

RIVERVIEW

A decorative flourish in a golden-yellow color, consisting of several overlapping loops and a long, sweeping tail that curves upwards and to the right, positioned below the word 'RIVERVIEW'.

Wedding & Social Menus

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2013



Cocktail Hour

**A bountiful display of vegetables, cheese n crackers, and fruit garnishes
Plus your choice of Four Different Circulated/Stationed Hors D'oeuvres
\$11.75 per person (plus service charge and tax)**



Hot Selections

Grilled Linguica on a Baguette

Cheese Quesadilla

Cod Fish Cakes

Crab Rangoon

served with duck sauce for dipping

Savory Onion Rounds

crisp toasted bread rounds with minced onion and parmesan mayonnaise

Teriyaki Tidbits

marinated beef or chicken, served with pineapple and cherry garnishes

Scallops Wrapped in Bacon

Cocktail Meatballs

choice of sweet and sour, classic Swedish or marinara.

Artichoke Cups

artichoke, olives, capers, and parmesan cheese in a phyllo cup

Sausage en Croute

wrapped in puffed pastry topped with grey poupon

Chicken Satay

with picy peanut sauce

Spanikopitas

phyllo cups with spinach and feta cheese

Crab Imperial

puff pastry stuffed with seafood, herbs, and a hint of sherry

Over Stuffed Mushrooms

choice of traditional, casino, florentine, or Dijon

Roasted Tomato Bruschetta



Cold Selections

Cantaloupe Wrapped in Prosciutto

Shrimp Baguette

shrimp spread on a baguette garnished with a shrimp

Salmon Mousse

served on a cucumber round

Cherry Tomato Halves

with an avocado cream or herb cheese

Asparagus Spears

wrapped with prosciutto and herb cheese

Ham, Boursin Cheese and Scallion Pinwheels

Shrimp Cocktail with homemade cocktail sauce

add \$1.50 per piece



Tabled Hors D'oeuvres

Some additions that will enhance your crudités display

Baked Brie en Croute

topped with a Raspberry Puree, served with Sliced Baguettes

Serves 50 guests \$85.00

Poached Salmon

Served with Cucumber Dill Sauce with Slice Baguettes

Serves 75 Guests \$185.00

Hummus

Served with Pita Bread

Serves 50 Guests \$75.00



Appetizer Course

Fresh Fruit Cup \$2.00 per person

Cantaloupe Wrapped with Prosciutto \$3.00 per person

5 Jumbo Shrimp Cocktail \$9.95 per person

Assorted Pasta Dishes: Penne or Spaghetti

with a choice of Alfredo, Carbonara, Marinara, or Provencal Sauce \$3.00 per person

Add Sautéed Shrimp \$2.00 per person

Half Cantaloupe filled with Fresh Fruit \$2.75 per person

Soup Selection

Minestrone, Cream of Broccoli, Kale, Chicken or Wedding Soup \$2.75 per person



Salad

Traditional Tossed Salad

Assorted Greens, Tomatoes, Onions, Green Peppers, Black Olives,
Topped with Croutons and Dressed with Balsamic Vinaigrette or Oil and Vinegar

Mesclun Salad

Baby Greens, Feta Cheese, Pine Nuts, and Red Onions,
served with a Sun Dried Tomato Vinaigrette or Oil and Vinegar

Caesar Salad

Crisp Romaine Lettuce, Country Style Croutons,
Topped with Creamy Caesar Dressing and Garnished with or without Anchovies

Cranberry Salad

Crisp Mixed Greens, Walnuts, Dried Cranberries and Red Onion,
served with a Lite Vinaigrette Dressing



Sit Down Menus

Salad

Rolls and Butter

One Starch and One Vegetable

Choice of Two Entrees

Coffee, Decaf and Tea

Baked Stuffed Chicken

Traditional Bread Stuffing or Autumn Stuffing (apples and cranberries)

\$26.95

Artichoke Chicken

Boneless Breast of Chicken, topped with Tarragon Wine Sauce

Garnished with Artichokes

\$26.95

Chicken Cilantro

Baked Boneless Breast of Chicken, topped with Diced Tomatoes, Onions, Garlic and Cilantro

\$27.95

Chicken Marsala

Boneless Breast of Chicken, lightly floured, Sautéed with Butter and Mushrooms
served with a Marsala Wine Sauce

\$27.95

Chicken Piccata

Boneless Breast of Chicken served with Capers and Shallots in a Lemon Wine Sauce

\$27.95

Greek Chicken

Boneless Breast of Chicken, with a sautéed Spinach and Feta Cheese Fillings

\$28.95

Chicken Oscar

Baked Boneless Brest of Chicken, garnished with Hollandaise Sauce and Crabmeat

\$31.95

Veal Marsala

Cutlets of Veal lightly floured and sautéed with Mushrooms, finished with a Marsala Wine Sauce

\$32.95



Roulade of Pork*

Loin of Pork filled with a Savory Apple and Bread Stuffing
finished with a Volute Sauce or Chourico and St. Jorge's Cheese Stuffing
\$29.95

