

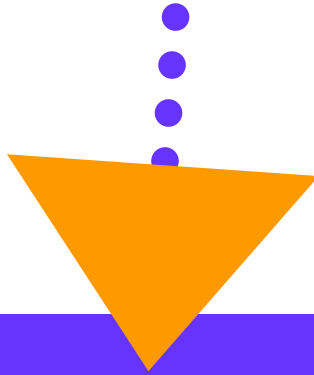
River's Edge Catering

2010

2524 Rothesay Road
Rothesay, N.B.
E2H 2K7

Business: (506)847-7545 Ext 226 Fax: (506)847-7535
riveredge@nb.aibn.com

River's
Edge
Catering



River's Edge Catering is the exclusive catering service to The Riverside Country Club and The Royal Kennebecasis Yacht Club. We also offer offsite catering for events such as

**Business Luncheons,
Executive Meetings,
Corporate Events &
Special Occasions**

We look forward to serving you

- ↘ All prices are plus 15% Gratuity plus 13% HST**
- ↘ All prices are based upon a minimum of 30 guests; if less than 30 guests there is a Service Charge of \$90.00 plus HST**
- ↘ Prices are subject to change without notice**

Breakfast Menu

The Bakery

Chilled Assorted Juices
Selection of Freshly Baked Breakfast Pastries
(Croissants, Danishes, Cinnamon Buns and Muffins)
Whipped Butter
Freshly Brewed Coffee and Tea
\$7.25 per person

Add sliced fruit \$2.95 per person

The Country Club Classic

Chilled Assorted Juices
Scrambled Eggs
Bacon and Sausage
Home fried Potatoes
Selection of Freshly Baked Breakfast Pastries
(Croissants, Danishes, Cinnamon Buns and Muffins)
Whipped Butter
Freshly Brewed Tea and Coffee
\$10.25 per person

Add sliced fruit \$2.95 per person

A La Carte Break Items

Freshly Baked Pastries (Croissants, Danishes, Cinnamon Buns and Muffins)	\$2.25 / person
Bagel with Cream Cheese (1 per order)	\$2.25 / person
Assorted Fruit Yogurt	\$2.25 / person
Fresh Sliced Seasonal Fruit	\$4.25 / person
Freshly Baked Fruit Bread	\$2.25 / person
Nutri Grain Bars	\$2.00 / person
Small Assorted French Pastries	\$12.95 / dozen
Freshly Baked Cookies	\$11.50 / dozen

Beverages

Assorted Juices: (Orange, Apple, Grapefruit, Cranberry, Tomato and V8)	\$7.95 / litre
Freshly Brewed Coffee	\$12.25 / silex \$110.00 / urn
King Cole Tea	\$1.10 / bag
Premium Specialty Tea	\$1.50 / bag
Milk 2% or Skim Milk	\$6.95 / litre
Individual Chilled Assorted Juices	\$2.95 / each
Mineral Water (Perrier)	\$2.50 / each
Bottled Water (Aquafina)	\$2.25 / each
Assorted Soft Drinks	\$2.25 / each

Luncheon Menu

The Sandwich Cart

Chef's Soup of the Day
Garden Greens with Assorted Dressings
Assorted Deli Style Sandwiches on Assorted Breads (1 1/2 per person)
Selection to include:
Thin Shaved Roast Beef, Sliced Smoked Turkey,
Black Forest Ham, Egg Salad, Chicken Salad and Vegetarian
Assorted French Pastries
Freshly Brewed Coffee and Tea
\$15.95 / person

The Deli Board

(Build Your Own)
Chef's Soup of the Day
Garden Greens with Assorted Dressings
Variety of Bread
Cheddar, Mozzarella and Swiss Cheese
Sliced English Cucumber, Tomato, Lettuce and Red Onion
Deli Style Roast Beef, Smoked Turkey, Smoked Meat,
Salami, Black Forest Ham and Egg Salad
Assorted French Pastries
Freshly Brewed Coffee and Tea
\$16.25 / person

The Picnic Basket

Chef's Soup of the Day
Basket of Crusty Rolls with Whipped Butter
Garden Greens with Assorted Dressings
Classic Potato Salad and Coleslaw
Assorted Pickle Tray
Honey Fried Chicken
Spiced Potato Wedges and Seasoned Baby Carrots
Apple Pie
Freshly Brewed Coffee and Tea
\$17.95 / person

The Oriental

Teriyaki Sesame Spring Vegetable Soup
Thai Noodle Salad
Asian Chicken Stir-fry
Sweet and Sour Pork
Fried Rice
Egg Rolls with Plum Sauce
Fortune Cookies
Fresh Fruit
Freshly Brewed Coffee and Tea
\$18.25 / person

Little Italy

Italian Wedding Soup
Caesar Salad with Savory Croutons and Bacon
Roasted Vegetable Pasta Salad
Four Cheese and Meat Lasagna or Vegetable Lasagna
Penne Pasta with Alfredo and Marinara Sauces
Garlic Bread
Tiramisu
Freshly Brewed Coffee and Tea
\$18.50 / person

