



*Wedding*  
MENU



# HORS D'OEUVRES

(priced at 50 pieces per tray)

Lobster Sliders	MKT
Crab Cakes	\$225
Scallops wrapped in Bacon	\$250
Tenderloin Kabob	\$200
Beef Wellington	\$200
Potato Leek Shooters	\$125
Sesame Chicken Skewers	\$125
Lamb Lollipops	\$200
Cranberry Brie Bites	\$100
Southwest Egg Rolls	\$150
Stuffed Mushroom	\$160
Spanakopita	\$100
Tuna Tartare	\$225
Brushetta	\$125
Arancini	\$125
Tenderloin Canape	\$200
Grilled Cheese & Tomato Soup	\$150
Artichoke & Cheese Beignet	\$140
Lobster Mac & Cheese	\$200

## STATIONARY DISPLAYS

Artisan Cheese Board	\$4/per person
Charcuterie Display	\$7.5/per person
Mediterranean Table	\$7.5/per person
Raw Bar	\$12/per item
Chowder Bar	\$5/per person



*Please inform us if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs, or shellfish, may increase your risk of food born illnesses, especially if you have certain medical conditions. All food and beverage subject to 7% MA tax and 18% gratuity.*

# ENTREE COURSE

(Please select a choice of two to offer your guest plus a vegetarian selection)

\*Entrees include choice of salad, warm rolls & butter, soft drinks, coffee & tea

## New York Sirlion

Char-grilled Sirloin, Bleu Cheese crust, Red Wine Demi, Mashed Potatoes,  
Broccolini  
\$48

## Filet Mignon

Seared Filet Mignon, Peppercorn Cream, Boursin Mashed Potatoes, Broccolini  
\$55

## Short Ribs

Chianti Demi, Boursin Mashed Potatoes, Broccolini  
\$50

## Cape Cod Stuffed Chicken

Boneless Chicken Breast, stuffed with Herb Cheese, Sun dried, Tomatoes,  
Cranberries, Poulet Sauce, Sweet Potato Hash, Haricot Verts  
\$42

## Chicken Homard

Breaded Chicken Stuffed with Swiss Cheese & Lobster, Cognac Cream, Mashed  
Potatoes, Asparagus  
\$52

## Statler Chicken

Free range oven roasted Statler Chicken Breast, Cranberry Gastrique, roasted  
Heirloom Squash, Scalloped Potatoes  
\$48

## Chicken Francaise

Egg battered Chicken Breast, Lemon Beurre Blanc, Wild Rice, Haricot Verts  
\$42

## Duck 2 Ways

Seared Breast, Confit Leg, Bing Cherry Sauce, Wild Rice, Asparagus  
\$43



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## Atlantic Salmon

Pesto encrusted, Lemon Buerre Blanc, Rice, Haricot Verts

\$45

## Seared Halibut

Seared Halibut, Sun dried Tomato Pesto, Fingerling Potatoes, Haricot Verts

\$52

## Jumbo Stuffed Shrimp

Jumbo Atlantic Shrimp, Crab Meat Stuffing, Fingerling Potatoes, Haricot Verts

\$52

## Herb Encrusted Cod

Herb encrusted Cod center cut loin, Corn Farro Salad, Lemon Aioli

\$44

## Seafood Casserole

Scallops, Shrimp, Cod, Lobster, twice Baked Potato, Haricot Verts

\$54

## Eggplant Napoleon(V)

Sliced breaded Eggplant stuffed with Ricotta, house Marninara, Mozzarella

\$40

## Pasta Primavera(V)

Bow Tie Pasta, julienne Vegetables, White wine Garlic Sauce

\$40

## Wild Mushroom Risotto(V)

Roasted Local Mushrooms, Butter Braised Leeks, Fresh Basil, Vermont Cheddar, Truffle Oil

\$40

## Quinoa Bowl(V)

Quinoa, Black Beans, roasted Red Peppers, Sweet Corn, Baby Arugula, Aged Balsamic, Feta

\$40



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# WEDDING BUFFET

*Options*

*(All salads are served table side)*

## SILVER BUFFET

Warm Rolls & Butter

Choice of Salad

Fresh Cod Loin

Marinated Steak Tips

Chicken Piccata

Au Gratin Potatoes

Chef Vegetables

Coffee & Tea

Soft Drinks

**\$45**

## GOLD BUFFET

Warm Rolls & Butter

Choice of Salad

Grand Marnier Salmon Chicken

Francaise

Marinated Steak Tips

Au Gratin Potatoes

Chef Vegetables

Coffee & Tea

Soft Drinks

**\$49**

## PLATINUM BUFFET

Warm Rolls & Butter

Choice of Salads

Chicken Saltimbocca

Stuffed Sole Newburg

Chef Vegetables

Coffee & Tea

Soft Drinks

**\$58**



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# *The Riverside Famous*

## **Chicken, Steak, & Wedding Cake**

**Garden Salad  
Warm Butter & Rolls Broasted Chicken  
London Broil  
Mashed Potatoes  
Gravy  
Chef Vegetables  
Wedding Cake  
Coffee & Tea  
Soft Drinks  
\$45**

*(Served Family Style)*



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