



## BUFFET MENUS

WEST COAST FUSION BUFFET

WESTERN BIRTHDAY/DEBUT

WESTERN FUNDRAISING BUFFET

WESTERN WEDDING BUFFET I

WESTERN WEDDING BUFFET II

## RIVERSIDE BANQUET HALLS WESTERN CATERING MENU 2020

## WELCOME DRINK

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### INFUSED WATER STATIONS

*Lemon | Mint | Cucumber*

### PUNCH STATION

## APPETIZERS | COCKTAIL

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### TORPEDO PRAWNS

*Served with sweet chili sauce*

### CHEESE TORTELLINI WITH MARINARA SAUCE

*Topped with Cheese*

### THAI CHICKEN WITH SESAME SAUCE

*Bite size chicken tossed in sweet thai chili sauce*

## PLATTERS TO TABLE

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### CHARCUTERIE BOARD

*Assortment of meats, cheeses, crackers and grapes*

### ASSORTMENT OF SUSHI ROLLS

## SALAD BAR

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### TRADITIONAL CAESAR SALAD

*Fresh romaine lettuce, grated parmesan cheese, topped with seasoned croutons*

### MIXED GREEN SALAD

*With mandarin wedges, side dressing*

### KALE SALAD

*Mix of Kale, Shredded Cabbage and Carrot, tossed in Olive Oil Dressing*

### THAI NOODLE SALAD

*With Sesame Seed Dressing*

## HOT BUFFET

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### SPANISH RICE

*Long grain cooked in tomato, garlic, onion and spices*

### BAKED CHICKEN BREAST STUFFED WITH ASPARAGUS

*Boneless, skinless, chicken breasts stuffed with asparagus, marinated and baked*

### GARLIC MASHED POTATO

*Creamy and buttery texture with a hint of roasted garlic*

### BAKED BC SALMON WITH LEMON DILL

*Salmon fillets marinated in special chef's sauce and baked to perfection*

### WILD MUSHROOM RAVIOLI WITH ALFREDO SAUCE

*Al dente, tossed in alfredo sauce served with side parmesan cheese*

### ROAST LAMB

*Herb mustard crusted roast lamb served with minted hollandaise sauce*

### STIR FRY BROCCOLI & CAULIFLOWER

*Crispy broccoli sauteed in lemon herbs*

### BASKET OF BUNS AND ROLLS WITH BUTTER (Served to Table)

## DESSERT

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### ASSORTMENT OF EUROPEAN PASTRIES AND COOKIES

### TEA | COFFEE | SOFT DRINKS

### SEASONAL FRESH FRUITS



*All your banquet needs in one place!*

SALAD BAR

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TRADITIONAL CAESAR SALAD  
*Fresh romaine lettuce, grated parmesan cheese, topped with seasoned croutons*

ITALIAN PASTA SALAD  
*Rotinin pasta with mixed vegetales tossed in Italian dressing*

HOT BUFFET

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VEGETABLE RICE  
*Basmati Rice with diced carrots, peas and corns*

HERB ROASTED CHICKEN  
*Baked chicken with rosemary, thyme and ginger/garlic seasoning*

STEAMED VEGETABLES  
*Drizzled with lemon and herbs*

ROAST BEEF CARVING STATION  
*Served with gravy, Dijon mustard and horseradish*

DOUBLE FRIED BABY POTATOES  
*Sprinkled with seasoned lemon salt*

BASKET OF BUNS AND ROLLS WITH BUTTER

NB: HOST CAN BRING EXTRA DISHES TO ADD TO THIS BUFFET

DESSERT

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SEASONAL FRUIT

TEA, COFFEE, SOFT DRINKS

MANGO ICE CREAM

# WESTERN FUNDRAISING BUFFET MENU

*All your banquet needs in one place!*

## SALAD BAR

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### TRADITIONAL CAESAR SALAD

*Fresh romaine lettuce, grated parmesan cheese, topped with seasoned croutons*

### MIX SPRING GREENS SALAD

*Assorted crispy greens with cranberries, mandarin orange segments and side dressings*

