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COCKTAIL RECEPTION  
and  
LUNCHEON  
or  
DINNER  
in the terrace room

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COCKTAIL HOUR

One hour open bar for the service of all premium brands of liquor and a selection of four hors d'oeuvres served butler style.

FORMAL  
LUNCHEON or DINNER

A four-course luncheon or dinner with one appetizer, fish course, meat course, dessert and petit fours. Wine, beer, assorted soft drinks, coffee and tea are included throughout the event.

Champagne to be pre-selected and charged per bottle on consumption. Mixed drinks will be charged per drink on consumption after the cocktail hour.

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LUNCHEON  
12:00pm to 4:00pm

DINNER  
6:00pm to 11:00pm

*prices vary, please inquire*

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**plus 20% administrative charge (NOT gratuity) and 8.875% sales tax**

Food and beverage minimums range from \$6,000.00 to \$20,000.00.

Please inquire regarding a specific date for more information.

Maximum of 80 guests with in-room dancing using round tables  
(indoor/outdoor options available for additional guests)

110 guests without dancing in-room  
(indoor/outdoor options available for additional guests)

# HORS D'OEUVRES SELECTION

served butler style – please choose four

## MUSHROOM, TRUFFLES & VEGETABLES

Asparagus and Parmesan Strudel  
Grilled Artichoke “Hummus” Candied Lemon, Crisp Crouton  
Goat Cheese Crostini, Nicoise Olive and Red Piquillo Pepper  
Ginger Tempura Vegetable Skewers  
Potato Pancakes, Rosemary, Fresh Apple Puree  
Cauliflower “Mousseline” Caviar and Crème Fraiche  
Mushroom and Edamame Spring Rolls, Sesame Dipping Sauce

## SCALLOP, SHRIMP, LOBSTER, OYSTERS & CRAB

Crispy Marinated Salt & Pepper Shrimp  
Taylor Bay Scallop Ceviche, Tomato and Coriander  
Maryland Crabcakes, Avocado  
Curried Lobster Salad, Crisp Lentil Wafer, Golden Raisins  
Fresh Roasted Pumpkin and Lobster Tortellini, Crushed Amaretti cookies (Seasonal)  
Crispy Oyster, Chive Potatoes, Sturgeon Caviar  
Chilled Fishers Island Oysters on the Half Shell, Lemon ~ Pepper Granite

## HOUSE SMOKED FISH & OCEAN FISH

Rare Seared Tuna, Wasabi-Seaweed Salad, Sesame Chili Oil  
Smoked Rainbow Trout, Horseradish, and Dill  
Smoked Salmon Croquette, Caper, Cornichon and Dijon  
Smoked Salmon, Crème Fraiche, Caviar, Warm Corn Blini

## FOIE GRAS, ORGANIC CHICKEN & DUCK

Chicken Quesadilla, House Spice Rub, Pepper Jack Cheese  
Truffled Chicken Salad in Crisp Pastry  
Chicken Skewer, Fresh Cider “Barbeque” Sauce  
Chicken Skewer, Thai Peanut Sauce  
Crispy Duck Breast, Cracked Green Pepper, Seasonal Fruit Glaze (Fig, rhubarb, cherry, apricot)  
Foie Gras Roulade, Fig and Port Jam, Toasted Brioche  
Black Pepper Profiterole, Foie Gras Mousse, Port Wine Reduction  
Spiced Gingerbread, Foie Gras Mousse, Pear Marmalade (Seasonal)  
Deviled Quail Egg, Sturgeon Caviar  
Duck Prosciutto and Seasonal Melon

## BEEF, LAMB & PORK

Suckling Pig, Vanilla Bean Sweet Potato, Toasted Marshmallow  
Baby Lamb Chops, Mint-Mustard Seed Glaze  
Prime Sirloin Skewers, Pinot Noir Glaze, Shaved Roquefort Cheese  
Raw Steak Tartare, Classic Garniture, Crostini Crouton  
Smoked Prosciutto and Teleggio Crostini, Onion ~ Basil Marmalade  
Chorizo Sausage In a Blanket, Saffron ~ Mustard Dipping Sauce  
Bacon Wrapped Dates, Stuffed with Marcona Almonds

