

River Grille Event Information

EVENTS ARE OUR SPECIALTY...

River Grille is here to help you host any event! Birthdays, anniversaries, retirement, graduation, bridal showers, work events, ice breakers, reunions...you get the gist, we do it all! We can host a family style dinner for smaller gatherings, buffet style service for larger groups or cocktail style parties with passed hors d'oeuvres for a more casual party experience. We do all the planning, cooking AND the cleaning!

AVAILABLE PARTY SPACES

Interior Room

Holds up to 50 seated guests and has option of private bar for your convenience. \$150 flat fee for use of the room for 3 hours. Each additional hour is \$50.

** Prices are subject to change based on the day of the week, month of the year and availability of space. **

Deck/ Covered Patio

Beautiful all year round! Enclosed and heated in the winter or open air breeze in the summer! Holds from 100 seated dinner guests to 200 cocktail party guests. The patio has it's own private bar for your convenience. \$150 per hour for private events with a minimum 2 hour requirement.

** Minimum of 50 guests is required for deck events.**

** *Prices are subject to change based on the day of the week, month of the year and availability of space.*

***Early Opening**

River Grille opens Sunday-Friday at 11:30am and Saturday at 4pm.

Parties held on Saturdays before 4pm will be charged a \$100 fee per hour for opening early.

PARTY EXTRAS

Musical Entertainment

River Grille can provide you musical entertainment (DJ, Acoustic Duos etc) for you event at the cost of the entertainer. Please allow us ample time to arrange entertainment as some schedules can book up quickly.

Linens and Decor

We can create the perfect décor and color scheme for any event! If you would like special colors for table cloths, napkins, balloons etc. Let us know! All extra items will be charged accordingly.

BAR OPTIONS

Consumption Tab — The hosting person/group pays for all drinks.

Cash Bar — The guests pay for their own beverages.

** You may do a mixture of the bar options. Example, the host will do a consumption tab from 6-8pm. Once 8pm hits, the bar turns into a cash bar and guests are now on their own. Bar tabs may be limited to certain alcoholic items, that is solely up to the hosts' discretion on how to limit their bar selections.

River Grille Event Information

POLICIES AND GUIDELINES

- River Grille can host private events for a minimum of 25 guests or more.
- The event deposit of \$100 is required at the time of booking. If the client fails to pay the deposit within 7 days after scheduling the event, the date and space will no longer be held. River Grille understands that sometimes cancellations may occur. Deposits may be refunded if party is cancelled at least 30 days in advance. Any parties cancelled less than 30 days prior **will not be refunded** their deposit.
- Payment is required **IN FULL** at the end of the services/ event. Cash, Check or Credit Card are all acceptable forms of payment.
- A final head count for all events is required 72 hours in advance. Parties will be charged the minimum of the final head count given. If additional guests attend over the given head count River Grille is required to charge for those additional guests. In the event there is no final count given, the original estimated head count will be used and modified accordingly.
- Final menu selections are due 7 days prior to the event. Menu prices are subject to change without notice until commitment date.
- All food purchases, linen rentals and party décor are subject to 6% PA sales tax.
- 20% gratuity for the staff will be added to the final food and beverage bill.
- Parties that require a bartender will be charged \$30 per bartender needed for the event.

Your signature below indicates that you have read, understand, and agree with the Policies and Guidelines of River Grille events:

Customer Signature

Management Signature

Date

Date

River Grille Event Menu

APPETIZERS

All priced per person, May be Passed or Plated

VEGETARIAN

Traditional Tomato Bruschetta- Heirloom tomatoes, red onion, fresh basil, aged balsamic, toasted baguette \$1.95

Crudités- Seasonal raw veggies, w/ house made buttermilk ranch \$1.49

Seasonal Hummus- served w/ celery, carrots, warm pita bread \$1.49

Mini Potato Pancakes- Served w/ chive sour cream \$1.95

Grilled Margherita Flatbread- Heirloom tomatoes, fresh basil, fresh mozzarella \$1.95

