

# RIVERVIEW

A decorative flourish in a golden-yellow color, featuring elegant, flowing lines that curve and swirl beneath the word 'RIVERVIEW'.

## WEDDING PACKAGES

**Contact / Enquiries**  
**Angela Lyman 978.567.1929**  
**[functions@riverviewhpc.com](mailto:functions@riverviewhpc.com)**  
**13 Port St. Hudson, MA 01749**

2013



## **Gold Wedding Package**

**\$72 per person \*\***

**Wedding Consultant to assist in coordinating your special day  
Black Tie, professional service staff**

**Gift Card Basket**

**Framed Table Numbers**

**Wine, Beer and Water in Bridal Suite**

**Wedding Party Champagne Toast**

**Fresh Floral Centerpiece and Votives for each table**

**Floral Accent for Head Table**

**Wedding Cake**

**Colored Napkins to accompany White Floor Length Linens**

**White Chair Covers with colored band coordinated to your color**

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**Tabled Cheese n Crackers, Crudités and Dips**

**5 Circulated Hors d'oeuvres**

**Salad Course**

**Raspberry Sorbet**

**Plated Dinner (Your choice of starch, vegetable and two entrees)**

**Coffee and Tea**

**Chocolate Covered Strawberry Served with Cake**

**Complimentary Tasting for up to 6 people**



## **Platinum Wedding Package**

**\$92 per person \*\***

**Includes all of the Gold Package Amenities plus the following:**

**Fresh Floral accent for seating card table**

**White or Ivory Floor length linens**

**White or Ivory Chair Covers with colored band to coordinate to your color**

**Colored Overlay to coordinate to your color**

**Choice of Plated or Buffet Dinner (Family Style \$4.00 additional per person)**

**Two Bottles of Wine per table**

**Coffee and Tea Station**

**Choice of Ice Cream, Sorbet, Strawberries or Chocolate Covered Strawberry to accompany cake**

**Overnight Accommodations for the Bride and Groom at the Holiday Inn, Hudson, MA**



## **Cocktail Hour**

**A bountiful display of vegetables, cheese and crackers, and fruit garnishes**

**Plus**

**Your choice of Five Different Circulated/Stationed Hors D'oeuvres**



## **Hot Selections**

**Grilled Linguica on a Baguette**

**Cheese Quesadilla**

**Cod Fish Cakes**

**Crab Rangoon** (served with duck sauce for dipping)

**Savory Onion Rounds** (crisp toasted bread rounds with minced onion and parmesan mayonnaise)

**Teriyaki Tidbits** (marinated beef or chicken, served with pineapple and cherry garnishes)

**Scallops Wrapped in Bacon**

**Cocktail Meatballs** ( choice of sweet and sour, classic Swedish or marinara)

**Artichoke Cups** (artichoke, olives, capers, and parmesan cheese in a phyllo cup)

**Sausage en Croute** (wrapped in puffed pastry topped with grey poupon)

**Chicken Satay with spicy peanut sauce**

**Spanikopitas** (phyllo cups with spinach and feta cheese)

**Crab Imperial** (puff pastry stuffed with seafood, herbs, and a hint of sherry)

**Over Stuffed Mushrooms** (choice of traditional, casino, florentine, or dijon)

**Roasted Tomato Bruschetta**



## **Cold Selections**

**Cantaloupe Wrapped in Prosciutto**

**Shrimp Baguette** (shrimp spread on a baguette garnished with a shrimp)

**Salmon Mousse** (served on a cucumber round)

**Cherry Tomato Halves** (with an avocado cream or herb cheese)

**Asparagus Spears** (wrapped with prosciutto and herb cheese)

**Ham, Boursin Cheese and Scallion Pinwheels**

**Shrimp Cocktail with homemade cocktail sauce** (add \$1.50 per piece)



## **Salad**

### **Traditional Tossed Salad**

Assorted Greens, Tomatoes, Onions, Green Peppers, Black Olives, Topped with Croutons and Dressed with Balsamic Vinaigrette or Oil and Vinegar

### **Mesclun Salad**

Baby Greens, Feta Cheese, Pine Nuts, and Red Onions, served with a Sun Dried Tomato Vinaigrette or Oil and Vinegar

### **Caesar Salad**

Crisp Romaine Lettuce, Country Style Croutons, Topped with Creamy Caesar Dressing and Garnished with or without Anchovies

### **Cranberry Salad**

Crisp Mixed Greens, Walnuts, Dried Cranberries and Red Onion, served with a Lite Vinaigrette Dressing



## **Starch Accompaniments**

**Savory Rice Pilaf**

**Saffron Rice**

**Tomato Rice**

**Baked Potato with Sour Cream**

**Twice Baked Potato (add \$1.50 per person)**

**Oven Roasted Potato Wedges with Cilantro Seasoning**

**Garlic Smashed Redskin Potato**

**Whipped Potatoes with Scallions**

**Roasted Red Bliss Potato**



## **Vegetable Accompaniments**

**Cauliflower and Broccoli**

**Carrots and Snow Pea Pods**

**Ginger Candied or Lemon Cilantro Carrots**

**Broccoli with Lemon Butter**

**Sautéed Zucchini and Summer Squash**

**Green Beans Sautéed in Brown Butter and Balsamic Vinegar**

**Butternut Squash**

**Vegetable du Jour (assortment of fresh vegetables)**



## **Entrée Selections**

### **Baked Stuffed Chicken**

Traditional Bread Stuffing or Autumn Stuffing (apples and cranberries)

### **Chicken Esparregado**

Chicken Served on top of Sautéed Spinach

### **Chicken Cilantro**

Baked Boneless Breast of Chicken, topped with Diced Tomatoes, Onions, Garlic and Cilantro

### **Artichoke Chicken**

Boneless Breast of Chicken, topped with Tarragon Wine Sauce Garnished with Artichokes

### **Chicken Marsala**

Boneless Breast of Chicken, lightly floured, Sautéed with Butter and Mushrooms served with a Marsala Wine Sauce

### **Chicken Piccata**

Boneless Breast of Chicken served with Capers and Shallots in a Lemon Wine Sauce

### **Oven Roasted Pork Loin**

Served on a bed of Traditional Stuffing or Apple Stuffing

### **Roast Sirloin of Beef\***

Served with Cracked Black Peppercorns, finished with a Cognac Demi Glaze

### **Roulade of Beef\***

Tender Beef rolled with your choice of Esparregado or Sun dried Tomato St. Georges Cheese Portabella Mushroom filling, served with Demi Glaze

### **Sliced Beef Teriyaki\***

Grilled to perfection garnished with Pineapples and Cherries

### **Tuna Madeira Style**

Tuna Steak with Garlic, Hot Pepper Paste, Wine Vinegar and Cilantro

### **Grilled Swordfish with Garlic Aioli**

Swordfish Steak marinated, grilled finished with Garlic, Lemon, Mayonnaise Aioli

### **Panko Crusted Scrod**

Baked Scrod with Panko Flakes and a hint of Lemon and White Wine

### **Eggplant Parmesan**

### **Pasta Primavera**

Pasta with an assortment of Vegetables, Artichoke Hearts, Sun Dried Tomatoes, and Olives, sautéed in oil, onion and garlic

### **Vegetarian Lasagna**

Served with a white or red sauce

### **Grilled Vegetables En Croute**

Grilled Vegetables with Gorgonzola Cheese in a Puff Pastry

**\*Consuming raw or undercooked beef may increase your risk of foodborne illness.  
Before placing your order, please inform your server if a person has a food allergy.**

**\*\*plus 20% service charge and prices are subject to 7% State/Local Tax**