



**10 River Park Cafe Catering Menu
2009**

Continental Breakfasts

(6 Guest Minimum)

Rise and Shine

Chilled Orange Juice, Assortment of Fresh Pastries and Muffins
Regular and Decaffeinated Colombian Coffee
\$4.95 per guest

Here Comes the Sun

Chilled Orange Juice, Fresh Sliced Fruits of the Season
Assortment of Fresh Pastries and Muffins
Regular and Decaffeinated Colombian Coffee
\$5.50 per guest

Early Bird

Chilled Orange Juice, Fresh Sliced Fruits of the Season
Assortment of Bagels, Fresh Pastries and Muffins
Regular and Decaffeinated Colombian Coffee
\$5.95 per guest

Buffets

(20 Guest Minimum)

*Buffet Set-up Charge - \$25.00

***Classic Beef Lasagna**

Layers of Pasta, Seasoned Ground Beef
Ricotta and Mozzarella Cheeses, Zesty Marinara Sauce, Parmesan Bread Stick
\$6.95 per guest

***Vegetable Lasagna**

Layers of Pasta, Seasonal Vegetables
Ricotta and Mozzarella Cheeses, Herb Cream Sauce, Parmesan Bread Stick
\$6.95 per guest

***Taco Buffet**

Seasoned Ground Beef or Vegetarian, Hard and Soft Taco Shells, Southwestern Rice
Refried Beans, Sour Cream, Salsa, Shredded Cheese, Lettuce and Diced Tomatoes
Substitute Fajita Chicken for an additional \$1.00 per guest
\$6.50 per guest

***Tex - Mex Chili Buffet**

Southwestern Seasoned Beef or Vegetarian Chili, Warm Corn Muffins
Sour Cream, Shredded Cheese and Diced Red Onions
\$4.95 per guest

***Soup and Petite Sandwich**

Daily Fresh Soup, Assorted Crackers,
Roast Turkey and Smoked Ham with Lettuce, Tomato and Cheese on Petite Rolls
\$6.95 per guest

***Mom's Pot Roast**

Mixed Greens Salad, Assorted Dressings, Herb Roasted Tri-Tip of Beef, Pan Gravy
Buttermilk Chive Mashed Potatoes, Chef's Choice Vegetable
Freshly Baked Bread
\$8.95 per guest

***Golden Tilapia**

Mixed Field Greens Salad with Raspberry Vinaigrette, Farm Raised Flaky Whitefish
Pan-fried in Cornmeal and Herbs with a Lemon Butter Sauce, Vegetable Rice Pilaf
Chef's Choice Vegetable, Freshly Baked Bread
\$8.50 per guest

***Chicken with Sherry Cream Mushroom Sauce**

Mixed Greens Salad with Creamy Herb Dressing, Sautéed Breast of Chicken with
Mushroom Sherry Cream Sauce, Rosemary Roasted New Potatoes, Chef's Choice Vegetable
Freshly Baked Bread
\$7.95 per guest

***Deli Buffet**

Seasonal Fresh Fruit Tray
Smoked Ham, Turkey Breast, Sliced Roast Beef, Genoa Salami
Provolone, Swiss and Cheddar Cheeses
Leaf Lettuce Filets, Sliced Red Onion and Tomatoes, Pickle Spears
Mustard and Mayonnaise, Petite Croissants, Assorted Dinner Rolls
Kettle Cooked Potato Chips
Pasta Salad
Assorted Cookies
Assorted Canned Sodas or Bottled Water
\$12.95 per guest



Sabino's Pizza

(8 Slices per 16" Pizza)

Cheese Pizza
\$13.99

Pepperoni Pizza
\$13.99

Sausage Pizza
\$13.99

Vegetarian Pizza
\$13.99

Box Lunches

Sandwiches

All include Potato Chips, Cookie, Soda or Bottled Water
Choice of Ham, Turkey, Roast Beef or Vegetarian Option

Freshly Baked Bread with Provolone Cheese

Leaf Lettuce and Tomato

\$7.50 per guest

Boardroom Sandwiches

All include Pasta Salad, Cookie, Soda or Bottled Water

Oven Roast Turkey

Roasted Turkey Breast, Vine-Ripened Tomatoes, Leaf Lettuce, Swiss Cheese

Basil Aioli on Focaccia

\$8.95 per guest

Roast Beef

Herb Roasted Beef with Bayfield Swiss Cheese

Vine-Ripened Tomatoes and Field Greens, Sun-Dried Tomato Aioli on Herb Focaccia

\$9.25 per guest

Grilled Vegetable Sandwich

Marinated Grilled Summer Squash, Portabella Mushrooms, Sweet Red Onion

Roasted Peppers, Provolone Cheese, Basil Aioli on Focaccia

\$7.95 per guest

Italian Hero

Roasted Turkey Breast, Honey Cured Ham and Genoa Salami with Provolone Cheese

Vine-Ripened Tomatoes, Shredded Lettuce, Herb Vinaigrette on Focaccia

\$8.25 per guest

California Chicken

Balsamic Marinated Grilled Breast of Chicken, Hickory Smoked Bacon, Provolone Cheese

Vine-Ripened Tomatoes, Baby Greens on Focaccia

\$8.95 per guest

Box Lunches

Wraps

All include Potato Chips, Cookie, Soda or Bottled Water

West Coast

Oven Roasted Turkey Salad with Sun-Dried Cranberries, Slivered Almonds, Swiss Cheese
Sweet Red Onion and Sprouts in an Herb Wrap
\$7.95 per guest

