



## EVENT INFORMATION

River Grille is here to help you host ANY event!  
Baby showers, Birthday Parties, Bereavements, Casual  
Wedding Receptions we do it all!  
*Our event menu is also available TO GO  
if you're hosting at home!*

Call or Email **Kristina** today to book your event!  
Restaurant Phone: 570-208-1282  
Email: RiverGrilleNEPA@Gmail.com

### Event Requirements:

To host an event here at the River Grille we require a minimum of 25 paid guests. In house events are also required to order from our buffet menu. Buffet menus can be customized to any taste buds. If you don't see something you are craving, just ask us! To book your event and hold your date/time there is a \$100 deposit required.

**\*\*NO DATES WILL BE HELD/GUARANTEED WITHOUT DEPOSIT\*\***

*\*\*If you are booking an event outside of business hours we do  
require a minimum of 30 guests paid to do so\*\**

# POLICIES AND GUIDELINES

- River Grille can host private events for a minimum of 25 paid guests. To utilize our deck/patio space the minimum is 50 paid guests.
- **A deposit of \$100 is required at the time of booking.** If the client fails to pay the deposit within 7 days of scheduling the event, the date and space will no longer be held. River Grille understand that sometimes cancellations may occur. Deposits may be refunded if a party is cancelled at least 30 days in advance. Any parties cancelled less than 30 days prior **WILL NOT BE REFUNDED** their deposit. **Parties cancelled LESS THAN 5 days will be charged 20% of their estimated total.**
- **Payment is required IN FULL at the end of the event.** Cash, Check or Credit Card are all acceptable forms of payment. We do charge 3.5% on card transactions.
- **Final Menu selections are due 7 days prior to the event.** Menu prices are subject to change without notice until commitment is made and deposit is paid.
- **A Final head count for ALL events is required 7 days prior to the event.** We understand late RSVPs happen so you can adjust the count up to 72 hours prior to the event. 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.
- All food purchases, linen rentals, party decor and entertainment will be subject to 6% PA sales tax.
- There will be a 20% gratuity added to the final food and beverage bill for the staff.

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

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Customer Signature

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Management Signature

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Date

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Date

## Event Styles

River Grille can help you plan any style event.

We range from casual cocktail parties to more formal buffet gatherings! Any event of 25 guests or more is required to order from our buffet menu.

*\*\* Cakes & Desserts may be brought into the establishment. NO ADDITIONAL OUTSIDE FOOD will be allowed into the River Grille \*\**

Dinner Buffet

Brunch Buffet

Cocktail Party

## Party Spaces

**River Grille has TWO event spaces for your partying pleasure.**

Our **INTERIOR ROOM** holds 25-48 seated guests. The interior room has a \$175 fee plus tax to for 3 hour events and is a **25 paid guests minimum requirement**.

Our **PATIO SPACE** holds 50-100 seated guests. In a casual cocktail atmosphere the patio can accommodate up to 200 guests. The patio is \$175 PER HOUR plus tax, for rental with a minimum requirement of 2 hours. **To host a party on our patio space there is a minimum required 50 paid guests.** Parties under 50 guests are welcome to use our interior space OR pay the 50 guest minimum.

*\*\*DURING THE HOLIDAYS AS THE DECK TRANSFORMS INTO THE HOLIDAY HIDEAWAY, THERE WILL BE ADDITIONAL CHARGES/ SPEND REQUIREMENTS FOR THE DECK SPACE. PARTIES ARE WELCOME TO INQUIRE WITH KRISTINA FOR PRICING\*\**

## Bar Options

Bar options can be catered to any event. Bar options can be combined to create your ideal experience at your ideal budget!

**Consumption Tab** -- The hosting person/group pays for all drinks. You are able to do a true open bar where guests can order whatever they'd like. You may also limit guests options, set a certain cap price or do a set time frame.

**Cash Bar**-- The guests pay for their own beverages ordered.

## ..... **Party Add Ons** .....

**LINENS --** Parties ARE NOT provided linens for the tables. We can rent table linens for you at an additional fee. You can choose White OR Black table cloths and your napkin color to go with your event theme. Parties under 50 guests will be charged an additional \$60 plus tax, for linens. Parties on the patio of 50+ guests will be charged an additional \$120 plus tax on linens.

