



RIVEREDGE RESORT

Breakfast Buffet

All buffets consist of the following items:

*Assorted Muffins and Pastries, Butter and Fruit Preserves
Premium chilled Fruit Juices
Assorted flavored Yogurt
Selection of Cold Cereals*

CASTLE REST BUFFET

\$12.95 per person
1 side & 2 entrees

MANHATTAN BUFFET

\$13.95 per person
2 sides & 2 entrees

GRANDVIEW BUFFET

\$14.95 per person
2 sides & 3 entrees

*Fresh-sliced Seasonal Fruit Bowls
Home-fried Potatoes
Freshly brewed Coffee, Tea and Decaf*

Plus selections from the following sides and entrees as specified below:

SIDES:

*Hickory Smoked Bacon
Country Buffet Ham
Pork Sausage (links or patties)
Non-Pork Substitute available upon request*

ENTREES:

*Fresh Country Scrambled Eggs
Old-fashioned Cinnamon French Toast with warm Maple Syrup
Quiche on the Bay (Prosciutto, Tomatoes, Basil, and Asiago Cheese)
Fluffy Malt Waffles with warm Maple Syrup
Pancakes with warm Maple Syrup
Eggs Supreme (scrambled eggs with cheddar on mini bagels with Sauce Supreme)*

BUFFET ADD-ON: \$2.75 per person

Omelet Station

CONTINENTAL BREAKFAST: \$11.95 per person

Pastry platter of croissants, danish and assorted muffins with butter and premium preserves, fresh-sliced seasonal fruit bowl, yogurt freshly brewed coffee, tea or decaf, and assorted fruit juices

Banquet menus are available through group sales only. Buffet pricing is based on 50 or more guests. For groups of 25 to 49, please add a \$2.50 per person surcharge. For groups of less than 25, an a la carte menu is available. All prices are subject to change. All prices are subject to 16% gratuity and 4% service charge. All prices and service charges are subject to New York state sales tax.



Coffee Break Menu

PACKAGE #1 \$9.95 per person

(includes morning and mid-afternoon breaks)

Morning break: Freshly brewed coffee, tea or decaf, cookie tray, yogurt, granola bar, & fruit bars

Mid-afternoon break: Freshly brewed coffee, tea or decaf, assorted soft drinks, bottled water and assorted cookie & brownie tray

PACKAGE #2 \$14.95 per person

(includes morning, and mid-afternoon breaks)

Morning break: Assorted yogurt, granola bars, fruit bars, assorted cookie tray, assorted fruit juices and freshly brewed coffee, tea or decaf

Mid-afternoon break: Freshly brewed coffee, tea or decaf, assorted soft drinks, bottled water, assorted cookies and brownie tray

A LA CARTE ITEMS (priced per person)

Assorted Fruit Bars and Granola Bars \$2.25

Freshly brewed Coffee, Tea and Decaf \$3.50

Assorted Soft Drinks and Bottled Water \$2.75

Iced Tea \$2.75

Assorted premium Fruit Juices \$3.50

Assorted Cookies and Brownies \$4.25

Fresh-sliced Seasonal Fruit Bowl \$5.50

Fruit Yogurt \$3.00

Banquet menus are available through group sales only.

All beverages are provided for one hour.

Refreshing beverages after this time carries an additional charge

\$2.00 per person on package #1

\$3.00 per person on package #2



RIVEREDGE RESORT

Luncheon Menu

*Your Luncheon includes main entrée (fully accompanied), rolls & butter,
coffee, tea, de-cafe, or iced tea*

ENTREES:

(number of entrée selections based on guest count)

Haddock Skaneateles \$13.95

*fresh fillet topped with Ritz cracker crumbs,
baked with lemon butter and served with a wild rice pilaf*

Chicken Parmesan \$12.95

served with penne pasta and marinara sauce

Chicken Salad & Fruit Plate \$7.95

A spring mix salad topped with fresh Chicken Salad, grapes, a wedge of Honey Dew Melon, a wedge of Cantaloupe, and fresh strawberries. Served with sweet bread slices

Shrimp Mimosas \$8.95

A whole tomato stuffed with Shrimp Salad on top of a bed of spring greens mix and topped with Thousand Islands dressing. Served with a hard-boiled egg quartered

First Mate Burger \$8.95

*1/2 pound of choice ground beef topped with lettuce, tomato, & onion.
Served on a Kaiser roll with a side of mayonnaise*

Grilled Eggplant and Portobello Mushroom Napoleon \$14.95

with tomato basil sauce over angel hair pasta

Traditional Caesar Salad \$10.95

served with a flaky croissant

Add: Grilled Chicken...\$3.00 additional

Shrimp...\$4.00 additional

Salmon... \$5.00 additional

DESSERTS:

*If your luncheon requires dessert, please see our Sweet Tooth menu
for our luncheon price of \$4.50 per person*

Banquet menus are available through group sales only.

