
CATERING PACKAGES



RIVER HIGHLANDS

BREAKFAST MENU

TPC CONTINENTAL

Cranberry & Orange Juice
Starbucks Coffee and Tazo Tea Station
Fresh Sliced Fruit with Berries
Select One:
Bagels
English Muffins
Whipped Cream Cheese, Butter, Jam and Nut Butter
Assortment of Muffins, Croissants and Danish

THE RISE AND SHINE BUFFET

Cranberry & Orange Juice
Starbucks Coffee and Tazo Tea Station
Fresh Sliced Fruit with Berries
Assortment of Muffins, Croissants and Danish
Country White, Multigrain and Marble Rye Bread with Whipped Butter, Jam and Nut Butter
Farm Fresh Scrambled Eggs
Select One:
Applewood Smoked Bacon
Maple Sausage
House Prepared Home Fries
Select One:
Buttermilk Pancakes with Maple Syrup
French Toast with Cinnamon Crème Anglaise
Belgian Waffles with Vanilla Bean Whipped Cream and Maple Syrup

BREAKFAST MENU ENHANCEMENTS

YOGURT BOWLS

Greek Vanilla Yogurt, Fresh Berries, Bananas, Granola, Honey, Flax Seeds

CREATE YOUR OWN OMELET STATION

Made to Order Omelets, Assorted Cheeses, Vegetables, Meats

EGGS BENEDICT

Toasted English Muffins, Poached Eggs, Canadian Bacon, Hollandaise

CORNED BEEF HASH

Slow Cooked Corned Beef Brisket, Caramelized Onions, Crispy Potatoes

CURED SALMON DISPLAY

Atlantic Smoked Salmon, Bagels, Chive Cream Cheese, Capers, Hard Cooked Egg, Red Onion

BREAKFAST SANDWICH OR BURRITO

Select One:
Bacon Egg and Cheese
Sausage Egg and Cheese
(Served on Jumbo English Muffin or Flour Tortillas with Salsa on the Side)

MORNING BREAK MENU

- ALL DAY BEVERAGES:** Freshly Brewed Starbucks Coffee and Decaf Coffee, Tazo Herbal Tea, Cream, Selection of Sweeteners
Iced Coffee Drinks, Bottled Water and Soda
- ALL DAY COFFEE AND TEA STATION:** Freshly Brewed Starbucks Coffee and Decaf Coffee, Tazo Herbal Tea, Cream, Selection of Sweeteners
- COFFEE AND TEA STATION:** Freshly Brewed Starbucks Coffee and Decaf Coffee, Cream, Selection of Sweeteners
- TRAIL MIX BAR:** Healthy Trail Mix - Chex Mix, Raisins, Sunflower Seeds, Pumpkin Seeds, Soy Beans, Almonds, Blanched Peanuts, Walnuts, Brazil Nuts, Cashews
Chocolate Monkey Trail Mix - Banana Chips, Natural Dried Bananas, Chocolate Covered Bananas, Roasted Virginia Peanuts, Honey Roasted Cashews, Chocolate Covered Peanuts, Sour Tart Cherries, and Whole Cranberries
- À LA CARTE ITEMS** Warm Freshly Baked Cinnamon Rolls with Vanilla Icing
Seasonal Sliced Fruit Platter with Grapes and Berries
Assorted Bagels with Cream Cheese, Butter, Jam and Peanut Butter
Nature Valley Granola Bars
Whole Fruit Selection

