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# WEDDING MENU

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RIVER HIGHLANDS

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# WEDDING PACKAGE

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## OUR CELEBRATED WEDDING RECEPTION FEATURES:

Tray Passed Infused Water & Signature Arnold Palmer Upon Guest Arrival  
Passed Hors d'Oeuvres and Appetizer Station  
Champagne Toast to Congratulate the Couple  
4 1/2 Hour Premium Hosted Bar  
Wine Service During Dinner  
5 Hour Reception or 5 1/2 with Ceremony  
Complete Table Top Flatware and Linen Selections  
Complimentary Cake Cutting  
Complimentary Entrée Tasting For the Couple  
Local Hotels Offering Discounted Room Block Rates  
Coffee and Tea Station

## CEREMONY FEATURES:

White Garden Chairs  
Half Hour Time Slot  
Pristine Event Lawn Overlooking the Golf Course  
Chair Set-up and Tear Down  
Complimentary Rehearsal (Based on Club's Availability)

**Peak Season:** May, June, July, September, October:  
Non-Saturday, 85 Person Minimum; Saturday, 125 Person Minimum

**Off-Peak Season:** January-April, August, November & December:  
Non-Saturday, 60 Person Minimum; Saturday, 100 Person Minimum

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# GRAND PACKAGE

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## PASSED HORS D'OEUVRES

Select 3

### Conch Fritter

Poblano Crema

### Heirloom Tomato Skewer

Fresh Mozzarella, Marinated Artichoke, Micro Basil

### Smoked Beef Tenderloin

Everything Bagel Chip, Micro Arugula, Charred Shallot Crema

### Thai Chicken

Coconut Curry Drizzle, Plantain Chip

### Crab Salad

Endive Cup, Lime Caviar

### Pork and Beef Meatball

Parmesan Cup, Spicy Tomato Sauce

### Blackened Shrimp

Crispy Corn Cake, Avocado Chimichurri

## ACTION STATIONS

Select 1

### Garden Station

Vegetable Crudit , Pickled Peppers, Ranch and Hummus Spread, Grilled Pita, Olive Tapenade and Eggplant Caponata

### Street Tacos

*Choose Two:* Carne Asada, Pork Carnitas, Barbacoa, Adobo Chicken, Tempura Shrimp

*Toppings:* Salsa Verde, Chipotle Crema, Habanero Avocado Aioli, Pico de Gallo, Queso Fresco

### Grilled Cheese & Soup Shooters

Apple and Smoked Maple Cheddar, Basil Pesto Mozzarella, Gruyere and Rosemary Focaccia Served with Tomato Bisque and Butternut Squash

### Crostini Bar

Tomato Bruschetta, Olive Tapenade, Whipped Ricotta, White Bean Puree, Eggplant Caponata Local and Artisan Cheese Display Dried Fruits, Assorted Salted Nuts, Local Honey, Sliced Baguettes and Assorted Crackers

### Charcuterie Station

Chef's Selection of Cured Meats and Sausages, Marinated Olives, Whole Grain Mustards, Pickled Vegetables and Rustic Breads

## RECEPTION DINNER - STATIONED OPTIONS

### SALADS

Select 2

**Classic Caesar** Romaine Lettuce, Fresh Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese

**Field Greens & Red Wine Poached Pears** Feta Cheese, Hazelnut Brittle and Champagne Vinaigrette

**Asian Noodle Salad & Napa Cabbage** Jicama, Peppadew, Crisp Won Tons and Sesame Vinaigrette

**Spinach & Strawberries** Candied Walnuts, Gorgonzola Cheese and Raspberry Poppy Seed Vinaigrette

**Garden Salad** Field Greens, Seasonal Vegetables & Balsamic Vinaigrette

**Mediterranean Salad** Romaine Lettuce, Kalamata Olives, Feta Cheese, Grape Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette

**Wedge** Applewood Smoked Bacon, Heirloom Tomatoes, Gorgonzola, Buttermilk Ranch Dressing

**Quinoa and Kale** Dried Cranberries, Avocado, Toasted Pecans, Lemon Vinaigrette

### ACCOMPANIMENTS

Select 2

Caramelized Brussel Sprouts, Bacon Lardon, Aged Balsamic

Fresh Seasonal Vegetable Medley – Chef’s Choice

Grilled Asparagus, Meyer Lemon Hollandaise

Rainbow Carrots, Pomegranate Molasses, Candied Pecans

Buttery Whipped Potatoes

Tuscan Red and Purple Potatoes – Sea Salt, Rosemary, Garlic

Sweet Potato with Local Honey, Kale and Marcona Almonds

Wild Rice Pilaf

### ENTRÉES

Select 2

**Coffee Crusted Flank Steak** Bourbon Glaze, Herb Butter

**Chef Carved Grilled Petite Teres Major** Choice of Sauce: Chimichurri, Béarnaise, Au Poivre

**Chicken Breast** Prosciutto, Fontina, Wild Mushroom and Cabernet Jus

**Mojo Marinated Pork Loin** Granny Smith Apple Chimichurri

**Seared Chicken with Lemon Basil Butter** Roasted Artichoke, Sun-Dried Tomatoes and Goat Cheese

**Grilled Swordfish** Romesco, Crispy Chickpeas

**Pan Seared Salmon** Blood Orange and Honey Glaze

**Chef Carved House Brined, Smoked or Roasted Turkey Breast** Seasonal Fruit Compote and Rosemary Pan Jus

### PASTA SELECTION

Select 1

**Pappardelle** Wild Mushrooms, Truffle Cream

**Rigatoni** San Marzano Tomatoes, Whipped Ricotta, Basil, Pecorino

**Mac and Cheese** Gruyere and Parmesan  
\*Add Lobster

## PLATED OPTIONS - SOUPS OR SALAD: *Select 1*

### SOUPS

Tomato Bisque, Rosemary Polenta Croutons  
Butternut Squash and Roasted Apple, Pepitas  
New England Clam Chowder  
Braised Beef, Leek and Wild Mushroom