For groups of more than 20 and less than 75, three entrees may be selected. For groups of over 75 and less than 150, two entrees may be selected. For groups of over 150, one entrée may be selected.

*All prices are subject to change. All prices are subject to 16% gratuity and 4% service charge.
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RIVEREDGE RESORT

Buffet Luncheon Menus

Your Buffet Luncheon includes coffee, tea, de-cafe, or iced tea

Italian Buffet \$15.95 per person

*A variety of our Chef's selected chilled salads
Antipasto salad with Italian vinaigrette
Penne Rigate tossed with creamy pesto and sun-dried tomatoes
Grilled chicken with roasted peppers, spinach and sharp provolone cheese
Sliced London Broil with mushroom tomato ragout
Chef's Choice of Seasonal Vegetable
Assorted fresh baked rolls and butter*

Tibbett's Point Buffet \$15.95 per person

*A variety of our Chef's selected chilled salads
Traditional Caesar salad
Marinated breast of chicken with tomatoes and Vermont cheddar cheese
Baked haddock with balsamic julienne vegetables, toasted almonds and browned butter
Fresh seasonal vegetables
Chef's selected potato du jour
Assorted fresh baked rolls and butter*

Barbeque on the Deck \$16.95 per person

*Cole slaw, potato salad and fresh melon salad
Relish tray and assorted condiments
Hamburgers, Hoffman hotdogs
Sweet and hot Italian sausage with peppers & onions
Barbequed chicken
Assorted fresh baked rolls and butter*

Add BBQ St. Louis Pork Ribs... \$6.95 additional

Express Deli Lunch \$14.95 per person

*Assorted Relishes and condiments
Sliced roast beef, breast of turkey and smoked Virginia ham
Assorted cheese slices
A variety of our Chef's selected chilled salads
Three cheese baked ziti in zesty marinara
Fresh bakery style breads and rolls*

DESSERTS:

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for our luncheon price of \$4.50 per person*

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Beverage Menu

HOSTED BAR

A hosted bar is an 'open' bar with all charges picked up by the host.

House Brand PER PERSON per hour

Well liquor, domestic bottled beer, house wines, sodas, mixers and garnishes

\$14.95 per person for the first hour and \$11.95 per person per hour thereafter

(Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, Tequila, Kailua, Sweet & Dry Vermouth, Chardonnay, Zinfandel, Cabernet, Budweiser, Bud Light, & Miller Light)

Call Brand PER PERSON per hour

Call liquor, Domestic bottled beer, house wines, sodas, mixers, and garnishes

\$16.95 per person for the first hour and \$13.95 per person per hour thereafter

(Smirnoff, Beefeater, Jim Beam, Seagram 7, Cutty Sark, Bacardi, Cuervo Gold, Kailua, Sweet & Dry Vermouth Chardonnay, Zinfandel, Cabernet, Budweiser, Bud Light, and Miller Light)

Premium Brand PER PERSON per hour

Premium liquor, Canadian and domestic bottled beer, house wines, sodas, mixers, and garnishes

\$21.95 per person for the first hour and \$18.95 per person per hour thereafter

(Stoli, Tanqurey, Jack Daniels, Seagram VO, Johnny Walker Red, Bacardi, Cuervo Gold, Kailua, Sweet & Dry Vermouth Avery Riesling, Beringer Zinfandel, Nathanson Cabernet, Nathanson Merlot; Heineken, Coors Light, Miller Light)

