

CELEBRATIONS  
ON THE RIVER

# APPETIZERS

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*



Cheddar Bacon Brat Bites (150)



Shrimp Cocktail Shooters (100)



Cajun Shrimp Wonton (100)  
with Guacamole

Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





Zucchini Taco Bites (150)



Bourbon BBQ Shrimp (100)  
with Peppers and Onions



Caprese Skewers (100)

Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





Pork Egg Rolls (100)  
with Sweet Chili Sauce



Stuffed Mushrooms (150)  
with Herb Cream Cheese



Open Face Reuben (100)



Twice Baked Potato Bites (100)



Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





Sweet Chili Chicken Skewers (100)



Whiskey BBQ Pork Skewers (100)

Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





**SIGNATURE**  
*Dish*

Bacon Jam Bruschetta (150)



Pigs in a Blanket (150)



Antipasto Skewer with Bloody  
Mary Aioli (150)



Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





WI Cheese Curds (10lbs.)



BBQ Little Smokies (250)



SIGNATURE  
*Dish*

BBQ Meatballs (150)

Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





Fruit Skewers Drizzled in Yogurt (100)



Vegetable Cups with Dill Dip (50)



Ham Salad Crostini (100)



Bacon Wrapped Shrimp (100)

Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.





Spinach and Artichoke Display



Fresh Fruit Display



Cucumber Cups with Dill Cream  
Cheese (100)



Veggie Display



Serves 50 Guests/Each: \$375 Display. \$500 Butler Passed.



# CHARCUTERIE BOARD



Charcuterie Board - \$450

Assorted Meats, Cheeses, Crackers, Spreads, Olives and Fruits

Deluxe Charcuterie Board - \$600

Assorted Meats, Cheeses, Crackers, Spreads, Dips, Fruits, Vegetables, Breads and Pretzels

Serves 50 Guests



# DRY SNACKS



Pretzels  
Popcorn

Peanuts  
Chex Mix

Gardetto's  
M&M's

Serves 50 Guests

\$70 Display



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# ENTREES – TIER 1

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*





Swedish Meatballs with Supreme Sauce



Cilantro Lime Chicken with  
Tropical Fresh Salsa



Entrees - Tier 1  
\$27 Single. \$29 Double





Grilled Chicken with Sundried Tomato Basil  
Alfredo Sauce



**SIGNATURE**  
*Dish*



Smothered Grilled Chicken Alfredo with  
Tomato Pesto Bruschetta



**SIGNATURE**  
*Dish*



Beef Tenderloin Tips  
with Mushroom and Red Onion Demi-Glace

Entrees - Tier 1

\$27 Single. \$29 Double





**SIGNATURE**  
*Dish*

Shrimp Scampi Florentine with  
Tortellini



Roasted Pork Loin with Apple  
Cranberry Chutney

Entrees - Tier 1  
\$27 Single. \$29 Double





Herb Roasted Chicken



SIGNATURE  
*Dish*



Bourbon BBQ Beef Brisket

Entrees - Tier 1  
\$27 Single. \$29 Double



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# ENTREES – TIER 2

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*





Grilled Pork Medallions with  
Hunter Sauce



Salmon with Ginger Honey Cashew  
Cream Sauce

Entrees - Tier 2  
\$30 Single. \$32 Double





Roasted Salmon with Lemon Dill  
Beurre Blanc Sauce



Short Ribs  
with Red Wine Demi-Glace

Entrees - Tier 2  
\$30 Single. \$32 Double





Grilled Chicken Marsala  
with Mushrooms and Cream Sauce



SIGNATURE  
*Dish*



Oven Roasted Salmon with Teriyaki Glaze  
and Tropical Fresh Salsa

Entrees - Tier 2  
\$30 Single. \$32 Double





Whiskey BBQ Shrimp  
with Peppers and Onions



SIGNATURE  
*Dish*

Roasted Beef Tenderloin Medallions with  
Peppercorn Crust and Herb Butter

Entrees - Tier 2  
\$30 Single. \$32 Double



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# CARVING STATIONS

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*



# CARVING STATIONS



Appetizer - \$14/Person  
Lunch + 2 Sides - \$23/Person  
Single Entree + 2 Sides - \$36/Person  
Double Entree + 2 Sides - \$39/Person

