

Full Buffet

*Minimum of 25 guests

Select your choice of entree(s), starch, vegetable, side salad, tossed salad, and dessert. Served with fresh rolls and butter.

1	ENTREE	\$21.95
2	ENTREE	\$26.95
3	ENTREE	\$29.95

Each package includes water + one beverage from the following:

- Lemonade
- Raspberry Lemonade
- Peach Punch
- Assorted Fountain Drinks (3 Pepsi product selections)

ENTREE OPTIONS

BBQ Chicken (GF)
Whiskey apple barbeque sauce

Roasted Bell Pepper Chicken Marsala
Mushroom and bell pepper ragout

Chicken Paprika
Mushrooms, onions, and paprika cream sauce

Elements Chicken (GF)
Seasoned cream cheese with chicken jus

Teriyaki Grilled Chicken
Pineapple relish

Chicken Cordon Bleu
- \$2/person extra
Ham swiss cheese

Pesto Roasted Turkey (GF)
Cranberry and jalapeno chutney

Teriyaki Salmon
Pineapple relish
- \$10/person extra (1 entree)
- \$6/person extra (2 + 3 entree)

Glazed Ham (GF)
Spiced applesauce

Glazed Pork Loin (GF)
Raspberry jalapeno jelly or spiced applesauce

Slow Roasted Choice Beef
Demi-wine sauce

Tenderloin Beef Burgundy
Carrots, celery, and onion demi-gravy

Braised Short Ribs
Rustic pan sauce

Carving station options, with a
uniformed chef:

Herb Rubbed New York Loin (GF)
- \$10/person extra (1 entree)
- \$7/person extra (2 + 3 entree)

Salt Encrusted Prime Rib (GF)
- Market Price (*chef will price out 2 weeks before event*)

Prices subject to change



*20% service charge and tax not
included in prices*

January 2024

Buffet Options

*Minimum of 25 guests
*Select one from each section

STARCH (ALL GF)

Garlic Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes
Onion, bacon, and cheese fondue

Au Gratin Potatoes
Cheddar cheese fondue

Rice Pilaf

VEGETABLE (ALL GF)

Asparagus (market price) *(chef will price out 2 weeks before event)*

Roasted Vegetables

Haricot Vert Almondine (green beans w/almonds)

Green Beans

Fresh Steamed Broccoli

Steamed Baby Carrots

TOSSED SALAD

Caesar Salad

Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens

Ranch dressing

Baby Spinach

Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Elements Chopped

Tomato, egg, bacon, bleu cheese, and house vinaigrette

SIDE SALAD

Seasonal Fresh Fruit

Pasta Salad

Potato Salad

Prices subject to change



20% service charge and tax not included in prices

Dessert Options

*Minimum of 25 guests

CHEESECAKES

Vanilla

Raspberry Swirl

Turtle

Chocolate + caramel, with walnuts

Chocolate

Lemon

FRUIT

Seasonal Fruit Crisp

Apple Pie

Candied pecans + caramel

Key Lime Tart

Fruit Tart

-\$1.50/person extra

CAKES

Chocolate + Caramel Torte

German Chocolate Cake

Red Velvet Cake

Lemon Carrot Cake

Chocolate Decadence

-\$1.50/person extra

SPECIALTY

Sorbet available for those with dietary restrictions.

Vanilla Bean Creme Brulee (GF)

Lemon Berry Trifle

-\$1.50/person extra

For groups over 50 people, two dessert selections may be made at no additional charge.

Groups under 50 people may add a second dessert for \$1/person extra.

Prices subject to change



20% service charge and tax not included in prices

Lite Buffet

*Minimum of 25 guests

1 ENTREE - LITE \$15.95

Select your choice of entree, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

2 ENTREE - LITE \$19.95

Select your choice of entrees, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

Each package includes water + one beverage from the following options:

-Lemonade

-Raspberry Lemonade

ENTREE OPTIONS

Chicken Paprika
*Mushrooms, onions, and
paprika cream sauce*

Teriyaki Grilled Chicken
Pineapple relish

Glazed Ham (GF)
Spiced applesauce

Glazed Pork Loin (GF)
*Raspberry jalapeno jelly
or spiced applesauce*

Chicken Bolognese
Lasagna

Elements Meatloaf

STARCH OPTIONS (ALL GF)

Garlic Mashed Potatoes

Roasted Red Potatoes

Au Gratin Potatoes
Cheddar cheese fondue

Rice Pilaf

SALAD OPTIONS (ALL GF)

Caesar Salad
*Hearts of romaine, parmesan
cheese, house made caesar
dressing, and garlic croutons*

Baby Spinach
*Granny smith apples, craisins,
bleu cheese, and balsamic
vinaigrette*

Mixed Greens
Ranch dressing

*Upgrade your dessert for \$1.95/person -
see dessert page for selections*

Prices subject to change

THE
RIVERWOODS
CONFERENCE CENTER

*20% service charge and tax not
included in prices*

Themed Buffets

*Minimum of 25 guests

*Only available before 3pm

SANDWICH \$18.95

Croissants
Ham + Turkey
Roast Beef - \$2/person extra
Domestic Cheese
Classic Condiments
Potato Chips
Chef's Choice Side Salad
Chef's Choice Tossed Salad
Fresh Baked Cookie
Lemonade