SEAFOOD

Maryland Crab Cake Minis- mango cocktail sauce \$3.95

Jumbo Shrimp Cocktail- w/ lemon, house made cocktail sauce \$3.95

Coconut Shrimp- orange marmalade dipping sauce \$3.95

Lump Crab & Cucumber Shooters- ceviche vinaigrette \$4.25

Peppered Ahi Tuna- on sesame crackers w/ cucumber noodles, wasabi aioli \$3.49

Crab En Croute- Lump crab, sherry wine, cheddar cheese, rolled in puff pastry \$4.25

BEEF, PORK, CHICKEN

Sausage Stuffed Mushrooms- topped w/ mozzarella \$1.95

Buffalo Eggrolls- Shredded chicken, buffalo sauce, blue cheese for dipping \$2.95

Hawaiian Flatbread- Ricotta cheese, grilled pineapple, prosciutto, caramelized onions, arugula \$2.95

Swedish Meatballs- Coriander meatballs, cranberry gravy \$2.49

Buffalo Chicken Bites- w/ blue cheese dipping (also available in bbq, garlic parmesan, honey sriracha) \$1.95

Pesto Chicken Salad- on crispy wontons \$1.95

Pork Sliders- W/ bbq sauce, onion jam \$2.95

Chicken Quesadillas- topped w/ sour cream and salsa \$1.95

**Something in mind you don't see listed? Let us know!
Chef Matt will gladly assist in creating your perfect menu.**

****All prices are subject to change based upon availability and current market pricing.****

River Grille Event Menu

EVENT DINNER MENU

Prices start @ \$24.95 per person, includes your choice of:

Salad, Pasta w/ sauce, Potato, Chicken, One additional protein (beef, pork or fish)
Mixed Vegetable, Dinner rolls and Dessert. Includes Soft drinks— Soda, coffee and tea.

SALADS

Caesar— Chopped romaine, shaved parmesan, garlic croutons, creamy house made caesar dressing

House— Mixed greens, tomatoes, red onion, cucumbers, shredded carrots, served w/ Italian, balsamic and ranch dressings.

Cran Apple— Mixed greens, blue cheese crumbles, raisins, candied walnuts, green apples, w/ cranberry vinaigrette (\$1.49 extra pp)

BUILD YOUR OWN PASTA

Pasta Choices: Penne

Bow tie

Elbow

Cavatappi (spiral noodles)

Sauces: Traditional Marinara

Broccoli & Garlic

Alfredo

Roasted Vegetable Primavera

Vodka Sauce

Roasted Red Pepper Cream Sauce

Macaroni Cheese Sauce

Pasta Add Ons: Chicken (Add \$1pp)

Meatballs (Add \$1 pp)

POTATOES

Herb— Cubed potatoes seasoned with Italian herbs and spices

Roasted Garlic Mashed— House made mashed potatoes infused with garlic and butter

Twice Baked— Mashed potatoes infused w/ cheddar cheese, baked into potato skins

Smashed Olive Oil and Basil— The not quite mashed potato infused w/ olive oil and fresh basil.

Au Gratin— Sliced potatoes baked and layered w/ cheese

CHICKEN

Scampi— white wine, garlic and herb seasoned

Francaise— egg battered chicken, lemon butter sauce

Marsala— red wine sauce w/ mushrooms

Parmesan— breaded chicken, topped w/ marinara and mozzarella cheese

Herb Grilled— Grilled chicken breast topped w/ herbs and spices

Calabrese— grilled chicken topped w/ onions and peppers

Picatta— Lemon & caper sauce

Roasted Chicken Vesuvio— White wine herb sauce w/ mixed vegetables

Roasted Turkey— Roasted, sliced, served w/ gravy

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River Grille Event Menu

EVENT DINNER MENU

Fish

Tilapia Francaise— Egg battered, lemon butter sauce

Casino Crusted Cod— Breaded w/ Italian herbs.

Teriyaki Salmon— Grilled and glazed w/ teriyaki sauce (Add \$1 pp)

Swordfish— Grilled w/ herb butter (Add \$1.49 pp)

BEEF & PORK

Heirloom Meatballs— hand rolled, served in house made marinara sauce

Swedish Meatballs— hand rolled, served in house made sauce

Sausage & Peppers— House made sausage served w/ peppers, onions, marinara sauce

Crusted Pork Loin— Rosemary crusted pork, roasted and sliced

Roasted Eye Round— Sliced and topped w/ ajus (add \$1 pp)

Jack Daniels Pulled Pork— Roasted pork tossed in Jack Daniel's bbq, served w/ rolls

Black Oak Ham— Sliced w/ sweet glaze

*CARVING STATION

Carving station is also available for your event but not required.

