

HORS DE OEUVRES TRAYS

(Prices are per person; minimum of 20 servings)

LOW CARB COCKTAIL TRAY Assorted Cheese & Crudités Platter with your choice of one dip: Parmesan Ranch, Parmesan Peppercorn or Hummus With bread and/or crackers	3.00 3.25
FESTIVE DECORATED GOURMET CHEESE TRAY Assorted cheeses served with assorted breads and crackers and grapes, sliced apples or sliced pears	3.00
SHRIMP COCKTAILS with Riverstone Classic Cocktail Sauce	2.00
FRUIT ON A SKEWER featuring Seasonal Fruits	1.00
NACHO FIXINS' Our Own Salsa, Cheese Dip, Sliced Jalapeños, Sour Cream, and Chips	2.00
TURKEY, HAM OR VEGETARIAN WRAP SLICES with Tomato and Lettuce	2.50
TUNA SALAD, CHICKEN SALAD, HAM, OR TURKEY PETITE SANDWICHES on Baguettes or Croissants	3.50
MINI BBQ SMOKIES	2.00
KOSHER BEEF SMOKIES with Cheddar Cheese Cubes	2.00
HUMMUS, ROASTED PEPPER & FETA DIP with Tortilla and Pita Chips	2.00

HOT HORS DE OEUVRES

(Prices are per person; minimum of 20 servings)

HANDMADE MEATBALLS IN MARINARA OR TERIYAKI SAUCE (3 meatballs per person)	1.50
MINIATURE CRAB CAKES with Chili Lime Mayo (2 per person)	2.00
CHICKEN SATAY (1 per person)	1.75
PORK SPARE RIBLETS (1/4 pound per person)	3.50
CHICKEN WINGS with Bleu Cheese, baby carrots & celery sticks (4 wings per person)	4.00
BBQ CHICKEN NUGGETS (1/2 pound per person)	4.00
HANDMADE SPANIKOPITA with Spinach & Imported Feta Cheese (1 per person)	1.75
MINI MONTE CRISTO OR RUEBEN SANDWICHES (2 per person)	3.50
WILD MUSHROOM TARTLETS (1 per person)	1.50
MINI QUICHES Assorted Flavors (2 per person)	3.00
SPRING ROLLS Chicken & Veggies or Shrimp & Veggies (1 per person)	2.00
APRICOT, CRANBERRY & PECAN OR MUSHROOM BRIE in Puff Pastry with Assorted Crackers	4.00
RIVERSTONE SPINACH ARTICHOKE DIP with Tortilla Chips and Pita Chips	2.00
PIZZA DIP with Tortilla Chips and Pita Chips	2.00
BUFFALO CHICKEN DIP with Tortilla Chips and Pita Chips	1.75

Drop-Off Service includes sturdy disposable plates, paper napkins, disposable eating ware, and disposable chafers. Staffing services are also available.

BREAKFAST SERVICE

(Prices are per person; minimum of 20 servings)

CONTINENTAL BREAKFAST 5.50

We offer an assortment of homemade, freshly baked Fruit and Cheese Pastries, Assorted Bagels, Assorted Fruit & Nut Muffins, Coffee Cake, Scones, Served with Fruit butters, Cream Cheese and Apple & Orange Juice. Add Fresh Fruit plate in season for 2.25 per person.

QUICHE OR FRITTATA 6.95

Deep Dish Quiche with bacon or sausage, green onions, Gruyere cheese in puff pastry. Or choose a Frittata with Spinach, Ham or a Combination. Served with Fruit Salad, Yogurt, Assorted Chilled Fruit Juices.

THE BASICS 8 .95

Scrambled Eggs (from real eggs), Choice of one meat, Ham slices, Bacon strip, Sausage links or patties, Country Potatoes, English Muffins/ Bagels, Assorted Jams & Butter, Cream Cheese. Add additional meat for 1.50 per person. Denver Scrambled Eggs with Ham, Peppers and Onions included for 1.50 per person

STUFFED FRENCH TOAST 9.95

Stuffed French toast with choice of Caramel Cinnamon Brandy Apples, Blueberries, Cherries Kirsch, or Fresh Strawberries and Cream Cheese. Includes Maple or Fruit Syrup, Rosemary Roasted Breakfast Potatoes, Fresh Scrambled Eggs with Cheddar Cheese, Bacon.