Rivers Edge Luncheon Buffet

Chef's Soup of The Day
Basket of Crusty Rolls with Whipped Butter
Garden Greens with Assorted Dressings
Pasta salad

(Choose Two of the Following)

Baked Salmon with Citrus Cream	Three Cheese Lasagna
Teriyaki Beef and Sweet Peppers	Roast Pork with Apple Demi
English Style Roast Beef with Horseradish Jus	Chicken Hunter
Roasted Vegetable Penne with Pesto Cream	Mango Chicken
	Coconut Curried Pork

Assorted French Pastries
Freshly Brewed Coffee and Tea

\$20.25 / person

A La Carte Lunch Menu

Appetizers (Select Any One from Appetizers)

Roasted Mushroom Soup
Beef Barley
Chicken Florentine
Sweet Tomato Soup garnished with Pesto
Garden Greens with House Dressing
Citrus Salad finished with Balsamic Tangerine Dressing
Classic Caesar Salad garnished with Savory Croutons and Bacon
Baby Spinach Salad topped with Sweet Onion and Poppy Seed Dressing

Entrées

Sliced Roasted Sirloin of Alberta Beef, Three Peppercorn Jus	\$21.95
Roasted Pork Loin crusted with Fresh Herbs, Blueberry Chutney	\$22.00
Grilled Breast of Chicken, Thyme and Maple Jus	\$22.25
Asian Ginger Stir-fry with Oriental Vegetables and Steamed Rice (Choice of chicken, beef, shrimp or vegetarian)	\$19.25
Classic Meat Lasagna garnished with three Cheese and Garlic Toast	\$18.95
Baked Atlantic Salmon, Molasses Cream	\$21.95
Grilled Beef Fajita with Spanish Rice	\$19.95
Thai Red Curry and Coconut Pork with Steamed Rice	\$21.95

****The Above Entrées include your choice of Herb Roasted Potato,
Garlic Mashed or Rice Pilaf and Market Vegetables****

Desserts (Select any One from Desserts)

Citrus Cream Shortcake
Triple Chocolate Cake with White Chocolate Almond Sauce
Apple Pie with Fresh Whipped Cream
Fresh Fruit Medley with Honey and Yogurt
New York Style Cheesecake with Raspberry Coulis

Dinner Menu A La Carte

Appetizers (Select Any One from Appetizers)

- Baby Spinach Salad finished Sweet Poppy Seed Dressing
- Gathered Greens with Tangerine Balsamic Dressing
- Classic Greek Salad topped with Feta
- Tomato, Boccocini and Basil with Balsamic Vinaigrette
- Medley of Baby Lettuces, Fresh Berries and Toasted Almonds
- Lobster Phyllo Sachet (**2.00 surcharge**)
- Digby Scallops in Garlic Cream (**\$2.00 surcharge**)
- Oven Head Smoked Salmon finished with Caper and Red Onion (**\$2.00 surcharge**)
- Atlantic Crab Cakes topped with Blueberry Marmalade
- Napoleon of Grilled Vegetables with Mango Chutney
- Crisp Shrimp Spring Roll finished with Sweet Soya Reduction

Soups (Select any One from Soups)

- Roasted Butternut Squash and Ginger Soup with Honey Crème Fraiche
- Fire Roasted Red Pepper Cream finished with Sweet Pesto
- Beef Consommé with Roasted Shitakes and Chives
- Chicken Florentine
- Thai Red Curry and Coconut
- Roasted Potato with Crisp Leeks
- Maritime Seafood Chowder (**\$2.00 surcharge**)

Entrees (Select any One from Entrees)

Broiled Supreme Breast of Chicken with Wild Mushroom and Tarragon Cream	\$28.95
Broiled Breast of Chicken stuffed with Spinach, Prosciutto and Goat Cheese	\$29.95
Thyme Dusted Breast of Chicken with New Brunswick Maple Cream	\$27.25
Roasted AAA Tenderloin of Beef, Rosemary Merlot Reduction	\$34.95
Slow Roasted Prime Rib with Au Jus and Yorkshire Pudding	\$32.25
Maple Dusted Atlantic Salmon with Tahiti Lime Cream	\$27.50
Baked Atlantic Salmon with Crosby's Molasses Cream	\$27.50
Peppercorn Crusted Roast Striploin with Blackberry Jus	\$29.25
Lobster and Shrimp stuffed Sole finished with Sauce Rosé	\$27.25
Rosemary Crusted rack of Lamb with Mint Jus	\$29.50
Roasted Porkloin with caramelized Onion and Apple Jus	\$26.95
Traditional Roast Turkey with Stuffing, Cranberry and Savory Gravy	\$27.50

****The above entrees include your choice of Herb Roasted Potato, Garlic Mashed Potato, Parsienne, Herb Croquette Potato, Rice Pilaf and Market Vegetables*

Desserts (Select any One from Desserts)

