
HOLIDAY MENU
RIVERSIDE CONVENTION CENTER
2026 Holiday Season

TABLE OF CONTENTS







BRUNCH

Brunch Buffet 03

PRESENTATIONS

Presentations 04

Bites 05

CULINARY INTERACTIONS

Sips & Carvery 06

BUFFETS

Buffet (Salads) 07

Buffet (Entrées & Sides) 08

PLATED

Plated Dinner (Salads) 09

Plated Entrées 10

Plated Duos 11

DESSERTS

Desserts & Dessert Enhancements 12

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

BRUNCH BUFFET

Includes: Chilled Orange Juice & Cranberry Juice, Coffee and Selection of Teas
All Buffets Require a 25-Person Minimum | 2-Hour Service Time until 2PM
**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
served with Capers, Hard Boiled Eggs, Whipped Cream Cheese, Red Onions and Mini Bagels

SALADS

BABY SPRING SALAD

BROCCOLI RAISIN SALAD

HARVEST RICE PILAF SALAD

SIDES

BEST OF THE SEASON MIXED VEGETABLES

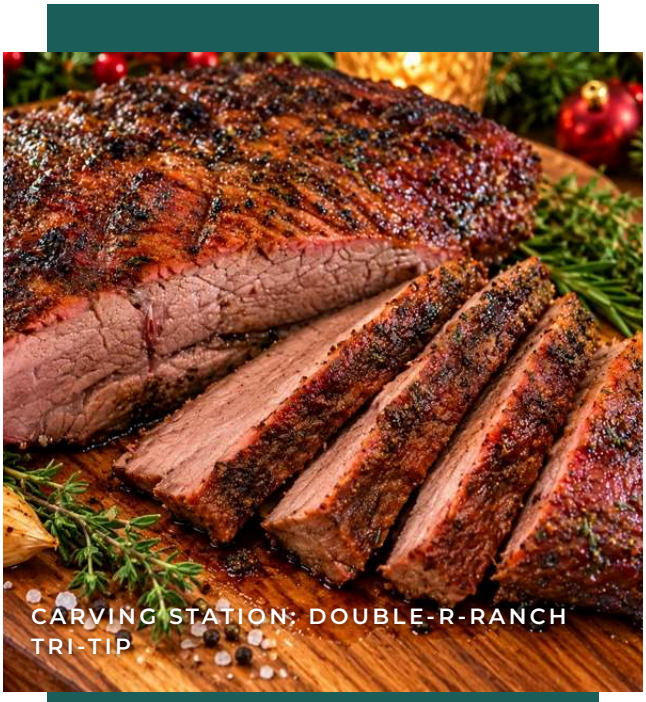
HERB ROASTED FINGERLING POTATOES

ENTRÉES

OVEN ROASTED SEA BASS OR GRILLED CHICKEN
Your choice, served with Citrus Cranberry Butter Sauce

CARVING STATION: DOUBLE-R-RANCH TRI-TIP
served with Horseradish Sauce and Garlic Aioli

HOLIDAY STRATA BAKE
with Roasted Sweet Potatoes, Baby Kale, Caramelized Onions and Goat Cheese


CARVING STATION: DOUBLE-R-RANCH TRI-TIP

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

PRESENTATIONS

All Presentations Require a 25-Person Minimum

BEST OF SEASON MIXED FRUITS & BERRIES

DIPS, BREADS, & SPREAD

Classic Hummus, Roasted Red Pepper Hummus, Artichoke, Lemon Pesto and Olive Caper Tapenade, served with Toasted Points, Naan Dippers and Lavash

ARTISAN CHEESE

Domestic and Imported Cheeses, Berries, Toast Points and Crackers

CHARCUTERIE & BRUSCHETTA BOARD

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

BEST OF SEASON MARINATED, GRILLED, AND RAW VEGGIES

BAGEL & LOX BOARD

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

FROM THE SEA

Shrimp Cocktail, Seared Marinated Scallops & Snow Crab Claws, Cocktail Sauce and Lemon

