



# RIVERVIEW

The Riverview provides a private and beautiful waterfront setting with intimate views of the Farmington River, capturing the beauty of Connecticut and bringing glamour and elegance to your reception. Outside, your guests can relax in our waterfront setting under two completely private tented patios and enjoy the fully landscaped grounds and gazebos. While our stunning ballroom and sweeping water views make this location second to none, what truly sets us apart is our service.

## RIVERVIEW WEDDING PACKAGE

Private Tented Waterfront Patio Areas for your Wedding Ceremony  
A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination  
Two Personal Bridal Attendants for the Duration of the Event  
Your Own Private Bridal Suite with Refreshments  
Five Hour Open Bar Service with Premium Brand Liquor and Beer  
Bottles of Red & White Wine on Every Table  
Champagne Toast for all Guests  
Selection of Six Butler Passed Hot and Cold Hors d'oeuvres  
Chef's Table of Seasonal Fruits, Cheeses and Hot Chaffered Samplers  
Three Course Plated Dinner Service  
Tiered Wedding Cake Prepared Onsite by our Pastry Chefs  
Choice of Table Linen and Coordinating Napkin Colors  
Directional Cards for Inclusion in Invitations, Seating Cards and Table Numbers  
Centerpieces of Hurricanes and Votive Candles



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## COCKTAIL HOUR

hand passed hors d' oeuvres • select six

Hebrew National Franks in a Blanket with Mustard

Asian Marinated Crispy Pork Belly and Fresh Watermelon (gf)

Pepper Crusted Sirloin with Whipped Cherry Ricotta Spread and a Horseradish Aioli Garnish

Beef Empanadas with Salsa Sour Cream

Crispy Potato Pancake with Kielbasa and Apple Slaw

Pancetta Wrapped Roasted Brussels Sprouts with a Fig Balsamic

Duck Spring Roll with Orange Chili Glaze

Sweet Chili Chicken Skewers (gf)

Sesame Chicken with Honey Mustard Sauce

Shrimp Escabeche with Sriracha Mayonnaise (gf)

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Seared Tuna with Chinese Five Spice on Pineapple\* (gf)

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Spanakopita with Sambuca Honey

Vegetable Spring Roll ~ General Tso Sauce

Blue Cheese and Caramelized Onion Flatbreads with Strawberry Balsamic Jam

Antipasto Skewer with Olive, Sundried Tomato, Artichoke & Mozzarella (gf)

Fried Goat Cheese Medallions in a Raspberry Balsamic Glaze

Pickled Shitake Poke Spoon (gf)

Asparagus and Red Pepper Arancini with Sauce Marinara

Caprese Crostini

Asparagus and Asiago in Phyllo

Southwest Vegetable Roll with a Cilantro Aioli

### seasonal chef's table

Local & Imported Cheeses

Seasonal Fruits

Chef's Choice of Hot Chaffered Items

Homemade Sangria



## COMPOSED OPTION

social option • combined appetizer course • select one

Vine Ripened Tomatoes and Fresh Mozzarella, over an Arugula Salad with a Balsamic Vinaigrette & Basil Oil Duo and Parmesan Focaccia

Pistachio Crusted Goat Cheese and Dried Apricots over a Fennel and Arugula Salad with a Raspberry Vinaigrette

Herbed Feta Cheese over Romaine Lettuce with Grape Tomatoes, Cucumber, Red Onion, Kalamata Olives and Pepperoncini with a Plum Tomato Vinaigrette

Traditional Chicken Caesar Salad Topped with Parmesan Cheese\*

Avocado and Blackened Chicken over Mixed Greens with Corn Salsa and Oven Roasted Tomatoes with a Cilantro Ranch Dressing

Campanelle Alfredo with Grilled Zucchini and Cajun Shrimp or Chicken

Rigatoni with Sweet Italian Sausage, Broccoli Rabe and Roasted Red Peppers in a Garlic Oil

Penne ala Vodka with Grilled Chicken and Swiss Chard



## APPETIZER AND SALAD

traditional option • select one appetizer + salad

Ravioli, Tortelloni, Orecchiette or Penne Pasta

*Accompanied by your choice of sauce:*

Fresh Tomato Basil, Alfredo, ala Vodka or Bolognese

+

Riverview House Salad with Balsamic or Herbed Italian Dressing

Classic Caesar Salad with Shaved Parmesan\*



## ENTREES

all entrees served with chef's selection of seasonal vegetables

select two options plus vegetarian • no advanced meal counts required

OR

select three plus a vegetarian • meal counts required

### ROSEMARY BUTTER SEARED FILET MIGNON\*

over Roasted Garlic Mashed Potatoes served with Riesling Demi Glace  
topped with Frizzled Shallots