If you would like a carving station set up the additional charge is \$2.95 per person.

ITEMS AVAILABLE:

Roasted Turkey

Black Oak Ham

Roasted Tenderloin of Beef

Rosemary Crusted Pork Loin

DESSERT

Chocolate Mousse

Assorted Cookies

Carrot Cake

Brownie Sundaes

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River Grille Event Menu

. DINNER MENU Combos .

NOT SURE WHAT TO PICK? TRY THESE SUGGESTIONS

. RIVER GRILLE SPECIALTY .

CAESAR SALAD, HERB ROASTED POTATOES, MIXED GRILLED VEGETABLES,
PENNE W/ VODKA SAUCE, CHICKEN SCAMPI, ROSEMARY CRUSTED PORK LOIN,
HOUSE MADE CHOCOLATE MOUSSE FOR DESSERT.
SODA, COFFEE AND TEA INCLUDED. \$24.95 PER PERSON.

. COMFORT CUISINE CLASSIC .

HOUSE SALAD, MASHED POTATOES W/ GRAVY, MACARONI AND CHEESE,
MIXED VEGETABLES, SLICED TURKEY, ROASTED EYE ROUND,
HOUSE MADE CARROT CAKE FOR DESSERT.
SODA, COFFEE AND TEA INCLUDED. \$26.95 PER PERSON.

. THE ITALIAN FEAST .

HOUSE SALAD, SMASHED OLIVE OIL AND BASIL POTATOES, ALFREDO PASTA,
CHICKEN PARMESAN, MEATBALLS MARINARA, MIXED VEGETABLES,
HOUSE MADE COOKIES AND CANNOLIS FOR DESSERT.
SODA, COFFEE AND TEA INCLUDED. \$24.95 PER PERSON.

MENUS LISTED ABOVE ARE SUGGESTIVE.

YOU MAY SUBSTITUTE ANY ITEMS LISTED ON OUR MENU.

PRICES ARE SUBJECT TO CHANGE.

River Grille Event Menu

CASUAL LUNCHEON MENU

Luncheon menu is available from 11:30am—3pm Monday through Friday

Starts @ 14.95 per person. Menu includes your choice of:

Salad, Any 3 sandwiches/wraps, Kettle Chips, choice of Cold Salad and Dessert.

Soft drinks— Soda, coffee and tea are included.

SALADS

Caesar— Chopped romaine, shaved parmesan, garlic croutons, creamy house made caesar dressing

House— Mixed greens, tomatoes, red onion, cucumbers, shredded carrots, served w/ Italian, balsamic and ranch dressings.

Cran Apple— Mixed greens, blue cheese crumbles, raisins, candied walnuts, green apples, w/ cranberry vinaigrette +\$1.49 extra pp

SANDWICHES & WRAPS

Chicken Pico Wrap— Grilled chicken, red onion, guacamole, pepper jack cheese, lettuce, tomato

Chicken Caesar Wrap— Grilled chicken, chopped romaine, shaved parmesan, house made Caesar dressing

Ham n' Cheese— Available in Sandwich or Wrap. Sliced ham, cooper cheese, lettuce and tomato

Turkey Club— Available in Sandwich or Wrap. Sliced turkey, cooper cheese, bacon, lettuce, tomato and mayo

Cuban Panini— Roasted pork, sliced ham, swiss cheese, pickles, Dijon mustard (add \$1.49 pp)

RG Melt— Sliced turkey, bacon, tomato and cooper cheese on grilled sour dough bread

Buffalo Chicken Wrap— chicken, wing sauce, cooper cheese, lettuce, tomato

Cold SALADS

Pasta Salad

Potato Salad

Cole Slaw

DESSERT

Chocolate Mousse

Assorted Cookies

Mini Vanilla Glazed Donuts

Brownies

**** All Luncheons are served w/ our house made kettle chips ****

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