



Riverside
Convention Center

Holiday Menu

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All menus are subject to a 22% administrative charge fee and applicable sales tax. Prices and menu item availability are subject to change.



All buffets require a 25-person minimum | 2-hour service time until 2PM

Include: Chilled Orange Juice & Cranberry Juice | Coffee | Selection of Teas

**Bloody Mary or Mimosa Bar available upon request for an additional fee*

**90 Minute Bar Attendant Required*

PRESENTATIONS

- Sliced Fresh Fruit
- Assorted Dessert Buffet
- Artisan Bread & Butter
- Assortment of Danish & Breakfast Breads
- Sliced Smoked Salmon

*Capers | Hard Boiled Eggs | Whipped Cream Cheese |
Red Onions | Mini Bagels*

ENTRÉES

- Choice of Oven Roasted Sea Bass or Grilled Chicken

Citrus Cranberry Butter Sauce

- Carving Station - Double-R-Ranch Tri-Tip

Horseradish Sauce | Garlic Aioli

- Holiday Strata Bake

Roasted Sweet Potatoes | Baby Kale | Caramelized Onions | Goat Cheese

SALADS

- Baby Spring Salad
- Broccoli Raisin Salad
- Harvest Rice Pilaf Salad

SIDES

- Best of the Season Mixed Vegetables
- Herb Roasted Fingerling Potatoes





PRESENTATIONS

All Presentations require a 25-person minimum

**MP = Market Price*

- Best of Season Mixed Fruits & Berries

- Dips, Breads, & Spread

*Classic Hummus | Roasted Red Pepper Hummus | Artichoke | Lemon Pesto | Olive Caper Tapenade |
Served with Toasted Points | Naan Dippers | Lavash*

- Artisan Cheese

Domestic and Imported Cheeses | Berries | Toast Points | Crackers

- Charcuterie & Bruschetta Board

Sliced Dry-Cured Meats | Assortment of Cheeses | Olives | Artichokes | Tomato Bruschetta | Garlic Toast Points

- Best of Season Marinated, Grilled, and Raw Veggies

- Bagel & Lox Board

Smoked Salmon | Capers | Egg Crumble | Red Onion | Whipped Cream Cheese | Bagel Chips

- From the Sea

Shrimp Cocktail | Seared Marinated Scallops & Snow Crab Claws | Cocktail Sauce | Lemon

- Assorted Sushi Rolls

Cali Rolls | Spicy Tuna | Tempura Shrimp | Vegetables | Pickled Ginger | Wasabi

All Bites include 50-Pieces per Selection

VEGETARIAN

- Caramelized Onion Gorgonzola Tart
- Jack Fruit Cake with Smoke Tomato Yogurt
- Pear Brie Phyllo
- Veggie Spring Rolls with Sweet-Sour Dipping Sauce
- Tomato-Basil-Mozzarella Skewers
- Stuffed Red-Skinned Potato with Boursin Herb Cheese
- Veggie Pot Stickers with Garlic Chili Sauce
- Mini Vegetarian Wellington
- Fried Mac & Cheese Bites
- Vegetable Samosas with Citrus Yogurt Dipping Sauce

CHICKEN

- Tandoori-Spiced Chicken Skewers with Cucumber Dipping Sauce
- Buffalo Chicken Empanadas with Blue Cheese Dipping Sauce
- Pecan Panko Chicken Tenders with Honey Mustard Clove Sauce
- Hot Wings with Blue Cheese Dipping Sauce

BEEF

- Sweet & Spicy Beef Satay with Garlic Chili Sauce
- Beef Tenderloin Crostini, Boursin Cheese & Caramelized Onions
- Mini Naan with Beef Chimichurri

SEAFOOD

- Smoked Salmon Mousse on Pumpnickel
- Coconut Panko-Fried Shrimp with Tropical Dipping Sauce
- Hawaiian Tuna Poke with Wonton Chips
- Bacon Wrapped Scallops

PORK

- Bacon-Wrapped Dates Stuffed with Gorgonzola

CULINARY INTERACTIONS



**90 Minute Chef Attendant Required*

**MP = Market Price*

SIPS

Choice of Two Hand-Crafted Soups

- Roasted Butternut Squash with Sage Croutons
- Chicken Corn Chowder with Garlic Chips
- Spicy Tomato & Chicken Florentine
- Loaded Baked Potato with Chives & Cheddar Cheese
- Poblano, Corn Chowder with Corn Chips
- Seafood Bisque with Creme Fraiche
- Asian Mushroom Vegetable
- Gazpacho Shrimp
- Thai-Coconut Curry with Toasted Cashews