Santa Fe

Cilantro and Lime Grilled Breast of Chicken, Black Bean and Corn Relish, Cheddar Cheese
Shredded Lettuce, Salsa Ranch Dressing in a Jalapeno Wrap
\$7.95 per guest

Chicken Caesar Wrap

Strips of Grilled Breast of Chicken with Roasted Garlic Caesar Dressing, Ripe Tomatoes
Crisp Romaine Lettuce and Parmesan Cheese in a Basil Wrap
\$7.95 per guest

Steakhouse Roast Beef

Slow Roasted Beef, Gorgonzola Aioli, and Marinated Sun-Dried Tomatoes
Mixed Greens, Caramelized Red Onion in an Herb Flour Tortilla
\$8.95 per guest

Roasted Vegetable

Portabella Mushrooms, Eggplant, Summer Squash, Carrot and Red Onion, Spicy Roasted
Red Pepper Mayonnaise and Mixed Greens in a Spinach Tortilla
\$7.50 per guest

Box Lunches

Salads

All include Freshly Baked Bread, Cookie, Soda or Bottled Water

Asian Chicken

Grilled Five-Spice Chicken, Bok Choy, Pea Pods, Napa Cabbage, Mandarin Oranges
Crispy Wonton Strips, Slivered Almonds, Sesame-Soy Vinaigrette
\$7.95 per guest

Chicken Caesar Salad

Grilled Breast of Chicken, Romaine Leaves, Parmesan Cheese
Herb Croutons, Roasted Garlic Dressing
\$7.95 per guest

Grilled Chicken Strawberry Spinach Salad

Grilled Breast of Chicken, Baby Spinach, Slivered Toasted Almonds, Crumbled Feta Cheese
Fresh Strawberries, Strawberry Cider Vinaigrette
\$8.25 per guest

Harvest Cobb

Roasted Turkey, Hickory Smoked Bacon, Granny Smith Apples, Bayfield Marble Cheddar
Cheese, Red Seedless Grapes and Toasted Walnuts on Crispy Greens with Maple Vinaigrette
\$7.95 per guest

London Broil Salad

Sliced Sirloin, Mixed Greens, Sautéed Onions, Tomatoes and Egg Wedges
Tossed with Creamy Parmesan Dressing
\$8.50 per guest

Ranch Pasta Chicken Salad

Sliced Breast of Chicken with Farfalle Pasta, Roma Tomatoes, Chopped Bacon
Peppercorn Ranch Dressing
\$7.95 per guest

Greek Chicken Salad

Char-Grilled Boneless Breast of Chicken, Grape Tomatoes, Olives, Feta Cheese, Cucumbers
on Mixed Greens, Greek Vinaigrette Dressing
\$7.95 per guest

Tex-Mex Chicken

Spicy Chicken Fritters, Mixed Greens, Sweet Corn and Black Bean Salsa, Pepper Jack Cheese
Tortilla Crisps, Southwestern Ranch Dressing
\$7.95 per guest

Reception Trays

(Serves 15 Guests)

Domestic Cheese

Offered with Grapes, Berries and Assorted Crackers

\$43.95

Crudités

Rainbow of Seasonal Garden Vegetables with Creamy Herb Dip

\$35.95

Fresh Fruit

A Bountiful Display of the Season's Freshest Fruits and Berries

\$42.95

Sandwich Tray

(Serves 10-15 Guests)

An assortment of freshly made party size sandwiches
to include Turkey, Ham, Roast Beef and Veggie

\$39.95

Dessert Selections

(15 Guest Minimum per Selection)

Triple Chocolate Torte

\$4.50

Apple Crunch with Amaretto Whipped Cream

\$3.95

New York Style Cheesecake with Ruby Berry Topping

\$3.95

Snacks

Assorted Jumbo Cookies
\$12.50 per dozen

Assorted Bars or Brownies
\$15.95 per dozen

Assorted Donuts
\$15.95 per dozen

Assorted Muffins
\$15.00 per dozen

Snack Mix
\$7.95 lb.

Kettle Chips and Dip
\$9.95 lb.

Tri-Color Tortilla Chips and Salsa
\$10.95 lb.

Non-Alcoholic Beverages

(One Half Gallon Serves 8-10 Guests)

Freshly Brewed Regular or Decaffeinated Colombian Coffee
\$6.95 half gallon

Freshly Brewed Regular or Decaffeinated *Caribou Coffee*
\$7.95 half gallon



Hot Chocolate with Whipped Cream
\$8.95 half gallon

Iced Tea
\$6.95 half gallon

Tropical Fruit Punch
\$6.95 half gallon

Lemonade
\$6.95 half gallon

Assorted Canned Sodas
\$1.25 each

Bottled Water – 16.9 oz.
\$1.50 each

Orange Juice
\$7.95 half gallon

Milk
\$1.25 per 10 oz. Carton

Hot Tea Set-Up
\$5.95 Serves 5 Guests

Sheet Cakes

Cake Flavors: Chocolate, Marble, White and Carrot
Frosting Choices: Chocolate, White, Cream Cheese and Low Fat Vanilla

Quarter Sheet Cake
(Serves 24 Guests)
\$49.95

Half Sheet Cake
(Serves 48 Guests)
\$75.95

Full Sheet Cake
(Serves 96 Guests)
\$98.95

Decorative Items

The following decorative items are delivered only.

Tablecloths
\$4.00 each

Table Skirting
\$8.95 per skirt

Table Mirrors
\$4.00 each

Votive Candles
\$.75 each