### ITALIAN PASTA SALAD

*Rotini pasta with mixed vegetables tossed in Italian dressing*

## HOT BUFFET

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### SPANISH RICE

*Long grain cooked in tomato, garlic, onion and spices*

### STEAMED SEASONAL VEGETABLES

*Drizzled with lemon and herbs*

### DOUBLE FRIED BABY POTATOES

*Sprinkled with seasoned lemon salt*

### BASKET OF BUNS AND ROLLS WITH BUTTER

### CACCIATORE CHICKEN

*Boneless chicken cooked and simmered with tomato, mushroom and Italian herbs*

### ROAST BEEF CARVING STATION

*Served with gravy, Dijon mustard and horseradish*

### CILANTRO FISH

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

## DESSERT SERVED TO TABLES

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### SEASONAL FRESH FRUIT

### TEA, COFFEE, SOFT DRINKS

### ASSORTMENT OF COOKIES

# WESTERN WEDDING BUFFET MENU I

*All your banquet needs in one place!*

## WELCOME DRINK

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### MANGO SHAKE

*Blend of fresh mango, milk and ice cream*

## APPETIZERS & COCKTAIL

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### VEGETABLE BRUSCHETTA

*Tomato, mushroom, onion and cheese on crostini*

### SPRING ROLLS WITH PLUM SAUCE

*Crispy vegetarian rolls served with plum sauce*

## SALAD BAR

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### TRADITIONAL CAESAR SALAD

*Fresh romaine lettuce, grated parmesan cheese, topped with seasoned croutons*

### ITALIAN PASTA SALAD

*Rotini pasta with mixed vegetables tossed in a flavourful Italian dressing*

### MIX SPRING GREENS SALAD

*Assorted crispy greens with cranberries, mandarin orange segments and side dressings*

## HOT BUFFET

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### SPANISH RICE

*Long grain cooked in tomato, garlic, onion and spices*

### ROAST BEEF CARVING STATION

*Served with gravy, Dijon mustard and horseradish*

### FIRE ROASTED VEGETABLES

*Rubbed with olive oil and seasoning salt*

### CILANTRO FISH

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

### CHEESE TORTELLINI WITH MARINARA SAUCE

*With marinara sauce and topped with parmesan*

### HERB ROASTED CHICKEN

*Baked Chicken with rosemary, thyme, ginger and garlic*

### BASKET OF BUNS AND ROLLS WITH BUTTER (Served to Table)

## DESSERT SERVED TO TABLES

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### SEASONAL FRESH FRUIT

### TEA, COFFEE, SOFT DRINKS

### ASSORTMENT OF PASTRIES

# WESTERN WEDDING BUFFET MENU II

*All your banquet needs in one place!*

## WELCOME DRINK

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### MANGO SHAKE

*Blend of fresh mango, milk and ice cream*

## APPETIZERS & COCKTAIL

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### VEGETABLE BRUSCHETTA

*Tomato, mushroom, onion and cheese on crostini*

### SPANAKOPITA

*Spinach filled filo pastry served with Tzatziki*

## PLATTER TO TABLE

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### CHARCUTERIE BOARD TO TABLE

*Assortment of meats, cheeses, crackers and grapes*

## SALAD BAR

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### TRADITIONAL CAESAR SALAD

*Fresh romaine lettuce, grated parmesan cheese, topped with seasoned croutons*

### GREEK SALAD

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

### MEXICAN SALAD

*Black beans, red pepper, corn, onion and cilantro, dressed in balsamic reduction and olive oil*

## HOT BUFFET

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### GREEK STYLE ROASTED POTATO

*Flavoured with lemon and herbs*

### HERB ROASTED CHICKEN

*Baked Chicken with rosemary, thyme, ginger and garlic*

### FIRE ROASTED VEGETABLES

*Rubbed with olive oil and seasoning salt*

### CILANTRO FISH

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

### SPINACH CHEESE TORTELLINI WITH MARINARA SAUCE

*Topped with parmesan*

### PRIME RIB CARVING STATION

*Seasoned, slow roasted and served with Dijon mustard, horesradish and gravy*

### BASKET OF BUNS AND ROLLS WITH BUTTER (Served to Table)

## DESSERT SERVED TO TABLES

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### SEASONAL FRESH FRUITS

### TEA, COFFEE, SOFT DRINKS

### ASSORTMENT OF EUROPEAN COOKIES