**DECOR -- PLEASE NO CONFETTI.** Parties are able to decorate the space themselves. Balloons, centerpieces, wall hangs are all welcomed decorations. You can decorate your space 2 hours prior to your scheduled event time. (IF there is a party scheduled before your event this may result in less available time but will be discussed prior to your event)

***THERE WILL BE A \$50 FEE FOR CONFETTI CLEAN UP IF BROUGHT IN, YES THIS MEANS CONFETTI BALLOONS TOO!!***

**MUSIC / ENTERTAINMENT --** Parties hosted on our Patio space are able to have a DJ or any Additional Entertainment. Sorry the interior space is not equipped for extra entertainment.

**River Grille is open 7 days a week!**

**Events / Parties can be held any time during regular  
business hours!**

***\*\*Booking an event outside of regular business hours  
we require a minimum of 30 guests \*\****

# MENUS

## DINNER BUFFET

**Dinner Buffet starts at \$27.95 per person**

PLUS 6% PA sales tax 20% staff gratuity.

**Dinner Buffet includes the following:**

Soda/Coffee/Tea

Salad & Bread

Potato

Pasta

Mixed Vegetable

Chicken

One Additional Protein

Dessert

Menus can be customized from our options on the following pages.  
Appetizers and menu upgrades are available at additional charges.

Want something and don't see it listed? Let us know!

We can customize a menu for any theme and palate!

# MENUS

## TRADITIONAL DINNER BUFFET OPTIONS

**STARTING AT \$27.95 PER PERSON PLUS TAX AND 20% GRATUITY**

Choose **ONE** from each of the following categories.

Salad - Pasta - Potato - Chicken - Additional Protein

Chef will provide Mixed vegetable and Dessert. Please let us know of any special requests. Soft drinks are included. Upgraded items are marked with an additional charge per person.

## SALAD STATION

CHOOSE **ONE** OF THE FOLLOWING

### CAESAR

Chopped romaine/ shaved parmesan/ garlic croutons/ creamy house made caesar dressing

### HOUSE

Mixed greens/ tomato/ red onion/ cucumber/ carrot/ cheddar/ garlic croutons

Served with dressing trio of Balsamic vinaigrette, Ranch and Italian

### CRAN APPLE ADD \$1.50 PER PERSON

Crumbled blue cheese/ raisins/ candied walnuts/ green apples/ mixed greens/ cranberry vinaigrette

### FIESTA ADD \$1 PER PERSON

Cheddar/ black bean/ corn/ tomato/ tortilla strips/ mixed greens/ spicy ranchero

## PASTA STATION

CHOOSE **ONE** OF THE FOLLOWING

### CHOOSE YOUR PASTA:

PENNE **OR** CAVATAPPI

### CHOOSE YOUR SAUCE:

Traditional Marinara

Vodka Sauce (blush sauce)

Creamy Alfredo

Broccoli & Garlic

Creamy Roasted Red Pepper

Macaroni Cheese Sauce

Roasted Vegetable Primavera

### PASTA ADD ONS: (OPTIONAL)

Grilled Chicken ADD \$1 PER PERSON

Meatballs ADD \$1 PER PERSON

Meat Sauce ADD \$1 PER PERSON

Bolognese Sauce ADD \$1.50 PER PERSON

Can't decide between two sauces?  
No problem! You can split your pasta choices  
and have both for an additional \$2 per  
person. Pasta add ons will adjust accordingly.

