

RIVER CENTER

CATERING MENU



+ Refers to 25% service charge
NOTE we do not charge additional tax

RIVER  CENTER

136 East Third Street Davenport, IA, 52801 563.326.8500


VenuWorks
management | events | consulting

CHEF CHRIS CARTON



Every plate created by our Award-Winning Chef Chris Carton is designed to bring a unique and regional flare to your dining experience. Whether your event need is a glamorous wedding, a private tasting, annual gala or a corporate meeting with breakfast, lunch and dinner needs for your attendees, Chef Carton brings 30 plus years of event driven catering experience and expertise in providing you with a unique Food & Beverage experience to meet all of your specific needs.

Chef Carton is a Quad City native who found his love for food at a young age, after many years in restaurants and hotels in the Midwest region, Chef Carton focused his culinary expertise in convention centers, arenas, performance art centers, and amphitheaters; providing Chef Carton with decades of successful large event experience.

Chef Chris Carton provides you with a full service regionally designed menu that showcases classical techniques along with innovative designs to many regional traditions. Chef Carton will work directly with you during your event planning stages and also can provide you with a custom designed menu that meets your every event need. Chef Carton's Food and Beverage team prides themselves in providing our clients and their attendees with detailed and personalized service that exceeds expectations. Whether its premium bartending services or personalized white linen table service, Chef Carton's F&B team members are here for you.

Chef Chris Carton attended the Culinary Institute of America in Greystone, CA and is a Certified Journeyman through US Dept. of Labor Chef with numerous awards to his accreditation. Chef Carton also has over 25 years of education experience and is an award-winning Culinary Arts Adjunct Facility Member with Eastern Iowa Community Colleges.

Over his career, Chef Carton has cooked for many US Presidents, hundreds of performing artists and crews, countless weddings and hundreds of thousands of satisfied event clients and customers. Chef Carton was a guest Celebrity Chef at Super Bowl XXVIII in Houston, Texas and has received numerous industry awards including The American Culinary Federation Chapter Chef of the Year, Quad City Food Rescue Partnership Member of the Year, The Iowa Iron Chef Award, multiple Iowa Taste of Elegance Premium Chef Awards and was the Adjunct Instructor of the Year at Eastern Iowa Community Colleges, to name just a few.

My goal is to bring a unique and exciting culinary experience to our daily event needs here in downtown Davenport, Iowa and I look forward to providing a F&B team that exceeds all our clients' expectations.

- Executive Chef Chris Carton



Desserts



Signature Desserts

\$5

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Pecan Sea Salted Caramel Cheesecake
Lemon & Blueberry Tart
Caramel Apple Tart Blossom
Golden Pineapple Vanilla Bean Cake
Vanilla Crème Brûlée Custard

*Seasonal & Other Items Available Upon
Request*

Delectable Minis

\$7+

Assortment of Cake Pops, Chocolate Covered Strawberries, Chocolate Petit Fours, and a selection of Mini Cupcakes & Bite-Sized Cheesecakes

Chef Featured Fire & Ice

\$10+ PER PERSON

Homemade Liquid Nitrogen Ice Cream created by our Chef from the Finest Ingredients
with Your Favorite Gourmet Toppings
&
Bananas Fosters with Butter Pecan Ice Cream or
Cherries Jubilee with Spumoni Ice Cream



Hors D'oeuvres Selections

(Priced per Tray = serving 50 people or 65 pieces)

Turkey Pinwheels	\$75+	Andouille Mac & Cheese Bites	\$90+
Tomato Basil Bruschetta	\$75+	Mini Peking Duck Spring Rolls	\$90+
Swedish Meatballs	\$75+	Smoked Bacon Jam Tart	\$90+
Chef's Seasoned Avocado Toast	\$75+	Pork or Vegetable Egg Rolls	\$90+
Potato Bombs with Gruyere Cheese	\$75+	Chicken Tenders	\$105+
Asiago Asparagus	\$75+	Chicken Wings (Boneless)	\$105+
Avocado Toast	\$75+	Shrimp Empanada	\$110+
Bacon Wrapped Water Chestnuts	\$90+	Spanakopita	\$110+
Cubano Crostini	\$90+	Goat Cheese & Honey Phyllo Triangles	\$110+

Mini Steamed Buns with Sweet Chili Sauce	\$110+
Pork Arepa with Avocado Cilantro Vinaigrette	\$110+
Coconut Shrimp	\$155+
Crab Rangoon	\$155+
Korean BBQ Beef Skewers	\$155+
Tandoori Chicken Skewers with Spiced Fig Chutney	\$155+
Vegetable Crudit�	\$135+
Vegetable Arepa with Heirloom Tomato Lime Salsa	\$115+
Mini Beef Wellingtons	\$155+

