



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