# POTATO

CHOOSE ONE OF THE FOLLOWING POTATO OPTIONS

## HERB SEASONED

Cubed potatoes tossed w/ Italian herbs & spices

## ROASTED GARLIC MASHED

House made mashed potatoes infused w/ roasted garlic & butter

## SMASHED OLIVE OIL & BASIL

The not quite mashed potato infused w/ olive oil and fresh basil leaves

## TWICE BAKED ADD \$1 PER PERSON

Baked potato skins topped with cheddar infused mashed potatoes and rebaked to perfection

## AU GRATIN

Sliced potatoes layered with cheese then baked

# CHICKEN

CHOOSE ONE OF THE FOLLOWING CHICKEN OPTIONS

## SCAMPI

White wine, garlic and herb seasoned chicken

## FRANCAISE

Egg battered chicken topped w/ lemon butter sauce

## MARSALA

Red wine sauce infused w/ mushrooms

## PARMESAN

Breaded chicken topped with marinara sauce and melted mozzarella cheese

## PICATTA

Chicken topped w/ lemon caper sauce

## HERB GRILLED

Juicy grilled chicken topped w/ herbs and spices

## CALABRESE

Juicy seared chicken topped w/ onions and peppers

# SECOND PROTEIN

CHOOSE ONE ADDITIONAL PROTEIN OF THE FOLLOWING

## **\*\*BEEF CHOICES\*\***

### **HEIRLOOM MEATBALLS**

Hand rolled meatballs served in a house made marinara

### **SWEDISH MEATBALLS**

An absolut hit at any party!

### **ROASTED EYE ROUND** ADD \$2.50 PER PERSON

Sliced beef topped w/ a jus

### **CARVING STATION W/ BEEF TENDERLOIN** ADD \$9 PER PERSON

Carving station w/ roasted tenderloin of beef, served w/ a jus & horseradish cream

## **\*\*PORK CHOICES\*\***

### **ROSEMARY CRUSTED PORK LOIN**

Herb crusted pork loin roasted and sliced

### **BLACK OAK HAM**

Ham sliced and served w/ our sweet orange honey glaze

### **SAUSAGE AND PEPPERS**

House made sausage served w/ onions, peppers and marinara sauce.

## **\*\*SEAFOOD CHOICES\*\***

### **TILAPIA FRANCASIE**

Egg battered and topped w/ lemon butter sauce

### **LEMON BROILED HADDOCK**

Seasoned haddock broiled w/ fresh lemon

### **CASINO CRUSTED COD**

Breaded with Italian herbs and spices

### **TERIYAKI SALMON** ADD \$2.5 PER PERSON

Salmon glazed w/ a light teriyaki sauce

# BREAKFAST & BRUNCH

## BUFFET OPTIONS

BRUNCH-- A little breakfast mixed with a little lunch.

Prices start at \$27.95 per person, plus 6% sales tax and 20% auto gratuity.

Choose **ONE** from each category below. Soft drinks are included.

Egg Style - Breakfast Meat - Griddle Cakes - Sandwich OR Entree - THREE Sides

## EGG STATION

CHOOSE **ONE** OF THE FOLLOWING

### SCRAMBLED

### BENEDICT ADD \$1.5 PER PERSON

### OMELET STATION W/ CHEF ADD \$4 PER PERSON

Chef's made to order omelets on the spot w/ traditional fillings. Your guests can have omelets customized to their individual tastebuds!

## BREAKFAST MEATS

CHOOSE **ONE** OF THE FOLLOWING

### BACON

### SAUSAGE LINKS

### SLICED GLAZED HAM

## GRIDDLE CAKES

CHOOSE **ONE** OF THE FOLLOWING

### FRENCH TOAST

Egg & cinnamon battered grilled Texas toast, served with butter and syrup

### FLUFFY PANCAKES

Fresh griddled fluffy pancakes served w/ butter and syrup

### GOLDEN WAFFLES

Fresh golden waffles served with butter and syrup.

### UPGRADE YOUR GRIDDLE STATION! ADD \$1 PER PERSON

Berry compotes, cinnamon butter and whipped cream!