### SALADS

**Classic Caesar** Romaine Lettuce, Fresh Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese

**Field Greens** Red Wine Poached Pears, Feta Cheese, Hazelnut Brittle with Champagne Vinaigrette

**Burrata** Heirloom Tomatoes and Confit Tomato Pesto, Crispy Prosciutto

**Grilled Watermelon** Feta, Arugula, Vanilla Vinaigrette

**Panzanella** Pickled Cucumber, Sourdough Croutons, Heirloom Tomato, Parmesan Crisp, Mustard Vinaigrette

### ENTRÉES

*Select 2*

**Red Wine Braised Short Rib** Gruyere Potato Gratin, Seasonal Vegetable

**New York Strip** Grilled, Peppercorn Demi, Whipped Potato, Seasonal Vegetable

**Frenched Chicken** Crispy Fingerling Potatoes, Lemon Basil Butter, Caramelized Goat Cheese, Seasonal Vegetables

**Chicken Roulade** Spinach, Artichokes, Sun-Dried Tomato Cream Sauce, Boursin Whipped Potato, Asparagus

**Blackened Swordfish** Tomatillo and Citrus Salsa, Black Wild Rice, Rainbow Carrots

**Crab Crusted Salmon** Warm Lentil and Grilled Corn Salad, Lobster Butter

**Duck Breast** Fig and Balsamic Glaze, Toasted Farro Risotto, Rainbow Carrots, Hazelnuts

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# LUXURIOUS PACKAGE

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## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Select 5

**Smoked Duck Confit Street Taco** Sour Cherry and Thyme Jam, Whipped Goat Cheese, Fried Jalapeño

**Black Sticky Rice Cake** Tuna Tartare, Wasabi Caviar

**Prosciutto Wrapped Scallop** Popcorn Cream, Pickled Fresno

**Seared Salmon Cake** Blood Orange Hollandaise, Chive Oil

**Vol Au Vent** Whipped Goat Cheese, Heirloom Tomato Confit, Micro Greens, Pistachio Pesto

**Pork and Kimchi Dumpling**

**Buttermilk Fried Chicken and Ancho Waffle Slider (open faced)**  
Sticky Bourbon Sauce

### ACTION STATIONS

Select 1

#### **Ceviche and Ahi Tuna Tartare**

Shrimp with Scallop Ceviche and Ahi Tuna Tartare, Shaved Avocado, Plantain and Won Ton Chips, Lime Caviar

#### **Crab Cake Station**

Poblano Crema, Remoulade, Lemon Aioli, Roasted Pepper Pesto, Micro Green Salad

#### **Charcuterie Station**

Chef's Selection of Cured Meats and Sausages, Marinated Olives, Whole Grain Mustards, Pickled Vegetables and Rustic Breads

#### **Dim Sum**

*Select Two Dumplings:* Chicken, Pork, Vegetable, Shrimp Shumai  
Spring Rolls, Cucumber Salad

#### **Seared Scallop Station**

Bacon Jam, Honey Lemon Glaze, Wild Mushroom Cream Sauce, Arugula Pesto, Micro Green Salad

## PLATED OPTIONS - SOUPS OR SALAD: *Select 1*

### SOUPS

Tomato Bisque, Rosemary Polenta Croutons  
Butternut Squash and Roasted Apple, Pepitas  
New England Clam Chowder  
Braised Beef, Leek and Wild Mushroom

### SALADS

**Classic Caesar** Romaine Lettuce, Fresh Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese  
**Field Greens** Red Wine Poached Pears, Feta Cheese, Hazelnut Brittle with Champagne Vinaigrette  
**Burrata** Heirloom Tomatoes and Confit Tomato Pesto, Crispy Prosciutto  
**Grilled Watermelon** Feta, Arugula, Vanilla Vinaigrette  
**Panzanella** Pickled Cucumber, Sourdough Croutons, Heirloom Tomato, Parmesan Crisp, Mustard Vinaigrette

### ENTRÉES

*Select 3*

**New York Strip** Grilled, Peppercorn Demi, Whipped Potato, Seasonal Vegetable  
**Filet Mignon** Grilled, Caramelized Shallot Butter, Whipped Potato, Seasonal Vegetable  
**Bone-in Veal Chop** Wild Mushroom Risotto Cake, Prosciutto Wrapped Asparagus  
**Seared Scallops** Truffle Cauliflower Puree, Wild Mushrooms, Shaved Asparagus and Micro Green Salad  
**Fennel Dusted Halibut** Soy Bean Succotash, Pomegranate Beurre Blanc  
**Rosemary and Garlic Grilled Lamb Chop** Meyer Lemon Risotto, Roasted Asparagus  
**Ahi Tuna** Blackened or Wasabi Seared, Pickled Cucumber Salad, Crispy Rice Noodles, Passion Coulis  
**Frenched Chicken** Crispy Fingerling Potatoes, Lemon Basil Butter, Caramelized Goat Cheese, Seasonal Vegetables

*\*Dietary Restrictions & Vegetarian/Vegan Options Available upon Request*