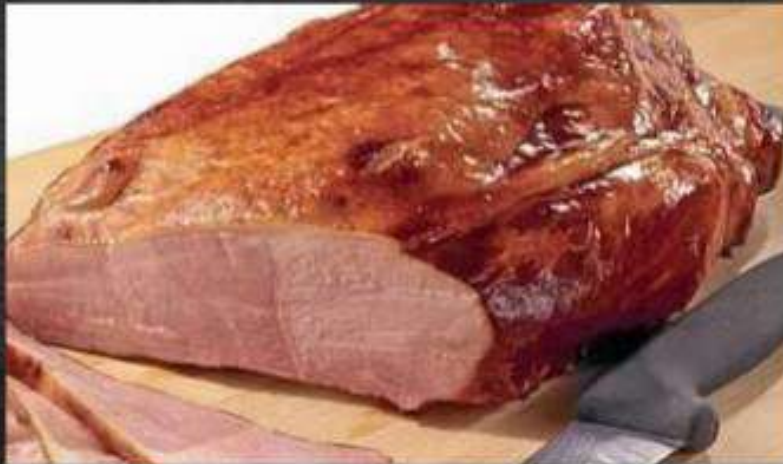




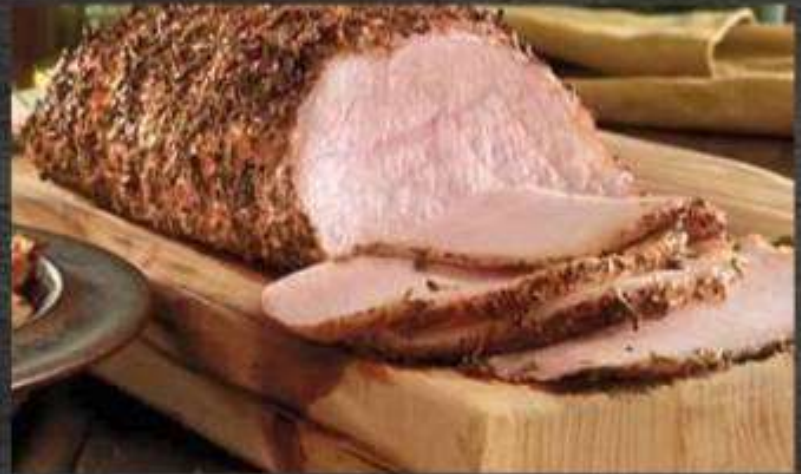
Prime Rib with Au jus



Beef Tenderloin



Ham with Honey Mustard Glaze



Pork Tenderloin



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# SIDES

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# (2) SIDES INCLUDED

Baby Red Mashed Potatoes

Garlic and Thyme Roasted Potatoes

Vegetable Medley (Broccoli, Cauliflower, Carrots, Red Peppers)

Garlic Green Beans

Lemon Butter Broccoli

Parmesan Roasted Asparagus

Maple Brown Sugar Carrots

White and Wild Rice Pilaf

Honey Butter Skillet Corn

Cheddar Mac-n-Cheese (Contains Gluten)

All Entrees Include 2 Sides + Dinner Roll and Butter

Plated Meal +\$6/Person (150 Guest Minimum)



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# SALADS

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# SALADS



Family Style \$4/Person. Plated \$5/Person





Garden Salad

2 Dressings: Ranch, Caesar, French, Balsamic or Italian



Caesar Salad with Romaine



BLT Salad

2 Dressings: Ranch, Caesar, French, Balsamic or Italian



Apple Feta Salad  
with Honey Vinaigrette





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# LATE NIGHT SNACKS

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*





## Wings Bar

Boneless Wings with Your Choice of 2 Sauces  
Buffalo, BBQ, Bourbon BBQ, Parmesan Garlic, Asian Zing or Plain

