

# *The Riverfront Bar & Grill, Inc.*

## **COCKTAIL BANQUET MENU**

### ***HORS D'OEUVRES – minimum 35 persons***

\$10.99 PER PERSON PLUS 18% GRATUITY AND APPLICABLE SALES TAX

#### **Choice of Four**

- ~ Asian Fried Pork or Vegetable Spring Rolls with Sesame-Ginger Mustard Sauce ~
- ~ Orange-Tequila Chicken Wings ~
- ~ Cocktail Meatballs and Portabella Mushrooms Marinara~
- ~ Seafood Stuffed Mushrooms Casino ~
- ~ Pasta Primavera ~
- ~ Assorted Stuffed Mini Quiches ~
- ~ Classic Bruschetta with Foccaccia and Basil Oil ~

#### **Additions Available:**

INDIVIDUALLY PRICED PLUS 18% GRATUITY AND APPLICABLE SALES TAX

- ~ Jumbo Shrimp Cocktail (100 pieces) \$ 110.00 ~
- ~ Diver Scallops Wrapped in Bacon (100 pieces) \$ 110.00 ~
- ~ Fresh Basil and Tomato Bruschetta with grilled Crostinnis \$ 75.00 ~
- ~ Large Anti-Pasta with Imported Meats and Cheeses \$ 80.00 ~

**Small Crudité Table:** \$2.95 per person plus 18% gratuity and applicable sales tax (15-35 persons)

**Large Crudité Table:** \$4.95 per person plus 18% gratuity and applicable sales tax (minimum 35 persons)

- ~ Fresh Vegetables & Dip and Fresh Seasonal Fruit & Cheese Display with Crackers ~

### ***BAR SERVICES – minimum 35 persons***

PRICED PER HOUR PLUS 18% GRATUITY AND APPLICABLE SALES TAX

#### **Open Bar – Call**

Includes all Top Shelf Liquor, Liqueurs and Cordials  
Domestic Beer, Wine and Soda

- \$14.00 per person 1<sup>st</sup> hour
- \$ 10.00 per person 2<sup>nd</sup> hour
- \$ 6.00 per person each additional hour

#### **Open Bar – Well**

Includes Bar Liquor (Rye, Scotch, Gin, Rum, Vodka)  
Domestic Beer, Wine and Soda

- \$ 10.00 per person 1<sup>st</sup> hour
- \$ 7.00 per person 2<sup>nd</sup> hour
- \$ 5.00 per person each additional hour

#### **Cash Bar**

\$35.00 Bartender fee applies to bar usage

*The Riverfront Bar & Grill, Inc.*  
***DINNER BANQUET MENU***

**DINNER BUFFET OPTIONS – minimum 35 persons**

INDIVIDUALLY PRICED PLUS 18% GRATUITY AND APPLICABLE SALES TAX

**Includes Baked Rolls and Assorted Breads and All Condiments**

**BUFFET #1**

\$ 15.95

~ Choice of House or Caesar Salad ~

- ~ Braised Sirloin Tips with Wild Mushroom Ragout ~
- ~ Grilled Chicken and Tortellini Carbonara ~
- ~ Hand Sliced House Baked Ham with Jalapeno-Mango Salsa ~
- ~ Shrimp and Vegetable Primavera with Penne Pasta ~
- ~ Roasted Garlic and Chive Mashers ~

**BUFFET #2**

\$ 17.95

~ Choice of House or Caesar Salad ~

- ~ Anti-Pasta Platter with Imported Meats and Cheeses ~
- ~ Roasted Garlic Rubbed Hand Sliced Roast Beef au Jus ~
- ~ Cheese Tortellini Marinara ~
- ~ Chicken and Portabella Marsala ~
- ~ Sour Cream and Chive Mashers ~

**Dressing Choices for House Salad Option:**

Please Choose Two (2)

- ~ House Italian ~
- ~ Peppercorn Balsamic ~
- ~ Herb Ranch ~
- ~ Imported Olive Oil and Aged Balsamic ~

**DINNER SIT DOWN SERVICE – minimum 50 persons**

INDIVIDUALLY PRICED PLUS 18% GRATUITY AND APPLICABLE SALES TAX

**Includes Salad, Bread and Rolls, Entrée, Starch, and Vegetable**

**Salad**

~ Salad of Baby Fresh Greens and Seasonal Vegetables ~  
drizzled with our house vinaigrette

**Choose up to three (3) Entrée Selections from Below**

~ Chicken Primavera with Penne Pasta ~

\$ 13.95

~ Chicken Parmesan with Penne Pasta ~

\$ 15.95

~ Chicken and Wild Mushroom Marsala ~

\$ 13.95

~ Garlic and Pepper Roasted Prime Rib ~

\$ 21.95

~ Grilled Angus Beef Tenderloin with Roasted Shallot and Cabernet Demi Glace ~

\$ 18.95

~ 14 oz. Charbroiled New York Strip Steak with Sweet Onion and Mushroom Sauté ~

\$ 16.95

~ Horseradish and Citrus Encrusted Salmon with Tarragon-Dijon Cream ~

\$ 13.95

~ Thai Spiced Shrimp and Asian Veggie Stir Fry ~

\$ 12.95

~ Lobster and Seafood Newburg over Steamed Ginger Rice ~

\$ 16.95

~ Jumbo Shrimp and Diver Scallops in a Herbed-Citrus Butter Sauce ~

\$ 15.95

~ Rigatoni a la Vodka ~

\$ 11.95

**DESSERT SERVICE – minimum 35 persons**

\$3.99 PER PERSON PLUS 18% GRATUITY AND APPLICABLE SALES TAX

**Choice of One**

~ Chocolate Lovin' Spoon Cake ~ ~ Raspberrie Éclair Cake ~

~ Mountain-Berry Tort ~ ~ Homestyle Carrot Cake ~

*Non-refundable Deposit of 10% or \$250.00 to secure date*

*Final guarantee due 3 days prior to function – No Cancellation thereafter*

*All prices subject to applicable sales tax and 18% gratuity*

*For further information contact The Riverfront Bar & Grill, Inc. at (518) 426-4738*

