

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.the-riversidemanor.com

Venice Wedding Package

5 Hour Reception

Includes

Five Hour Top Shelf Open Bar

Price per person: \$125

Teenager: \$85

Children (btw 5-12): \$19.95

Cocktail hour

Butler Style Hors d' oeuvres

Choice of Nine

Mini Crab Cakes – Smoked Salmon Crostini

Mini Pizza - Mini Quiche Lorraine – Shrimp Cocktail

Cocktail Franks in Puff Pastry - Trio Bruschetta – Tomato Bruschetta -

Filet Mignon on Garlic Croutons - Vegetable Spring Roll with Oriental Dipping Sauce

Mini Lamb Chops with Rosemary Garlic - Lobster Spring Rolls

Miniature potato pancakes with crème fraiche – Assorted Mini Quiches

Mushroom caps stuffed with spinach & cheese - Coconut Shrimp

Melon purses wrapped in fontina cheese and prosciutto - Toasted cheese ravioli – Mozzarella Sticks

Vinaigrette grilled chicken with baby portabellas on skewer

Scallops wrapped in bacon - Beef Empanadas with crème fraiche – Baked Clams Casino – California Rolls

Chicken & Cheese Quesadillas – Chicken Teriyaki Skewers

Hot Buffet

Choice of Four

Sweet Italian Sausage and Peppers - Chicken Scampi - Miniature Swedish Meatballs

Fried Calamari with Marinara Sauce - Miniature Italian Meatballs – Shrimp Scampi

Clams Oreganata - Eggplant Rollatini - Veal and Peppers

Pierogies served with sautéed onions and sour cream – Kielbasa with Sauerkraut

International Fruit & Cheese Display

A delicate assortment of imported and domestic gourmet cheeses

Complimented with crisp crackers, flat garlic bread and mirror displayed seasonal fresh fruit and berries

Cold Antipasto Display

An array of Italian delicacies including Roasted Peppers, Mozzarella Cheese, Imported Salami, Prosciutto & a generous assortment of Jumbo Olives

Pasta Station

Choice of Two

Pesto Genovese, Gnocchi beef Bolognese, Penne vodka, Wild mushroom Alfredo or Carbonara

Seafood Station

Served on Ice - Shrimp, Mussels, Oysters and Crab Claws

Accompanied by Cocktail Sauce, Horseradish Sauce and Tabasco Sauce

Carving Stations

Choice of One

Roasted Pork Loin - Roasted Breast of Turkey - Maple Glazed Virginia Ham = Herb Crusted Roast Beef

Dinner Presentation

Champagne Toast

Appetizer

Choice of One

Fresh Mozzarella Tower with beefsteak tomato, portabella mushroom, roasted red peppers, balsamic, port syrup

Maryland Crab Cake – served over Field greens

Three Cheese Creamy Risotto with mushrooms

Lobster Ravioli sautéed in a rich brandy peppercorn cream sauce

Zuppe

Choice of One

Lobster Bisque

Cream of Asparagus

Butternut Squash

Or

Insalate

Choice of One

Caesar Salad with garlic crouton, romano cheese with shavings of parmesan reggiano

Tri-Color - Belgian endive, arugula, radicchio, apple, walnut, gorgonzola & pomegranate vinaigrette

Baby Spinach tossed with mandarin orange, chopped red onion, bacon bits and almonds in warm bacon vinaigrette

Intermezzo

Refreshing Fruit Sorbet to cleanse the palate

(Lemon, Orange or Mango)

Entrée

Tableside Choice of Three

Sliced Chateaubriand with Bordelaise wine sauce

Grilled Filet Mignon with cracked black pepper sautéed in a butter cream sauce

Chilean Sea Bass – Pistachio crusted vermouth dijon borghese sauce

Grilled Salmon with Dill Sauce

Filet of Red Snapper with garlic, olives & capers in tomato basil coulis

Pork Porterhouse grilled with brown sugar glaze, toasted pecans, & caramelized onions

Chicken Any Style: Francaise, Marsala, Picatta or Milanese

Veal Osso Bucco with wild mushroom risotto

Entrees Served with

Parmesan or garlic whipped duchess potato and garlic sautéed julienne vegetable medley (seasonal vegetables)

Petite Dinner Rolls & Butter

Wedding Dessert

Custom Designed 3-Tier Wedding Cake

Freshly Brewed Regular & Decaf Coffee and Tea

Deluxe Viennese Tables

Variety of Cakes and Delicious Pies

Belgium Waffle Station with Ice Cream

Unforgettable Chocolate Fountain

Bananas Foster - Sliced Bananas Sautéed in Rum and Brown Sugar Served over Vanilla Ice Cream

Miniature Italian Pastries and Cookies

International Coffee, Espresso & Cappuccino served with After Dinner Cordials (consisting of Grand Marnier, Romano

Sambuca Liqueur, Frangelico Liqueur, Bailey's Irish Cream, Drambuie)

Mirror Displayed Fresh Seasonal Fruit

ENHANCEMENTS

Private Food Tasting for the Bride, Groom and Parents

Complimentary Ice Carving ~ Seating and Direction Cards

Customized Menus for each Guest ~ White Gloved Service

Crisp Table Linens to the Floor and Choice of Colored Napkins

Chair Covers with Coordinating Sash (Available at extra charge)

Candlelit Silver Candelabras on each Guest Table ~ Seasonal Coat Room Attendant

Complimentary Valet Parking

Milan Room – Minimum 100 guests ~ Red Room – Minimum of 50 guests

Unlimited Soft Drinks, Coffee and Tea are Included in the above price. Sparkling Water served on each table.

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