



# The River Club

## Dinner Buffets

All Dinner Buffets include bread and butter, iced tea, & soft drinks. Minimum 20 Guest. All Evening Events must make selections from the banquet dinner menu pages  
\$40 per person

### Salad Selections

Choice of Two

Grilled Chicken Caesar

Baja Salad with Grilled Chicken

*mixed greens, corn, black beans, red onions, tomatoes, cheddar jack cheese, jalapenos, corn chips, BBQ ranch*

Greek Salad with Grilled Chicken

*iceberg & romaine, tomatoes, cucumbers, red onions, kalamata olives, pepperoncini, feta cheese*

Baby Spinach & Arugula

*with apples, strawberries, toasted almonds, smoked bacon, goat cheese, cider vinaigrette*

Caprese Salad

*fresh mozzarella, roma tomatoes, fresh basil, olive oil, balsamic*

### Sides

Choice of Two

Roasted Garlic Whipped Potatoes

Au Gratin Potatoes

Steamed Seasonal Vegetables

Dirty Rice

Baked Vermont Mac & Cheese

Steamed Jasmine Rice

Wok Seared Green Beans

*with a soy-sesame glaze*

### Entrees

Choice of Two

Chicken Francese

*with lemon caper sauce & fresh herbs*

Penne Bolognese

*penne pasta with a rich bolognese sauce*

Roasted & Sliced Berkshire Pork Loin

*with bourbon apples*

Smoked & Sliced Beef Brisket

*with Texas BBQ sauce*

Buttermilk Fried Chicken

*choice of boneless breast or Bone In breast and drums*

Blackened Scottish Salmon

*with roasted corn relish*

Braised Beef Short Ribs

*tender pot roast style short ribs braised with red wine, aromatic vegetables & beef stock*

Sesame Chicken

*with broccoli & bell peppers*

Korean BBQ Beef

*flank steak grilled and glazed with bulgogi sauce, sesame seeds & green onions*

Southwestern Smoked Pork Loin

*with a chipotle cream sauce a roasted pepper & corn salsa*

Grilled Chicken Al Fresco

*grilled chicken breast with basil pesto, roasted tomatoes, and fresh mozzarella*

Enhance your buffet with our Chef's action stations, hors d'ouvres, displays & desserts