### CHICKEN & WAFFLES ADD \$2 PER PERSON

House made waffles w/ crispy fried chicken & cinnamon butter

# BRUNCH SIDES

CHOOSE **THREE** OF THE FOLLOWING

## FRESH FRUIT

Assortment of seasonal fruit

## BAGELS

Assorted bagels served w/ cream cheese and jelly variety

## CROISSANTS AND MUFFINS

Assortment of flaky croissants and muffins

## BREAKFAST POTATOES

Cubed potatoes w/ onions and peppers

## AU GRATIN POTATOES

Sliced potatoes layered with cheese then baked

## SAUSAGE GRAVY W/ BISCUITS ADD \$2 PER PERSON

House made white sausage gravy with fresh biscuits

## CAESAR SALAD

Traditional Caesar salad w/ creamy house dressing

## HOUSE SALAD

Garden salad w/ dressing variety

## CHILLED PASTA SALAD

Classic cold Italian style pasta salad w/ veggies, cheese and meats

## HOT PASTA

Penne pasta tossed w/ choice of sauce: marinara, vodka sauce, alfredo, mac & cheese

## CHEF'S VEGETABLE

Seasonal vegetable medley

# SANDWICHES & ENTREES

CHOOSE **ONE** OF THE FOLLOWING

## CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, shredded parmesan, creamy caesar dressing

## TURKEY BLT

Sliced turkey, Cooper cheese, bacon, lettuce, tomato and mayo on grilled sourdough or as a wrap

## BLACK OAK HAM

Ham sliced and served w/ our sweet orange honey glaze

## CHICKEN SCAMPI

White wine, garlic and herb seasoned chicken

## CHICKEN FRANCAISE

Egg battered chicken topped w/ lemon butter sauce

## CHICKEN MARSALA

Red wine sauce infused w/ sliced mushrooms

# MENUS

## APPETIZER BUFFET / COCKTAIL STYLE PARTY

Looking to add appetizers to your dinner buffet menu? Don't want a traditional dinner buffet? No problem! We have our appetizer list here for you to choose from! All are priced per person, can be passed or plated!

### Vegetarian

**Heirloom Bruschetta**- Heirloom tomatoes / radish / truffle aioli / arugula / 3

**Crudités**- Assorted fresh vegetables / buttermilk ranch / 3

**Mini Potato Pancakes**- Fried crispy / sour cream / chives / 3

**Grilled Margherita Flatbread**- Tomato sauce / fresh mozzarella / seasonings 3

**OoH LaLa Flatbread**— Spinach / roasted red peppers / mozzarella / pesto / balsamic drizzle / 3

### Seafood

**Maryland Crab Cake Minis**- Bite sized lump crab cakes / remoulade 6

**Jumbo Shrimp Cocktail**- w/ lemon / cocktail sauce/ 5

**Coconut Shrimp**- Coconut crusted / orange marmalade sauce / 5

**Ahi Tuna Poke Tacos**- Seared tuna / carrots / cucumbers / soy / won ton shell / 5

### Beef / Pork / Chicken

**Charcuterie** - Assorted cheeses/ cured meats/ pepper shooters/ 5

**Sausage Stuffed Mushrooms**- House made sausage stuffing / mushroom caps / 3

**Buffalo Eggrolls**- Shredded chicken/ buffalo sauce / blue cheese / 3.5

**Steak Crostini**- Sliced sirloin / pickled red onion / truffle aioli / 3.5

**Swedish Meatballs**- Coriander meatballs / cranberry gravy / 3.5

**Chicken Bites**- choice of Buffalo - BBQ- Garlic Parmesan—Honey Sriracha/ 4

**Chicken Satay**- Marinated chicken skewers / spicy peanut sauce for dipping / 3.5

**Nashville Chicken Sliders**- House fried chicken strips/ pickles/ Nashville aioli/ lettuce/ tomato/ 4

**Pork Sliders**- Tender pork / house made BBQ / 3.5

**Chicken Quesadillas**- Chicken / cheese / salsa / sour cream / 3

**Italian Flatbread**— Sausage / roasted tomatoes / ricotta/ caramelized onion/ parmesan 3.5

**Antipasto** - Assorted cured meats/ provolone/ roasted long hots/ pepper shooters/ tomato/ red onion/ romaine/ oregano vinaigrette 5

**\*\*If you are planning a cocktail party with appetizers only, you must meet the \$27.95 minimum spend per person. Prices are subject to change\*\***