AFTERNOON BREAK MENU

PEG BOARD PRETZELS	Warm Salted Pretzels, IPA Cheese and Ale Mustard Cinnamon Sugar Dusted Warm Pretzels, Vanilla Icing
TEE TIME	Hot Tazo Tea Selection, Lemonade, Unsweetened Iced Tea, Starbucks Coffee Cream, Sugar, Honey, Lemons Mini Cupcakes, Macarons, Scones and Sweet Bread
MILK AND COOKIES	Individual Milk, Chocolate Milk and Almond Milk Assorted Fresh Baked Cookies
CHOCOLATE DIPPED	Milk Chocolate and White Chocolate-Dipped Strawberries, Pineapple, Banana, Marshmallows and Pretzel Rods
MEDITERRANEAN DELIGHTS	Lemon and Tahini Hummus, Roasted Red Pepper Hummus, and Tabbouleh Salad, Garlic Pita Chips and Whole Wheat Pita Chips
PROTEIN BREAK	Hard Cooked Eggs, Cubed Cheese, Assorted Nuts, Crackers, Granola and Flax Bars, Bagged Popcorn, Whole Fruit Bottle Water, Powerade, Assorted Core Power Protein Drinks
GOURMET POPCORN BAR	Buttered Popcorn, Parmesan Popcorn, Truffle Salt and Caramel Popcorn Lemonade and Unsweetened Tea
CHIPS AND DIPS	Fresh Cut Salted Potato Chips and Sweet Potato Chips Caramelized Onion Dip, Warm Spinach and Artichoke, Guacamole

BUILD YOUR OWN LUNCHES

DELI BUFFET:

Select Four Proteins:

Sweet Sliced Ham, Oven Roasted Turkey, Rare Roast Beef,
Genoa Salami, Tarragon Chicken Salad with Cranberries,
Tuna Salad, Pastrami

Includes:

Sliced Breads and Whole Wheat Tortilla Wraps, Cheddar Cheese, Swiss
Cheese, Provolone Cheese, Butter Lettuce, Hot House Tomatoes, Sliced
Red Onion, Assorted Condiments and Pickle Spears

House Garden Salad, Three Dressing Options on the Side

Assorted Bags of Kettle Chips

Select Two Composed Salads:

Potato, Coleslaw, Tortellini, Fruit, Three Bean, Caesar, Caprese

Fresh Baked Cookies

Add Soup:

Choose From:

New England Clam Chowder

Roasted Tomato Bisque with Rosemary Polenta Croutons

Butternut Squash and Apple, Topped with Pepitas

Italian Wedding

THE SALAD BAR

Includes:

Romaine, Field Greens, Chopped Kale

Tomatoes, Cucumber, Carrot, Sliced Red Onion, Black Olives, Hard Cooked

Egg, Shredded Cheddar, Shaved Parmesan, Croutons, Blue Cheese

Crumbles, Applewood Smoked Bacon Bits, Dried Fruit, Toasted Nuts,

Edamame, Garbanzo Beans

Balsamic Vinaigrette, Ranch Dressing, Chili-Lime Vinaigrette
and Caesar

Rosemary Focaccia with Whipped Butter

Select One Composed Salad:

Potato, Coleslaw, Tortellini, Fruit, Three Bean

Fresh Baked Cookies

Add Proteins: Herb Grilled Chicken, Grilled Steak, Shrimp or Salmon

LUNCH BUFFET MENU

Served with Fresh Bread, Whipped Butter, Starbucks Coffee and Tazo Tea Station

SALADS:

Select Two

Romaine Lettuce, Fresh Caesar Dressing, Garlic Herb Croutons and Parmesan Cheese
Artisan Greens with Seasonally Inspired Vegetables with Balsamic Vinaigrette
Spinach with Fresh Sliced Strawberries, Candied Walnuts, Gorgonzola Cheese and Raspberry Poppy Seed Vinaigrette
Romaine Lettuce, Kalamata Olives, Feta Cheese, Grape Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette
Iceberg Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, Gorgonzola, Buttermilk Ranch Dressing

ENTRÉES:

Select Two

Seared Chicken Breast, Prosciutto, Smoked Provolone, Wild Mushroom and Cabernet Jus
Grilled Herb Marinated Chicken, Blistered Heirloom Tomatoes, Micro Greens
House Brined, Roasted Turkey Breast, Seasonal Fruit Compote and Sage Pan Jus
Ahi Tuna, Blackened or Wasabi Crusted
Pan Seared Salmon, Blood Orange and Honey
Grilled Swordfish, Romesco, Crispy Chickpeas
Red Wine Braised Beef Short Ribs
Grilled Petite Beef Shoulder Tenderloin
Choice of Sauce:
Chimichurri, Béarnaise or Au Poivre
Coffee Crusted Flank Steak, Bourbon Glaze, Herb Butter

ACCOUTREMENTS:

