

Riverside Manor Banquets

Memories that will last a Lifetime with our outstanding service and exquisite menus...

Tel.: 973-689-6360 ~ Fax: 973-689-6366 ~ www.theriversidemanor.com

Capri Dinner Menu

\$41.95 per person

\$21.95 for children (ages 5 to 12)

Available seven days a week from 3:00 PM

Buffet

Family Style or Sit down dinner available for extra charge.

Hors D'Oeuvres

(Choose Two)

- o Fried Calamari with lemon wedges & marinara sauce
- o Grilled Italian sausage, peppers & potatoes
- o Mushroom caps stuffed with artichoke, spinach & fontina cheese
- o Trio Bruschetta – Tomato Basil, Spinach Artichokes & Black Olive Tapenade bruschettas
- o Toasted cheese ravioli with marinara sauce
- o Mini Potato Latkes with sour cream
- o Grilled shrimp wrapped in prosciutto di Parma - add \$4.00 per person
- o Crab cakes with chipotle aioli tomato emulsion - add \$4.00 per person

Insalata

(Choose One)

- o Mixed Greens with sliced pears, pecans, golden raisins and balsamic vinaigrette
- o Caesar Salad – lettuce and bread croutons in classis Caesar dressing
- o Tri Color Salad – Endive, Radicchio, Romaine lettuce and pomegranate dressing

Pasta

(Choose One)

- o Ravioli di Zucca - butternut squash filled pasta in a brown sage butter sauce
- o Tortellini Carbonara - cheese filled pasta dumplings with cream sauce, prosciutto and peas
- o Penne with vodka sauce – penne pasta in a vodka tomato cream sauce
- o Farfalle con salsiccia - bow tie pasta served with sausage in Alfredo sauce
- o Broccoli rabe sausage ravioli alla marinara

Entrees

(Choose Two)

- o Chicken Francaise - breast of chicken dipped in a light egg batter, sautéed in a lemon white wine sauce
- o Chicken Marsala - breast of chicken sautéed in olive oil, with garlic & mushrooms in a marsala wine sauce
- o Roasted Breast of Turkey – succulent roasted turkey breast served with delicious homemade gravy
- o Filet of Sole – fresh filet of sole broiled with lemon, white wine, garlic & herbs
- o Roast Pork Loin with mushroom gravy

Sides

(Choose Two)

- o Garlic Mashed Potatoes
- o Mixed Steamed Vegetable Medley
- o Roasted Red Potatoes
- o Rice Pilaf

Dessert

(Choose One)

- o Ice Cream (Vanilla or Chocolate)
- o Chocolate Chip Cookies
- o Unforgettable Chocolate Fountain (available upon your request)
- o Sorbet
- o Tiramisu – extra \$2 per person

Unlimited Soft Drinks, Coffee and Tea are Included in the above price. Fresh Baked Rolls & Butter is included.

20% Gratuity and 7% sales tax will be added to the above price. Prices are subject to change.

Cosenza Gold Dinner Menu

\$46.95 per person

\$22.95 for children (ages 5 to 12)

Available seven days a week from 3:00 PM

Buffet

Family Style or Sit down dinner available for extra charge.

Hors D'Oeuvres

(Choose Three)

- Fried Calamari with lemon wedges & marinara sauce
- Grilled Italian sausage, peppers & potatoes
- Mushroom caps stuffed with artichoke, spinach & fontina cheese
- Trio Bruschetta – Tomato Basil, Spinach Artichokes & Black Olive Tapenade bruschettas
- Toasted cheese ravioli with marinara sauce
- Mini Potato Latkes with sour cream
- Fresh figs stuffed with goat cheese and wrapped in prosciutto (seasonal only)
- Asparagus and mozzarella cheese wrapped in prosciutto
- Chicken saltimbocca bites
- Grilled shrimp wrapped in prosciutto di Parma - add \$4.00 per person
- Crab cakes with chipotle aioli tomato emulsion - add \$4.00 per person

Insalata

(Choose One)

- Mixed Greens with sliced pears, pecans, golden raisins and balsamic vinaigrette
- Caesar Salad – lettuce and bread croutons in classis Caesar dressing
- Tri Color Salad – Endive, Radicchio, Romaine lettuce and pomegranate dressing
- Riviera Salad – Cucumber, tomatoes, green peppers & feta cheese, olive oil & vinegar

Pasta

(Choose Two)

- Ravioli di Zucca - butternut squash filled pasta in a brown sage butter sauce
- Tortellini Carbonara - cheese filled pasta dumplings with cream sauce, prosciutto and peas
- Penne with vodka sauce – penne pasta in a vodka tomato cream sauce
- Farfalle con Salsiccia - bow tie pasta served with sausage in Alfredo sauce
- Broccoli rabe sausage ravioli alla marinara
- Penne alla sorrentina - pasta in a light tomato with eggplant & prosciutto
- Rigatoni alla Bolognese - pasta with our famous Bolognese sauce
- Vegetarian Lasagna baked in white béchamel cheese sauce
- Lasagna de la Casa - layered lasagna with ricotta and mozzarella cheese, baked in a rich meat sauce

Entrees

(Choose Two)