Beer, Wine, and Soda PER PERSON per hour

Canadian and domestic bottled beer, house wines and sodas

\$12.95 per person for the first hour and \$9.95 per person per hour thereafter

CASH BAR—BY THE DRINK

Well Liquor \$6.00, Call Liquor \$7.00, Premium Liquor \$8.00

Domestic bottled Beer \$5.00, Canadian bottled Beer \$6.00, Premium bottled Beer \$6.00

House Wines \$6.00

Soft Drinks \$2.50

Riveredge Champagne \$7.00 per glass/Mimosa \$8.00 per glass

House Wine \$25 per bottle

Riveredge Champagne \$26 per bottle

BARTENDER & SERVICE FEES

Beverage Service set up fee \$35

Bartender \$75 per bartender first 3 hours (If bar total under \$400.00)

\$25.00 per bartender per each hour thereafter (if bar total under \$100.00 per hour)

Banquet menus are available through group sales only.



RIVEREDGE RESORT

Hors D'oeuvres Menu

HOT

(priced per fifty pieces)

<i>Stuffed mushrooms with lump crab duxelle</i>	<i>\$125</i>
<i>Beef with mushrooms en croute</i>	<i>\$145</i>
<i>Coconut Shrimp</i>	<i>\$105</i>
<i>Pizza fingers</i>	<i>\$60</i>
<i>Scallops wrapped in hickory smoked bacon</i>	<i>\$115</i>
<i>Chipolte Chicken Bouche</i>	<i>\$95</i>
<i>Hawaiian chicken brochette</i>	<i>\$75</i>

COLD

(priced per fifty pieces)

<i>Baguette of cappacola with bruschetta sauce</i>	<i>\$75</i>
<i>Chilled, marinated asparagus wrapped in prosciutto</i>	<i>\$110</i>
<i>Lobster mousse bouche</i>	<i>\$125</i>
<i>Assorted cold canapés</i>	<i>\$125</i>
<i>Assorted tea sandwiches (cucumber, egg, chicken, tuna, ham and turkey salad)</i>	<i>\$90</i>

DISPLAYS

The Cheese Board

Select domestic and imported cheese platter with fresh fruits and gourmet crackers

\$3.50 per person

(minimum charge is for 50 people)

The Vegetable Garden

Assorted crisp, fresh seasonal vegetables served with our own Riveredge dipping sauce

\$2.75 per person

(minimum charge is for 50 people)

Rainbow of Fresh Fruit

A beautiful display of fresh sliced seasonal fruits served with yogurt dipping sauce

\$4.50 per person

Chafing Dish Hors D'oeuvres

Swedish, Italian, or Sweet & Sour Meatballs
\$75.00 per 50 pieces

Cocktail franks in Bourbon Sauce
\$65.00 per 50 pieces

Chicken Wings served with celery sticks & bleu cheese
\$125 per 50 pieces

Shrimp Cocktail

Jumbo shrimp with cocktail sauce and lemon
16/20 count
\$125 per 50 pieces

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Dinner Menu

Your dinner is accompanied by the chef's choice of starch and seasonal vegetable, assorted fresh baked rolls with butter, freshly brewed coffee, tea and decaf and a dessert from our Sweet Tooth Menu.

SALAD:

(please select one)

*Riveredge Garden Salad with one selected dressing
Tomatoes, grilled Bermuda onion and fresh mozzarella cheese with basil oil*

ENTREES:

(number of entrée selections based on guest count)

Breast of Chicken Cordon Bleu \$21.95
topped with mornay sauce

Stuffed Breast of Chicken \$21.95
with gingerbread and apple stuffing and maple pecan glaze

Roast Prime Rib of Beef \$24.95
Twelve ounce served au jus

Filet Mignon \$28.95
6 oz filet wrapped in bacon and served with Béarnaise sauce

Riveredge Steak \$26.95
twelve ounce NY strip served with herbed butter

Chateaubriand \$30.95
Thin sliced chateau of beef topped with a Béarnaise Sauce

Haddock Skaneateles \$23.95
fresh fillet topped with Ritz cracker crumbs and baked with lemon butter

Riveredge Stuffed Shrimp \$24.95
4 prawns of shrimp stuffed with crabmeat

Baked Flounder \$24.95
stuffed with snow crab and finished with a shrimp veloute

Grilled Eggplant and Portobello Mushroom Napoleon \$22.95
served with tomato basil sauce over angel hair pasta

