Chicken Noodle

Three Potato Bacon Chowder  
Wisconsin Cheese & Broccoli Ale  
Sherry Shrimp Bisque  
Lemongrass Shitake Mushroom Miso

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

### Premium Soup & Salad Bar

\$16+ PER PERSON

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

Crisp Organic Greens  
Julienned Turkey  
Shredded Cheddar Cheese  
Diced Tomatoes  
Blue Cheese Crumbles  
Fresh Cucumbers & Carrots

Fresh Spinach & Baby Kale Greens  
Honey Glazed Ham  
Fresh Broccoli & Cauliflower Florets  
Sunflower Seeds  
Green Onions  
Garlic Croutons

### Your Choice of Three Dressings

Garden Ranch Dressing  
Balsamic Vinaigrette  
Raspberry Vinaigrette  
Cranberry Vinaigrette  
Blue Cheese

Cucumber Wasabi Dressing  
Classic French Dressing  
Avocado Oil Vinaigrette  
Caesar  
Plantation

### Box Lunch (Grab & Go)

\$15+ 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, plus Premium Coffee, Iced Tea & Water*

### Thai Chicken & Spring Garden Salad\*

**\$16+ PER PERSON**

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

**\$17+ PER PERSON**

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\*

**\$17+ PER PERSON**

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\*

**\$17+ PER PERSON**

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

### Charred Blue Crab & Cucumber Salad\*

**\$18+ PER PERSON**

Pacific Blue Crab over Yucatan Lime & Jalapeno Marinated Cucumbers, Dressed with Charred Soy Tempeh, Artichokes & Red Pepper and Sprinkled with Sea Salt Flakes & Oregano

*Substitute Shrimp for Crab, or – to make this a vegetarian dish – substitute Crab for a Mix of 7 Organic Greens with Fennel Vinaigrette*

Add a Cup of Chef's Signature Homemade Soup: \$3+

*\*Gluten Free Selections*



## Signature Sandwiches

*All Sandwiches served with Chips and Your choice of Home-style Potato Salad, Garden Pasta Salad or Fresh Seasonal Fruits, plus Premium Coffee, Iced Tea & Water*

### Deli Carver Croissant

**\$17 PER PERSON**

Delicate & Flaky Croissant layered with your choice of two Deli Style Meats, Smoked Gouda Cheese, Lettuce, Tomato, and Onion & Roasted Garlic Aioli  
Deli Meat Selections: Pastrami, Virginia Honey Ham, Smoked Turkey Breast, Roast Beef, Pepperoni or Sliced Andouille Sausage

### Bourbon Brioche Burger

**\$17 PER PERSON**

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

### Avocado Chicken Californian

**\$17 PER PERSON**

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

### Roasted Pastrami & Smoked Swiss

**\$17 PER PERSON**

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

### Chicago Italian Beef

**\$17 PER PERSON**

Marinated and grilled Italian Beef with Caramelized Onions & Bell Peppers with Shredded Mozzarella & Spicy Giardiniera on a fresh Baguette.

*Add a Cup of Chef's Signature Homemade Soup: \$3+ per person*



## ❧ Luncheon Entrées ❧

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

### Herb Crusted Chicken Marsala

\$20+ PER PERSON

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

### Grilled Chicken Breast

\$20+ PER PERSON

Tender Chicken Breast glazed with a Smoked Bacon & Apricot Chutney

### Vermont Maple Pork Loin

\$20+ PER PERSON

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

### Grilled Iowa Pork Rack

\$20+ PER PERSON

Seasoned and Grilled Bone-In Pork

### Peppercorn Crusted Beef

\$23+ PER PERSON

Slow Roasted Beef Round glazed in d'Viande with natural pan jus

### Grilled Alaskan Wild Salmon

\$23+ PER PERSON

Alaskan Wild Salmon Grilled with a Citrus Dill Cream Sauce

#### **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

*Vegetarian & Gluten Options Available  
Add a Cup of Chef's Signature Homemade Soup: \$3+*





## Desserts



### Signature Desserts

**\$4+ PER PERSON**

Triple Layered Chocolate Cake  
New York Cheesecake with Fresh Berries  
Key Lime Cheesecake  
Pecan Sea Salted Caramel Cheesecake  
Lemon & Blueberry Tart  
Caramel Apple Tart Blossom  
Golden Pineapple Vanilla Bean Cake  
Vanilla Crème Brulee Custard

*Seasonal & Other Items Available Upon Request*

### Delectable Minis

**\$7+ PER PERSON**

Assortment of Cake Pops, Chocolate Covered Strawberries, Chocolate Petit Fours,  
and a selection of Mini Cupcakes & Bite-Sized Cheesecakes

### Chef Featured Fire & Ice

**\$10+ PER PERSON**

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





## 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 🍸

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### 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 ❧

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- 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](http://www.riverctr.com)

