

RIVERVIEW EVENT CENTER

Catering Brochure



CATERING CONTACT

The Riverview Event Center

Comm: 757-764-2983

EARLY MORNING BITES

Beverages

- Freshly brewed Coffee (*Decaf or Regular*) | \$25 per gallon
Iced Tea with Sliced Lemons (*Sweet or Unsweet*) | \$25 per gallon
Fresh Lemonade with Sliced Lemons | \$25 per gallon
Citrus Punch with Sliced Fresh Fruits | \$25 per gallon
Hot Tea (*Hot Water & 10 Assorted Tea Bags*) | \$25 per 10 packets
Bottled Juice (*Cranberry, Orange, Apple or Grapefruit*) | \$2 per bottle

Food Bites

- Dozen Assorted Muffins | \$36 per dozen
Blueberry, banana nut, cream cheese crumble & double chocolate chip.
- Dozen Assorted Danish | \$36 per dozen
Cream cheese, cinnamon, apple & cherry.
- Dozen Assorted Cake Donuts | \$36 per dozen
Chocolate glazed, cinnamon sugar, churro & powdered sugar.
- Dozen Scones with Warm Vanilla Glaze | \$36 per dozen
Apple cinnamon, white chocolate cranberry & blueberry.
- Hot Breakfast Sandwiches | \$4.50 each
Choice of ham, bacon or sausage with egg & cheese served on either a bagel, croissant, english muffin or biscuit.

BREAKFAST PACKAGES

(Minimum of 50 guests required)

Continental Breakfast Package

\$750 for up to 50 guests

\$15 per additional guest beyond 50

Includes assorted danish, muffin assortment, fresh cut fruit, coffee, tea, bottled water & juice service.

Hot Breakfast Package

\$850 for up to 50 guest

\$17 per additional guest beyond 50

Choice of hot breakfast sandwich (ham, bacon, turkey bacon, turkey sausage or sausage with egg & cheese served on either a bagel, croissant, english muffin or biscuit), fresh cut fruit, Greek yogurt cups with granola, coffee, tea, bottled water & juice service.

Breakfast Burrito Package

\$850 for up to 50 guests

\$17 per additional guest beyond 50

Choice of breakfast burrito (sausage, egg, cheese & potato; bacon, egg, cheese & potato; egg, cheese & spinach or loaded), fresh cut fruit, muffin assortment, coffee, tea, bottled water & juice service.

ON THE GO LUNCHES

Available from 1100 - 1300

Served as a boxed lunches for take-out
(Minimum of 50 guests required)

Boxed Lunches for 50 people | \$875 pick-up only | \$925 delivery

**All boxed lunches include assorted sodas,
bottle water, chips & cookies.**

Salads

Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with classic Caesar dressing, garlic croutons & Parmesan cheese; topped with a marinated, grilled chicken breast; served with a warm baguette.

Grilled Harvest Chicken Salad

Fresh mixed greens tossed with sweetened cranberries, thinly sliced red onions, blueberries, thinly sliced strawberries, glazed pecans, crumbled goat cheese & grilled marinated chicken; served with raspberry walnut vinaigrette & a baguette.

Blackened Chicken Cobb Salad

Crisp Romaine lettuce tossed with thinly sliced red onions, diced cucumbers, tomatoes, hard boiled eggs & shredded jack/cheddar blend cheese; topped with blackened chicken & served with a warm baguette & ranch dressing.

Sandwiches

Classic Club Sandwich

Whole wheat bread filled with layers of thinly sliced honey ham, roasted turkey, Applewood smoked bacon, cheddar cheese, sliced tomatoes, crisp leaf lettuce & mayo.

Turkey Club Croissant

Buttery croissant piled high with oven roasted turkey, applewood bacon, Swiss cheese, crisp leaf lettuce & sliced tomatoes; served with honey mustard dressing on the side.

Blackened Chicken Wrap

Sun-dried tomato wrap filled with grilled, blackened chicken, crispy bacon, shredded Monterrey jack/cheddar cheese blend, diced tomatoes & shredded lettuce; served with avocado ranch dressing.

Buffalo Chicken Panini

Grilled sourdough bread filled with spicy grilled buffalo chicken, caramelized onions, bacon & provolone cheese; served with buttermilk ranch dressing on the side.

Ham & Gruyere Panini

Toasted Italian bread layered with thinly sliced ham, Gruyere cheese, dijon mustard & fresh sliced tomato.

Substitutions

ADDITIONAL CHARGES PER PERSON

Orzo Pasta Salad, Potato Salad, Macaroni Salad | \$3.00

Fresh Fruit Cup | \$3.50

Blondies or Brownies | \$3.50

Iced Lemon Pound Cake | \$4.00

Miniature Banana Pudding Parfaits | \$4.00

DINNER DINING

(Includes room set up, wait staff, linens & table décor)

1 Protein Option | \$26 *Plated per person* | \$30 *Buffet per person*

2 Protein Option | \$30 *Plated per person* | \$34 *Buffet per person*

All plated & buffet meal options include your choice of 1 salad selection, 1 vegetable selection, 1 starch selection, bread & butter service, as well as coffee, tea & water service.

