

The River Club

AT CONFLUENCE PARK

Dinner Suggestions

Dinners Include a Salad, Fresh Seasonal Vegetables, Rice or Potatoes, Assorted Rolls and Butter and Dessert.

Vegetarian Pasta <i>Penne Pasta Tossed in Alfredo Sauce with Zucchini, Squash, Red Pepper, Onions, Spinach and Mushrooms</i>	\$24.95
Porcini Mushroom Tortellini <i>Porcini Mushroom Filled Tortellini Topped with a Roasted Red Pepper Cream Sauce</i>	\$25.95
Portobello Napoleon <i>Grilled Portobello Mushroom Stacked with Roasted Tomatoes, Fresh Mozzarella, Baby Spinach, Top with Fried onions and Basil Beurre Blanc</i>	\$25.95
Chicken Picatta <i>Baked Breast Lightly Breaded and Topped with Lemon Caper & White Wine Sauce</i>	\$26.95
Herb Seared Chicken <i>Pan Seared Chicken with Artichoke Leek Ragoût</i>	\$26.95
Chicken Saltimbocca <i>Prosciutto Wrapped Chicken Breast with Roasted Garlic Beurre Blanc Merlot Reduction</i>	\$26.95
Pork Medallions <i>Herb Roasted and Served with a Whole Grain Mustard Sauce</i>	\$27.95
Baked Salmon <i>Atlantic Salmon Filet Topped with a Tomato Dill Beurre Blanc</i>	\$27.95
Crab Stuffed Flounder <i>Delicate Filet Stuffed with Crab and Finished with Lemon Beurre Blanc</i>	\$29.95
Prime Rib of Beef <i>Certified Angus Slow Roasted, Served with Au Jus and Horseradish Cream</i>	\$30.95
Sliced Tenderloin <i>Slow Roasted and Generously Sliced, Served with a Red Wine Demi Glace</i>	\$32.95
Filet Mignon <i>8oz Filet Mignon Char Grilled, Served with Red Wine Demi Glace and Onion Straws</i>	\$42.95

Taste of Two Entrees

Filet Mignon and Butter Poached Lobster Tail with Wild Mushroom Jus and Chive Beurre Blanc
\$54.95/pp

New York Strip Steak and Garlic Butter Sautéed Shrimp
\$49.95/pp

Chicken Saltimbocca and Herb Seared Salmon with Roasted Garlic Beurre Blanc
\$42.95/pp

Grilled Domestic Lamb Chop and Pan Seared Scallops, Roasted Garlic Jus and Lemon Butter Sauce
\$56.95

Dinner Buffet

(Minimum of 35 Guests)

\$100.00 Service Charge for Groups fewer than 35 people

Includes Fresh Selection of Seasonal Vegetables, Rice or Potatoes, Assorted Rolls and Butter and Dessert.

\$32.95 per Person

Salad Selections

(Choice of Three)

Caesar Salad, Garden Salad, Greek Salad, Fresh Seasonal Fruit Platter, Asian Chicken Salad, Shrimp and Orzo Pasta Salad, Broccoli Raisin Salad, Antipasto Salad, Tomato and Mozzarella Salad, Mediterranean Pasta Salad

Entrée Selections

(Choice of Two)

Chicken Picatta with White Wine, Lemon, Caper Sauce
Grilled Chicken with Tomato Relish with Red Wine Demi Glace
Pan Seared Chicken with Artichoke Leek Ragoût
Pork Medallions with Whole Grain Mustard Cream Sauce
Sautéed Tenderloin Tips with Roasted Corn Salsa and Red Wine Jus
Baked Salmon with Tomato Dill Beurre Blanc
Wild Mushroom Tortellini with Roasted Red Pepper Cream Sauce
Vegetable Penne Pasta tossed in Alfredo Sauce

Accompaniments

(Choice of Two)

Roasted Red Skin Potatoes, Garlic Mashed Potatoes, Asiago Au Gratin Potatoes, Wild Rice Pilaf, Seasonal Vegetable Medley, Green Beans Almandine,

Additional Specialties

(In Place of One Entrée)

<i>Carved Prime Rib of Beef</i>	<i>\$5.95/pp</i>
<i>Carved Turkey Breast</i>	<i>\$4.95/pp</i>
<i>Carved Top Round</i>	<i>\$4.95/pp</i>

Prices Subject to an 20% Service Charge and Current Sales Tax
All Menu Items and Prices are Subject to Change