ASSORTED SUSHI ROLLS

Cali Rolls, Spicy Tuna, Tempura Shrimp, Vegetables, Pickled Ginger and Wasabi



ARTISAN CHEESE

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

BITES

50 Pieces per Selection

VEGETARIAN

CARAMELIZED ONION GORGONZOLA TART

JACKFRUIT CAKE
with Smoked Tomato Yogurt

PEAR BRIE PHYLLO

VEGGIE SPRING ROLLS
with Sweet-Sour Dipping Sauce

TOMATO-BASIL-MOZZARELLA BALL 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

PORK

BACON-WRAPPED DATES
Stuffed with Gorgonzola

CHICKEN

TANDOORI-SPICED CHICKEN SKEWERS
with Cucumber Dipping Sauce

HOT WING CHICKEN EMPANADAS
with Blue Cheese Dipping Sauce

PECAN PANKO CHICKEN TENDERS
with Honey Mustard Clove Sauce

BEEF

SWEET & SPICY BEEF SATAY
with Garlic Chili Sauce

BEEF TENDERLOIN CROSTINI
with Boursin Cheese & Caramelized Onions

MINI NAAN
with Beef Chimichurri

SEAFOOD

COCONUT PANKO-FRIED SHRIMP
with Tropical Dipping Sauce

HAWAIIAN TUNA POKE
with Wonton Chips

BACON WRAPPED SCALLOPS


BACON-WRAPPED DATES


BEEF TENDERLOIN CROSTINI

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

CULINARY INTERACTIONS

**90 Minute Chef Attendant Required*

SIPS

Choice of Two Hand-Crafted Soups

ROASTED BUTTERNUT SQUASH WITH SAGE CROUTONS

CHICKEN CORN CHOWDER

SPICY TOMATO & CHICKEN FLORENTINE

LOADED BAKED POTATO WITH CHIVES

CHEDDAR POBLANO

CORN CHOWDER WITH CORN CHIPS

SEAFOOD BISQUE

ASIAN MUSHROOM

VEGETABLE GAZPACHO

THAI-COCONUT SHRIMP CURRY WITH TOASTED CASHEWS

CARVERY

Each Selection Serves Approximately 30

PEPPER-CRUSTED NEW YORK STRIP

Smoked Wild Mushroom Demi-Glace, Sweet Onion Jam and Petite Dinner Rolls

GARLIC ROSEMARY NORTHWESTERN PRIME RIB

Au Jus, Creamy Horseradish and Petite Dinner Rolls

GARLIC DIJON PORCHETTA

Garlic Dijon Aioli, Petite Dinner Rolls and Roasted Apple Butter

BUTTER SAGE-RUBBED TURKEY BREAST

Orange Cranberry Chutney, Whole Grain Mustard and Petite Dinner Rolls

HONEY-BOURBON GLAZED HAM

Brown Sugar Mustard, Roasted Garlic Aioli and Sweet Hawaiian Rolls



HONEY-BOURBON GLAZED HAM

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

HOLIDAY BUFFET

Includes: Coffee, Assorted Iced Tea Selection, Artisan Bread & Butter and Assorted Dessert Display
All Buffets Require a 25-Person Minimum

SALAD SELECTIONS

FARMER'S MARKET TENDER GREEN SALAD
Baby Greens, Toasted Almonds, Dried Cranberries, Crumbled Goat Cheese, Grape Tomatoes and Sliced Cucumber with a Raspberry Walnut Vinaigrette

ROASTED GOLDEN BEET SALAD
Roasted Beets, Goat Cheese, Candied Walnuts, Baby Arugula and House Dried Tomatoes

QUINOA WALDORF SALAD
Celery, Walnuts, Grapes and Apples with a Tangy Vinaigrette

SQUASH & KALE SALAD
Butternut Squash, Chickpeas, Kale, House Dried Tomatoes and Candied Pecans with a Tahini Dressing

APPLE WEDGE HOUSE SALAD
Iceberg Wedge, Applewood Bacon, Roasted Apples, Green Onion and Crumbled Smokey Blue Cheese with a Creamy Blue Cheese Dressing

