

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



Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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.



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Desserts



Signature Desserts \$5+

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New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

- Grilled Chicken Breast with Champagne Sauce
- Grilled Chicken Breast with Pineapple Cilantro Salsa
- Chicken Marsala
- Roasted Iowa Center-Cut Pork Loin
- Peppercorn Crusted Pork Loin with Vermont Maple Glaze
- Traditional Lasagna (Vegetarian Available)
- Parmesan Panko Crusted Tilapia
- Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

- Green Bean Amandine
- Green Beans
- Mixed Vegetables
- Traditional Corn
- Steamed Broccoli Florets
- Honey Glazed Carrots
- Grilled Asparagus
- Grilled Roasted Roots

Choice of One Starch

- Rice Pilaf
- Garden Blend Wild Rice
- Au Gratin Potatoes
- Garlic & Truffle Mashed Potatoes
- Butter Baby Red Potatoes
- Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

- | | |
|-----------------------|----------------|
| Garden Ranch | Caesar |
| Balsamic Vinaigrette | Blue Cheese |
| Raspberry Vinaigrette | Classic French |

Carvings

Add a Carving to enhance any Buffet Selection

- | | |
|-----------------------------------|--|
| Peppercorn Crusted Prime Rib \$6+ | Roasted Beef Tenderloin \$8+ |
| Roasted Leg of Lamb \$6+ | Iowa Pork Loin with Boetje's Demi \$5+ |



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

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Desserts



Signature Desserts \$5+

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New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

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Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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.



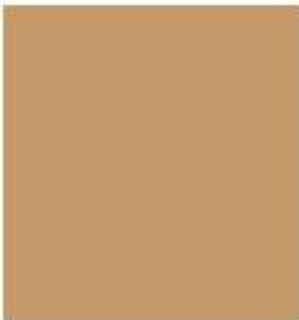
RIVER CENTER

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



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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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
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- 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 linens are square 81" x 81" and are available in white or black (other colors and styles are available at an additional cost)

Guarantees

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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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
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Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
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Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

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Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

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Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

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Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

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CATERING MENU



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NOTE we do not charge additional tax

RIVER  CENTER

136 East Third Street Davenport, IA, 52801 563.326.8500


VenuWorks
management | events | consulting



Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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



RIVER CENTER

CATERING MENU



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

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136 East Third Street Davenport, IA, 52801 563.326.8500


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

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Catering Information



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CATERING MENU



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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

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Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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



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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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
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- 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 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.

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We do NOT prepare more food over the guarantee number.

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Reserve items apply only to Bar Service Items.

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RIVER CENTER

136 EAST THIRD STREET
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www.riverctr.com



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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
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White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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
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 1. Request proper identification of any person of a questionable age
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- 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
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RIVER CENTER

CATERING MENU



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136 East Third Street Davenport, IA, 52801 563.326.8500


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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



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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes



Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Duet Plates Available Upon Request

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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
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- 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
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 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 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.

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We do NOT prepare more food over the guarantee number.

Once the guarantee is given, it cannot decrease; however, depending on menu selection,

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Reserve items apply only to Bar Service Items.

Reserved items are not charged unless we obtain approval.



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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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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,

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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



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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

- Grilled Chicken Breast with Champagne Sauce
- Grilled Chicken Breast with Pineapple Cilantro Salsa
- Chicken Marsala
- Roasted Iowa Center-Cut Pork Loin
- Peppercorn Crusted Pork Loin with Vermont Maple Glaze
- Traditional Lasagna (Vegetarian Available)
- Parmesan Panko Crusted Tilapia
- Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

- Green Bean Amandine
- Green Beans
- Mixed Vegetables
- Traditional Corn
- Steamed Broccoli Florets
- Honey Glazed Carrots
- Grilled Asparagus
- Grilled Roasted Roots

Choice of One Starch

- Rice Pilaf
- Garden Blend Wild Rice
- Au Gratin Potatoes
- Garlic & Truffle Mashed Potatoes
- Butter Baby Red Potatoes
- Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

- | | |
|-----------------------|----------------|
| Garden Ranch | Caesar |
| Balsamic Vinaigrette | Blue Cheese |
| Raspberry Vinaigrette | Classic French |

Carvings

Add a Carving to enhance any Buffet Selection

- | | |
|-----------------------------------|--|
| Peppercorn Crusted Prime Rib \$6+ | Roasted Beef Tenderloin \$8+ |
| Roasted Leg of Lamb \$6+ | Iowa Pork Loin with Boetje's Demi \$5+ |



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

Penna Pasta Primavera tossed in a Garlic Parmesan Olive Oil	\$25+
Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$365+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$7+
White Claw 8 Ounce	\$7+
Carbliss 6 Ounce	\$6+
Domestic 16 Ounce Beer	\$9+
Premium, Local Craft & Import Beer	\$10+

Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



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 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.

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We do NOT prepare more food over the guarantee number.