Maryland Style Crab Cakes	\$155+	Fresh Fruit Display*	\$175+
Spanish Tapenades	\$155+	Domestic Cheese & Crackers Display*	\$175+
Chocolate Covered Strawberries	\$155+	Shrimp Cocktail*	\$200+
Chicken Mole Plantain Skewers	\$155+	Crab Stuffed Mushrooms	\$200+

Late Night Snacks

Any of the above selections can be served later in the evening

Other Favorites

Mac & Cheese Bar:	\$9+
Assorted Pizzas:	\$18+
Sliders:	\$9+



Buffet Option One

\$24+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

- Grilled Chicken Breast with Champagne Sauce
- Herb Crusted Chicken Breast with Hawaiian Chutney
- Chicken Marsala
- Roasted Iowa Center-Cut Pork Loin
- Peppercorn Crusted Pork Loin with Vermont Maple Glaze
- Traditional Lasagna (Vegetarian Available)
- Macadamia Nut Crusted Tilapia
- Beef Options Available for an additional cost (Market Price)

Choice Of One Vegetable

- Green Bean Amandine
- Haricot Vert Green Beans
- Mixed Vegetables
- Traditional Corn
- Steamed Broccoli Florets
- Honey Glazed Carrots
- Grilled Asparagus
- Grilled Roasted Roots

Choice of One Starch

- Rice Pilaf
- Garden Blend Wild Rice
- Au Gratin Potatoes
- Garlic & Truffle Mashed Potatoes
- Butter Baby Red Potatoes
- Trio of Roasted Potatoes

Add a second vegetable or starch for \$2.00 each

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

- Garden Ranch
- Cucumber Wasabi
- Balsamic Vinaigrette
- Classic French
- Raspberry Vinaigrette
- Avocado Oil Vinaigrette
- Cranberry Vinaigrette
- Caesar
- Blue Cheese
- Plantation

Carvings

Add a Carving to enhance any Buffet Selection AT MARKET PRICE

- Peppercorn Crusted Prime Rib
- Roasted Leg of Lamb
- Pastrami Smoked Salmon
- Pastrami Round of Beef



Buffet Option Two

\$28+

Includes Garden Salad, Rolls, Coffee, Iced Tea & Water

Your Choice of Two Entrées

Beef Tenderloin with Mushroom Sauce

Slow Roasted Chassier of Bee f*

Roasted Filet of Beef Tenderloin with Roasted Red Pepper Coulis*

Cherry-Wood Smoked Beef Tenderloin Medallions*

Apple Brandy Grilled Pork Chop

Andouille Crusted Pork Loin

Crab Stuffed Tilapia

Apricot Glazed Salmon with Citrus Beurre Blanc

Herb & Asparagus Stuffed Chicken with Roasted Garlic & Fresh Herb Sauce

Chicken Piccata with Lemon Caper Sauce

Prosciutto Wrapped Chicken Roulade with roasted Asparagus & Gruyere Cheese

Choice Of One Vegetable

Green Bean Amandine

Haricot Vert Green Beans

Mixed Vegetables

Traditional Corn

Steamed Broccoli Florets

Honey Glazed Carrots

Grilled Asparagus

Grilled Roasted Roots

Choice of One Starch

Rice Pilaf

Garden Blend Wild Rice

Au Gratin Potatoes

Garlic & Truffle Mashed Potatoes

Butter Baby Red Potatoes

Trio of Roasted Potatoes

Add a second vegetable or starch for \$2.00 each

*Market Price - Upcharge

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Two Dressings

Garden Ranch

Cucumber Wasabi

Balsamic Vinaigrette

Classic French

Raspberry Vinaigrette

Avocado Oil Vinaigrette

Cranberry Vinaigrette

Caesar

Blue Cheese

Plantation



Plated Dinners

*All dinners include our Garden Salad, one starch, one vegetable, rolls
Premium coffee, tea and water*

Chicken

Gruyere Prosciutto Chicken Breast with Asparagus Roulade	\$27+
Chicken with Champagne Sauce	\$24+
Cherry Smoked Chicken Breast with Duck, Shallot & Bacon Compote	\$28+
Chicken Oscar	\$27+
Herb Crusted Chicken Marsala	\$23+
Moscato Grilled Chicken Breast with Savory Garlic Gulf Shrimp	\$29+
Creamy Verde Chicken Breast with Crispy Tortilla Strips	\$23+

Pork

Braised Iowa Pork Belly with Blueberry Jam Reduction	\$27+
Grilled Iowa Center-Cut Pork Rack	\$24+
Apple Brandy Pork Chop	\$27+
Maple Sesame Pork	\$25+
Iowa Rack of Pork Sous Vide	\$27+
Apricot Chutney Iowa Chop	\$25+

Beef

Filet Mignon with Wild Mushroom Demi Glaze	\$36+
Prime Rib	\$34+
Bourbon Flat Iron Sirloin	\$31+
Caprese Beef Tenderloin with Creamy Tomato Mornay Sauce	\$31+
Iowa Red Angus Beef Tenderloin Wellington	\$33+
Glazed Tournedos of Beef with Hunter Style Sauce	\$31+
New York Strip Steak with Maître D Butter Au Poivre Peppercorn Glaze	\$33+

