



Wedding
MENU



HORS D'OEUVRES

(priced at 50 pieces per tray)

Lobster Salad Sliders	MKT
Mini Crab Cakes	\$115.00
Scallops wrapped in Bacon	\$130.00
Shrimp Skewers	\$140.00
Coconut Shrimp With Sweet Chili	\$120.00
Teriyaki Beef Skewers	\$95.00
Sesame Chicken Skewers	\$95.00
Asparagus Wrapped In Prosciutto	\$95.00
Melon Wrapped In Prosciutto	\$95.00
California Spring Rolls	\$90.00
Stuffed Mushroom	\$95.00
Spanakopita	\$95.00
Chicken Tenders Or Buffalo Chicken Tenders	\$85.00
Mini Brushetta	\$85.00
Risotto Balls	\$90.00
Buffalo Chicken Rangoon	\$110.00
Pulled Pork Sliders	\$120.00

STATIONARY DISPLAYS

Cheese And Vegetable Cascade	\$3.95/per person
Boston Tavern Cheese And Crackers	\$2.75/per person
Fresh Fruit Table	\$2.95/per person
Shrimp Cocktail	\$2.75/per item
Antipasto Display	\$4.50/per person

UNLIMITED COCKTAIL HOUR APPETIZER PACKAGE

Choose any four of the above passed hors d'oeuvres to be served with
a displayed cheese and vegetable cascade

\$12.00 PER PERSON

**This package does not include cocktails*



Please inform us if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs, or shellfish, may increase your risk of food born illnesses, especially if you have certain medical conditions. All food and beverage subject to 7% MA tax and 18% gratuity.

A la Carte
ENTRÉE SELECTION

APPERTIZER COURSE

(CHOICE OF ONE, INCLUDED IN ALL ENTREE PRICES)

(CHOICE OF TWO, ADD \$2.00 PER PERSON)

NEW ENGLAND CLAM CHOWDER

SOUP DE JOUR

HOUSE SALAD

CAESAR SALAD

ENHANCE YOUR APPETIZER WITH ONE OF THE
FOLLOWING UPGRADES FOR \$2.00 PER PERSON
LOBSTER BISQUE · CAPRESE SALAD · SEASONAL SALAD



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ENTRÉE COURSE

(PLEASE SELECT A CHOICE OF TWO TO OFFER
YOUR GUEST PLUS A VEGETARIAN SELECTION)

*Entrees include seasonal vegetables, choice of starch, warm rolls & butter, coffee & tea

NEW YORK SIRLOIN

Char-grilled Choice Sirloin topped with Garlic Compound Butter
\$42.99

FAMOUS PRIME RIB

Slow Roasted Seasoned Prime Rib of Beef with natural Au Jus
\$39.99

FILET MIGNON

Char-grilled Filet Mignon Drizzled with a Cabernet Demi-Glace
\$44.99



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POULTRY

CAPE COD STUFFED CHICKEN

Boneless Chicken Breast stuffed with Herb Cheese, Sundried Tomato, and Cranberries.
Served with supreme Sauce

\$35.99

CHICKEN MARSALA

Pan Sauteed Herb Encrusted Chicken Breast in a Marsala Wine Sauce
with Mushrooms and Prosciutto

\$36.99

STATLER CHICKEN BREAST

Oven Roasted Statler Chicken Breast finished with a Port Wine Reduction

\$33.99

CHICKEN PICCATA

Pan Seared Herb Encrusted Chicken Breast
topped with a Creamy Lemon Zest Piccata Sauce with Capers

\$36.99



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SEAFOOD

HONEY GLAZED ATLANTIC SALMON

Bronzed Salmon Filet topped with a Honey Dijon Glaze

\$35.99

GRILLED SWORDFISH

Char-grilled Center Cut Swordfish Steak
topped with a Citrus Compound Butter

\$39.99

BAKED STUFFED SOLE NEWBURG

Baked New England Sole with a Seafood Stuffing
topped with a Newburg Sauce

\$35.99

BOSTON BAKED SCROD

Parker House Boston Scrod in wine and butter
and finished with Seasoned Crumbs

\$33.99

SURF AND TURF

Grilled Marinated Steak Tips paired with Baked Stuffed Jumbo Shrimp

\$39.99

LAND AND SEA

Pan Seared Chicken Piccata Breast paired with Jumbo Shrimp in a Bearnaise Sauce

\$38.99



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VEGETARIAN

EGGPLANT PARMESAN
Eggplant Parmesan Served over Linguini
\$33.99

PASTA PRIMAVERA
Bow Tie Pasta served with Julienne Vegetables
and tossed in a White Wine Sauce
\$33.99



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WEDDING BUFFET

Options

(All salads are served table side)

SILVER BUFFET

Garden or Caesar Salad
Rice Pilaf, Chef's Vegetables
Fresh Baked Haddock
Marinated Steak Tips
Chicken Marsala or Chicken Piccata
Wedding Cake, Coffee & Tea, Warm Rolls & Butter
\$35.99

GOLD BUFFET

Garden or Clam Chowder
Warm Rolls & Butter
Chef's Choice Vegetables, Rice Pilaf
Baked Stuffed Sole Newburg or Fresh Baked Haddock
Sautéed Chicken Marsala or Chicken Piccata
Marinated Steak Tips
Wedding Cake & Coffee/Tea
\$37.99

PLATINUM BUFFET

Garden or Caesar Salad, Warm Rolls & Butter
Rice Pilaf, Chef's Vegetables
Sautéed Chicken Marsala or Chicken Piccata
Baked Stuffed Sole Newburg or Fresh Baked Haddock
Oven Roasted Prime Rib of Beef
Wedding Cake, Coffee & Tea, Warm Rolls & Butter
\$43.99



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The Riverside Famous

CHICKEN, STEAK & WEDDING CAKE

TOSSED GARDEN SALAD

PLATTER OF BROASTED CHICKEN & SLICED LONDON BROIL,
MASHED POTATO, GRAVY & CHEF'S CHOICE VEGETABLE

WARM ROLLS & BUTTER

WEDDING CAKE, COFFEE & TEA

\$35.99

(Served Family Style)



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