

RIVER CENTER

Catering Menu

All Pricing is per person unless otherwise noted
+ refers to 25% service charge (No additional tax applies)

Menus can be customized

The RiverCenter is proudly managed by



Hors d'Oeuvres Selections

Priced per tray of 65 pieces (unless otherwise noted)

Turkey Pinwheels: \$80+	Antipasto or Caprese Skewers: \$160+
Pork or Vegetable Egg Rolls: \$95+	Crab Rangoon: \$160+
Tomato Basil Bruschetta: \$80+	Korean BBQ Beef Skewers: \$165+
Coconut Shrimp: \$165+	Chicken Satay w/ Peanut Sauce: \$165+
Swedish Meatballs: \$85+	Mini Beef Wellingtons: \$185+
BLT Bites: \$115+	Bacon Wrapped Water Chestnuts: \$95+
Spanakopita: \$150+	Asiago Prosciutto Asparagus: \$85+
Crab Cakes: \$165+	Crab Stuffed Mushrooms: \$200+
Bacon Wrapped Water Chestnuts: \$95+	
Chocolate Covered Strawberries: \$175+	

Priced Per Tray (serves 50 people)

Vegetable Crudit�: \$140+
Charcuterie Tray: \$225+
Fresh Fruit Display: \$185+
Domestic Cheese & Cracker Display: \$185+
Hummus & Grilled Pita Platter: \$160+
Shrimp Cocktail Display: \$220+

Dinner Buffet Options

All Buffets served with Ice Water, Decaf Coffee, Regular Coffee & Iced Tea

The Italian \$23.00+

Garden Salad with Ranch & Balsamic Vinaigrette

Grilled or Breaded Chicken Parmesan

Sauteed Primavera Vegetables

Garlic Bread

Choice of Two Pastas

Penne with Roasted Vegetable Marinara

Parmesan Broccoli Fettucine Alfredo

Olive Oil Parmesan Linguini

Asiago Tomato & Spinach Cavatelli

Lasagna (with or without sausage)

Buffet Option One \$26.00+

Served with Garden Salad, Rolls & Two Dressings

Choose Two Entrees

Champagne Chicken

Grilled Chicken Breast with a Creamy Herb Champagne Sauce

Teriyaki Chicken

Breaded Chicken Breast with Pineapple Cilantro Salsa

Herb Crusted Chicken Marsala

Braised in a creamy Marsala Wine & Mushroom Sauce

Iowa Pork Loin

Roasted Center Cut drizzled in a Caramel Apple & Maple Glaze

Baked Tilapia

Parmesan Panko Crusted dresses with a Chardonnay Citrus Sauce

Beef Tri-Tip

Slow Roasted with a Merlot Demi

Choose One Vegetable

Green Bean Almandine
Green Beans
Seasonal Mixed Vegetables
Buttered Corn O'Brien
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choose One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic Mashed Potatoes
Butter Baby Red Potatoes
Risotto w/ Gouda & White Wine
Trio of Roasted Potatoes
Twice Baked Potatoes

Choose Two Dressings

Ranch, French, Caesar, Blue Cheese, Balsamic Vinaigrette or Raspberry Vinaigrette

Carving Options (see page 9)

Buffet Option Two \$30.00+

Served with Garden Salad, Rolls & Two Dressings

Choose Two Entrees

Asparagus Stuffed Chicken Breast

Herb & Asparagus Stuffed with Roasted Garlic & Herb Sauce

Chicken Piccata

Grilled or Breaded Chicken Breast with Lemon Caper Sauce

Pork Chop

Grilled Chop with an Apple & Brandy Sauce

Italian Florentine Pork Loin

Pan Seared with a creamy Spinach, Sun-Dried Tomato & Parmesan Sauce

Filet of Beef (\$2 upcharge)

Roasted Filet with Roasted Red Pepper Coulis

Smoked Beef Tenderloin Medallions (\$2 upcharge)