# APPETIZER SELECTION

please choose one

Chilled Vegetable Gazpacho  
avocado salad, crisp cumin tortilla

Lobster Consommé  
lobster wontons, fresh soy beans, sliced scallions

Savory Roasted Onion Flan  
in eggshell with sautéed foie gras  
sweet & sour shallots

Corn Flan with House Smoked Salmon Hash  
served in eggshell, toasted brioche baton

Wagyu Steak Tartare  
hand cut kobe style beef, quail egg yolk,  
Cognac gelée, traditional garnish and toast points

Roasted Quail  
creamy sage polenta, fig marmalade, natural jus

Maryland Crabmeat Cake  
avocado salad, smoked chili vinaigrette

Crisp Pacific Oysters in their Shells  
Thai spiced vegetable salad, sesame dressing

House Smoked Salmon  
smoked salmon tartar, Sturgeon caviar  
warm cornmeal Blini

Hot Smoked Rainbow Trout  
fingerling potato salad  
horseradish ~ trout caviar sauce

Corn and Clam "Chowder"  
smooth corn soup with fresh clams, chive  
smoky bacon Julienne

Roasted Butternut Squash Soup (Seasonal)  
apple Brandy sabayon, toasted spiced pumpkin  
seeds

Wild Seasonal Mushroom Risotto  
black truffle essence and chive

Sautéed Shrimp Risotto  
oven roasted vine ripe tomatoes, basil oil

Handmade Maine Lobster Ravioli  
light lobster cream, fresh herbs

Fresh Brooklyn Made Mozzarella Filled Ravioli  
roasted vine tomato, purple basil

Handmade Cavatelli Pasta  
slow roasted pork shoulder, black truffles

River Café Classic Caesar  
warm peppered croutons  
shaved Parmigiano-Reggiano

Butterleaf (Bibb lettuce)  
red wine and shallots vinaigrette  
"Boschetto al Tartufo" (black truffle cheese)  
golden Brioche croutons

Arugula Salad  
aged balsamic vinaigrette  
marinated and roasted Portobello mushrooms  
baked goat cheese

Fresh Melon and Prosciutto Salad (Seasonal)  
curly Frisée, cider vinaigrette

Hearts of Romaine  
creamy buttermilk dressing  
seasonal vegetables, French Feta cheese

Curly Frisée Country Salad  
fresh cider vinaigrette, poached pear  
maple glazed bacon, toasted walnuts,  
goat cheese fondue

Asparagus Soup  
crème fraiche, asparagus tips, fines herbs

Lobster and Scallop "Chowder"  
poached lobster, Maine Sea scallops  
Yukon gold potatoes, fresh herbs

# FISH COURSE SELECTIONS

please choose one

Rare Seared Big Eyed Tuna  
roasted peppers, toasted couscous, aged sherry vinegar and  
red pepper vinaigrette

Scottish Salmon Fillet  
fresh seasonal vegetables, saffron beurre blanc

Poached Maine Lobster (supplemental charge)  
cucumber ribbons, Key lime and hearts of palm vinaigrette

Marinated Black Cod  
miso dusted, vegetable ~ Basmati stir fry, ginger vinaigrette

Crisp Soft Shell Crabs (seasonal)  
spiced vegetable slaw, mint, coriander, lime

Chilean Sea Bass Fillet  
shaved fennel, Asian pear, ginger citrus vinaigrette

Sautéed Maine Sea Scallops  
taro root puree, fresh hearts of palm, citrus vinaigrette

# MEAT, POULTRY and GAME COURSE SELECTIONS

please choose one

Roasted Tenderloin of Certified Angus Beef  
whipped Russet potatoes, mushroom "Chasseur" sauce

