
WEDDING MENU



RIVER HIGHLANDS

WEDDING PACKAGE

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

GRAND PACKAGE

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

LUXURIOUS PACKAGE

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*