BREAKFAST BURRITOS 7.25

Burritos filled with Fresh Scrambled Eggs (from real eggs), Cheddar Cheese, Bacon or Sausage, onions and peppers. Served with Sour Cream and Pico de Gallo. Includes Rosemary Roasted Breakfast Potatoes.

FARMERS BREAKFAST 10.95

Scrambled Eggs (from real eggs), Biscuits and Gravy, Grits or Country Potatoes, Choice of 2 meats, Ham slices, Bacon strips, Sausage link or patties, English Muffins/ Bagel, Assorted Jams & Butter, Cream Cheese. Denver Scrambled Eggs with Ham, Peppers and Onions included for 1.50 per person

EXECUTIVE BREAKFAST 12.95

Scrambled Eggs (from real eggs), Eggs Benedict made with poached eggs, Canadian bacon and home made Hollandaise sauce, French Toast with Real Maple Syrup, Sausage Links, Bacon, Assorted Pastries, Bagels/Cream Cheese, Denver Scrambled Eggs with Ham, Peppers and Onions included for 1.50 per person. Add Fresh Fruit plate for 2.25 per person.

A LA CARTE OPTIONS

Fruit Strudel- Apple Brandy, or Cherry- 1.75 per person

Lox and Cream Cheese- 2.95 per person

Croissants-1.00 per person

Assorted Fresh Scones, Devonshire Clotted Cream, Jam & - 3.95 per person

Sugar Free Jelly- .50 per person

Fruit Salad- 1.50 Per Person

Fresh Fruit Plate In Season - 2.25 Per Person

DINNER SERVICE

(Minimum of 20 servings)

ENTREES 11.95 PER PERSON

Baked Ziti Supreme
Vegetable Lasagna
Manicotti
Lasagna
Taverne Pasta
Roasted Chicken
BBQ Chicken
Herbed Grilled Chicken Breasts

ENTREES 14.95 PER PERSON

Baked Spiral Honey Ham w/Cranberries
Roasted Turkey Breast w/Cranberry Cornbread Stuffing
Grilled Chicken with Mushrooms in Lemon Wine Sauce
Sliced Roast Beef in Au Jus
Assorted Quiches

Each entrée includes salad, one side, one veggie, and four choices of cookies or brownies for dessert

FRESH SALADS Mom's Potato Salad, Pasta Salad, Garden Salad, Cole Slaw

SIDES Riverstone Smashed Potatoes, Wild Rice Pilaf, Scalloped Potatoes, Mashed Sweet Potatoes, Rosemary Roasted Red Potatoes, Buttered Noodles, Spanish Rice,

VEGGIES Green Bean Almondine, Steamed Broccoli, Other Steamed Veggies as Available

For an extra charge of 2.00 per person, add one of these salads:

Mesclun Greens with Goat Cheese, Candied Walnuts, and Mandarin Oranges
Mixed Greens with Pears, Blue Cheese, Housemade Croutons
Caesar Salad with Housemade Croutons

If you don't see the entree you want, please call us. We will be delighted to make it especially for you!

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Call us to help you plan your event: 330.483.9900

www.RiverstoneTaverne.com

ENTREES 12.95 PER PERSON

Vegetarian Quesadillas with Black Beans, Corn, Onions, Peppers, and Cheese
Enchilada Mole with Chorizo, Ground Beef, Cheese, Peppers and Onions with Queso Sauce
Bavarian Dinner with Kielbasa, Andouille, Sauerkraut, Onions, and Potatoes
Salisbury Steak with Mushroom Gravy
Chicken Parmesan with Pasta
Riverstone Meatloaf with Mushroom Gravy

GOURMET ENTREES AVAILABLE

(Prices will vary based on requested ingredients and market prices)

Pecan Crusted Pork Tenderloin
Chicken Marsala with Mushrooms
Chicken Piccata with Capers in a Lemon Butter Sauce
Cornish Hens w/Wild Rice Stuffing or Cranberry & Bread Stuffing
Salmon Milano with Basil Butter
Salmon with Lemon Dill Butter or Bourbon Orange Sauce
Crab Cakes with Garlic Aioli Sauce
Prime Rib Queen Cut with Au Jus
Chicken Saltimbocca topped with Fried Sage Leaves, Prosciutto and Provolone
Chicken Cordon Bleu
Chicken Stuffed with Crabmeat
Blue Cheese Stuffed Filet Mignon