Colorado Rack of Lamb  
couscous with Merguez sausage, garden peas and ginger,  
lavender honey glaze

Sautéed Veal Medallion  
Parmigiano Reggiano risotto cake, rich red wine sauce, French green beans

Crisp Duck Breast  
whipped sweet potatoes with fresh vanilla bean, wild red currant sauce  
glazed baby carrots

Cervena Venison Loin  
chestnut spaetzle, root vegetables, lingonberry sauce

Pan Roasted Squab Breast  
confit leg, parsnip puree, black truffle sauce

# DESSERT SELECTIONS

please choose one

Baked Alaska  
vanilla bean ice cream,  
chocolate devil's food cake  
topped with meringue foster sauce & sliced bananas

Chocolate Melt Away Cake  
molten dark chocolate cake, berry compote and  
Brooklyn Ice Cream Factory  
vanilla ice cream

Classic Crème Brulée  
vanilla bean brulée, with fresh raspberries

Chocolate Marquise Brooklyn Bridge  
Brooklyn Ice Cream Factory vanilla ice cream  
(\$8.00 supplement)

Sorbet Selection of the day  
fresh Seasonal fruit sorbet

Blueberry ~ Almond Tart  
Brooklyn Ice Cream Factory vanilla ice cream

Goat Cheese Cheesecake  
Meyer lemon mousseline "crepe dentelle",  
Meyer lemon~rosemary sorbet

Apple Tart Tatin  
caramelized apples, green apple sorbet

Summer Berry Pudding  
berry compote, angel food cake  
whipped cream

## CELEBRATION CAKE

Chocolate Devil's Food  
chocolate mousse filling, fresh raspberries, dark chocolate glaze

Maple Orange Walnut  
orange cream filling, fresh blackberries, orange buttercream

Lemon Chiffon Cake  
lemon custard filling, berry compote, crème fraiche buttercream

Hazelnut Genoise  
coffee mousse filling, mocha buttercream

Coconut Cake  
lemon cream filling, marshmallow coconut icing

Red Velvet Cake  
classic cream cheese icing

*All cakes are made on premises. We use the finest quality chocolate and ingredients.  
Our pastry chef will be happy to work on any special request.*

*An additional fee is charged for cake order if served instead of, or in addition to, dessert.*

# WINE SELECTIONS

please select one red and one white wine

*additional selections are available from the River Café's extensive wine list:  
[www.rivercafe.com/wine-program](http://www.rivercafe.com/wine-program)*

## W H I T E

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### HOUSE WINES

*(included in package pricing)*

Pinot Grigio, Mezzacorona, Italy

Chardonnay, J. Lohr, California

Sauvignon Blanc, Wither Hills, Marlborough, New Zealand

### PREMIUM UPGRADES

*(supplemental price per bottle noted)*

Chardonnay, Chablis, France \$26.00

Chardonnay, Heitz Wine Cellar, Napa Valley \$35.00

Dry Riesling, Dr. Konstantin Frank, Finger Lakes \$20.00

Sancerre, Pascal Jolivet, France \$40.00

## R E D

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### HOUSE WINES

*(included in package pricing)*

Cabernet Sauvignon, Geysler Peak, California

Pinot Noir, Laetitia Estate, California

### PREMIUM UPGRADES

*(supplemental price per bottle noted)*

Pinot Noir, Chassagne-Montrachet, Blain, France \$40.00

Bordeaux, Château Rochemorin, France \$40.00

Tempranillo, Murrieta Rioja Reserva, Spain \$35.00

Syrah, Polkura, Chile \$30.00

## R O S E

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Sancerre, Domaine Jean-Paul Balland, France \$36.00

## S P A R K L I N G W I N E and C H A M P A G N E

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*sparkling is not included in any packages;  
please select one if desired*

Heidsieck & Co. Blue Top \$77.00

Louis Roederer, Brut \$98.00

Prosecco, Mionetto \$48.00

Michel Freres Rose Sparkling Wine, Brut \$47.00

Veve Clicquot, Brut \$120.00