- Chicken Francaise- breast of chicken dipped in a light egg batter, sautéed in a lemon white wine sauce
- Chicken Marsala- breast of chicken sautéed in olive oil, with garlic & mushrooms in a marsala wine sauce
- Roasted Breast of Turkey – succulent roasted turkey breast served with delicious homemade gravy
- Filet of Sole – fresh filet of sole broiled with lemon, white wine, garlic & herbs
- Roast Pork Loin with mushroom gravy
- Beef Burgundy
- Short ribs – Bourguignon wild mushrooms & cipolini onions
- Broiled salmon - fresh filet of salmon broiled with lemon, white wine, garlic, and herbs

Sides

(Choose Two)

- Garlic Mashed Potatoes
- Rice Pilaf
- Broccoli sautéed in olive oil & garlic
- Mixed Steamed Vegetable Medley
- Roasted Red Potatoes

Dessert

(Choose Two)

- Ice Cream (Vanilla or Chocolate)
- Sorbet
- Tiramisu
- Chocolate Chip Cookies

Unlimited Soft Drinks, Coffee and Tea are Included in the above price. Fresh Baked Rolls & Butter is included.

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Napoli Platinum Dinner Menu

\$54.95 per person

\$26.95 for children (ages 5 to 12)

Available seven days a week from 3:00 PM

Buffet

Family Style or Sit down dinner available for extra charge.

Butler Passed Hors D'Oeuvres

(Choose Four)

- Fried Calamari with lemon wedges & marinara sauce
- Grilled Italian sausage, peppers & potatoes
- Mushroom caps stuffed with artichoke, spinach & fontina cheese
- Trio Bruschetta – Tomato Basil, Spinach Artichokes & Black Olive Tapenade bruschettas
- Toasted cheese ravioli with marinara sauce
- Mini Potato Latkes with sour cream
- Fresh figs stuffed with goat cheese and wrapped in prosciutto (seasonal only)
- Asparagus and mozzarella cheese wrapped in prosciutto
- Chicken saltimbocca bites
- Smoked salmon and garlic on Italian toast points
- Assorted Mini Quiche
- Grilled shrimp wrapped in prosciutto di Parma - add \$4.00 per person
- Crab cakes with chipotle aioli tomato emulsion - add \$4.00 per person
- Grilled scallops wrapped in bacon – add \$3.00 per person
- Seared ahi tuna on a wonton crisp - add \$2.00 per person

Insalata

(Choose One)

- Mixed Greens with sliced pears, pecans, golden raisins and balsamic vinaigrette
- Caesar Salad – lettuce and bread croutons in classic Caesar dressing
- Tri Color Salad – Endive, Radicchio, Romaine lettuce and pomegranate dressing
- Riviera Salad – Cucumber, tomatoes, green peppers & feta cheese, olive oil & vinegar

Pasta

(Choose Two)

- Ravioli di Zucca - butternut squash filled pasta in a brown sage butter sauce
- Tortellini Carbonara - cheese filled pasta dumplings with cream sauce, prosciutto and peas
- Penne with vodka sauce – penne pasta in a vodka tomato cream sauce
- Farfalle con Salsiccia - bow tie pasta served with sausage in Alfredo sauce
- Broccoli rabe sausage ravioli alla marinara
- Penne alla sorrentina - pasta in a light tomato with eggplant & prosciutto
- Fettuccine Alfredo - wide flat noodles with the classic roman cream sauce
- Rigatoni alla bolognese - large tube-shaped pasta with our famous Bolognese sauce
- Vegetarian Lasagna baked in white béchamel cheese sauce
- Lasagna de la Casa - layered lasagna with ricotta and mozzarella cheese, baked in a rich meat sauce
- Ravioli dell' aragosta - lobster-filled ravioli with a sherry cream sauce -add \$ 3.00 per person
- Linguine con vongole - Sautéed with white wine, olive oil, garlic, toasted pine nuts and topped with steamed clams - add \$3.00 per person
- Orequiatta Mariquiara – with little neck clams, fresh herbs, olive oil & garlic – add \$ 2.00 per person
- Ravioli del Aragosta – lobster filled ravioli with wild mushroom sauce – add \$ 4.00 per person

Entrées

(Choose Three)

- Medallions of Beef tenderloin — in a savory light cognac cream and peppercorn sauce
- Beef Tenderloin Barolo – with a rosemary demiglaze
- Veal medallions – your choice of: marsala, francese, or piccata style
- Savory Roast Pork Loin with olive oil, garlic and rosemary rub slowly roasted
- Breast of Chicken - your choice of: marsala, francese, or herb roasted
- Chicken Espazato - chicken breast cut into pieces, pan roasted with olive oil, garlic, sweet peppers & pepperoncini
- Herb crusted Salmon filet – salmon roasted with pommery mustard sauce
- Filet of Flounder - in a lemon butter garlic sauce with fresh herbs
- Tilapia oreganata - fresh tilapia filet baked with white wine, lemon, cherry tomatoes, and oregano
- Chilean sea bass – pistachio crusted with Borguese sauce – add \$ 4.00 per person

Sides

(Choose Two)

- Garlic Mashed Potatoes
- Mixed Steamed Vegetable Medley
- Rice Pilaf
- Roasted Red Potatoes
- Broccoli sautéed in olive oil & garlic
- Sautéed Spinach in olive oil & garlic
- Creamy Polenta

Dessert

(Choose Two)

- Ice Cream (Vanilla or Chocolate)
- Sorbet
- Chocolate Chip Cookies
- Tiramisu
- Chocolate Mousse Cake
- Italian Pastries
- Unforgettable Chocolate Fountain (available upon your request)

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