



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), Greek pasta salad. Pumpkin and apple pie for dessert. \$28 per person

ROAST BEEF DINNER

Rosemary and garlic rubbed beef, served with Yorkshire pudding, mashed potatoes, roasted vegetables and pan gravy. Dessert table \$38 per person

THE HARVEST MENU

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

HONEY HAM DINNER

Cured honey ham, scalloped 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 three 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 \$300 \$400 table \$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 cranberry dip, breads and crackers, fresh vegetables, homemade tzatziki sauce & naan bread. \$200 \$400 \$900

BREAKFAST CHARCUTERIE

Cured meats, sugared waffles, jams, cheddar and goat cheese, sliced fruit and berries, granola, yogurt, bagels, cream cheese dips, Chocolate and hazel nut spread. \$130 small

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

Three homemade soups/chowders or stew. Assorted breads. mayo, mustards, lettuce, meats and cheeses and sandwich toppings. \$22 per person

CANDY STATION

Variety of candies, lollipops. and licorice. \$125 \$225

SALAD BAR

Assorted lettuces, with sliced fruit, vegetables, cheeses, legumes, dried fruits, candied nuts, accompanied with 3 homemade dressings or vinaigrettes. \$17 per person

TEX MEX CHILI GRAZING TABLE

Homemade beef chili , served with, hot dogs, cheese, pickled jalapenos, garlic toast, chopped onions, cilantro, sour cream, tortilla chips, hot sauce, honey, roasted corn and beans. \$26 per person
add churro donuts \$5 per

ITS BRUNCH TIME

Eggs Benedict, apple smoked bacon, breakfast sausages, sliced ham savory hashbrowns, fresh fruit display, assorted muffins and pastries. \$19 per person

WRAP BAR

Assorted wraps with soup or salad combo and light dessert tray. \$22 per person

ITALIAN

Home-made with locally sourced ground beef, home-made alfredo, tomato and spinach layered with 4 cheeses. Served with Caesar salad and a light dessert tray. \$26 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