Salad Options

Traditional Caesar Salad

Greek Salad | **Balsamic Vinaigrette**

Mozzarella-Tomato Salad | **Fresh basil & balsamic vinaigrette**

Roasted Pear & Gorgonzola Salad

Apple Walnut Spinach Salad | **Apple cider maple vinaigrette**

Garden Salad | **Choice of salad dressing**

Choose from buttermilk ranch, raspberry vinaigrette, balsamic vinaigrette, Italian, 1,000 island, blue cheese, honey mustard & sesame ginger.

Protein Options

Beef Brisket | **Bourbon BBQ sauce**

Sliced Beef Tri-Tip | **Chimichurri sauce of fresh garlic & herbs**

Beef Tips | **Red wine mushroom sauce**

Pork Tenderloin | **Choice of seasoning**

Choose from garlic & herb, oven roasted, teriyaki or bourbon glazed.

Salmon | **Blackened, soy-ginger glazed or garlic butter**

Pan Seared Chicken Breast | **Basil lemon cream sauce**

Chicken | **Choice of bone-in or boneless**

Choose from southern fried, maple orange glazed, bbq dry rubbed, garlic & herb, teriyaki, Mediterranean or florentine (creamy spinach & sundried tomato sauce).

Starch Options

Crispy Herb Potatoes

Garlic Mashed Potatoes

Twice Baked Potatoes | **Bacon bits, cheddar cheese, butter & chives**

5 Cheese Macaroni & Cheese

White Cheddar Bacon Macaroni & Cheese

Garlic Rice Pilaf

Roasted Vegetable Rice Pilaf

Bourbon Brown Sugar Sweet Potatoes

Vegetable Options

Sautéed Green Beans with Grape Tomatoes

Grilled Asparagus

Broccoli Cheddar Casserole

Parmesan Roasted Cauliflower

Southern Style Green Beans

Seasonal Vegetable Medley

Oven Roasted Zucchini

Brown Sugar Glazed Carrots

Bread Options

Fresh Baked Rolls | *Served with butter*

Fresh Baked Wheat Rolls | *Served with butter*

Buttermilk Biscuits | *Served with honey butter*

Cornbread | *Served with jalapeno-honey butter*



DINNER ENHANCEMENTS

(These options are available for an additional cost & are not included in the original dinner dining price)

Dessert Addition | \$6 per person

Additional Starch or Vegetable | \$4 per person

House Red or White Wine | \$20 per bottle

Champagne or Prosecco | \$28 per bottle

Dessert Options

Italian Cream Cake | *Served with fresh berries & raspberry sauce*

Shortbread Banana Pudding

Red Velvet Cake Trifle | *Served with mascarpone cream*

German Chocolate Cake | *Served with whipped cream*

Apple or Peach Cobbler | *Served with cinnamon whipped cream*

Chocolate Tuxedo Cake | *Served with fresh berries*

ICE BREAKER MENU

Select 5 menu options from the list below
(Minimum of 50 guests required)

\$1,600 inclusive for up to 50 guest
\$32 per additional guest beyond 50

Ice Breaker Food Options

- Buffalo Chicken Dip | *tortilla chips*
- Crab Dip | *garlic-parmesan crostini*
- Caramelized Onion Dip | *assorted grilled vegetables*
- Chicken Spring Rolls | *sweet chili sauce*
- Vegetable Spring Rolls | *sweet chili sauce*
- Chicken Pot Stickers | *soy-ginger sauce*
- Spinach & Artichoke Pastry Bites
- Garlic Butter Steak Bites
- Lamb Sliders | *roasted red pepper whipped feta sauce*
- Tri-Tip Steak Sliders | *caramelized onions*
- Coconut Shrimp | *pineapple-mango salsa*
- Bacon Wrapped Chicken Bites
- Southern Fried Chicken Tenders | *honey mustard sauce*
- Cheddar-Parmesan Breaded Chicken Tenders | *ranch dressing*
- Assorted Dessert Bars
- Miniature Cheesecake Bites
- Assorted Cake Pops
- Fresh Baked Brownie/Blondie Assortment

A LA CARTE ENHANCEMENTS

(Price is cost per tray)

Charcuterie Tray | \$135 **LARGE** | \$75 **SMALL**

A selection of cured meats, domestic/imported cheeses & accompanying accoutrements served with assorted crackers.

Vegetable Crudit  Platter | \$85 **LARGE** | \$50 **SMALL**

A selection of fresh, seasonal vegetables served with buttermilk ranch dressing & roasted garlic hummus.

