

STONE ARCH

at



RIVERVIEW
GARDENS®

Appetizers

Choose up to 4 cold & 4 hot

Each platter serves 50 people

Cold

Assorted Vegetable Crudité	\$95
Smoked Salmon or Trout Platter	\$125
Fresh Seasonal Fruit Platter	\$125
Charcuterie-Tray of Cured Meats	\$135
Artisan Wisconsin Cheese Board	\$125
Standard Cheese and Sausage Platter	\$110
Curry Chicken Salad Lettuce Cups	\$110
Caprese Skewers with Fresh Mozzarella, Tomatoes and Basil	\$95
Hummus with Vegetables and Pita Chips	\$85
Shrimp Cocktail with Seafood Sauce	<i>Ask consultant for pricing</i>
Tapenade with Crostini	\$85
Olives and Nuts with Crackers	\$95
Deli Ham and Turkey Club Pinwheels	\$135

Hot

Chicken Satay Skewers with Peanut Sauce	\$120
Lump Crab Cakes with Red Pepper Remoulade	\$140
Boneless Chicken Wings – Hot, Barbeque or Thai	\$120
House Stout Barbeque Meatballs	\$120
Assorted Quesadillas – Vegetable and Chicken	\$110
Bavarian Pretzel Rolls with House Beer Mustard	\$95
Cajun Fried Mahi-Mahi Finger with Red Pepper Remoulade	\$130
Tropical Shrimp Skewers with Mango Glaze	\$130
Lamb Sliders	\$130
Pulled Chicken Sliders	\$120
Bacon Wrapped Scallops	\$175
Caprese Crostini with Fresh Mozzarella, Tomatoes and Basil	\$95

Plated Entrées

Priced per person (Choose 3 or 4 items for your event – pre-orders required)

*Includes Mixed Green Salad, Bread, and Coffee, Tea, and Milk

Chicken Breast with Cajun Bleu Cheese Sauce	\$19
<i>Served with Garlic Mashed Potatoes and Brussel Sprouts</i>	
Chicken Breast Smothered with Mushrooms and Cream Sauce	\$19
<i>Served with Wild Rice Blend and Seasonal Vegetable</i>	
Chicken Breast with Parmesan Marinara and Mozzarella	\$19
<i>Served with Linguini, Olive oil, Garlic and Brussel Sprouts</i>	
Crispy Fried Chicken Breast	\$19
<i>Served with Garlic Mashed Potatoes, Country Gravy and Glazed Carrots</i>	
Beef Tenderloin Tips with Cabernet Demi Glaze	\$20
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Sirloin Steak with Bordeaux Sauce and Mushrooms	\$23
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Tenderloin Filet with Gorgonzola Crust	\$25
<i>Served with Garlic Mashed potatoes and Glazed Carrots</i>	
Deluxe Prime Rib with Caramelized Onion Jus	\$26
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Pork Loin with Honey Mustard and Herbs	\$20
<i>Served with Cinnamon Mashed Sweet Potatoes and Glazed Carrots</i>	
Pork Shanks with In-House Stout Barbeque Sauce	\$21
<i>Served with Garlic Mashed Potatoes and Sauerkraut</i>	
Maple Butter Pork Chops	\$22
<i>Served with Cinnamon Mashed Sweet Potatoes and Glazed Carrots</i>	
Pulled Pork Dinner	\$18
<i>Served with Baked Beans and Cole Slaw</i>	
Baked or Deep Fried Haddock	\$20
<i>Served with Wild Rice Blend and Glazed Carrots</i>	

Grilled Salmon with Cilantro/Lemongrass Compound Butter	\$22
<i>Served with Wild Rice Blend and Glazed Carrots</i>	
Blackened Salmon	\$22
<i>Served with Wild Rice Blend and Glazed Carrots</i>	
Grilled Mahi-Mahi with Mango Glaze or Plain	\$21
<i>Served with Wild Rice Blend and Glazed Carrots</i>	
Alfredo with Chicken and Broccoli	\$18
<i>Served with Garlic Bread</i>	
Pasta Fresco	\$18
<i>Served with Garlic Bread</i>	
Beer Mac 'n' Cheese	\$19
<i>Served with Andouille Sausage and Bacon</i>	

Kids Meals

(for guests under 12)

Plated - Priced per person

*All kids meals come with a side of sautéed vegetables,
fresh berries, or French fries*

Chicken Tenders	\$7
Mac 'n' Cheese	\$7
Grilled Cheese Sandwich	\$7
Vegetable Stir-fry	\$7
Cheese Quesadilla	\$7