\$8/Person





## Pizza Bar

Large Thick-Crust Pizzas

\$6/Person





Mini Corn Dogs  
Served with Ketchup and Mustard



Mac-n-Cheese Bites



Pretzel Bites  
Served with Honey Mustard or  
Queso Dip

\$7/Person





Chicken Bacon Sliders



Ham & Turkey Sandwiches



**SIGNATURE**  
*Dish*

Mac-N-Cheese Bar

\$7/Person



# BUILD YOUR OWN



SIGNATURE  
*Dish*

## Nachos

Chips, Taco Beef, Sour Cream, Red Onion,  
Taco Sauce, and Cheddar Cheese



SIGNATURE  
*Dish*

## Walking Tacos

Doritos and Fritos  
Taco Beef, Shredded Lettuce, Salsa, Sour  
Cream, Red Onion and Shredded Cheese

\$8/Person



# LATE NIGHT SNACK



Chicken and Waffles Bar



Chili Cheese Fry Bar

Chili, French Fries, Sour Cream, Cheddar Cheese



French Toast Sticks Bar

French Toast, Maple Syrup and  
Powdered Sugar

\$8/Person



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# DESSERT

*Consuming raw or under-cooked meat, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.*



# CUPCAKES



Chocolate Ganache  
Red Velvet & Cream Cheese  
Nutella Coffee Crunch  
Vanilla Bean  
Salted Caramel  
Cannoli  
Caramel Brownie  
German Chocolate  
White Chocolate  
Lemon Berries and Cream  
Chocolate Mint  
Lavender Blackberry  
Lemon Poppyseed  
Carrot Cream Cheese  
Chocolate Mint  
Almond Raspberry  
Caramel Apple & Cream Cheese

\$4.50/Cupcake



# CUPCAKES

Carrot & Chai  
Pumpkin Spice Latte  
Maple Bacon  
S'mores  
Pumpkin Dulce De Leche  
White Chocolate Peppermint  
Eggnog  
Cinnamon Oatmeal Cream Pie  
Snickers  
Reece's Peanut Butter Cup  
Strawberry Milk Shake  
Oreo  
Cookie Dough  
Rainbow Funfetti  
Cinnamon Toast Crunch  
Maple Bacon



SIGNATURE  
*Dish*

\$4.50/Cupcake



# SHEET CAKES

Chocolate Overload  
Vanilla Bean  
Marble  
Chocolate Ganache  
Red Velvet  
Carrot  
Raspberry Almond  
Tiramisu  
Cannoli  
Nutella Espresso Crunch  
Mint Chocolate  
Berries and Cream  
Lemon Poppyseed  
Caramel Duice De Leche



Reece's Peanut Butter  
Snickers  
Sweet and Salty Everything  
Funfetti  
Malted Milk Chocolate  
Smores  
Lavender Lemon  
Elderflower Citrus  
Passion Fruit Mango  
Chocolate Cherry Balsamic  
Strawberry Cardamom  
Pumpkin Cream Cheese  
Gingerbread Eggnog  
Peppermint Mocha

\$225/each - Serves 50 Guests



# COUPLES CAKES

Frosting Styles:



Clean



Pleated



Rosettes



Naked



Frosting Colors: Single or Double

Cake Flavors: 25+ Options. See Sheet Cakes

Cake Tops: Classic Swirl & Rose - Trio Roses -  
Chocolate Garnish - Real Floral (+\$25)