Filet Mignon/Stuffed Shrimp Combo Plate \$32.95
6 oz Filet Mignon and 3 prawns of shrimp stuffed with crabmeat

Add An Appetizer for \$4.00
(please select one)

*Stuffed Mushrooms in a pastry with a sherry cream sauce
Fresh Fruit with Chantilly Sauce*

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Buffet Dinner Menus

Barbeque on the Deck \$23.95 per person

*A variety of the Chef's Selected chilled salads
Riveredge house salad with choice of dressings
Home-style baked beans
Fresh buttered corn-on-the-cob
Salt potatoes
Barbequed chicken
St. Louis Pork Ribs
Assorted fresh-baked rolls and butter
Freshly brewed coffee, tea and decaf
Fresh Baked Apple Pie
Grilled 6 oz. Sirloin steak
\$9.95 per person additional*

Italian Abundanza \$24.95 per person

*Carved Top Round of Beef
Marinated tomatoes & grilled red onion with basil & olive oil
Antipasto Salad with flaky tuna & Italian vinaigrette
Pasta Salad with Garden Vegetables
Three Cheese stuffed manicotti with Putanesca sauce
Grilled Chicken with prosciutto and creamy pesto sauce
Beef Bracciole with homemade marinara sauce
Haddock Bella Vista with slice bell & red peppers & lemon slices
Stuffed Bell Peppers with rice
Chef's choice of Starch & Seasonal Vegetable
Assorted fresh baked rolls and crusty bread with butter
A selection from the Sweet Tooth Menu*

Seafood and Beef Baron Buffet \$25.95 per person

*Carved Top Round of Beef
A variety of the Chef's selected chilled salads
Riveredge House salad with choice of dressings
Peel and eat shrimp galore with zesty cocktail sauce and lemons
Tilapia topped with fresh lime & chili sauce
Haddock Skaneateles (with Ritz cracker crumbs and baked with lemon butter)
Grilled BBQ Chicken
Stuffed Shells in a Marinara Sauce
Chef's selected potato du jour
Harvest seasonal vegetable
Assorted fresh-baked rolls and butter
Freshly brewed coffee, tea and decaf
A selection from the Sweet Tooth Menu*

Buffet Add ons:

*Steamed Clams by the dozen Fair Market
Snap and Eat Snow Crab Legs Fair Market*

Carving Board Suggestions:

(Service charge of \$75 per chef with a 2 hour minimum will be applied for all items carved; \$25 additional per chef if longer time frame)

*Top Round of Beef accompanied by creamy horseradish sauce (serves up to 50) \$225
Roast Tom Turkey accompanied by cranberry relish (serves up to 50) \$185
Brown Sugar and Mustard Glazed Ham accompanied by Pommery mustard (serves up to 50) \$175
Roasted Leg of Lamb with Rosemary and garlic accompanied by mint jelly (serves up to 50) \$195
Steamship Round of Beef served with mini rolls & condiments (serves up to 200) \$850*

Banquet menus are available through group sales only.

Buffet pricing is based on 100 or more guests. For 50 to 99 guests, please add a \$4 per person surcharge.

For less than 50 guests, we recommend a limited sit-down menu. All prices are subject to change.

All prices are subject to 16% gratuity and 4% service charge. All prices and service charges are subject to New York state sales tax. 6/08



**RIVEREDGE
RESORT**

Sweet Tooth Menu

Included with the Dinner menus; Add \$4.50 with Lunch menus

*Riveredge Caramel Apple Pie
(a la mode, add 75 cents)*

New York Style Cheesecake with Berry Topping

Cinnamon Raisin Bread Pudding

*Flavored Mousse
(chocolate or strawberry)*

Sweet Profiteroles with Warm Chocolate Ganache

Premier Dessert Selections

Add \$3.00 with Dinner menus; Add \$5.50 with Lunch menus

Frozen Vanilla Mango Soufflé with Raspberry Coulis

Chocolate Crème Brulee

Tiramisu

Triple Berry Cobbler with Cinnamon Whipped Cream

*Fresh Fruit of the Season with Chilled Zabaglione
(flavored egg custard)*

Viennese Assortment

Add \$8.95 for any Dinner and Lunch menus

*Tortes, English Truffle, Mousse, Petite Fours, Tarts,
and Chocolate-dipped Strawberries (in season)*

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