TRI-COLORED PASTA SALAD
Haricot Vert French Green Beans, Olives and Fingerling Potatoes in a Whole Grain Apple Cider Dressing

CAVATAPPI PASTA SALAD
Arugula, Roasted Red Peppers, Olives and Artichokes in a White Balsamic Vinaigrette

BUFFET PACKAGES

CLASSIC BUFFET
2 Salads, 2 Entrées, 1 Vegetable and 1 Starch

FESTIVE BUFFET
3 Salads, 3 Entrées, 1 Vegetable and 2 Starches


CAVATAPPI PASTA SALAD

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

HOLIDAY BUFFET

Classic Buffet | Festive Buffet

ENTRÉE SELECTIONS

AROMATIC HERB ROASTED TURKEY BREAST
Herb Roasted Turkey Breast with an Orange Cranberry Relish

GRILLED FLAT IRON STEAK
Grilled Flat Iron Steak with Cremini Mushrooms, Caramelized Onion Demi-Glace and Crumbled Smoked Blue Cheese

HERBS DE PROVENCE ROASTED BEEF MEDALLIONS
Beef Medallions in a Butter Braised Wild Mushroom Ragout

PAN SEARED ATLANTIC SALMON
Seared Salmon in a Citrus Cranberry Cream Sauce

OVEN ROASTED SEA BASS
Roasted Sea Bass in a Fire Roasted Corn Purée

APRICOT GRILLED CHICKEN
Grilled Chicken in an Apricot Ginger Chutney

ESPRESSO CRUSTED DOUBLE-R-RANCH TRI-TIP
Espresso Crusted Tri-Tip with an Ancho Chile Citrus Demi-Glace

GRILLED NATURAL PALISADE RANCH CHICKEN BREAST
Grilled Chicken Breast with a Spinach Artichoke Cream Sauce

VEGETABLE SELECTIONS

HOUSE MEDLEY
Sautéed Zucchini, Squash and Tri-Colored Carrots

SAUTÉED FRENCH GREEN BEAN & TRI-COLORED CARROTS

ROASTED CAULIFLOWER & WHITE CHEDDAR CHEESE SAUCE

BRUSSELS SPROUTS & CARROTS
with a Balsamic Glaze

ROASTED PUMPKIN SPICED BUTTERNUT SQUASH

STARCH SELECTIONS

**Additional Starch Selections Available for an Additional Fee*

CLASSIC ROASTED GARLIC YUKON MASHED POTATOES

GOAT CHEESE YUKON MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

CANDIED YAMS

MASHED RED SKINNED POTATOES
with Cheese, Bacon and Green Onion

SCALLOPED POTATOES

BUTTERNUT SQUASH STUFFING



**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

HOLIDAY PLATED MENU

SALAD SELECTIONS

For Plated Entrées & Plated Duos

FARMER'S MARKET TENDER GREEN SALAD

Baby Greens, Toasted Almonds, Dried Cranberries, Crumbled Goat Cheese, Grape Tomatoes and Sliced Cucumber with a Raspberry Walnut Vinaigrette

ROASTED GOLDEN BEET SALAD

Roasted Beets, Goat Cheese, Candied Walnuts, Baby Arugula and House Dried Tomatoes

KALE CRUNCH

Baby Kale, Red Quinoa, Roasted Butternut Squash, Toasted Pine Nuts and Grape Tomatoes with a Pomegranate Vinaigrette

GREEK BUTTER LETTUCE

Tender Butter Lettuce, Roma Tomatoes, Cucumbers, Red Onion, Olives and Feta Cheese with a Lemon Herb Dressing

QUINOA WALDORF SALAD

Celery, Walnuts, Grapes and Apples with a Tangy Vinaigrette



**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

PLATED ENTRÉES

Includes: Coffee, Assorted Iced Tea Selection, Artisan Bread & Butter and Selection of Desserts
First Menu Selection Includes One (1) Vegetarian Option for Dietary Needs
Each Additional Menu Selection Incurs an Additional per Plate Fee