Seasonal Fruit & Cheese Tray | \$125 **LARGE** | \$55 **SMALL**

Finger Sandwich Platter | (Choice of two flavors)

\$125 **LARGE** (Feeds 65-70 people)

\$65 **SMALL** (Feeds 25-35 people)

Select your choice of either chicken salad, tuna salad, pimento cheese, cucumber & chive cream cheese, deviled ham salad, egg salad or shrimp salad.

Cold Cut Slider Sandwich Tray

\$135 **LARGE** (Feeds 65-70 people)

\$75 **SMALL** (Feeds 25-35 people)

An assortment of thinly sliced honey roasted turkey, Virginia ham, salami & pepperoni layered on brioche slider rolls, topped with lettuce, sliced tomatoes, provolone cheese, spicy brown mustard & mayo.

SMALL BITES MENU

Dynamite Shrimp | \$125 for 50 shrimp

Lightly battered shrimp tossed in our signature sweet & spicy sriracha sauce, on a bed of crispy potato sticks; topped with scallions & sesame seeds.

Chicken Wings | \$120 for 50 wings

Crispy fried jumbo wings with carrot & celery sticks with ranch dipping sauce. (Choice of traditional fried, spicy buffalo, chipotle BBQ or lemon pepper).

Chicken Tenders | \$120 for 50 tenders

Golden fried chicken tenders with honey mustard sauce for dipping (Choice of southern fried, parmesan-cheddar, kettle chip or garlic-parmesan breading).

Bacon Cheeseburger Sliders | \$100 for 50 burgers

Bite sized grilled beef burgers topped with crispy applewood bacon, melted cheddar cheese, pickles & our secret sauce served on toasted brioche slider buns.

Spinach & Artichoke Dip | \$65

Sautéed spinach & chopped artichokes blended in a creamy garlic cheese sauce, baked until golden brown & bubbly; served with parmesan crostini.

Spring Rolls | \$75 for 50 spring rolls

Choice of vegetable or chicken spring rolls served with sweet chili sauce.

Chicken Pot Stickers | \$75 for 50 pot stickers

Served with sesame sauce.

Loaded Potato Skins | \$85 for 50 potato skins

Crispy potato skins filled with your choice of 1 of the below toppings:

- Grilled chicken, bacon, cheese, jalapenos & cilantro sour cream on the side.
- Seasoned ground beef, cheese, pico de gallo & cilantro sour cream on the side.
- Shredded buffalo chicken, cheese & jalapenos, drizzled with ranch dressing.

Meatballs | \$75 for 50 meatballs

Homemade beef meatballs simmered in your choice of the following sauces: Swedish, chipotle BBQ, sweet chili or chipotle-raspberry.

Creamy Crab Dip | \$100

A blend of lump & claw crab meat simmered in a seasoned creamy garlic & cheese sauce; served with crispy garlic crostini.

Lamb Kebabs | \$135 for 50 kebabs

Ground lamb mixed with a variety of Mediterranean spices and fresh herbs, skewered & grilled, with whipped roasted red pepper feta sauce and warm naan bread.



CATERING FEES & POLICIES

- A standard \$500 deposit is required for all unofficial functions, such as weddings, birthday parties, family reunions, etc.
- All payments must be made at least 48 hours prior to the event.
- We reserve the right to decline catering orders under the \$500 minimum.
- Saturday events require a \$5,500 minimum in food sales. Once agreed upon, you will be charged the full \$5,500 regardless of final count.
- Room Set-Up Fee: \$250 per room.
- For self-set-up events, guests are responsible for removing all trash & debris. Failure to do so will result in a \$150 cleaning fee.
- A \$500 wedding fee applies in addition to the room set-up fee. This includes setup of the sign-in table, cake table, groom's cake table, gift table, & sweetheart table for the bride & groom.
- Chair covers are available for rent at \$8 each.
- Prepaid bar service includes a 20% gratuity per bartender & must be paid at least 48 hours in advance.
- Cash bar service also includes a 20% gratuity per bartender & must meet a \$500 minimum for two hours. This minimum & gratuity are due at least 48 hours prior to the event. Once the minimum is met, the amount will be refunded to the POC.
- All events include 4 hours of service time & 2 hours for setup & cleanup. Additional time will be billed at \$200 per hour.
- Tablecloth rental: \$9 each.
- Day of event changes 15% upcharge.
- Prepaid bar tabs are non-refundable. For example, if you prepay \$500 & only use \$350, the remaining \$150 will not be refunded. Please calculate your estimated bar needs accordingly.

The catering team requires a minimum of at least two weeks notice prior to the date of all catering requests. Depending on already booked events, all catering request may not be able to be accepted. Please reach out to see how best we can support your event. If any special requests are needed please contact the catering team in our front office at (757)764-2983. They will be happy to assist you with any questions you may have.

Thank you for allowing us to cater your event!

