

RIVERSIDE REVIVAL

CATERING MENU

PLATED MEALS

(All meals are served with artisan rolls)

Herb Seared French Cut Chicken, Roasted Tomato Bruschetta & Parmesan Risotto.....28

*Pan Fried Chicken Stuffed w/ Wilted Spinach & Boursin Cheese, Roasted New Potatoes,
Grilled Vegetables....27*

Grilled Filet of Beef, Demi Glacé, Fried Leeks, Roasted Garlic Mashed Potatoes....39

*Porcini Truffle Ravioli, Brown Butter, Wilted Swiss Chard, Caramelized Onions, Toasted Pine
Nuts & Goat Cheese....26*

Pan Seared Salmon, Summer Corn & Tomato Basil Relish, Parsnip Purée....31

Roasted Center Cut Pork Loin, Sautéed Apples, Brie Cream, Grit Cake...26

Grilled Vegetable Napoleon, Red Pepper Romesco, Garlic Polenta....23

SALADS

House Salad - Mixed Greens with Grape Tomato, Julienne Carrot, Balsamic Vinaigrette.....6

*Chopped Kale, Toasted Walnuts, Shaved Parmesan, Dried Cherries, Roasted Shallot
Vinaigrette....7*

*Wedge Salad- Crumbled Smoked Bacon, Chopped Egg, Fried Onion, Bleu Cheese, Buttermilk
Dressing...7*

Classic Caesar with Grated Parmesan & Garlic Croutons....7

*Spring Mix Salad- Spiced Pecans, Goat Cheese, Segmented Oranges, White Balsamic
Vinaigrette.....7*

HORS d 'OEUVRES

(\$4 per person, increments of 25, minimum 50 ppl)

Orange & Cumin Braised Pork, Apple & Turnip Slaw w/ Chipotle Aioli
Fried Chicken & Waffle
Fig & Caramelized Onion w/Goat Cheese Puff Pastry
Smoked Brisket Slider w/Smoked Paprika Aioli
Ahi Tuna Tostado w/ Jicama Slaw
Brie & Prosciutto Flatbread
Smoked Salmon Croustade w/ Chive Creme Fraiche
Roasted Tomato Bruschetta
Spinach & Artichoke Dip w/ Grilled Breads
Vegetable Pot Sticker
Cashew Chicken Spring Roll
Vegetable Spring Roll
Breaded Parmesan Artichoke Heart
Mini Grilled Vermont White Cheddar Pimento Cheese
Coconut Shrimp
Andouille Sausage En Croûte
Spanakopita

DISPLAYS

Charcuterie: (\$225 per 50 ppl)

Assortment of sliced Meats, Cheeses, Olives, Almonds, grilled Breads, Mustards, and Jams

Cheese: (\$195 per 50 ppl)

International Assortment of Cheeses, Crackers & grilled Artisan Breads beautifully displayed

Smoked Salmon: (\$215 per 50 ppl)

Croustades, Chive Cream Cheese, Capers, Red Onion

Fruit:

(\$195 per 50 ppl) *Cascading Fresh Seasonal Fruit*

Veggie: (\$175 per 50 ppl)

Garden Vegetables beautifully displayed w/assorted dipping

BUFFET DINNERS

DOWN HOME SUPPER

Pulled Pork BBQ, Herb Roasted 8-cut Chicken, Mac & Cheese, Squash Casserole, Broccoli Slaw, Potato Salad w/ White Cheddar & Chopped Egg, Summer Garden Salad w/ Carrot Cucumber, Tomato, Basil Vinaigrette, Rolls & Cornbread....26

ITALIAN RIVERSIDE

*Chicken Piccata w/ Lemon Caper White Wine Sauce, Rosemary Roasted Pork Loin w/ Fennel & Garlic, Pan Jus
Three Cheese Tortellini, Sautéed Green Beans w/ Toasted Almonds & Shallots, Garlic Bread, Caesar Salad Bowl....28*

THE REVIVAL

Pan Seared Salmon w/ Roasted Tomato & Olive Tapenade, Slow Roasted Carved Prime Rib Roast, Roasted Vegetable Medley, Spring Mix Bowl w/ Candied Pecans, Dried Cranberry, Feta Cheese, Balsamic Dressing....34