CARVERY

**Each Selection Serves Approximately 30*

- Pepper-Crusted Double-R-Ranch New York Strip
Smoked Wild Mushroom Demi-Glace | Sweet Onion Jam | Petite Dinner Rolls
- Garlic Rosemary Northwestern Prime Rib
Au Jus | Creamy Horseradish | Petite Dinner Rolls
- Garlic Dijon Porchetta
Garlic Dijon Aioli | Petite Dinner Rolls | Roasted Apple Butter
- Butter Sage-Rubbed Turkey Breast
Orange Cranberry Chutney | Whole Grain Mustard | Petite Dinner Rolls
- Honey-Bourbon Glazed Ham
Brown Sugar Mustard | Roasted Garlic Aioli | Sweet Hawaiian Rolls

BUFFET



HOLIDAY BUFFET

09

All Buffets require a 25-person minimum

Includes: Coffee | Assorted Iced Tea Selection | Artisan Bread & Butter | Assorted Dessert Display

SALAD SELECTIONS

- Farmer's Market Tender Green Salad

Baby Greens | Toasted Almonds | Dried Cranberries | Crumbled Goat Cheese | Grape Tomatoes | Sliced Cucumber | Raspberry Walnut Vinaigrette

- Roasted Golden Beet Salad

Roasted Beets | Goat Cheese | Candied Walnuts | Baby Arugula | House Dried Tomatoes

- Quinoa Waldorf Salad

Celery | Walnuts | Grapes | Apples | Tangy Vinaigrette

- Squash & Kale Salad

Butternut Squash | Chickpeas | Kale | House Dried Tomatoes | Candied Pecans | Tahini Dressing

- Apple Wedge House Salad

Iceberg Wedge | Applewood Bacon | Roasted Apples | Green Onion | Crumbled Smokey Blue Cheese | Creamy Blue Cheese Dressing

- Tri-Colored Pasta Salad

Haricot Vert French Green Beans | Olives | Fingerling Potatoes | Whole Grain Apple Cider Dressing

- Cavatappi Pasta Salad

Arugula | Roasted Red Peppers | Olives | Artichokes | White Balsamic Vinaigrette



HOLIDAY BUFFET

10

Classic Buffet: 2 Salads, 2 Entrées, 1 Vegetable, 1 Starch

Festive Buffet: 3 Salads, 3 Entrées, 1 Vegetable, 2 Starches

ENTRÉE SELECTIONS

- Aromatic Herb Roasted Turkey Breast
Orange Cranberry Relish
- Grilled Flat Iron Steak
Crimini Mushrooms with a Caramelized Onion Demi-Glaze | Crumbled Smoked Blue Cheese
- Herbs de Provence Roasted Beef Medallions
Butter Braised Wild Mushroom Ragout
- Pan Seared Atlantic Salmon
Citrus Cranberry Cream Sauce
- Oven Roasted Sea Bass
Fire Roasted Corn Puree
- Apricot Grilled Chicken
Apricot Ginger Chutney
- Espresso Crusted Double-R-Ranch Tri-Tip
Ancho Chile Citrus Demi-Glaze
- Grilled Natural Palisade Ranch Chicken Breast
Spinach Artichoke Cream Sauce

VEGETABLE SELECTIONS

- House Medley
Sautéed Zucchini | Squash | Tri-Colored Carrots
- Sautéed French Green Bean & Tri-Colored Carrots
- Roasted Cauliflower & White Cheddar Cheese Sauce
- Brussel Sprouts & Carrots
Balsamic Glaze
- Roasted Pumpkin Spiced Butternut Squash

STARCH SELECTIONS

**Additional \$2.95/person for each additional Starch Selection*

- Classic Roasted Garlic Yukon Mashed Potatoes
- Goat Cheese Yukon Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Candied Yams
- Mashed Red Skinned Potatoes
Cheese | Bacon | Green Onion
- Scalloped Potatoes
- Butternut Squash Stuffing



PLATED



HOLIDAY PLATED MENU

Includes: Coffee | Assorted Iced Tea Selection | Artisan Bread & Butter | Selection of Desserts

SALAD SELECTIONS

- Farmer's Market Tender Green Salad

Baby Greens | Toasted Almonds | Dried Cranberries | Crumbled Goat Cheese | Grape Tomatoes | Sliced Cucumber | Raspberry Walnut Vinaigrette

- Roasted Golden Beet Salad

Roasted Beets | Goat Cheese | Candied Walnuts | Baby Arugula | House Dried Tomatoes

- Kale Crunch

Baby Kale | Red Quinoa | Roasted Butternut Squash | Toasted Pine Nuts | Grape Tomatoes | Pomegranate Vinaigrette

- Greek Butter Lettuce

Tender Butter Lettuce | Roma Tomatoes | Cucumbers | Red Onion | Olives | Feta Cheese | Lemon Herb Dressing