GOURMET ACCOMPANIMENTS (CHOICE OF TWO)

Roasted Red Bliss or Yukon Gold Potatoes w/Fresh Herbs
Riverstone Smashed Potatoes
Wild Rice Pilaf
Mashed Sweet Potatoes
Buttered Noodles
Twice Baked Potatoes
Green Bean Almondine
Steamed Veggies

BOX LUNCHES

6.95

Our box lunches include a Sandwich or Wrap with lettuce and tomato, one side or piece of fruit, and a cookie or brownie. Add a second side to your box for 2.00.

Ham & Cheese with Gourmet Mustard
Honey Roasted or Regular Roasted Turkey
Breast and Pepper Jack Cheese with Honey
Mustard
Roast Beef with American Cheese and
Horseradish Sauce

Southwestern or Buffalo Chicken Breast with
Ranch Dressing
Tuna Salad
Garden Chicken Salad
Egg Salad

SIDES Riverstone Potato Chips, Pasta Salad, Mom's Potato Salad, Gourmet Potato Salad,
Celery and Carrot Sticks, Apple, or Banana.

DESSERTS Cookie or a Brownie

Minimum of 5; You can retrieve it or we will drop it off in decorative Riverstone Catering boxes with paper napkins and disposable eating ware.

SANDWICH BOARD

(Prices are per person, Minimum of 10 Servings)

SANDWICH MAKING PLATTERS Turkey, Roast Beef or Roast Pork, Ham, Swiss cheese, American cheese, lettuce, tomato, mayonnaise, mustard, dill pickle spears, assorted bread slices. Great for Graduation Parties! 6.95

RIVERSTONE HOAGIES Select two meats and two cheeses. Choose from ham, salami, capicola, mortadella, roast beef, or golden roasted turkey; American, Provolone, Cheddar, Pepper Jack, Swiss. Topped with Italian dressing, lettuce, and tomato. 8.95

PREMIUM SANDWICH PLATTER Sliced Roast Beef, Country Ham, Roasted Chicken Breasts, Sliced Roasted Pork Tenderloin, Roasted Turkey Breast served with a variety of gourmet mustards and aiolies, sauces and assorted rolls and bread. 8.75

WRAP IT UP Assorted Wrap sandwiches in a variety of Vegetable flavored or Whole Wheat wraps. Ham & Cheese with Gourmet Mustard, Honey Roasted or Regular Roasted Turkey Breast and Pepper Jack Cheese with Honey Mustard, Roast Beef with American cheese and Horseradish Sauce, Southwestern or Buffalo wing Chicken Breast with Ranch Dressing. All served with tomato and lettuce. 8.75

PHILLY SANDWICH PLATTER Assorted Sandwiches of Pastrami, Sliced Corned Beef & Swiss cheese, Roast Turkey and Ham served on an assortment of gourmet white, rye and whole-wheat bread served with Mustards and Mayo. 9.50

MINI CROISSANT SANDWICHES Ham & Cheese with Gourmet Mustard, Honey Roasted or Regular Roasted Turkey Breast and Pepper Jack Cheese with Honey Mustard, Roast Beef with American cheese and Horseradish Sauce, Southwestern or Buffalo wing Chicken Breast with Ranch Dressing. 8.75

SPECIALTY SAMMIES

(Prices are per person, Minimum of 10 Servings)

THE CALIFORNIAN - Grilled Chicken Breast & Sonoma Jack Cheese on a sour dough bun with avocado, tomato, lettuce, red onion and sun dried tomato-basil pesto sauce. 9.95

THE MANHATTAN - Lean Corned Beef, Premium Turkey Breast, Bacon, Provolone Cheese, lettuce and tomato with Thousand Island Dressing on Jewish Rye 9.95

THE TURKEY OR CORNED BEEF RUEBEN - Premium Turkey, Lean Corned Beef, Swiss Cheese and Sauerkraut on Jewish Rye. 9.95