Oven Roasted Pork Loin*

Served on a bed of Traditional Stuffing or Apple Stuffing
\$29.95

Surf and Turf*

Sliced Tenderloin of Beef and Three Jumbo Stuffed Shrimp
(Market Value)

Oven Roasted Tenderloin of Beef*

Served on a Portabella Mushroom, topped with your choice of
Béarnaise Sauce, Mustard Cream Sauce, or Gorgonzola Sauce
(Market Value)

Roast Sirloin of Beef*

Served with Cracked Black Peppercorns, finished with a Cognac Demi Glaze
\$32.95

Oven Roasted Prime Rib*

Boneless Beef served with Au Jus
\$36.95

Baked Scrod

Served with a White Wine and Lemon Sauce
\$30.95

Grilled Salmon

Salmon Filet with a dollop of Spiced Mustard
\$33.95

Grilled Swordfish with Garlic Aioli

Swordfish Steak marinated, grilled finished with Garlic, Lemon, Mayonnaise Aioli
\$35.95

Baked Stuffed Shrimp

Jumbo Shrimp with a Seafood Dressing, topped with Lemon Butter
\$33.95

Grilled Shrimp with Garlic and Cilantro

Grilled Shrimp on a skewer served over Rice of your Choice
\$33.95



Seafood en Croute*

Shrimp, Scallops and Crab served in a Puff Pastry with a Newburg Sauce
\$34.95

Eggplant Parmesan

\$25.95

Pasta Primavera

Pasta with an assortment of Vegetables, Artichoke Hearts,
Sun Dried Tomatoes, and Olives, sautéed in oil, onion and garlic
\$25.95

Vegetarian Lasagna

Served with a white or red sauce
\$25.95

Grilled Vegetables En Croute

Grilled Vegetables with Gorgonzola Cheese in a Puff Pastry
\$25.95



BUFFET MENU

Choice of Two Entrees

Higher Price Prevails, 3rd Entrée add \$3.25 per person

Add an extra starch or vegetable for \$1.00 per person

Salad

One Starch and One Vegetable

Dessert

Coffee, Decaf and Tea

Rolls and Butter

Oven Roasted Turkey

Served with Traditional Bread Stuffing, Cranberry Sauce and Gravy

\$26.95

Glazed Honey Ham

Garnished with Pineapple and Cherries

\$25.95

Roasted Pork Loin*

Served with Apple Stuffing and Gravy

\$31.95

Chicken Marsala

Boneless Breast of Chicken, lightly floured, Sautéed with Butter and Mushrooms
served with a Marsala Wine Sauce

\$28.95

Roasted Chicken

Whole Roasted Chicken cut into pieces

\$28.95

Chicken Cilantro

Baked Boneless Breast of Chicken, topped with Diced Tomatoes, Onions, Garlic and Cilantro

\$27.95

Steamship Round of Beef*

Carved by our Chef and served with au Jus sauce

(Minimum 100)

\$34.95



Prime Rib of Beef*

Carved by our Chef and served with au Jus sauce
\$37.95

Seafood Newburg*

A Medley of Crab, Shrimp, Scallops, Scrod, in a Newburg Sauce
served with Puff Pastry Shells
\$31.95

Seafood Rice*

Scallops, Shrimp, Mussels, Clams, and Scrod
\$31.95

Grilled Swordfish with Garlic Aioli

Swordfish Steak marinated, grilled finished with Garlic, Lemon, Mayonnaise Aioli
\$35.95

Eggplant Parmesan

\$25.95

Pasta Primavera

Pasta with an assortment of Vegetables, Artichoke Hearts,
Sun Dried Tomatoes, and Olives, sautéed in oil, onion and garlic
\$25.95

Vegetarian Lasagna

Served with a white or red sauce
\$25.95

Grilled Vegetables En Crouete

Grilled Vegetables with Gorgonzola Cheese in a Puff Pastry
\$25.95



Dessert

Choice of One:

**Apple Crisp with Whipped Cream, Strawberry Shortcake, Brownie ala mode,
Vanilla Ice Cream with Sauce, Chocolate Mousse, Pumpkin Pie, or Raspberry Sorbet**

Decorated Cake....\$2.00 per person

Wedding Cake.....\$3.25 per person



Starch Accompaniments

Savory Rice Pilaf

Saffron Rice

Tomato Rice

Baked Potato with Sour Cream

Twice Baked Potato

add \$1.50 per person

Oven Roasted Potato Wedges with Cilantro Seasoning

Garlic Smashed Redskin Potato

Whipped Potatoes with Scallions

Roasted Red Bliss Potato



Vegetable Accompaniments

Cauliflower and Broccoli

Carrots and Snow Pea Pods

Ginger Candied or Lemon Cilantro Carrots

Broccoli with Lemon Butter

Sautéed Zucchini and Summer Squash

Green Beans Sautéed in Brown Butter and Balsamic Vinegar

Butternut Squash

Vegetable du Jour (assortment of fresh vegetables)

***Consuming raw or undercooked beef may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person has a food allergy.**