6" Cake \$120 / 8" Cake \$150

\*Floral & Sign Not Included





Cookies



Assorted Bars



Donuts



French Macarons

\$5/Person





Cream Puffs



Chocolate Mousse Cups



Cake Pops  
Vanilla or Chocolate

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\$5/Person





Chocolate Caramel Tartlets  
or  
Lemon Meringue Tartlets



Chocolate Covered  
Strawberries

\$5/Person



# CHEESECAKE



Mini Cheesecake Bites



## BUILD YOUR OWN CHEESECAKE

Chocolate  
Caramel  
Strawberry  
Sprinkles  
Whip Cream

\$7/Person



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# BREAKFAST

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# BREAKFAST

YOGURT AND GRANOLA PARFAIT - \$6/Each

ASSORTED BAGELS & CREAM CHEESE - \$6/Person  
One Bagel/Person

ASSORTED MUFFINS - \$6/Person  
Two Muffins/Person. Chocolate, Blueberry & Banana

FRESH FRUIT TRAY - \$6/Person  
Seasonal Fruit with Dip







BREAKFAST PIZZA - \$24/Each

Mozzarella, Sausage, Potato, Peppers, Onions & Scrambled Egg

AMERICAN BREAKFAST - \$14/Person 

Breakfast Potatoes

Scrambled Eggs Topped with Cheddar Cheese

Choice of Bacon or Sausage Links

BREAKFAST BRUNCH BUFFET - \$22/Person

Pancakes, French Toast, Sausage Links, Bacon, Scrambled Eggs, Breakfast Potatoes and Fresh Fruit



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LUNCH

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# LUNCH

Not available for weddings as a main entree.



CLUB SANDWICH - \$14/Person



ITALIAN HOAGIE - \$14/Person



VEGETABLE SALAD WRAP - \$12/Person



CHICKEN CAESAR WRAP - \$13/Person

Served with House Fried Chips and Pickle Spear. Add Hot Side(s) +\$3/each.  
Gluten Free +\$3/Person



# BUILD YOUR OWN



PULLED PORK OR CHICKEN - \$15/Person



PHILLY CHEESE STEAK - \$16/Person



BEEF BRISKET - \$16/Person



CHEESEBURGER - \$13/Person

Served with House Fried Chips and Pickle Spear. Add Hot Side(s) +\$3/each.  
Gluten Free +\$3/Person



SOUP, SALAD AND  
BREADSTICK - \$11/Person

Choice of Two: Chicken Noodle, Tomato,  
Creamy Vegetable, Beer Cheese, Beef  
Vegetable, Chicken Dumpling, Curry  
Honey Ham and Vegetable

Up to 2 Dressings. Served with 2  
Breadsticks/Person



STIR FRY STATION - \$15/Person  
Teriyaki Chicken, Stir Fry  
Vegetables and Rice Pilaf



Not Available for Weddings as a Main Entree





### MAC-N-CHEESE BAR - \$13/Person

Choice of 4 Toppings:  
Chicken, Ham, Bacon Bits, Pulled Pork,  
Broccoli & Red Peppers, Mushrooms,  
Grilled Asparagus, Toasted Panko Crumbs



### CHILI BAR - \$11/Person

Served with Breadstick (1/Person)  
Includes Cheddar Cheese, Sour  
Cream, Scallions

Not Available for Weddings as a Main Entree



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# VEGETARIAN

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# VEGETARIAN



SWEET POTATO & GARBANZO BEAN  
LENTILS  
(Gluten Free and Vegan)



QUINOA STUFFED PEPPERS WITH  
BALSAMIC GLAZE  
(Gluten Free and Vegan)



VEGETABLE PARMESAN RISOTTO  
(Gluten Free)



EGGPLANT RATATOUILLE  
(Gluten Free and Vegan)

\$39/Person



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CELEBRATIONS  
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KIDS

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# KIDS MENU



**MAC-N-CHEESE**  
Creamy Mac-n-Cheese Pasta



**CORN DOG**  
Corn Dog with French Fries



**CHICKEN TENDERS**  
Chicken Tenders with French  
Fries with Ketchup and Ranch

\$25/Person

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