Buffet

(Salads, bread baskets and beverages are table served)

OPTION ONE

House Salad with Mango Vinaigrette

Two Entrée Selections

Three Side Selections

Dinner Bread Basket

Coffee, Milk, Water

\$21 per person

OPTION TWO

House Salad with Mango Vinaigrette

Three Entrée Selections

Three Side Selections

Dinner Bread Basket

Coffee, Milk, Water

\$24 per person

Chicken

Herb Baked, Bone-In
Smothered with Mushrooms
and Cream Sauce
Parmesan Marinara and Mozzarella
Cordon Bleu with Ham and Swiss
Lemon Garlic

Beef

Braised Short Ribs with Stout and
Mushroom Demi glaze
Shaved Sirloin with Caramelized
Onion and Jus
Swiss Steak with Boursin Cheese
Demi glaze
Shaved Prime Rib with Caramelized
Onion Jus
Tenderloin Medallions with
Horseradish Cream

Pork

Grilled Chops with Cider and
House Beer Barbeque
Sliced Loin with Mustard and Honey
Beer Braised Shanks with Sauerkraut
Sliced Brisket with Cajun Cream
and Red Peppers
Pulled Shoulder with Carolina
Style Barbeque

Fish

Dill Butter or Blackened
Grilled Salmon
Baked Haddock with Lemon,
Olive Oil and Herbs
Beer Battered Shrimp with Sweet
and Spicy Sauce
Citrus Baked Mahi-Mahi with
Pineapple Salsa and Herbs

Vegetarian

Beer Mac 'n' Cheese
Linguini with Mushroom Alfredo
Seasonal Sautéed Vegetables with
Soba Sesame Noodles
Vegetable Curry with Rice Noodles

Sides

Choose additional sides for \$2 each per person

Honey Glazed Carrots

Roasted Brussel Sprouts with Bacon

Seasonal Riverview or Local Vegetables (*as available*)

Santa Fe Corn

Szechuan Green Beans

Garlic Mashed Potatoes

Baked or Fried Potato Wedges

Bourbon and Cinnamon Mashed Sweet Potatoes

Wild Rice Blend

Israeli Cous Cous Pilaf

Pasta with Olive Oil, Garlic and Parmesan

Potato Salad

Desserts

Priced per person

Cheesecake with Seasonal Fruit Sauce	\$7
Carrot Cake	\$7
Mixed Bars	\$3
Seasonal Pie	\$6

Late Night Pizza

16 inch, \$21 each

Vegetarian

Onion, mushrooms, tomatoes, green peppers, black olives and green olives

Mediterranean

Red sauce, olive oil, garlic, Greek olives, roma tomatoes and feta

Three Meat

Ground beef, sausage and pepperoni

Margarita

Unique combo of roma tomatoes, artichokes, garlic, fresh basil and olive oil

Chicken Bacon Ranch

Grilled chicken breast, smoked bacon and ranch sauce

BBQ Chicken

Free range chicken with our great BBQ sauce and red onions

New Orleans

Andouille sausage, chicken, shrimp, red onions, red peppers and Cajun spices

The Works

Sausage, pepperoni, onion, mushroom, tomatoes, green peppers, black olives and green olives

**Standard cheese, cheese/pepperoni, cheese/sausage also available

Late Night Snacks

Pulled Chicken or Pork Sliders	\$2 ea.
Hot Bavarian Pretzels with House Mustard & Cheese Sauce	\$2 ea.
Cajun Crunch Mix	\$15 lb.
Boneless Wings, Hot or Barbeque	\$10/dozen
Deep Fried Cheese Curds	\$8/dozen
Kettle Chips with Sauces	\$25/large bowl

Beverages

Draft Beer Selections

Domestic and Stone Arch

½ Barrel

(15.5 gals / 124 pint glasses)

\$230

¼ Barrel

(7.75 gals. / 62 pint glasses)

\$ 120

For other craft, import and premium beers see our consultant for pricing.

Wines

Douglas Hill Winery, CA

750 ml. Bottle

\$16

An extensive list of wines is available. Our consultant can assist you in properly matching wine to your meal and budget.

Hosted (Open) Bar

Beer \$5

House Wines \$6

Premium Drinks \$5-7

Soft Drinks \$2.00

Package Bar

(Priced Per Person)

One Hour Cocktail \$15

Full Evening (5 hours)

Rail \$25

Premium \$30

Ultra \$35

All 3 Tiers \$35

Beverage Policy

*A 20% service charge is added to all beers, hosted bars and package bars.
Drink tickets are available. Contact our consultant for details.*