Slow Roasted with Mushroom Demi

Glazed Salmon

Apricot Glazed with a Citrus Beurre Blanc

Tilapia

Baked Filet with a Citrus Chardonnay

Choose One Vegetable & One Starch (See page 4)

Carving Options (See page 9)

Plated Dinner Options

All Dinners served with Garden Salad, Ice Water, Coffee & Iced Tea

Select One Starch, One Vegetable & Two Dressings (see page 8)

Duet Plates (2 Proteins) also available upon request

Chicken

Champagne Chicken \$25.00+

Grilled Chicken Breast with a Creamy Herb Champagne Sauce

Herb Crusted Chicken Marsala \$25.00+

Braised in a creamy Marsala Wine & Mushroom Sauce

Teriyaki Chicken \$27.00+

Breaded Chicken Breast with Pineapple Cilantro Salsa

Chicken Quatro Formaggio \$27.00+

Grilled Chicken Breast with a Four Blend Cheese, Chardonnay Dijon Sauce

Stuffed Chicken Italiano \$28.00+

Gruyere & Prosciutto Stuffed with Asparagus Roulade

Smoked Chicken Breast \$28.00+

Cherry Smoked with Sundried Tomato & Bacon Compote

Chicken Oscar \$29.00+

Grilled and Stuffed with Asparagus & Crab finished w/ Hollandaise Sauce

Pork

Grilled Pork Loin \$25.00+

Center Cut with a Garlic & Shallot Boetje Demi

Grilled Pork Chop \$28.00+

Grilled Chop with a Caramelized Apple & Brandy Glaze

Italian Florentine Pork Loin \$28.00+

Pan Seared with a creamy Spinach, Sun-Dried Tomato & Parmesan Sauce

Plated Dinner Options (continued)

Beef

New York Strip Grilled with Green Peppercorn & Dijon Brandy Sauce	\$33.00+
Beef Tenderloin Medallions with a Portabella Red Wine Reduction	\$35.00+
Filet Filet with Wild Mushroom Demi	\$35.00+
Prime Rib Served with a Cabernet Au jus & Peppercorn Horseradish Cream	\$35.00+
Beef Wellington Served with a Shiraz Bordelaise w/ Shallots & Garlic	\$37.00+

Seafood

Crab Crusted Tilapia Season Baked Filet topped with a Lump Crab Cake w/a Citrus Chardonnay	\$27.00+
Sitka Salmon Apricot Glazed with Citrus Beurre Blanc	\$28.00+
Atlantic Salmon Grilled with a Roasted Red Pepper & Basil Coulis	\$29.00+
Walleye Pistachio Crusted Pan Seared Filet w/ Moscato Blood Orange Cream Sauce	\$30.00+
Sea Bass Cilantro Pineapple Chutney	\$33.00+
Stuffed Black Tiger Shrimp Crab Stuffed Jumbo Shrimp with Citrus Beurre Blanc	\$33.00+
Salmon Oscar Grilled Salmon topped with lump Crab, Asparagus & a rich Bearnaise sauce	\$33.00+

Plated Dinner Options (continued)

Choose One Vegetable

Green Bean Almandine
Green Beans
Seasonal Mixed Vegetables
Buttered Corn O'Brien
Steamed Broccoli Florets
Honey Glazed Carrots
Grilled Asparagus
Grilled Roasted Roots

Choose One Starch

Rice Pilaf
Garden Blend Wild Rice
Au Gratin Potatoes
Garlic Mashed Potatoes
Butter Baby Red Potatoes
Risotto w/ Gouda & White Wine
Trio of Roasted Potatoes
Twice Baked Potatoes

Choose Two Dressings

Ranch, French, Caesar, Blue Cheese, Balsamic Vinaigrette or Raspberry Vinaigrette