***The Riverfront Bar & Grill, Inc.***  
***LUNCH BANQUET MENU***

***LUNCH SIT DOWN OPTIONS – 15 to 35 persons***  
\$10.50 PER PERSON PLUS 18% GRATUITY AND APPLICABLE SALES TAX

Choice of **Soup du Jour** or **Seafood Chowder**

**Please choose three (3) from the following options:**

**~ Turkey Wrap ~**

Roasted Turkey, organic mesclun greens, smoked mozzarella, chopped scallions and alfalfa sprouts with cranberry mayonnaise in a 12" flour tortilla

**~ Roast Turkey Croissant ~**

Slow roasted Turkey Breast, sliced thin with field greens, red onion and imported Swiss, served on a warm croissant with garlic-pepper dijonaise

**~ Chicken Caesar ~**

Lightly blackened Chicken Breast with fresh romaine, roasted red peppers and our own house made Caesar dressing  
Can also be served as a Wrap

**~ Creole Chicken Salad ~**

Creole spiced Chicken Salad over fresh field greens with seasonal veggies and herb baked croutons

**~ Mediterranean Salad ~**

Mixed greens tossed with an artichoke, black olive, roasted red peppers, and feta red wine vinaigrette

**~ Grilled Veggie Quesadilla ~**

Balsamic vinegar and garlic oil marinated roasted seasonal veggies and pepper jack cheese stuffed into a soft tortilla and grilled,  
Served with salsa and sour cream

**~ Riverfront Burger ~**

Chargrilled 8 oz. Prime Ground Beef with bacon, grilled Bermuda onions and smoked mozzarella  
All served at Medium temperature

**~ Fish and Chips ~**

Beer Battered Boston Cod fish filets, deep-fried and served with fries, malt vinegar, tartar sauce and lemon wedge

**~ Shrimp Sate ~**

Asian glazed Jumbo Shrimp on skewers, served on baby greens with Thai Peanut dipping sauce

**~ Penne ala Vodka ~**

Penne pasta tossed with grated Romano cheese and tomato, vodka cream sauce served with garlic toast points

**~ Angel Hair Primavera ~**

A sauté of fresh Veggies and wild mushrooms, tossed with fresh basil, virgin olive oil and angel hair pasta

**DESSERT SERVICE**

\$2.95 per person plus 18% gratuity and applicable tax

~ OR ~

Substitute Dessert for Soup or Salad Options

**~ Carrot Cake ~    ~ Fresh Baked Brownies ~**

***LUNCH BUFFET OPTIONS – minimum 35 persons***  
INDIVIDUALLY PRICED PLUS 18% GRATUITY AND APPLICABLE SALES TAX  
**Includes Baked Rolls and All Condiments**

**BUFFET #1**

\$13.50

- ~ Choice of House or Caesar Salad ~
- ~ Penne and Roast Vegetable Primavera ~
  - ~ Quiche Lorraine ~
- ~ Chicken Teriyaki with Asian Veggies ~
- ~ Fresh Tomato Bruschetta with Grilled Neapolitan Bread

**BUFFET #2**

\$ 14.50

- ~ Choice of House or Caesar Salad ~
- ~ Penne Pasta tossed with Grilled Chicken and Fresh Basil Pesto ~
  - ~ Orange Ginger Glazed Baby Salmon ~
- ~ Roasted Vegetable and Three (3) Cheese Quiche ~
  - ~ Shrimp and Asian Vegetable Stir Fry ~

**BUFFET #3**

\$ 15.75

- ~ Choice of House or Caesar Salad ~
- ~ Antipasta with Imported Meats and Cheeses ~
  - ~ Seafood Newburg over Steamed Rice ~
- ~ Cheese Tortellini in Basil Tomato Cream Sauce ~
  - ~ Lemon Chicken Picatta ~
- ~ Roasted Vegetable and Three (3) Cheese Quiche ~

**Dressing Choices for House Salad Option:**

Please Choose Two (2)

- ~ House Italian ~
- ~ Peppercorn Ranch ~
- ~ Raspberry Balsamic ~
- ~ Honey Dijon ~

**DESSERT SERVICE**

\$2.95 per person plus 18% gratuity and applicable tax

~ OR ~

Substitute Dessert for Soup or Salad Options

- ~ Carrot Cake ~
- ~ Fresh Baked Brownies ~

*The Riverfront Bar & Grill, Inc.*  
***LITE LUNCH BANQUET MENU***

***LITE LUNCH OPTIONS*** – *minimum 35 persons*  
\$10.95 PER PERSON PLUS 18% GRATUITY AND APPLICABLE SALES TAX

OPTION #1

- ~ Large Caesar Salad or House Salad ~
- ~ Assorted Croissant Sandwiches ~
- ~ Relish Platter ~
- ~ Fresh Baked Brownies and Watermelon ~

OPTION # 2

- ~ Large Caesar Salad or House Salad ~
- ~ Assorted Meats and Cheese Platter ~
- ~ Assorted Fresh Baked Rolls and Breads ~
- ~ Lime and Ginger marinated Fresh Fruit Cocktail ~

OPTION # 3

- ~ Thai Vegetable and Chicken Stir Fry ~
- ~ Ginger Steamed Jasmin Rice ~
- ~ Marinated Tomato and Cucumber Salad ~
- ~ Lime and Ginger marinated Fresh Fruit Salad ~