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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


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Desserts



Signature Desserts \$5+

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Sea Salted Caramel Cheesecake
Turtle Cheesecake
Lemon & Blueberry Tart
Crème Brule Custard
Chocolate Torte (Gluten Free)
Caramel Apple Tart Blossom
Italian Lemon Cake

Other Items Available Upon Request

Delectable Minis \$8+

Assortment of the following: Petit Fours, Cookies, Dessert Bars & Bite-Sized Cheesecakes

Hors D'oeuvres Selections

Price is per tray of 65 pieces or serves 50 people

Turkey Pinwheels	\$80+	Pork or Vegetable Egg Rolls	\$95+
Tomato Basil Bruschetta	\$80+	Chicken Tenders	\$110+
Swedish Meatballs	\$85+	Chicken Wings (Boneless)	\$110+
Chef's Seasoned Avocado Toast	\$80+	BLT Bites	\$115+
Asiago Prosciutto Asparagus	\$85+	Italian Bruschetta	\$115+
Bacon Wrapped Water Chestnuts	\$95+	Spanakopita	\$150+
Caprese Skewers			\$160+
Antipasto Skewers			\$160+
Coconut Shrimp			\$165+
Crab Rangoon			\$165+
Korean BBQ Beef Skewers			\$165+
Chicken Satay w/ Korean Peanut Sauce			\$165+
Vegetable Crudité*			\$140+
Mini Beef Wellingtons			\$185+
Maryland Style Crab Cakes	\$165+	Domestic Cheese & Crackers Display*	\$185+
Pot Stickers	\$165+	Hummus & Grilled Pita Platter*	\$160+
Chocolate Covered Strawberries	\$175+	Shrimp Cocktail*	\$220+
Charcuterie Tray	\$225+	Crab Stuffed Mushrooms	\$200+
Fresh Fruit Display*	\$185+		

*Cannot Be Passed

Late Night Snacks

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

Assorted Pizzas: \$18+ each

Sausage, Cheese, Pepperoni or Vegetable

Pasta Dinner Buffet \$22+

Assorted Greens with Creamy Italian, Balsamic Vinaigrette & Ranch Dressings

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choose two pastas from the following:

Penne with Marinara

Penne with Italian Sausage Marinara

Broccoli Alfredo

Chicken & Broccoli Alfredo

Italian Sausage Lasagna (Vegetarian also available)

Add Garlic Shrimp with White Wine Sauce \$6+

Coffee, Iced Tea & Water



Buffet Option One

\$25+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Grilled Chicken Breast with Champagne Sauce
Grilled Chicken Breast with Pineapple Cilantro Salsa
Chicken Marsala
Roasted Iowa Center-Cut Pork Loin
Peppercorn Crusted Pork Loin with Vermont Maple Glaze
Traditional Lasagna (Vegetarian Available)
Parmesan Panko Crusted Tilapia

Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

Green Bean Amandine
Green Beans
Mixed Vegetables
Traditional Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choice of One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic & Truffle Mashed Potatoes
Butter Baby Red Potatoes
Trio of Roasted Potatoes

Add a second vegetable or starch for \$3.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch	Caesar
Balsamic Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Classic French

Carvings

Add a Carving to enhance any Buffet Selection

Peppercorn Crusted Prime Rib \$6+
Roasted Leg of Lamb \$6+

Roasted Beef Tenderloin \$8+
Iowa Pork Loin with Boetje's Demi \$5+



Buffet Option Two

\$30+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chasseur of Beef*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Parmesan Crab Crusted Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of Two Starches

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Twice Baked Potato

Risotto w/ Smoked Gouda & White Wine

Add a second vegetable for \$2.00 each

***Market Price – May be an upcharge**

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette

Blue Cheese

Classic French

Caesar



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	\$28+
Chicken with Herb Champagne Sauce	\$25+
Cherry Smoked Chicken Breast with Sundried Tomato & Bacon Compote	\$29+
Chicken Oscar	\$28+
Herb Crusted Chicken Marsala	\$25+
Teriyaki Chicken with Pineapple Cilantro Salsa	\$27+
Chicken Quatro Formaggio	\$27+

Pork

Grilled Iowa Center-Cut Pork	\$25+
Apple Brandy Pork Chop	\$28+
Maple Sesame Pork	\$26+
Apricot Chutney Iowa Chop	\$26+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$35+
Prime Rib	\$35+
Beef Wellington	\$37+
Glazed Tournedos of Beef with Hunter Style Sauce	\$35+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$32+

Fish

Lemon Crab Crusted Tilapia	\$27+
Seared Chilean Sea Bass	\$33+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$28+
Atlantic Salmon with Roasted Red Pepper & Basil Coulis	\$29+
Pan-Seared Canadian Walleye	\$30+
Crab Stuffed Black Tiger Shrimp	\$33+
Salmon Oscar	\$33+

Dietary

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Grilled Portabella Mushroom with Quinoa & Fresh Vegetables	\$25+
Stuffed Pepper with choice of protein, Brown Rice & Vegetables	\$25+
Vegetarian Lasagna	\$24+

Plated Dinners

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

Vegetables

Brussel Sprouts
Root Vegetables
Green Beans

Green Bean Amandine
Grilled Asparagus
Steamed Broccoli Florets

Buttered Corn
Honey Glazed Carrots

Starch

Rice Pilaf with Caramelized Shallots
Garlic & Truffle Mashed Potatoes
Garden Blend of Wild Rice

Trio of Roasted Potatoes
Twice Baked Potatoes
Au Gratin Potatoes

Quinoa
Roasted Red Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Ranch
Raspberry Vinaigrette
Caesar

French
Balsamic Vinaigrette

Blue Cheese

Kids Menu

\$16+

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

All Served with a Fruit Cup

BJ1 Benge, Jennifer, 7/29/2024



🍸 Bar Service 🍸

Beer

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Non-Alcoholic

Soda (per bottle)	\$5+
Soda (per glass)	\$3+
Soda (flat fee ALL NIGHT)	\$200+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$22+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$25+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$32+
Premium Wine (per glass)	\$9+

Mixed Drinks

Call Liquor	\$8+
Premium Liquor	\$9+

Open Bar

You pay for all drinks and are billed based on consumption + service charge
This can be all night or a set timeframe of your choice



Catering Information



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- Depending on the menu selection, minimal additions can be added to the guarantee if proper notification is given
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