Select Two

Caramelized Brussel Sprouts, Bacon Lardon, Aged Balsamic
French Green Beans, Lemon and Herb Butter
Grilled Asparagus, Meyer Lemon Hollandaise
Rainbow Carrots, Pomegranate Molasses, Candied Pecans
Buttery Whipped Potatoes
Tuscan Potatoes, Sea Salt, Rosemary, Garlic
Wild Rice Pilaf
Pappardelle Pasta, Wild Mushrooms and Truffle Cream
Rigatoni, San Marzano Tomatoes, Whipped Ricotta, Basil, Pecorino
Baked Gruyere, Cheddar and Parmesan Mac and Cheese

DESSERT:

Select One

Brownies and Dessert Bars
Vanilla Cheesecake with Berry Coulis and Whipped Cream
Mini French Macarons

DINNER BUFFET

Served with Fresh Bread, Whipped Butter, Starbucks Coffee and Tazo Tea Station

SALADS:

Select Two

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

Artisan Greens with Seasonally Inspired Vegetables with Balsamic Vinaigrette

Spinach with Fresh Sliced Strawberries, Candied Walnuts, Gorgonzola Cheese and Raspberry Poppy Seed Vinaigrette

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

Iceberg Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, Gorgonzola, Buttermilk Ranch Dressing

ENTRÉES:

Select Three

Seared Chicken Breast, Artichokes, Spinach, Lemon Butter Cream Sauce

Grilled Herb Marinated Chicken, Blistered Heirloom Tomatoes, Micro Greens

Brown Sugar Glazed Pork Tenderloin, Au Poivre Sauce

Red Wine Braised Beef Short Ribs

Grilled Petite Beef Shoulder Tenderloin

Choice of Sauce: Chimichurri, Béarnaise or Au Poivre

Balsamic Marinated Steak Tips, Caramelized Onion and Thyme Butter

House Brined, Roasted Turkey Breast, Seasonal Fruit Compote and Sage Pan Jus

Ahi Tuna, Blackened or Wasabi Crusted

Pan Seared Salmon, Chili Lime Powder, Sweet Soy Glaze, Micro Cilantro

Grilled Swordfish, Avocado and Tomato Salsa, Lemon, Extra Virgin Olive Oil

Jumbo Shrimp, Cajun Seasoning, Sweet Corn and Bell Pepper Cream Sauce

ACCOUTREMENTS:

Select Two

Caramelized Brussel Sprouts, Bacon Lardon, Aged Balsamic
French Green Beans, Lemon and Herb Butter
Grilled Asparagus, Meyer Lemon Hollandaise
Rainbow Carrots, Pomegranate Molasses, Candied Pecans
Buttery Whipped Potatoes
Tuscan Potatoes, Sea Salt, Rosemary, Garlic
Wild Rice Pilaf
Pappardelle Pasta, Wild Mushrooms and Truffle Cream
Rigatoni Pasta, San Marzano Tomatoes, Whipped Ricotta,
Basil, Pecorino
Baked Gruyere, Cheddar and Parmesan Mac and Cheese

DESSERT:

Select One

NY Style Cheesecake with Whipped Cream
Choice of Sauce:
Salted Caramel
Chocolate Ganache
Strawberry Coulis
Old Fashioned Warm Apple Crisp with Vanilla Bean Ice Cream
Flourless Chocolate Truffle Cake with Chocolate Ganache and
White Chocolate Drizzle
Lemon Curd Mini Tart with Raspberry Coulis, Whipped Cream
and Fresh Berries
Chef's Choice Assortment of Mini Desserts

PLATED DINNER

Served with Fresh Bread, Whipped Butter, Starbucks Coffee and Tazo Tea Station

SOUP OR SALAD:

Select 1

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

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

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

Garden Salad, Field Greens, Seasonally Inspired Vegetables with Balsamic Vinaigrette

New England Clam Chowder

Roasted Tomato Bisque with Rosemary Polenta Croutons

Italian Wedding

ENTRÉE SELECTIONS:

Select 3

All Served with Chef's Seasonal Vegetable

Frenched Chicken Breast, Prosciutto, Smoked Provolone, Wild Mushroom and Cabernet Jus, Whipped Potatoes