Dietary

Penne Pasta Primavera (VEG) Tossed in a Garlic Parmesan Olive Oil	\$25.00+
Grilled Portabella Mushroom (VEG & GF) Served with Quinoa & Chef Choice Vegetables	\$25.00+
Stuffed Pepper Choice of Chicken, Pork or Soy Tempeh & served with Rice & Vegetables	\$25.00+
Vegetarian Lasagna	\$25.00+

Kids (12 years and under)

Choose One \$16.00+

Chicken Strips, Macaroni & Cheese, Tater Tots (or Fries) & Fresh Fruit
Penne Pasta with Marinara Sauce, Garlic Bread & Fresh Fruit
Hot Dog, Macaroni & Cheese, Tater Tots (or Fries) & Fresh Fruit

Carvings

Upgrade to replace a buffet entrée

Roasted Leg of Lamb: \$6.00+

Peppercorn Crusted Prime Rib: \$6.00+

Roasted Beef Tenderloin: \$8.00+

Pork Loin w/ Boetje's Demi: \$5.00+

Desserts

Choose Up to Three \$5.00+

Triple Layer Chocolate Cake

Key Lime Cheesecake

Turtle Cheesecake

Chocolate Torte (GF)

Italian Lemon Cake

NY Cheesecake w/ Fresh Berries

Sea Salted Caramel Cheesecake

Crème Brûlée Custard

Caramel Apple Blossom

Delectable Minis: \$8.00+

Assortment of Petit Fours, Cookies, Bars & Bite-sized Cupcakes

Late Night Pizza

\$20.00+ Each

Choice of Sausage, Pepperoni, Cheese, Vegetable or Breakfast

Bar Selections

Domestic Keg Beer: \$365.00+

Domestic 16ounce Beer: \$9.00+

Imports or Specialty Kegs: Quote

Craft or Import Beer: \$10.00+

White Claw 16ounce (select flavors): \$9.00+

Carbliss (select flavors): \$7.00+

Soda (per glass): \$3.00+

Soda (per 20ounce bottle): \$5.00+

Energy Drinks (per can): \$5.00+

Fruit Punch or Lemonade: \$22.00+ per gallon

House Wine & Champagne: \$7.00+ per glass or \$25.00+ per bottle

Cabernet, Merlot, Chardonnay & Moscatto

Premium Wine: \$9.00+ per glass or \$32.00+ per bottle

Malbec, Sauvignon Blanc & Riesling (Other wines available upon request)

Call Liquor (per drink): \$8.00+

Premium Liquor (per drink): \$9.00+

Definitions

Open Bar or Hosted Bar means YOU are paying for drinks + 25% service charge. This can be certain items, for a certain amount of time or a predetermined dollar amount. What you don't host, we will still have cash bar items available as well.

Cash Bar means your guests pay for their own.

Additional liquor, beer or wines can be provided with advance notice if it can be purchased in the state of Iowa

Additional Information

- ALL food & beverage served in the facility is to be provided by the RiverCenter (unless approved otherwise)
- Dietary substitutions can be made with advance notice
- Any food & beverage functions canceled are subject to a cancellation fee noted in the rental agreement
- Food & beverage pricing and selections are locked in 12 months prior to event date
- Guarantee guest count is due 10 days prior to event
 - Depending on the menu, some add-ons can be made after guarantee is given
 - No reduction in count after guarantee is given
 - You will be billed for ACTUAL number if counts are higher than guarantee
- All food & beverage is subject to a 25% service charge
- All alcohol is to be served or provided by the RiverCenter
 - Proper identification is required upon request
 - Failure to provide identification will result in refusal of alcoholic beverages
 - RiverCenter has the right to refuse any patron that we deem intoxicated
 - RiverCenter has the right to remove patrons that are disruptive
- All bar locations have a sales minimum of \$100.00 per hour each
 - Client is responsible to pay difference if this amount is not reached
 - Sales minimum is prior to service charge (if applicable)
 - One bartender per 100 guests
- Service Charge is not a gratuity