THE PHILLY CHEESE STEAK - The Real Original wit' Lean Premium Shaved Steak with Onions, Cheese Whiz or Provolone on a Philly Sub Roll. 10.95

CHICKEN PHILLY CHEESE STEAK - Same as above but with diced chicken. 9.95

LOW-CARB WRAP Roasted Turkey Breast and Cheddar with lettuce, tomato, and bacon in a whole wheat low-carb wrap. 8.95

ROASTED VEGGIE WITH BALSAMIC VINAIGRETTE ON FOCCACIA Roasted Zucchini, Portobello Mushroom, Onion, Eggplant, fresh tomato and lettuce. 9.95

SOUTHWESTERN GRILLED CHICKEN BREAST- Ranch, Lettuce and Tomato on Whole Wheat Bun 9.95

JUSTIN'S MONTE CRISTO - Turkey, Ham on French bread served with real Maple Syrup and Cranberry Sauce 9.95

CLUB SANDWICH - Premium Turkey, Honey Roasted Ham, Swiss Cheese, tomato, and lettuce on your choice of bread. 8.95

SALADS AND SIDES For each 10 sandwiches, select a salad or side from these options: Riverstone Potato Chips, Vegetable Pasta Salad, Tossed Garden Salad, Mom's Potato Salad, Vegetarian Potato Salad, Macaroni Cheddar Salad, Celery and Carrot Sticks, or Gourmet Corn Chips and Salsa
Add additional sides for 3.00

Drop-Off Service includes sturdy disposable plates, paper napkins, disposable eating ware, and disposable chafers. Staffing services are also available.

SPECIALTY SALAD SELECTION

CAESAR SALAD Romaine lettuce with a tangy dressing, fresh large croutons and Fresh Parmesan Reggiano Cheese 8.95

FAJITA SALAD Slices of tender chicken with roasted peppers and green salad with onions, tomatoes, shredded cheese, guacamole, and pico de gallo 9.95

TACO SALAD Taco ground beef, tomatoes, shredded cheese, beans, sour cream, Chunky Salsa and Santa Fe Ranch Dressing, served with tortilla chips 8.95

COBB SALAD Blue Cheese, chicken, hard-boiled egg, cucumbers, and bacon served on a bed of lettuce with your choice of dressing 9.95

TRIPLE CROWN SALAD A choice of three of our homemade sandwich salads: tuna, chicken, egg, salmon, shrimp or crab. Served with lettuce, tomato, dill pickle and bread or croissant. 10.95

RUGRAT CORNER

9.00 per person

Chickie Planks with BBQ Sauce

Hot Dogs

Mac & Cheese

Rotini with Sauce

Mini Corn Dogs

Includes Fruit Salad with Raspberry Yogurt Dressing, Carrot & Celery Sticks with Dip
Brownies or Decorated Cupcakes

Drop-Off service includes sturdy disposable plates, paper napkins, disposable eating ware, and disposable chafers.

We can meet your catering needs.

SOCIAL EVENTS

- Christmas Parties
- Birthdays
- Anniversaries
- Memorial Services
- Rehearsal Dinners
- Religious Events
- Graduations
- Reunions
- Fundraisers
- Holiday Events
- Sports Parties

CORPORATE EVENTS

- Staff Appreciation
- Grand Openings
- Holiday Receptions
- Lunch Meetings
- Boxed Lunches
- Corporate Picnics
- Golf Luncheons

Having a Retreat? Include a Team Building activity in your lunch. Ask us how we can do it for you.

Host an “Invite a Chef to Dinner” Party!

Chef Kelly brings 25 years of experience and all the fixin’s to your home and prepares a delicious, one of a kind, gourmet dinner, made to order, just for you!

SPECIALTY STAFFED OFFERINGS

PETITE SANDWICH STATION

Choose two
Sliced Beef Roast
Roasted Marinated Pork Tenderloin
Roasted Turkey Breast
Baked Boneless Ham
Assorted Breads and Rolls
Gourmet Mustard, Orange Cranberry Sauce
15.95 - 18.95 per person

NEW ORLEANS EXPERIENCE STATION

Chicken or Shrimp Gumbo
Jambalaya
Andouille & Dirty Rice
Green Salad with Pecans & Pears
Beignets or Cornbread
14.95 per person

