

RIVER HOUSE

Select eight Butler Passed Hors D'oeuvres and two Displayed Hors D'oeuvres Select three salads, one appetizer, and three Entrées.

Butler Passed Hors D'oeuvres

Asian Seared Tuna
Vegetable Spring Rolls
Mozzarella Bruschetta

Chicken Drumettes
Chicken Satay
Shrimp Crostini

Three Cheese Quesadillas
Chicken Caesar Wraps
Steak Fajitas Wraps

Grilled Portobello
Spanakopita
Adobo Chicken

Displayed Hors D'oeuvres

Candied Pecan Baked Brie
Hummus and Curry Pita

Domestic Cheese and Fruit
Vegetable Crudites

Hot Crab and Spinach Dip
Grilled Vegetable Terracotta

Appetizer Course

Blue Crab Cake
fire roasted corn salsa, zucchini relish cajun remoulade

Coconut and Plantain Fried Gulf Shrimp
tropical fruit salsa, mango-lime dressing and crisp plantains

Beefsteak Tomato and Mozzarella
red and yellow tomatoes, basil leaves, fresh mozzarella, sweet onions, roasted peppers and balsamic

Wild Mushroom Tart
savory pastry shell, roasted garlic aioli

Salad Course

Organic Baby Greens
locally grown baby greens, roma tomatoes, endive, carrot and diakon served with a balsamic-grainy mustard vinaigrette

Classic Caesar Salad
crisp romaine leaves, kalamata olives, grated parmesan and focaccia crouton

Iceberg Wedge Salad
roasted garlic-roquefort-buttermilk ranch dressing, bacon and onions

California Baby Spinach Salad
goat cheese, field mushrooms, sweet onions raspberry vinaigrette

Wild Mushroom Tart
savory pastry shell, roasted garlic aioli

Entrée Course

Balsamic Marinated Chicken Breast
roasted garlic mash, wild mushroom-swiss chard sauce

Nut Crusted Grouper
orzo-artichoke-mushroom salad chardonnay sauce

Jamaican Jerk Chicken Breast
coconut rice, christophene salad, mojo de ajo sauce

Rosemary-Garlic Roasted Pork Loin
apple-fennel smashed potatoes, smoky cranraisin sauce

Horseradish Crusted Scottish Salmon
wasabi mash and soy-mirin sauce

Oak Grilled and Sliced Flank Steak
roasted shallot-red bliss mash, sweet onion sauce

Penne Pasta with Roasted Chicken
poached garlic-cream sauce, pesto, field mushrooms, sun dried tomatoes

Herb Seared Escolare
roasted red bliss potatoes, citrus-fennel sauce

Yellowtail Snapper
coconut rice, christophene salad, tropical fruit-rum sauce

Jamaican Jerk Grilled Pork Loin
coconut rice, mango bbq sauce and christophene salad

Desserts

Warm Granny Smith Apple Tart
caramel sauce and "sinnamon" ice cream

Key Lime Pie
mango and raspberry coulis served with seasonal berries

Warm Chocolate-Pecan Bread Pudding
bourbon caramel sauce

Espresso Chocolate Torte
white chocolate sauce and seasonal berries



THE RIVER HOUSE
NEW AMERICAN FOOD

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