

# RIVERBEND CATERING

## *Holiday Menu*

### MENU OPTIONS

#### SOUTHERN COMFORT

Southern fried chicken, mashed potatoes, pan gravy, roasted Brussel sprouts, yams and carrots, coleslaw (with apples and sweet cranberries), pasta salad, pumpkin and apple pie \$26 per person

#### THE ITALIAN JOB

Pasta bar with choice of 4 sauces accompanied by appropriate noodles. Served with garlic bread, and our garden green salad. Sauce choices: pesto chicken and mushroom; arrabiata sauce with chorizo sausage; carbonara Neptune (seafood), marinara with meatballs; primavera with roasted veggies; or clams in white wine sauce. \$29 per person

#### THE HARVEST MENU

Roasted turkey, home-made stuffing, pan gravy, mashed potatoes, roasted carrots and yams, 3 salads & dessert station. \$28 per person

#### HONEY HAM DINNER

Cured honey ham, scallop potatoes, roasted vegetables, salad bar and dessert station. \$27 per person

#### BEEF TENDERLOIN DINNER

Herb encrusted tenderloin cooked to medium rare, Yorkshire pudding, pan gravy, garlic mashed potatoes, vegetables with 3 salads, and a desert station. Market Price

#### GRAZING TABLE

Charcuterie board, with a selection of deli meats and assorted international cheese, dried fruit, candied nuts, pickles, olives, red pepper jam and fresh made pico de gallo. Spinach Mediterranean dip, chips and crackers. \$150 \$300 \$550 \$800

#### MEDITERRANEAN TABLE

Smoked salmon with red pepper jelly and goat cheese. Lemon infused shrimp with seafood sauce, a selection of cured meats and cheeses. Red pepper hummus feta with cherry tomatoes, breads and crackers, fresh vegetables, homemade tzatziki sauce & naan bread. \$200 \$400 \$900

## APPIES AND SNACKS

Crudit  board with dips. Chicken wings (choose 3 flavors), salt and pepper dry ribs, kettle chips with dill dip, spinach dip with breads and crackers. \$28 per person

## SOUP SANDWICH BAR

3 homemade soups/chowders or stew. assorted breads. mayo, mustards, lettuce, meats and cheeses and sandwich toppings. \$21 per person

## CANDY STATION

Variety of candies, lollipops. and licorice. \$100 \$200

## SALAD BAR

Assorted lettuces, with sliced fruit, vegetables, cheeses, legumes, dried fruits, candied nuts, accompanied with 3 homemade dressings or vinaigrettes. \$14 per person

## CHOCOLATE FOUNTAIN BAR

Decedent dark or milk chocolate fountain accompanied with fresh cut seasonal fruit, mini cakes, pretzels, Oreos, mint or vanilla wafers. In house only. \$150 \$350

## ITS BRUNCH TIME

Eggs Benedict, Apple smoked bacon, sausages, sliced ham savory hashbrowns, fresh fruit display, fresh muffins and pastries \$18 per person

## WRAP BAR

Assorted wraps with soup or salad combo and light dessert tray. \$16 per person

## LASAGNA

Home-mad with locally sourced ground beef, home-made sauce and spinach layered with 4 cheeses. Served with Caesar salad and a light dessert tray. \$19 per person

For a personalized menu or to book your special event, please call Chef Lisa at (780) 882-0744; you may also send an email to [info@riverbendgolfcc.ca](mailto:info@riverbendgolfcc.ca)

