

# BROCK'S

## Riverside Grill

[www.brocksgrill.com](http://www.brocksgrill.com)

### LUNCH PLATED PACKAGES

*Packages included unlimited non-alcoholic beverages.*

*Guest entrée selections must be confirmed 1 week prior to event.*

Maximum of 70 people for plated packages.

#### Package A – Choose 3

\$12.95 per person\*

**Caesar Salad with Grilled Chicken** - Hot, grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing and sprinkled with parmesan cheese and crunchy croutons.

**Cheddar Burger** - Half pound Black Angus burger, hot off the grill cooked medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

**Alamo Chicken Sandwich** - Grilled chicken breast layered with bacon, mixed cheese and bbq served on a toasted bun with French fries.

**Capellini Pomodoro** - Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine and fine herbs, sprinkled with parmesan cheese.

**Club Wrapper** - Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli; served with French fries.

#### Package B – Choose 3

\$14.95 per person\*

**Old Town Salad** - Mixed greens, marinated chicken, sundried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

**Crab Cake Sandwich** - Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with cocktail sauce and French fries.

**Portabella Mushroom Salad** - Grilled Portabella mushrooms served over a bed of mixed greens tossed in our house balsamic vinaigrette with fresh cilantro, basil, red onion, corn strips, and mozzarella cheese.

**Riverside Burger** - Mouth watering half pound Black Angus burger grilled medium well and topped with double cheddar cheese, bacon and spicy barbecue sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

**Chicken Picatta** - Sautéed chicken, artichokes, capers, tomatoes, lemon and garlic served over angel hair pasta.

#### Package C – Choose 3

\$16.95 per person\*

**BBQ Ribs** - Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

**Top Sirloin** - Hand carved Black Angus center cut top sirloin grilled medium and finished with red wine demi glaze; served with redskin mashed potatoes and vegetable of the day.

**Chicken Marsala** - Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce served with redskin mashed potatoes and vegetable of the day.

**Glazed Salmon** - Grilled Atlantic salmon brushed with a sweet honey and red wine glaze and topped with a cucumber bell pepper relish; served with redskin mashed potatoes and vegetable of the day.

*\*Please add 11.3% tax and 18% gratuity and room fees when considering prices.*





## BUFFET PACKAGES

\*Minimum of 30 people required for buffet packages

### **Package A - Choose 3**      *\$16.95 per person lunch*      *\$20.95 per person dinner*

**Lasagna** (Meat or Vegetarian)

**Chicken Parmesan** - Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

**Barbecue Chicken** - Grilled chicken breast basted in a tangy barbecue sauce.

**Blackened Chicken Alfredo** - Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe Alfredo sauce, topped with pico de gallo and parmesan cheese.

**Trout Almondine** - Fresh Idaho Rainbow Trout broiled and finished with toasted almondine cream sauce.

**Pasta Primavera** - Mixed vegetables served over penne pasta tossed in a classic Alfredo sauce.

**Beef Stroganoff** - Thinly sliced steak tossed in a classic stroganoff sauce over penne pasta.

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### **Package B - Choose 3**      *\$20.95 per person lunch*      *\$24.95 per person dinner*

**London Broil** - Marinated sirloin served in a red wine demi glaze.

**Chicken Marsala** - Grilled chicken breast served with wild mushrooms in a light Marsala wine sauce.

**Tenderloin Tips** - Filet tips served over penne pasta in a classic Alfredo sauce topped with a black eyed pea corn salsa.

**Barbecue Ribs** - St. Louis style ribs dry rubbed with special seasonings, basted with our spicy barbecue sauce and slow roasted to perfection.

**Caribbean Chicken** - Jerk marinated chicken topped with a grilled pineapple relish.

**Chicken or Shrimp Stir-Fry** - Served with mixed Asian vegetables tossed in a teriyaki ginger sauce served over rice.

**Stuffed Trout** - Moist and flaky Idaho Rainbow Trout stuffed with crab imperial and finished with citrus butter sauce.

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### **Package C - Choose 3**      *\$24.95 per person lunch*      *\$28.95 per person dinner*

**Prime Rib** - Hand carved cut of juicy slow roasted Black Angus prime rib.

**Chicken Cordon Bleu** - Chicken breast stuffed with Virginia Ham and mozzarella cheese lightly breaded and baked until golden brown; finished with basil cream sauce.

**Crab Cakes** - Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce.

**Stuffed Salmon** - Fresh Atlantic salmon stuffed with crab imperial baked and topped with Creole mustard buerre blanc.

**Shrimp and Scallop Pasta** - Jumbo shrimp and scallops served with a white wine cream sauce with linguini pasta.

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**Lunch Buffets** include 3 entrees, 2 sides, & unlimited non-alcoholic beverages.

**Dinner Buffets** include dinner rolls with butter, 2 salads, 3 entrees, 2 sides, & unlimited non alcoholic beverages.

**Sides:** Herb roasted potatoes, Red skin mashed potatoes, rice pilaf, or vegetable medley

**Salads:** House salad (balsamic vinaigrette), Caesar salad, potato salad, or pasta salad

*\*Please add 11.3% tax and 18% gratuity and room fees when considering prices.*