



Congratulations on your engagement!

We are pleased to have the opportunity to host the wedding of your dreams. As you celebrate your love for each other on this very special day, we will be there every step of the way to embrace your every need.

Whatever your vision, our professional and courteous staff is dedicated to perfecting every last detail. From simple elegance to ultra-extravaganza, Riverwood GC is the perfect backdrop to celebrate your new beginnings.

Enclosed are samples of our menu offerings from Executive Chef Colin Knox, a graduate of Johnson and Whales University. We will be delighted to provide a customized menu or accommodate special dietary needs for you and your guests.

Please feel free to contact me if you should have any questions or would like to schedule a visit to our club. We look forward to be a part of your cherished memories of a lifetime.

*Peter Ho
Food and Beverage Manager
(941)764-6661 Ext 245*

Cold Hors D'Oeuvres

Large Shrimp Cocktail
\$5.50 per guest

Poached Salmon Display
\$55.00

Salmon & Arugula Canapés
\$2.00 per guest

Prosciutto Wrapped Asparagus
\$3.00 per guest

Pesto Tomato Bruchetta
\$2.50 per guest

Assorted Fresh Fruit (seasonal)
\$3.50 per guest

Assorted Cheeses & Meats
\$3.95 per guest

Assorted Vegetable Crudité with Dips
\$2.75 per guest

Antipasto Skewer
\$3.00 per guest

Hot Hors D'Oeuvres

Petite Crab Cakes with Dijon Sauce
\$20.00 per dozen

Petite Chicken Quesadillas
\$2.50 per guest

Roasted Artichoke with Savory Goat Cheese
\$3.25 per guest

Stuffed Mushroom Caps
Sausage \$2.50 Seafood \$3.50 per guest

Coconut Shrimp
\$4.75 per guest

Bacon Wrapped Scallops
\$4.50 per guest

Oriental Egg Rolls
\$2.95 per guest

Mango Coconut Chicken Bites
\$2.75 per guest

Petite Spring Rolls
\$2.75 per guest

Late Night Fare available upon request

All Prices are subject to the standard 20% Service Charge and 7% Sales Tax.

Dinner Buffet Menu

Entrée Selections

Chef Carved Roast Breast of Turkey

Chef Carved Rosemary Roasted Pork Loin

Chicken Marsala

Seafood Stuffed Grouper (Seasonal)

Herb Marinated Grilled Chicken Breasts

Basa Milanese

Pork Mignon in Peppercorn Sauce

*Chef Carved Prime Rib
(additional \$2.50)*

*Chef Carved Roasted Beef Tenderloin
(additional \$5.00)*

Starches (choose one)

Garlic Roasted Red Potatoes

Rosemary Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Parsley Buttered Red Potatoes

Cheesy Whipped Potatoes

Twice Baked Potatoes (+ .50)

Wild Rice Blend

Loaded Whipped Potatoes

Salads (served) (choose one)

Tossed Greens Salad with Assorted Dressings

Tossed Caesar Salad

Spinach Salad with Hot Bacon Dressing

Spinach Salad with Strawberries, Red Onion, & Poppy Seed Dressing

Fresh Fruit Salad (seasonal)

Vegetables (choose one)

Green Beans Almondine

Baby Carrots with Dill

Lemon Pepper Zucchini & Summer Squash

Grilled Assorted Vegetables

Asparagus with Hollandaise Sauce (seasonal pricing)

Honey Glazed Green Beans

Two Entrée

\$24.50

Three Entrée

\$27.50

Served with Bread & Butter, Coffee, Tea & Lemonade

All Prices are subject to the standard 20% Service Charge and 7% Sales Tax.

Plated Dinner Menu

Beef Selections

Filet Mignon

8 ounce Filet Grilled & Topped with Sautéed Mushrooms
\$29.95

N.Y. Strip Steak

12 ounce N.Y. Strip Grilled & Topped with Sautéed
Mushrooms
\$25.95

Prime Rib

12 ounce cut served with Au Jus
\$23.95

Grilled Ribeye

12 ounce Ribeye Grilled & Topped with Sautéed Mushrooms
\$23.95

Petite Filet Mignon

6 ounce Filet Grilled & Topped with Sautéed Mushrooms
\$24.95

Pork, Veal and Lamb Selections

Grilled Pork Tenderloin

Grilled Pork Mignon Finished with Peppercorn Sauce
\$19.95

Parmijon Rack of Lamb

Roasted Rack of Lamb coated with Dijon Mustard and
Cruised with Parmesan Cheese
\$24.95

Vegetarian Selection

Tortellini al Forno

Cheese Tortellini with Sautéed Eggplant in a Tomato Sauce
with Parmesan Crumb Topping
\$16.95

Poultry Selections

Chicken Cadiz

Breast of Chicken topped with sautéed Baby Spinach and
finished with a Gorgonzola Cream Sauce
\$17.95

Grilled Chicken with Mushroom Marsala Sauce

8 ounce Breast of Chicken sautéed and then finished with
Mushroom Marsala Sauce
\$18.50

Chicken Saltimbocca

Breast of Chicken topped with Prosciutto & Smoked Provolone,
Then finished with a Lemon Buerre Blanc Sauce
\$19.50

Apricot Glazed Duck Breast

Pan Seared Duck Breast topped with a Apricot Glaze
\$23.50

Chicken Cordon Bleu

Breast of Chicken hand stuffed with Smoked Ham & Swiss,
finished with Mornay Sauce
\$17.95

Seafood Selections

Grouper Oscar

8 ounce Filet Broiled and then covered with a Blue Crab Meat,
Asparagus and then finished with Hollandaise Sauce
\$29.95

Salmon Filet

Broiled Salmon Filet laced with Lemon Herb Butter
\$24.50

Shrimp and Scallop Stuffed Basa Newburg

Basa stuffed Shrimp and Scallops, then finished with Sherry
Shrimp Cream Sauce
\$20.50

Herb Crusted Grouper (Seasonal)

Broiled fillet of Grouper topped with an Herb Crust
\$23.50

Plated Dinner Menu

Combination Selections

Filet & Grilled Pork Mignon

6 ounce Filet Mignon with a 5 ounce Petite Grilled Pork Mignon finished with Peppercorn Sauce
\$30.75

Filet & Garlic Shrimp

6 ounce Filet Mignon with Garlic Jumbo Shrimp
\$31.95

Filet & Chicken Cadiz

6 ounce Filet Mignon & a 4 ounce Breast of grilled Chicken and then finished with Sautéed Spinach and a Gorgonzola Cream Sauce
\$29.95

(Other Combinations Available Upon Request)

All Plated Selections Include choice of Vegetable, Starch and Salad

And are served with Bread & Butter, Coffee, Tea, & Lemonade

All Prices are subject to the standard 20% Service Charge and 7% Sales Tax.

Salad, Starch & Vegetable Selections

Salads

House Salad

Tossed Spring Mixed Greens, Tomatoes, and Cucumber pre-dressed with Raspberry Poppyseed Dressing

Thai Salad

Crisp Romaine Hearts, Mandarin Oranges, Toasted Cashews, Carrots, Bean Sprouts, & Scallions with Thai Peanut Dressing

Tossed Caesar Salad with Croutons

Pre-dressed with Caesar Dressing

Starches

Herb Parmesan Roasted Potatoes

Garlic Mashed Potatoes

Twice Baked Potatoes (+ .50 per guest)

Wild Rice Blend

Loaded Whipped Potatoes

Vegetables

Broccoli Parmesan

Green Beans Almondine

Honey Dill Carrots

Zucchini & Summer Squash

Asparagus with Hollandaise Sauce (seasonal pricing)