AROMATIC HERB ROASTED TURKEY BREAST
Herb Roasted Turkey Breast with an Orange Cranberry Relish, served with Butternut Squash Stuffing, Green Beans and Tri-Colored Carrots

ROASTED VEGETABLE WELLINGTON
Best of Seasonal Vegetables with Puff Pastry and Smoked Tomato Sauce

GRILLED FLAT IRON STEAK
Grilled Flat Iron Steak with Cremini Mushrooms & Caramelized Onion Demi-Glace and Smoked Blue Cheese, served with Herb Roasted Fingerling Potatoes and Brussels Sprouts & Carrots roasted in a Balsamic Glaze

HERB ROASTED PALISADES RANCH AIRLINE CHICKEN
Airline Chicken with a Mushroom Marsala Cream Sauce, served with Sautéed Zucchini & Squash, Tri-Colored Carrots and Garlic Yukon Mashed Potatoes

ROSEMARY THYME ROASTED BEEF MEDALLIONS
Beef Medallions with a Butter Braised Wild Mushroom Ragout, served with Broccolini and Duchess Potatoes

PAN SEARED ATLANTIC SALMON
Seared Salmon with a Citrus Cranberry Cream Sauce, served with House Medley Vegetables and Harvest Rice Pilaf

PAN SEARED SEA BASS
Sea Bass with a Fire Roasted Corn Purée, served with Asparagus and Harvest Rice Pilaf

ESPRESSO CRUSTED DOUBLE-R-RANCH TRI-TIP
Espresso Crusted Tri-Tip with a Portabello Demi-Glace, served with Broccolini and Yukon Mashed Potatoes

GRILLED NATURAL PALISADE RANCH CHICKEN BREAST
Grilled Chicken Breast with a Spinach Artichoke Cream Sauce, served with Green Beans, Tri-Colored Carrots and Basil Pesto Yukon Mashed Potatoes



**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

PLATED DUOS

Includes: Coffee, Assorted Iced Tea Selection, Artisan Bread & Butter and Selection of Desserts
Served with Your Choice of Holiday Salad Selection (Page 09)
Choice of 1; Each Additional Menu Selection Incurs an Additional per Plate Fee

SHORT RIB & ATLANTIC SALMON

Braised Beef Short Rib in a Zinfandel Demi-Glace and Citrus Glazed Salmon in a Blush Zinfandel Beurre Blanc, served with Saffron Yukon Potatoes, Steamed Broccolini and Carrots

GRILLED FLAT IRON STEAK & GRILLED CHICKEN BREAST

Fresh Cilantro Chimichurri Glazed Flat Iron Steak and Grilled Chicken Breast with an Ortega Chili Cream Sauce, served with Cilantro Yukon Mashed Potatoes and Sautéed Seasonal Vegetables

MANHATTAN STEAK & GRILLED CHICKEN BREAST

Grilled New York Medallion in a Portobello Demi-Glace and Grilled Chicken Breast with a Spinach Artichoke Cream, served with Smashed Red Potatoes and Tri-Colored Cauliflower

BEEF TENDERLOIN MEDALLION & LEMON HERB WHITE SEA BASS

Montreal Spiced Beef Tenderloin with a Caramelized Onion Port Wine Demi-Glace and White Sea Bass with a Citrus Beurre Blanc, served with Gratin Scalloped Potatoes, Steamed Broccolini and Organic Tri-Colored Carrots


SHORT RIB & ATLANTIC SALMON

**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

DESSERTS

DESSERT OPTIONS

For Plated Menus

EGGNOG CHEESECAKE

PUMPKIN BUNDT CAKE

RED VELVET ROULADE

GINGERBREAD CAKE
with Cranberry Cream Cheese Icing

APPLE CRUMBLE BAR

FLOURLESS CHOCOLATE CAKE

DESSERT ENHANCEMENTS

PEAR MASCARPONE TART

LYCHEE NUT MOUSSE DOME

CHOCOLATE RASPBERRY MARQUISE
TEAR DROP CAKE



**All Menus are Subject to a 23% Administrative Charge Fee and Applicable Sales Tax.*
Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.