CREPES STATION

Fruit or Savory
12.95 per person

PREMIUM MEAT CARVING STATION

Choose two
Prime Tenderloin of Beef
Mojito Marinated Roasted Pork Tenderloin
Roasted Turkey Breast
Baked Ham
Choice of Salad
Choice of Potato
Fresh Rolls and Bread
25.95 per person

FONDUES STATION

Chocolate or Imported Cheese
With Baguette, Fruit, Cake, and Cookies
15.95 per person

DELUXE CHARCUTERIE DISPLAY

Imported Smoked & Aged Sausages
Cured Imported Meats & Aged Salami
Imported Fine Cheeses
Gourmet Mustards
Assorted Gourmet Olives
Premium Crackers, Breadsticks, Breads
32 per person

For a Staffed Event:

Wait Staff 20.00 per hour per wait person

Chef 35.00 per hour

Sturdy Disposable Plates, Paper Napkins, Disposable Flatware, and Disposable Chafing Dishes are included

Set-up, Serving, Breakdown is priced per hour per person

Rentals available but not limited to tables, chairs, silver, and glasses are charged for separately.

RIVERSTONE'S FANTZY PANTZ PASTRIES AND SIGNATURE DESSERTS

Our Desserts are all homemade with the finest, freshest ingredients available.

FANCY COOKIE & PASTRY TRAY

Large Tray 100 pieces 85.00

Small Tray 50 pieces 50.00

FANTZY PANTZ BEST EVER COOKIES

Mom's Old Fashion Sugar Cookie soft or crispy
Oatmeal Peanut Butter Chip
Oatmeal Raisin
Chocolate chip
Chocolate Chip Walnut or Pecan
Molasses
Ginger
Peanut Butter
Chocolate Caramel Thumbprint
Peanut Butter Blossoms
Grandma's Thumbprint

BROWNIES

Double Chocolate Brownies with Ganache
Rocky Road Brownies
Chocolate Walnut Torte Brownies
Blonde Brownies
Peanut Butter Chocolate Chip Brownies

TARTS

Cherry - Plump Cherries in a Cookie Crust
Apple Caramel - A Caramel Apple in a Tart
Berry - A Shortbread crust filled with Vanilla Pastry Crème and covered with Fresh Berries in season
Blue Berry Lemon - Homemade Lemon Curd in a Vanilla Cookie Crust topped with Blueberries
Peach - Peach and Cream Filling in a Shortbread Crust with a Lattice Top

SIGNATURE CHEESECAKES

Fresh Housemade Cheesecakes from the finest ingredients

20-24 servings-60.00

15-20 servings-45.00

Triple Layer (chocolate, vanilla, praline layers covered in chocolate)
Fresh Pumpkin with Ginger Crust
Fresh Pumpkin with Dark Chocolate
Plain with Fresh Fruit, Crème Brule, Chocolate Truffle, or Mocha
Raspberry Swirl
Riverstone Catering

RIVERSTONE PIES

Apple Pie
Peach Pie
Blueberry Pie
Lemon Meringue Pie
Pumpkin Pie
Pecan Pie
Pumpkin Pecan Pie
Chocolate Pecan Pie
Chocolate Silk Pie
Chocolate Truffle Pie
Chocolate Coconut Pie
Vanilla Crème Pie
Riverstone Peanut Butter Pie
Kentucky Derby Bourbon Pie
Sugar Pie
Chess Pie

BAR COOKIES

Mom's Lemon Bars
7-Layer Bars
Chocolate Caramel Pecan Bars
Mocha Cinnamon Bars
Raspberry Bars
Pumpkin Bars
Pumpkin Spice Bars w/White Chocolate Frosting
Strawberry Pie (in season)

Peanut Butter and Chocolate
White Chocolate
Key Lime
Turtle
Oreo

INSPIRED KITCHEN'S FANTZY PANTZ CAKES & PASTRIES

Our cakes serve 12-16 people unless otherwise noted

DEATH BY CHOCOLATE CAKE Rich Moist Cake Made with the Best Chocolate with Chocolate Ganache Frosting 55.00

TUXEDO CAKE Decadent Chocolate Genoise soaked in Frangelica, layered with White and Imported Dark Chocolate Mousse & Covered with Dark Chocolate Ganache 65.00

