

# Banquet Dinner Options



# RIVERDALE BUFFET

## SALAD STATION

### ***Fresh Strawberry Balsamic Salad***

Mix greens, candied walnuts, red onion, goat cheese & sliced strawberries

### ***Caesar Salad***

Romaine, Caesar dressing, parmesan & croutons

Served with ciabatta rolls, whipped butter and dipping oil

## ENTRÉE & CARVING STATION

### ***Carved NY Strip***

Au jus and horseradish sauce

### ***Champagne Chicken***

Herb marinated chicken breast topped with a champagne cream sauce

### ***Grilled Beef Coulotte***

Red wine jus and crisp onion strings

### ***Pomegranate Salmon***

Grilled salmon fillet with a pomegranate beurre blanc sauce

### ***Tri Color Tortellini Carbonara***

Cheese tortellini, grilled chicken breast, apple wood bacon, in a parmesan cream sauce

## SIDES

***Three Cheese Whipped Potatoes***

***Rice Pilaf***

***Seasonal Vegetables***

## DESSERT

***Chocolate Ganache Cake***

***NY Cheesecake with Berry Sauce***

***White Chocolate Carrot Cake***

***Coffee station***

\$34 ++ (3 Entrees)

\$30 ++ (2 Entrees)

# DUNES BUFFET

## SALAD STATION

### ***Fresh Strawberry Balsamic Salad***

Mix greens, candied walnuts, red onion, goat cheese & sliced strawberries

### ***Caesar Salad***

Romaine, Caesar dressing, parmesan & croutons

Served with ciabatta rolls, whipped butter and dipping oil

## ENTRÉE STATION

### ***Whiskey Grilled Salmon***

Served with Whiskey Pecan Butter

### ***Achiote Rubbed Chicken***

Mild chili rub with pineapple salsa and lime cilantro butter sauce

### ***Pork Marsala***

Pan seared scaloppini with mushroom demi-glace

## SIDES

***Three Cheese Whipped Potatoes***

***Seasonal Vegetables***

## DESSERT

***Chocolate Ganache Cake***

***NY Cheesecake with Berry Sauce***

***White Chocolate Carrot Cake***

***Coffee station***

\$30 ++ (3 Entrees)

\$26 ++ (2 Entrees)

## WESTERN BUFFET

### SALAD STATION

#### *Mixed Greens*

Greens with assorted dressings, croutons and vegetable toppings

Served with dinner rolls and whipped butter

### ENTRÉE STATION

*BBQ Beef Brisket*  
*Mesquite Grilled Chicken*  
*Pulled Pork*

### SIDES

*Applewood Smoked Bacon Baked Beans*  
*Potato Salad*  
*Coleslaw*

### DESSERT

*Caramel-Nut Brownies*  
*Fresh Baked Cookies*

*Coffee station*

\$25 ++ (3 Entrees)

\$23 ++ (2 Entrees)

## KNOLLS BUFFET

### SALAD STATION

#### *Crisp Greens*

Greens with assorted dressings, croutons and vegetable toppings

#### *Caesar Salad*

Romaine, Caesar dressing, parmesan & croutons

Served with dinner rolls and whipped butter

### ENTRÉE STATION

#### *Chicken Piccata*

Chicken breast in white wine lemon caper sauce

#### *Italian Pasta*

Penne tossed with grilled sweet Italian sausage, peppers and tomato sauce

#### *Pan Seared Alaskan Cod*

Fine herb crust with an artichoke caponata sauce

### SIDES

*Seasonal Vegetables*  
*Herb Roasted Baby Red Potatoes*

### DESSERT

*Caramel-Nut Brownies*  
*Vanilla Cheesecake with Berry Sauce*

*Coffee station*

\$25 ++ (3 Entrees)

\$22 ++ (2 Entrees)

All food and beverage purchases include 20% service charge & \$4.85% sales tax.

For any additional information contact Katie Hinkley 303.659.1845 or [restaurant@riverdalegolf.com](mailto:restaurant@riverdalegolf.com)

All food and beverage prices are listed as a per person charge.