MEXICAN \$16.95

Fajita Chicken (GF)
Chili Rubbed Steak (GF) - \$2/person extra
Warmed Tortillas
Beans + Rice
Cheese Enchiladas (GF)- \$2/person extra
Southwest Slaw
Seasonal Fresh Fruit
Key Lime Tart
Lemonade

ITALIAN \$17.95

Assorted Wood-Fired Pizzas
Select **one** of the
following pasta items:
-Linguini Alfredo
-Pasta Carbonara
-Chicken Bolognese
Caesar Salad
Side Salad of Your Choice
Artisan Bread
Creme Brulee
Raspberry Lemonade

BBQ \$18.95

Select **one** of the following
entree items:
-Boneless BBQ Chicken Breast
-Pulled Pork
-Baby Back Ribs (\$5/person extra)
Dutch Oven Potatoes (GF)
Buttered Kernel Corn
Potato Salad
Coleslaw
Cornbread Muffins
Peach Cobbler
Lemonade

Prices subject to change



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Boxed Meals

**Minimum of 25 guests*

Served with chefs choice of side salad, chips, and freshly baked cookie.

BOXED MEAL - \$15.50

BOXED MEAL + DRINK - \$17.50

Roast Turkey Sandwich

Shaved Beef Sandwich

Baked Ham Sandwich

Classic Club Sandwich

Blackened Chicken Wrap

Turkey Avocado BLT Wrap

Vegetarian Wrap

Chicken Caesar Salad

Chef Salad

Baby Spinach + Chicken Salad

Upgraded Desserts - \$1

-Fresh Chocolate Brownies

-Blondies

If there are 25-50 guests, you may select two options, evenly split.

Groups larger than 50 may select three options, also evenly split.

Prices subject to change



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Plated Meals

*Minimum of 25 guests

*Three entree selections available for \$2/person extra

All entrees are served with chef's choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

ENTREE OPTIONS

Chicken Paprika - \$20.95

Mushrooms, onions, and paprika cream sauce

Half-Roasted Chicken - \$25.95

Rustic pan sauce

Chicken Cordon Bleu - \$24.50

Ham swiss cheese

Roasted Bell Pepper Chicken

Marsala - \$21.95

Mushroom and bell pepper ragout

Teriyaki Salmon - \$28.95

Pineapple relish

Glazed Pork Loin - \$19.95 (GF)

Raspberry jalapeno jelly or spiced applesauce

Braised Short Ribs - \$26.95

Rustic pan sauce

Slow Roasted Choice Beef - \$23.95

Demi-wine sauce

Top Sirloin - \$35.95 (GF)

Bacon and creamed bleu cheese

Vegan Thai Curry - \$19.95 (GF)

Coconut rice, fresh vegetables, and curry sauce

SALAD OPTIONS

Caesar Salad

Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens

Ranch dressing

Baby Spinach

Granny smith apples, raisins, bleu cheese, and balsamic vinaigrette

Wedge Salad

Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

Elements Chopped

Tomato, egg, bacon, bleu cheese, and house vinaigrette

See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following:

-Lemonade

-Raspberry Lemonade

-Peach Punch

Prices subject to change

THE
RIVERWOODS
CONFERENCE CENTER

20% service charge and tax not included in prices

Plated - Lite

*Minimum of 25 guests

*Only served until 3pm

*Three entree selections

available for \$2/person extra

All entrees are served with chef's choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

ENTREE OPTIONS

Chicken Paprika - \$19.95

Mushrooms, onions, and paprika cream sauce

Chicken Milanese - \$22.50

Parmesan breaded chicken, topped with marinara and served on penne pasta

Teriyaki Chicken - \$17.95

Pineapple relish

Teriyaki Salmon - \$24.95

Pineapple relish

Braised Short Ribs - \$20.95

Rustic pan sauce

Top Sirloin - \$28.95

Creamed bacon and bleu cheese

Vegan Thai Curry - \$19.95

Coconut rice, fresh vegetables, and curry sauce

SALAD OPTIONS

Caesar Salad

Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens

Ranch dressing

Baby Spinach

Granny smith apples, raisins, bleu cheese, and balsamic vinaigrette

Wedge Salad

Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

Elements Chopped

Tomato, egg, bacon, bleu cheese, and house vinaigrette

See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following:

-Lemonade

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-Peach Punch

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Kids Options

**For kids ages 3-11*

PLATED OPTIONS

\$10.95

**These selections are only available for a plated meal*

Macaroni + Cheese

Spaghetti + Meatballs

Cheese Quesadilla

Buttermilk Chicken Strips + Fries

Pepperoni Pizza

BUFFET OPTIONS

**Kids eat off of the regular buffet for a discounted price*

1 ENTREE \$10.95

2 ENTREE \$12.95

3 ENTREE \$14.95

Additional Kids Buffet Option:

Buttermilk Chicken Strips, Fries, and Fruit \$10.95

Prices subject to change



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