- Quinoa Waldorf Salad

Celery | Walnuts | Grapes | Apples | Tangy Vinaigrette

ENTRÉE SELECTIONS

**First Menu Selection includes: One (1) Vegetarian Option for Dietary Needs*

**Each Additional Menu Selection incurs \$2.75/plate fee*

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- Aromatic Herb Roasted Turkey Breast
Orange Cranberry Relish | Butternut Squash Stuffing | Green Beans | Tri-Colored Carrots
 - Roasted Vegetable Wellington
Best of Seasonal Vegetables | Puff Pastry | Smoked Tomato Sauce
 - Grilled Flat Iron Steak
*Crimini Mushrooms & Caramelized Onion Demi-Glaze | Smoked Blue Cheese |
Herb Roasted Fingerling Potatoes | Brussel Sprouts & Carrots roasted in a Balsamic Glaze*
 - Herb Roasted Palisades Ranch Airline Chicken
*Mushroom Marsala Cream Sauce | Sautéed Zucchini & Squash |
Tri-Colored Carrots | Garlic Yukon Mashed Potatoes*
 - Rosemary Thyme Roasted Beef Medallions
Butter Braised Wild Mushroom Ragout | Broccolini | Duchess Potatoes
 - Pan Seared Atlantic Salmon
Citrus Cranberry Cream Sauce | House Medley Vegetables | Harvest Rice Pilaf
 - Pan Seared Sea Bass
Fire Roasted Corn Puree | Asparagus | Harvest Rice Pilaf
 - Espresso Crusted Double-R-Ranch Tri-Tip
Portabello Demi-Glaze | Broccolini | Yukon Mashed Potatoes
 - Grilled Natural Palisade Ranch Chicken Breast
Spinach Artichoke Cream Sauce | Green Beans | Tri-Colored Carrots | Basil Pesto Yukon Mashed Potatoes

HOLIDAY PLATED DUOS

Includes: Coffee | Assorted Iced Tea Selection | Artisan Bread & Butter | Selection of Desserts

SALAD SELECTIONS

- Farmer's Market Tender Green Salad

Baby Greens | Toasted Almonds | Dried Cranberries | Crumbled Goat Cheese | Grape Tomatoes | Sliced Cucumber | Raspberry Walnut Vinaigrette

- Roasted Golden Beet Salad

Roasted Beets | Goat Cheese | Candied Walnuts | Baby Arugula | House Dried Tomatoes

- Kale Crunch

Baby Kale | Red Quinoa | Roasted Butternut Squash | Toasted Pine Nuts | Grape Tomatoes | Pomegranate Vinaigrette

- Greek Butter Lettuce

Tender Butter Lettuce | Roma Tomatoes | Cucumbers | Red Onion | Olives | Feta Cheese | Lemon Herb Dressing

- Quinoa Waldorf Salad

Celery | Walnuts | Grapes | Apples | Tangy Vinaigrette

ENTRÉE SELECTIONS

- Flat Iron Steak & Seared Atlantic Salmon

Grilled Flat Iron Steak | Smoked Blue Cheese Cream | Seared Salmon | Red Pepper Smoked Gastrique | Purple Mashed Potatoes | Sautéed Mixed Vegetables

- Palisades Ranch Chicken & Seared Corvina

Saffron Basmati Rice | Sautéed Sweet Tomato French Green Beans | Fennel Tomato Chutney

- Manhattan Steak Medallion & Roasted Chicken

Steak | Port Wine Demi-Glace | Grilled Chicken | Red Bell Pepper Cream Sauce | Pesto Yukon Mashed Potatoes | Sautéed Mixed Vegetables

- Double-R-Ranch Herb Tri-Tip & Palisades Ranch Grilled Chicken

Sliced Tri-Tip | Mushroom Demi-Glace | Grilled Chicken | Roasted Garlic Thyme Cream | Roasted Red Pepper Mashed Potatoes | Sautéed Mixed Vegetables

- Herb Roasted Beef Medallions & Palisade Ranch Grilled Chicken

Hazelnut Cream Sauce | Roasted Red Pepper Mashed Potatoes | Broccoli

DESSERTS



DESSERT OPTIONS FOR PLATED MENUS

- Eggnog Cheesecake
- Pumpkin Bundt Cake
- Red Velvet Roulade
- Gingerbread Cake with Cranberry Cream Cheese Icing
- Sticky Toffee Pudding Cake
- Flourless Chocolate Cake

DESSERT ENHANCEMENTS

- Chocolate Mousse Stack
- Lychee Nut Mousse Bomb
- Chocolate Raspberry Marquise Tear Drop Cake





Submit RFP



Contact Us Today

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Culinary Experience