### GRILLED HANGER STEAK\*

over Roasted Garlic Mashed Potatoes with a Cilantro Chimichurri  
and a Sprinkle of Chardonnay Oak Salt

### BLACKENED SWORDFISH STEAK\*

over Roasted Garlic Mashed Potatoes  
topped with Red Pepper Cream Sauce

### PAN SEARED ATLANTIC SALMON\*

over Roasted Yellow Pepper Risotto  
topped with Julienne Rainbow Carrots & Roasted Garlic Beurre Blanc Sauce

### MUSTARD CRUSTED HALIBUT\*

over Parsnip Puree  
with a Fennel Orange Gastrique and Arugula Salad

### SEAFOOD VOL AU VENT\*

Jumbo Shrimp, Scallops, Maine Lobster and Crabmeat  
Topped with a Flaky Puff Pastry in a Brandy Cream Sauce

## CLASSIC CHICKEN PICCATA

over Risotto Milanese  
with a Light Lemon Caper Cream Sauce

## ROSEMARY and SHALLOT CHICKEN

Bone-in Dry Rubbed Chicken Breast  
over a Toasted Quinoa Medley and Rosemary Jus

## BRUSCHETTA CHICKEN

Balsamic Glaced French Cut Chicken Breast  
over Fire Roasted Tomato Risotto

## CHICKEN ROULADE

Stuffed with Prosciutto, Provolone Cheese and Spinach  
over Rice Pilaf and a Wild Mushroom Veloute



When including vegetarian selection on invitation response card, please note it as  
*"Vegetarian available upon request"*

## EGGPLANT NAPOLEON (V)

Gently Breaded and Layered with Whole Milk Mozzarella  
over Parmesan Polenta topped with Fresh Marinara Sauce and Whipped Ricotta

## RATATOUILLE (Vegan)

Portobello Mushrooms, Zucchini, Oven Roasted Tomatoes and  
Garbanzo Bean Ratatouille over Spaghetti Squash

## VEGETABLE TARTE TATIN (V)

Butternut Squash, Roasted Red Peppers, Caramelized Onions,  
Garlic and Swiss Chard



## WEDDING CAKE

Design your Wedding Cake by choosing one cake flavor and one filling from the list below, and then choose from our selection of cake designs!

Cake is served along with fresh brewed coffee and a selection of teas.

### Cakes

Chocolate  
Marble  
White  
Lemon  
Funfetti  
Spice  
Red Velvet

### Fillings

Dark Chocolate Mousse  
Strawberry Mousse  
Raspberry Mousse  
Peanut Butter Mousse  
Raspberry Preserves  
Cream Cheese  
Custard Cream  
Cannoli Cream+

+ Additional \$1 per person

## FURTHER CUSTOMIZATION

Our cakes are iced and designed with buttercream frosting.

You are also welcome to do a cupcake tower, please ask for details!

We can accommodate almost any design request, including fondant, with additional charges quoted by our Pastry Chef. All designs must be submitted for review two months prior to your wedding.

If you choose to provide your own wedding cake, we are happy to substitute gourmet chocolate covered strawberries, one per cake plate, OR one platter per table.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## EVENT DEPOSIT SCHEDULE

An initial deposit of \$1,000 is required upon booking to reserve the client's chosen date with a payment schedule as follows:

- \$1,000 Booking Deposit
- \$2,000 Second Deposit, Due 12 months prior to event date
- \$3,000 Third Deposit, Due 6 months prior to event date
- Final Payment, Due 4 Banking Days prior to event date, and **must be certified check, wire transfer or cash**

For bookings at or less than eleven months prior to the event date, a booking deposit of \$2,000 is required with a payment scheduled as follows:

- \$2,000 Booking Deposit
- \$3,000 Second Deposit, Due 6 months prior to event date
- Final Payment, Due 4 Banking Days prior to event date, and **must be certified check, wire transfer or cash**

*An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will NOT be distributed to employees who provide services to guests. Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.*