- Cascade of Amaretto Chocolate Mousse with Fresh Berries
- Maple Crème Brûlé garnished with Chocolate Lattice
- Classic New York Cheesecake with Raspberry Silk
- Blueberry Sachet with Cinnamon Anglaise
- Chocolate Pot de Crème topped with Fresh Cream
- Maritime Strawberry Shortcake with Fresh Cream
- White and Dark Chocolate Cheesecake garnished with Brandied Cherries
- Chocolate Torte with Almond Crème Anglaise
- Sugar Crusted Apple Pie with Whipped Cream
- Fresh Fruit Ensemble with Grand Marnier Sabayon Sauce

Rivers Edge Dinner Buffet

Rolls & Butter

Mixed Field Greens with Assorted Dressings

Old Fashion Creamy Potato Salad

Crisp Ginger Noodle Salad

Roasted Vegetable Pasta Salad

Vegetable Crudités with Dip

Relish Tray with Gherkins, Banana Peppers, Black Olives,

Mixed Pickles and Pickled Beets

Steamed Mussels

Choose Two of the Following

Carved Slow Roasted Beef Sirloin with Herb Jus

Carved Roasted Turkey with Traditional Stuffing and Pan Gravy

Tuscany Chicken with Maple Cream

Herb Crusted Porkloin with Roasted Pear and Caramelized Onion Jus

Baked Seafood Casserole au Gratin

Four Cheese and Meat Lasagna

Maple Glazed Atlantic Salmon with Citrus Cream

Wild Mushroom and Chicken Penne

Carved Baked Ham with Sweet Mustard Jus

Chicken Hunter

Curry Pork with Toasted Coconut

Mango Chicken

Above Served with your choice of Garlic Mashed Potato,

Herb Roasted Potato, or Rice Pilaf

Seasonal Market Vegetables

Freshly Sliced Fruit Display

Callebaut Chocolate Mousse

Seasonal Pies

Assorted Cheesecakes with Fresh Fruit Coulis

Assorted French Pastries

Freshly Brewed Coffee, Tea or Decaffeinated Coffee

\$29.95 / person

Add additional entrée \$3.00 / person

Reception Menu

Assorted Hors D'oeuvres

HOT

BBQ Meatballs
Buffalo Chicken Wings
Salmon Satay with Ginger Lime Mayo
Chicken Quesadilla
BBQ Pork Sliders
Curried Beef Wellington***
Bacon Wrapped Scallops***
Lobster Purses***

Stuffed Mushroom Caps
Thai Spring Rolls
Mini Risotto Croquettes
Sesame Chicken Satay
Veggie Samosas
Crisp Wonton Shrimp***
Crab Cakes with Blueberry Chutney***
Seafood Parcels***

COLD

Beef with Horseradish Cream
Greek Bites
Camembert with Raspberry Cream
Mediterranean Brochette of Cherry Tomato & Feta
Crisp Peppered Shrimp***
Vegetable Sushi with Pickled Ginger & Wasabi***

Tomato Bruschetta with Feta
Goat Cheese & Apple Tarts
Blackened Chicken with Peach
Vegetarian Rice Paper Rolls***
Lobster & Asparagus with Curry Sauce***
Smoked Salmon Mousse Pinwheels***

Regular Selection \$19 per dozen

Deluxe Selection*\$22 per dozen**

Cold Platters

Assorted Cheese and Fruit Tray (serves 35)	\$90.00 per tray
Vegetable Tray with Dip (serves 25)	\$55.00 per tray
Pyramid of Jumbo Shrimp with Cocktail Sauce	\$20.00 per dozen
Oven Head Smoked Salmon Display (serves 30)	\$155.00 per tray
Sliced Fruit Display (serves 25)	\$65.00 per tray
Assorted Finger Sandwiches (Chicken salad, Egg salad, Turkey, Tuna salad, Roasted Vegetable, Black Forest Ham & Roast Beef)	\$4.25 per sandwich
Deluxe Finger Sandwiches (Lobster, Shrimp, Crab, Salmon)	\$7.25 per sandwich
Chips, Pretzels or Peanuts	\$3.50 per bowl

Hot Dishes

Warm Garlic & Spinach Dip with Crisp Pita Chips (serves 25)	\$85.00 per dip
Mexican Salsa Dip (serves 25)	\$85.00 per dip

Carving Stations

Slow Roasted Whole Hip of Beef with Crusty Rolls Horseradish and Mustards (serves 125)	\$725.00
Maple and Mustard Glazed Ham with Crusty Rolls And Assorted Mustards (serves 40)	\$250.00
Coulubiatic of Atlantic Salmon and Saffron Cream (serves 25)	\$125.00
Peppercorn Crusted Striploin of Beef with Crusty Rolls And Horseradish and Mustards (serves 25)	\$265.00

Barbeque Buffet



Rolls and Butter
Mixed Green Salad with Dressings
Pasta Salad
Classic Potato Salad
Creamy Coleslaw
Assorted Pickle Tray
Steamed Mussels
Baked Potatoes

Main Course
(see below for selections)

Assorted Desserts
Tea & Coffee

Chicken Breasts (2)

\$24.20 / person

NY Striploin 9oz

\$25.90 / person

Mixed BBQ

\$27.95 / person

-Steak, Chicken, Sausage and Salmon

Lobster

\$15.95 / person

Plus Cost of Lobster plus \$2.95 per pound for cooking