FOOD STATIONS

(*attendant required \$150)

Low Country Shrimp & Grits: (\$14 per person)

Cheesy Stone Ground Grits, Shrimp in a Creole Butter Sauce w/Crumbled Bacon served in Martini glass

Street Taco: (\$12 per person)

Pulled Chicken, Carnitas, Carne Asada, Queso Fresco, Radish, Pineapple Salsa, Pico de Gallo, Corn Tortillas

*Pasta (\$13 per person)

Freshly cooked Penne with choices of Marinara, Alfredo, grated Parmesan, Pesto, Italian Sausage, Artichoke Hearts, Spinach, Roasted Tomatoes, sautéed Mushrooms, Italian Herbs & Garlic

*Prime Rib Carving (\$395)

serves up to 40 guests

Slow Roasted Prime Rib Roast Au Jus, Horseradish Cream, Dijon Mustard, Sliced French Rolls

*Rosemary Roasted Pork Loin Carving (\$195)

serves up to 40 guests

Herb Roasted Pork loin with Smoked Paprika Aioli & Sliced French Rolls

Mac & Cheese (\$11 per person)

Smoked Gouda Macaroni & Cheese with Toppings, Crumbled Bacon, Parmesan, Goat Cheese, Scallions, Caramelized Onions served in Martini Glasses

Mashed Potato Bar (\$10 per person)

Crumbled Bacon, Sour Cream, Vermont White Cheddar, Fried Onions, Chives, served in Martini Glasses

Southern Comfort (\$13 per person)

Fried Chicken & Biscuits, Truck Stop Potato Wedges, Cole Slaw

DESSERT (\$7 per dessert)

Chocolate Chip Bread Pudding w/ Caramel Sauce

Tiramisù

Tes Lèches

NY Cheesecake w/Fresh Berries Limoncello Mascarpone w/ Fresh Berries

Chocolate Mousse

Flourless Chocolate Torte

Key-lime Pie

Triple layer Chocolate Cake

BREAKFAST

Continental (\$15 per person)

Assorted Pastries, Muffins, Fresh Fruit, Yogurt & Granola

Early East Sider (\$21 per person)

Scrambled Eggs, Applewood Smoked, Breakfast Potatoes, Biscuits & jams, Fresh Fruit

BEVERAGE

Coffee \$3

Tea Sweet & Unsweet \$3 Sodas \$3

Juices (OJ, Cranberry, Apple) \$3 Sparkling Water \$4 Bottled Water \$2

BAR PACKAGES

Open Bar Packages

This option allows you to pay one price per person for the whole event. You will know exactly how much your bar bill will be before the event takes place. All open bar packages include crystal cut disposables, mixers, sodas, garnishes, ice, bar equipment, cocktail napkins, bar set up & break down.

Consumption Option

With this option you purchase only what is ordered by your guests. You agree to purchase any bottle of wine that is open at the end of the event. (This alcohol needs to be retained by Riverside Revival Catering, pursuant to TN law. Choosing this option means we will tally up what your guests drink through the evening and total it at the end.

Drink Tickets

\$10 per ticket

*\$150 per bartender (per 75 guests)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Top Shelf Bar	\$23	\$25	\$28	\$29	\$32
Premium Bar	\$19	\$22	\$25	\$26	\$28
Beer & Wine Bar	\$14	\$16	\$20	\$22	\$24

Top Shelf:

Vodka- Grey Goose

Gin-Hendricks

Rum- Bacardi 8 Year

Whiskey/Bourbon-Bulleit

Scotch- Famous Grouse

Tequila- 1800

Wine- La Vielle Red and White

Beer -Import Bottles, Local Craft, Domestic

Premium:

Vodka- Tito's

Gin- Gordons

Tequila- Luna Azul Blanco

Rum- Bacardi Light

Whiskey- Jack Daniels

Wine- House Red and white

Beer-Import & Domestic

*There will be a 20% Service Charge and 9.25% Local Sales Tax added to your total bill.

