

# Riverside Dinner Party

## Butlered Hors d'oeuvres

### Bruschetta on Crostini

Seasonally inspired assorted vegetable compotes on toasted crostini

### Mini Chicken Cheesesteak Sliders

Shaved chicken, American cheese and onions on a mini Italian roll

### Franks Wrapped in Puff Pastry

All beef mini hot dogs wrapped in buttery pastry

### Lobster and Crab Bisque Shooters

Lambertville Station's famous lobster and crab bisque

### Petite Quiche

Baked flaky butter crust with egg and cheese soufflé with fresh vegetables

### Cheese Board

A gourmet complementing selection of imported and domestic cheeses accompanied by fresh seasonal fruit and gourmet crackers elegantly displayed on slate cheeseboards

### Salad

(Select one)

#### Mixed Greens

Baby field lettuces garnished with an array of fresh seasonal vegetables and finished in our orange peppercorn vinaigrette

#### Caesar Salad

Crisp romaine lettuce tossed with fresh croutons and grated Parmesan; finished in our classic Caesar dressing

#### Iceberg Wedge

Crisp iceberg lettuce smothered in our homemade buttermilk bleu cheese dressing and finished with grape tomatoes

## Entrées

(Select two- please offer to guests in invitation – head count due 14 days before)

### Mediterranean Chicken

Chicken breast stuffed with artichokes, mushrooms, fresh herbs, caramelized shallots, roasted garlic and Fontina cheese, finished with a white wine tomato sauce

### Atlantic Salmon

Roasted salmon fillet topped with a seasonal sauce  
Spring / Summer – pistachio-basil butter  
Fall / Winter – whole grain maple mustard

### Filet Mignon

Roasted tenderloin of beef served with a seasonal sauce  
Spring / Summer – herb butter  
Fall / Winter – demi-glace

### Rack of Lamb

Lambertville Station's Signature Dish served with a seasonal sauce  
Spring / Summer – almond mint pesto  
Fall / Winter – fig jam

### Vegetarian and Vegan

Roasted stuffed eggplant with fresh seasonal vegetables on top of wild mushroom risotto

### Surf & Turf (extra \$ 8 / person)

Cold-water lobster tail or pan seared jumbo lump crab cake paired with filet mignon and served with drawn butter

All entrees are served with chef's selection of fresh seasonal vegetables and brown basmati rice or garlic mashed potatoes

## Finishing Touch

(Choose One)

### Ricotta Cheesecake

Light and creamy with a graham cracker dusting

### Double Chocolate Passion Cake

Chocolate cake layered with a half inch of fudgy ganache

Colombian Coffee & Imported Tea Service included with your meal

Open, Tab, or Cash Bar Available

\$85.00

6.875% New Jersey State Tax and 20% Gratuity Not Included

Riversedge Room- \$1,000.00 Rental Fee Applies for Cocktail Hour