Fish

Macadamia Crusted Tilapia	\$26+
Korean Hot & Spicy Sous Vide Shrimp	\$30+
Seared Chilean Sea Bass	\$32+
Apricot Glazed Sitka Salmon with Citrus Beurre Blanc	\$27+
Amber Smoked Wild Coho Salmon Roulade	\$32+
Stuffed Shrimp Scampi	\$32+
Grilled Arctic Char	\$31+
Pan-Seared Canadian Walleye	\$29+
Crab Stuffed Black Tiger Shrimp	\$32+



Plated Dinners

*All dinners include our Garden Salad, one starch, one vegetable, rolls,
plus Premium coffee, tea and water*

Vegetables

Brussels Sprouts & Cauliflower
Grilled Root Vegetables
Steamed Season Vegetables
Grilled Asparagus

Green Bean Amandine
Honey & Dill Glazed Carrots
Steamed Broccoli Florets
Traditional Buttered Corn

Starch

Rice Pilaf with Caramelized Shallots
Garden Blend of Wild Rice
Twice Baked Potatoes
Garlic & Truffle Mashed Potatoes
Black Quinoa

Trio of Roasted Potatoes
Heartland Gratin Potatoes
Baby Red Potatoes
Roasted Fingerling Potatoes

House Salad

Crisp Organic Greens, Wedged Tomatoes & Sliced Cucumbers

Served With Your Choice of Three Dressings

Garden Ranch
Balsamic Vinaigrette
Raspberry Vinaigrette
Cranberry Vinaigrette
Blue Cheese

Cucumber Wasabi
Classic French
Avocado Oil Vinaigrette
Caesar
Plantation

Plated Children's Menu

\$13+ PER CHILD

Chicken Strips & Mac & Cheese
Spaghetti and Meat Sauce with Garlic Toast
Creamy Macaroni & Mini Corn Dogs

All Served with a Fruit Cup



🍸 Bar Service 🍸

Beer

Keg Domestic Beer	\$350+
Imports or Specialty Keg Beer	TBD Market price - varies
Domestic 12 Ounce Beer	\$6+
Domestic 16 Ounce Beer	\$7+
Premium, Local Craft & Import Beer	\$9+

Non-Alcoholic

Soda (per bottle)	\$4+
Soda (per glass)	\$3+
Energy Drinks	\$5+
Lemonade or Punch (per gallon)	\$19+

Wine & Champagne

House Wine: Merlot, Cabernet, Moscato & Chardonnay

Premium Wine: Pinot Noir, Malbec, Sauvignon Blanc, Riesling & Pinot Grigio

House Wine or Champagne (per bottle)	\$22+
House Wine or Champagne (per glass)	\$7+
Premium Wine (per bottle)	\$30+
Premium Wine (per glass)	\$8+

Mixed Drinks

Call Liquor	\$7+
Premium Liquor	\$8+

Open Bar

(Guests Over 21 years of age)

First Hour	\$15+
Hours 2 and 3 (each hour)	\$12+
Hours 4 & Over (each hour)	\$8+
Soda (all night)	\$10+ (guests 2-20 years of age)



Catering Information



- All food and beverage served in the facility is to be provided by the RiverCenter
- Dietary substitutions can be made available upon prior request
- Any food and beverage functions canceled are subject to a cancellation fee based on the sales contract
- Food and beverage prices are locked in 6 months prior to the first event date
- If alcoholic beverages are to be served during an event, the facility will require the beverages to be served by the RiverCenter staff
- The liquor license requires the RiverCenter to:
 1. Request proper identification of any person of a questionable age
 2. Refuse service to any person who does not have proper identification
 3. Refuse service to any person who, in the River Center's judgment, appears intoxicated
- Guaranteed number of guests in required at least 10 days out and is not subject to reduction
- Depending on the menu selection, minimal additions can be added to the guarantee if proper notification is given
- You will be billed for the guaranteed number or actual attendance, whichever is greater
- All food and beverage is subject to 25% service charge
- If your organization is tax exempt we require a valid tax identification number
- Full payment is due prior to the event unless a direct bill account or credit card is on file
- In-house tables are 60" rounds and seat 8 people
- In-house linens are square 81" x 81" and are available in white or black (other colors and styles are available at an additional cost)

Guarantees

Guarantees are due 10 days from the event day.

The guarantee number is the amount you will be billed regardless of what is consumed.

We do NOT prepare more food over the guarantee number.

Once the guarantee is given, it cannot decrease; however, depending on menu selection,

we may be able to add to the guarantee number.

Reserve items apply only to Bar Service Items.

Reserved items are not charged unless we obtain approval.



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