CHOCOLATE TORTE Flourless chocolate cake - rich and decadent 8-10 servings 40.00

ITALIAN CRÈME CAKE Rich Yellow Genoise layered and Frosted with Mascarpone Mousse Filling with Raspberries or Strawberries in season 65.00

LEMON DELIGHT Lemon Genoise Cake Filled with Home Made Lemon Curd, Frosted with Lemon Mascarpone Crème 55.00

SIX LAYER CHOCOLATE TORTE Six-Layered Moist Dark Chocolate Cake with Dark Chocolate Fudge Frosting 60.00

YULE LOG A Sponge Cake with Crème filling Coated in Chocolate Crème 35.00

PUMPKIN ROLL A Pumpkin Sponge Cake, filled and covered with Cream Cheese Frosting 35.00

BLACK FOREST TORTE A Dark Chocolate Genoise with Vanilla Crème & Cherry Filling finished with Imported Chocolate Shavings 55.00

EBONY & IVORY PISTACHIO CAKE A Dark Chocolate cake with White Chocolate and Pistachio Butter cream between the layers 60.00

CANDY BAR CAKES Tell us your favorite candy bar and we'll design a cake. Includes layers of chocolate cake with peanut butter mousse, caramel, or fudge frosting with bits of candy bars included. 60.00

INDIVIDUAL DESSERTS

MOCHA HAZELNUT TOWER Three Vanilla Tuiles filled with Mocha Hazelnut Mousse & Caramel Centers Set in Bourbon Crème Anglaise and sprinkled with Golden Sugar. 5.50 each

INDIVIDUAL MOLTEN CHOCOLATE CAKE Handmade rich chocolate cakes with soft oozing fudge center. 6.95 each

CUPCAKES Choose the cake and frosting you want. We'll decorate them for the occasion. 2.50 each

ORANGE CAPPUCCINO MOUSSE A lovely espresso mousse with Grand Marnier, and chocolate. 5.75 each

CRÈME BRULEE French Vanilla, Pumpkin, Chocolate, Lemon, White Chocolate, Ginger, Coffee, Sweet Potato or others by request 8.00 each

POTS DE CRÈME Chocolate, White Chocolate, or Mocha 7.50 each

OTHER GOODIES AVAILABLE

ASSORTED HANDMADE TRUFFLES A tray of our very own hand made flavored truffles, made with imported Chocolate selected by the Chef and real heavy cream 24.00 per dozen

PETIT TARTS Pecan, Fruit, Custard, Chocolate Cream, Coconut or as requested 24.00 per dozen

CHOCOLATE COVERED LIQUEUR DROPS Liqueur creams covered in deep rich chocolate 36.00 per dozen

PETIT CHOCOLATE CUPS Mousse and Cream Filled Chocolate Cups 24.00 per dozen

Decorated Sheet Cakes White, yellow, marble, dual flavored and much more. By Whole or Half Sheet.

OTHER DELECTABLE PASTRIES

Mini Cream Puffs and éclairs 2.50 per piece

Gourmet Brownie Bites 1.00 per piece

Assorted Puff & Danish Pastries 2.95 per piece

Assortment of Breads served with flavored butters 8.95 per demi loaf

Fresh Pumpkin Bread

Date Nut Bread

Cranberry Orange Bread

Chocolate Zucchini Bread

Banana Nut Bread

Sweet Potato Cranberry Bread

Call us at 330.483.9900

Riverstone Catering

www.riverstonetaverne.com

&

Inspired Kitchen Culinary Services & Cooking Studio

www.allthingsculinary.biz

INVITE A PERSONAL CHEF TO DINNER PARTY!

Inspired Kitchen Personal Chef & Riverstone Catering Service have teamed up!

Our trained Chef comes to your home with all the fixins' for a delicious, one of a kind, gourmet dinner made to order just for you.

Our wait staff sets your table, your private Chef prepares your meal and serves it in the privacy and comfort of your own home! You can be involved as much or as little as you desire.

The best part is that our professional staff even clean up the mess.

Entertaining the way it should be, hassle free!

Please call us for a free consultation for Team Building Meals, Corporate Events, Private Parties, Dinner Parties or Intimate Dinners.

Sit Down Dinners are also available with a wide variety of menu offerings.

Warmly,

Chef Kelly