



RIVERSIDE BANQUET HALLS WESTERN CATERING MENU

BUFFET MENU

WEST COAST FUSION BUFFET

WESTERN BIRTHDAY/DEBUT

WESTERN FUNDRAISING BUFFET

WESTERN WEDDING BUFFET I

WESTERN WEDDING BUFFET II

WELCOME DRINK

INFUSED WATER STATIONS

Lemon | Mint | Cucumber

PUNCH STATION

APPETIZERS | COCKTAIL

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

CHARCUTERIE BOARD

Assortment of meats, cheeses, crackers and grapes

ASSORTMENT OF SUSHI ROLLS

SALAD BAR

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

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

ASSORTMENT OF EUROPEAN PASTRIES AND COOKIES

TEA | COFFEE | SOFT DRINKS

SEASONAL FRESH FRUITS

BIRTHDAY | DEBUT | QUINCEANERA MENU

All your banquet needs in one place!

SALAD BAR

TRADITIONAL CAESAR SALAD

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

ITALIAN PASTA SALAD

Rotini pasta with mixed vegetables tossed in Italian dressing

HOT BUFFET

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

SEASONAL FRUIT

TEA, COFFEE, SOFT DRINKS

MANGO ICE CREAM

WESTERN FUNDRAISING BUFFET MENU

All your banquet needs in one place!

SALAD BAR

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

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

SEASONAL FRESH FRUIT

TEA, COFFEE, SOFT DRINKS

ASSORTMENT OF COOKIES

WESTERN WEDDING BUFFET MENU I

All your banquet needs in one place!

WELCOME DRINK

MANGO SHAKE

Blend of fresh mango, milk and ice cream

APPETIZERS & COCKTAIL

VEGETABLE BRUSCHETTA

Tomato, mushroom, onion and cheese on crostini

SPRING ROLLS WITH PLUM SAUCE

Crispy vegetarian rolls served with plum sauce

SALAD BAR

TRADITIONAL CAESAR SALAD

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

ITALIAN PASTA SALAD

Rotinin pasta with mixed vegetales tossed in a flavourful Italian dressing

MIX SPRING GREENS SALAD

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

HOT BUFFET

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

SEASONAL FRESH FRUIT

TEA, COFFEE, SOFT DRINKS

ASSORTMENT OF PASTRIES

WESTERN WEDDING BUFFET MENU II

All your banquet needs in one place!

WELCOME DRINK

MANGO SHAKE

Blend of fresh mango, milk and ice cream

APPETIZERS & COCKTAIL

VEGETABLE BRUSCHETTA

Tomato, mushroom, onion and cheese on crostini

SPANAKOPITA

Spinach filled filo pastry served with Tzatziki

PLATTER TO TABLE

CHARCUTERIE BOARD TO TABLE

Assortment of meats, cheeses, crackers and grapes

SALAD BAR

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

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

SEASONAL FRESH FRUITS

TEA, COFFEE, SOFT DRINKS

ASSORTMENT OF EUROPEAN COOKIES