



AVAILABLE MENUS

ELV'S CHRISTMAS BUFFET DINNER

RUDOLPH'S CHRISTMAS DINNER

ST. NICK'S CHRISTMAS DINNER

RIVERSIDE BANQUET HALLS CHRISTMAS CATERING MENU 2020

ELV'S CHRISTMAS BUFFET DINNER

All your banquet needs in one place!

COCKTAIL HOUR

VEGETABLE BRUSCHETTA

Sliced baguette topped with tomatoes, onions and cheese.

SALAD BAR

CAESAR SALAD

Fresh romain lettuce, grated parmesan cheese and seasoned croutons.

ITALIAN PASTA SALAD

Rotini pasta and mixed vegetables tossed in a flavorful Italian dressing.

POTATO SALAD

Classic potatoes in rich creamy dressing

HOT BUFFET

VEGETABLE RICE

Basmati rice with peas and diced carrots

STEAMED MIXED VEGETABLES

Drizzled with lemon and herbs

DOUBLE FRIED BABY POTATOES

Sprinkled with seasoned lemon salt.

PASTA PENNE

Penne pasta in a tomato basil sauce sprinkled with cheese.

HERB ROASTED CHICKEN

Marinated in rosemary, thyme, ginger/garlic and baked to perfection.

CILANTRO FISH

Moist and tender, topped with fresh cilantro, bell peppers and a zesty balsamic sauce.

ROASTED TURKEY

Served with traditional stuffing, gravy and cranberry sauce.

DESSERT

ASSORTMENT OF CAKE SQUARES

SEASONAL FRUITS

TEA | COFFEE | SOFT DRINKS

RUDOLPH'S CHRISTMAS BUFFET DINNER

DRINK STATIONS

INFUSED WATER

Lemon | Mint | Cucumber

FIZZ JUICE

Orange & 7Up | Cranberry & 7Up

COCKTAIL HOUR

VEGETABLE BRUSCHETTA

Sliced baguette topped with tomatoes, onions and cheese

CHICKEN THAI BITES

Fried chicken tossed in sweet Thai Chili sauce

VEGETABLE SPRING ROLLS

Vegetable filled spring rolls served with plum sauce

SALAD BAR

CAESAR SALAD

Fresh romaine lettuce, grated parmesan cheese and seasoned croutons.

GREEK SALAD

Cucumber, tomato, red onion, green pepper, olives and feta cheese tossed in olive oil and vinegar.

POTATO SALAD

Classic potatoes in rich creamy dressing

SPRING GREENS

Variety of mixed green leafy, sliced tomatoes and cucumbers served with an assortment of dressings.

BUFFET

ROASTED TURKEY

Pre-carved served with traditional stuffing and gravy.

VEGETABLE RICE

Basmati rice with peas and diced carrots.

CANDIED YAMS

Baked in butter and brown sugar.

FIRE ROASTED VEGETABLES

Rubbed with olive oil and seasoned salt.

MANGO PINEAPPLE FRIED FISH

Fried fish covered with fresh mango/pineapple salsa.

THREE CHEESE TORTELLINI

Served with alfredo sauce.

CHICKEN CACCIATORE

Baked boneless chicken simmered with tomatoes, mushrooms and Italian herbs

GREEK STYLE BAKED POTATOES

Flavored with lemon and herbs.

DESSERT

ASSORTMENT OF CAKE SQUARES

TEA | COFFEE | SOFT DRINKS

SEASONAL FRUITS

ST. NICK'S CHRISTMAS BUFFET DINNER

DRINK STATIONS

INFUSED WATER

Lemon | Mint | Cucumber

FIZZ JUICE

Orange & 7Up | Cranberry & 7Up

SALAD BAR

CAESAR SALAD

Fresh romaine lettuce, grated parmesan cheese and seasoned croutons.

GREEK SALAD

Cucumber, tomato, red onion, green pepper, olives and feta cheese tossed in olive oil and vinegar.

COCKTAIL HOUR

TORPEDO PRAWNS

Served with sweet chili sauce

CHICKEN KEBABS

Served with mint sauce

ZUCCHINI STICKS

Served with tzatziki sauce

BOCCONCINI AND TOMATO SALAD

Mixed greens, delicately seasoned with basil and a balsamic vinaigrette

SPRING GREENS

Variety of mixed green leafy, slice tomatoes and cucumbers served with an assortment of dressings.

BUFFET

ROASTED TURKEY

Pre-carved served with traditional stuffing and gravy.

VEGETABLE RICE

Basmati rice with peas and diced carrots.

MASHED POTATOES

Country potatoes whipped with butter and milk

FIRE ROASTED VEGETABLES

Rubbed with olive oil and seasoned salt.

PRIME RIB

Seasoned, slow roasted and served with dijon mustard, horseradish and gravy

CILANTRO FISH

Moist and tender, topped with fresh cilantro, zesty bell pepper and red onion with reduced balsamic

BUTTER CHICKEN | NAAN

A Riverside favorite - our special butter chicken recipe with Naan

SPINACH & CHEESE CANNELLONI

Spinach and ricotta stuffed cannelloni with marinara sauce topped with cheese.

DESSERT

ASSORTMENT OF CAKE SQUARES

TEA | COFFEE | SOFT DRINKS

SEASONAL FRUITS