Blackened Swordfish, Tomatillo and Citrus Salsa, Black Rice Pilaf

Crab-Crusted Salmon, Garlic and Herb Warm Lentil Salad, Meyer Lemon Beurre Blanc

Grilled New York Strip, Peppercorn Demi, Whipped Potato

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

Red Wine-Braised Beef Short Ribs, Horseradish Whipped Potatoes

Seared Scallops, Truffle Cauliflower Puree, Wild Mushrooms

Rosemary and Garlic Grilled Lamb Chop, Meyer Lemon Risotto

Duck Breast, Fig and Balsamic Glaze, Toasted Farro Risotto, Chopped Hazelnuts

DESSERT:

Select One

Warm Seasonal Fruit Crisp with Vanilla Bean Ice Cream

Lemon Cream Shortcake with Fresh Berries and Whipped Cream

Tiramisu

Chocolate Brownie Cheesecake

Chocolate Cake Layered with Chocolate Mousse and Ganache, Baileys Whipped Cream

HORS D'OEUVRE MENU

Selection of Four

Crispy Vegetable Spring Roll, Soy Ginger Glaze
Pork and Beef Meatball, Marinara
Mini Crab Cake, Sriracha Aioli
Prosciutto-Wrapped Scallop, Popcorn Cream, Pickled Fresno
Heirloom Tomato Skewer, Fresh Mozzarella,
Marinated Artichoke, Micro Basil
Smoked Duck Confit Street Taco, Sour Cherry and Thyme Jam,
Whipped Goat Cheese, Fried Jalapeño
Blackened Shrimp, Crispy Polenta Cake, Avocado Chimichurri
Mini Reuben Sandwiches, Sauerkraut, Chipotle Aioli
Crispy Shrimp Tossed in a Soy Sriracha Aioli and
Topped with Sesame Seeds
Buffalo Chicken Meatballs, Blue Cheese Drizzle, Green Onions
Rosemary and Garlic Marinated Beef Skewers, Aged Balsamic
Loaded Baked Potato Croquette, Crema
Chili-Lime Marinated Chicken Satay, Thai Peanut Sauce
Crostini, Baked Brie, Red Wine Poached Pear, Toasted Pecans
Chicken and Lemongrass Potsticker, Teriyaki Glaze
Sesame and Wasabi Seared Ahi Tuna, Wonton Chip, Yuzu Aioli
Roasted Red Pepper Hummus, Crispy Pita Chip with
Kalamata Olive and Basil
Mini Shrimp BLT, Remoulade Sauce
Crispy Avocado Fries, Lime Remoulade Sauce

HORS D'OEUVRE STATION MENU

CHARCUTERIE

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

LOCAL AND ARTISAN CHEESE DISPLAY

Dried Fruits, Assorted Salted Nuts, Local Honey, Sliced Baguettes and Crackers

STREET TACOS

Select Two Proteins:
Carne Asada, Pork Carnitas, Barbacoa, Adobo Chicken, Tempura Shrimp
- Salsa Verde, Chipotle Crema, Habanero-Avocado Aioli, Pico de Gallo, Queso Fresco

GARDEN BAR

Vegetable Crudit , Olive Tapenade, Ranch and Hummus Spread with Grilled Pita

CROSTINI

Tomato Bruschetta and Seasonally Inspired Bruschetta, Olive Tapenade, Whipped Ricotta, White Bean Puree, Eggplant Caponata, Pesto, Fire Roasted Peppers

SEAFOOD RAW BAR

Native Littleneck Clams, Blue Point Oysters, Crab Claws & Iced Jumbo Shrimp Cocktail with Fresh Lemon Wedges, Horseradish, Mignonette & Cocktail Sauce

CHEF ATTENDED STATIONS

Minimum 50 Guests

CARVING STATIONS:

House-Brined Roasted Turkey Breast
Seasonal Fruit Compote and Sage Pan Jus

Spiral Honey Glazed Ham
Honey Mustard Aioli and Port Cherry Compote

Salt and Herb-Crusted Prime Rib
Horseradish Cream and Mushroom Demi Glace

Whole Roasted Beef Tenderloin
Mushroom Duxelle and Red Wine Demi Glace

Slow Roasted Beef Striploin
Bearnaise Sauce and Red Wine Demi

Bourbon BBQ Glazed Beef Brisket

PASTA STATION:

Includes: Gemelli and Linguini Style Pasta

Select Two Sauces:

Marinara, Alfredo, Basil Pesto, Clam Sauce, Bolognese, Vodka

Personalize Your Pasta:

Broccoli, Roasted Peppers, Mushrooms, Peas, Sundried Tomatoes, Spinach,

Artichoke Hearts, Caramelized Onions

Parmesan Cheese and Red Pepper Flakes on the Side

Rosemary Focaccia with Whipped Butter

STIR FRY STATION:

Rice and Lo Mein Noodles

Snap Peas, Carrots, Edamame, Peppers, Bean Sprouts,
Scallions, Broccoli

Fortune Cookies and Chop Sticks

AFTER DINNER STATIONS

SLIDER BAR

Mini Cheeseburgers Topped with Onion Jam
Smoked Pulled Pork, Jalapeño BBQ, Napa and Jicama Slaw
Pulled Chicken Tossed in Buffalo Sauce and Topped with Blue Cheese Crumbles and Onion Straws
Served with Seasoned French Fries

WINGS AND FRIES

Jumbo Chicken Wings Tossed in Three Different Sauces:
Buffalo, Garlic Parmesan and Korean BBQ
Served with Seasoned French Fries and Sweet Potato Fries

PEG BOARD PRETZELS

Warm Salted Pretzels, IPA Cheese and Ale Mustard
Cinnamon Sugar Dusted Warm Pretzels, Vanilla Icing

APPLE CIDER & DONUT DISPLAY

Warm Apple Cider Paired with Assorted Donuts

ICE CREAM SUNDAE BAR:

Vanilla and Chocolate Ice Cream with One Dozen Assorted Toppings to Choose From

MILK AND COOKIES

Individual Milk Carton, Chocolate Milk and Almond Milk
Homemade Chocolate Chip, Macadamia Nut, and Oatmeal Raisin Cookies

CHEF MANNED CREPE STATION:

Sweetened Whipped Cream Cheese, Vanilla Whipped Cream, Chocolate Mousse, Fresh Berries, Banana, Caramel, Chocolate Sauce, Chopped Nuts

YOUNG ADULT MENU

*Served with Fresh Bread, Whipped Butter, Lemonade & Iced Tea Included
Buffet Style Dinner*

SALADS:

Selection of One:

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

Garden Salad, Field Greens, Seasonally Inspired Vegetables with Balsamic Vinaigrette

ENTRÉES:

Selection of Four

Crispy Chicken Tenders

Chicken Parmesan

Classic Chicken Marsala

Italian Meatballs

House-Made Mac and Cheese

Rigatoni with Marinara Sauce

Tortellini with Alfredo Sauce

Mini Cheeseburgers

Chicken Quesadillas

Buttery Mashed Potatoes

Seasonal Vegetables

French Fries

Sweet Potato Fries

ICE CREAM

SUNDAE BAR:

Vanilla and Chocolate Ice Cream with One Dozen Assorted Toppings to Choose From

CHOCOLATE DIPPED

Milk Chocolate and White Chocolate-Dipped Strawberries, Pineapple, Banana, Marshmallows and Pretzel Rods

BAR

LIQUOR BRANDS TO INCLUDE:

Grey Goose, Titos, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi, Sauza Blanca, Cazadores Gold, Jack Daniel's, Jameson, Maker's Mark, Dewar's Blend

IMPORTED, CRAFT & DOMESTIC BEERS (SUBJECT TO CHANGE):

Michelob Ultra, Bud Light, Coors Light, Heineken, Corona, Samuel Adams, Two Roads Lil' Heaven IPA, Stony Creek, Thomas Hooker, Seasonal Local Craft Beers

PREMIUM WINES (SUBJECT TO CHANGE):

Brands to Include: William Hill Estate, Kendall-Jackson Vineyard Estates, La Crema Winery, Matanzas Creek, Chateau St. Jean, Meiomi, Decoy

**Extensive Wine List Available to Select From*