

RIVERBEND CATERING

Holiday Menu

MENU OPTIONS

SOUTHERN COMFORT

Southern fried chicken, mashed potatoes, pan gravy, roasted Brussel sprouts, yams, carrots, coleslaw (with apples and sweet cranberries), pasta salad, pumpkin and apple pie. \$28 per person

THE HARVEST MENU

Roasted turkey, home-made stuffing, pan gravy, mashed potatoes, roasted carrots and yams, 3 salads & dessert station. \$29 per person

HONEY HAM DINNER

Cured honey ham, scallop potatoes, roasted vegetables, salad bar and dessert station. \$28 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. \$200 \$400 \$700 \$800

PORK TENDERLOIN

Paired with a maple butter sauce, served with baby potatoes, roasted in rosemary, sweet carrot and yams choice of 3 salads, with artisan breads, herbed butter. Dessert selection. \$32 per person

ROASTED ROSEMARY RUBBED BEEF

Sliced and cooked to meduim, served with pan gravy, mashed potatoes, seasonal root vegetables, horseradish and Yorkshire or dinner buns. This buffet also consists of salads and a variety of desserts Market

APPIES AND SNACKS

Crudité board with dips. Chicken wings (choose 3 flavors), bone in and boneless, jalapeno poppers, 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. \$150 \$250

SALAD BAR

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

CHOCOLATE FOUNTAIN BAR

Decedent dark or milk chocolate fountain accompanied with fresh cut seasonal fruit, mini cakes, pretzels and other treats. 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. \$22 per person

WRAP BAR

Assorted wraps with soup or salad combo and light dessert tray. \$19 per person

PASTA BAR

Homemade sauces, served with garlic toast, salad bar and desserts. Please ask Chef for choices of sauces and noodles for your bar. \$20 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

