

RE

RIVER'S EDGE

- CATERING -

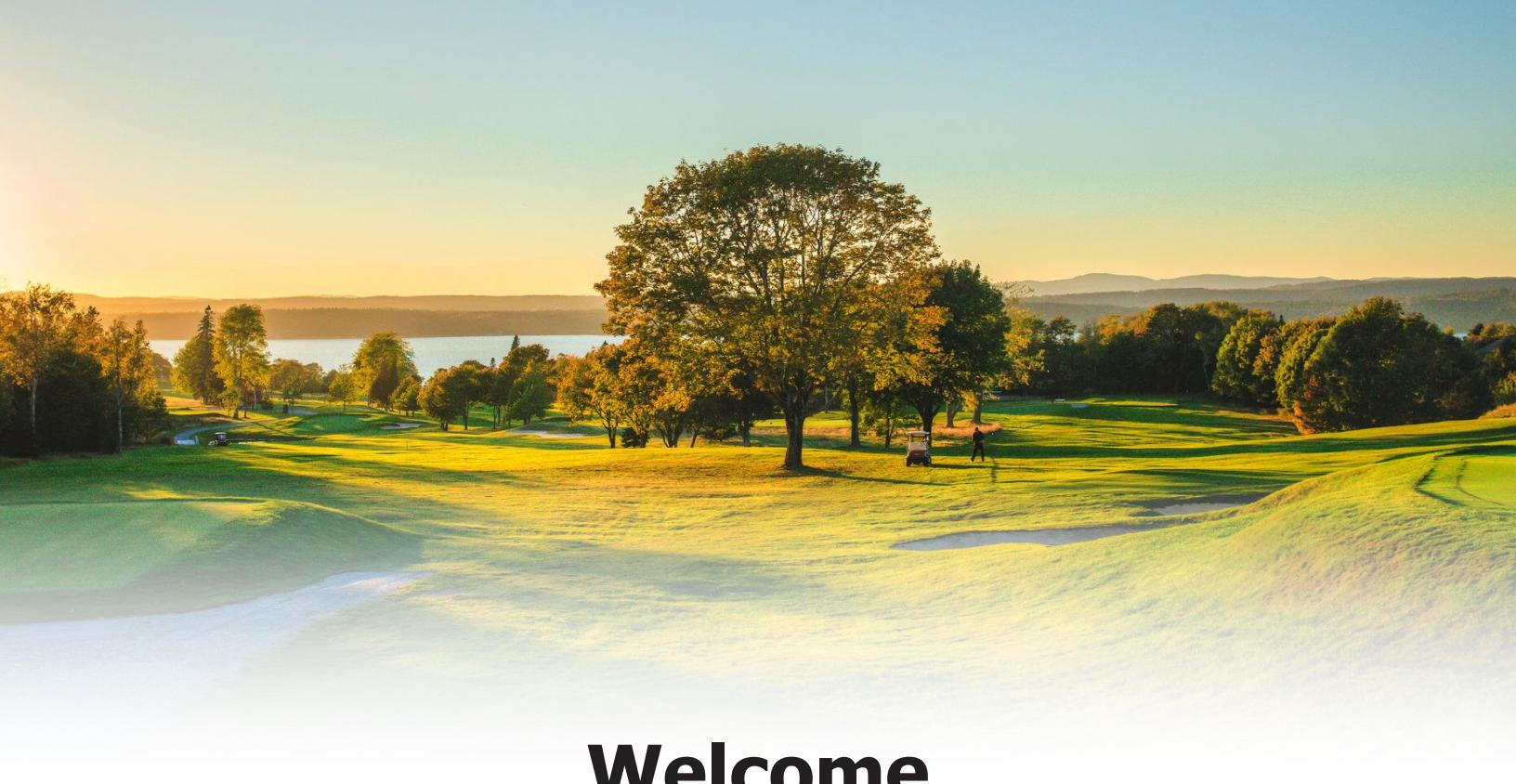


RIVERSIDE
COUNTRY CLUB



River's Edge Catering
2524 Rothesay Road, Rothesay NB, E2H 2K7
(506) 847-7545 Ext 226 | info@riversedgecatering.ca
www.riversedgecatering.ca

2024
Event Package



Welcome

River's Edge Catering is the exclusive catering service for the Riverside Country Club. We also offer catering for Business Luncheons, Executive Meetings, Corporate Events & Special Occasions.

Please inquire about substitutions, dietary restrictions, and any special menu needs or requests that would help make your event successful! We look forward to serving you!

Food and Beverage pricing is subject to Gratuities, as well as all applicable provincial and federal taxes. Gratuities will be calculated on the total of all food and beverage charges, before taxes.

All Menu prices are based on a minimum of 30 guests. A service charge will be applied for functions of less than 30 guests.

A non-refundable deposit of \$500.00 is required upon booking.

Additional Service Charges and Deposits may be applied.



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Breakfast

THE BAKERY | \$10

Chilled Assorted Juices
Selection of Freshly Baked Pastries
Croissants, Danishes, Cinnamon Buns, & Muffins
Whipped Butter & Assorted Preserves
Freshly Brewed Coffee and Tea

HEALTHY BEGINNINGS | \$13

House Made Granola
Assorted Fruit Yogurt
Low Fat Blueberry Bran Muffins
Fresh Fruit Assortment
Freshly Brewed Coffee and Tea

THE COUNTRY CLUB CLASSIC | \$20

Chilled Assorted Juices
Scrambled Eggs
Bacon
Sausage
Home-Fried Potatoes
Selection of Freshly Baked Pastries
Croissants, Danishes, Cinnamon Buns, & Muffins
Whipped Butter & Assorted Preserves
Freshly Brewed Coffee and Tea

ENHANCEMENTS

Hard Boiled Eggs | \$1.50
Assorted Bagels with Cream Cheese | \$5
Breakfast Sandwiches | \$6
Fluffy eggs and aged cheddar with your choice of bacon, ham or sausage; served on an English muffin
Freshly Sliced Seasonal Fruit | \$5



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Break - À la Carte

Freshly Baked Pastries | \$3 each

Freshly baked Fruit Breads | \$3 each

Homemade Tea Biscuits | \$3 each

With assorted preserves

Homemade Cheese Tea Biscuits | \$3.25 each

Fruit Yogurt | \$2.25 each

Assorted flavours

Fruit and Yogurt Granola Parfaits | \$5 each

Freshly Sliced Seasonal Fruits | \$5 per person

Trail Mix & Mixed Nuts | \$2.50 each

Seasonal Fruit Smoothies | \$7

Protein Bars | \$3.50 each

Assorted Bite-Sized Desserts | \$17.95 per Dozen

Freshly Baked Cookies | \$15 per Dozen

Vegetable Crudités with dip | \$3.50 per Person

Assorted Chocolate Bars | \$2.50 each

Individual Assorted Bags of Chips | \$2.50

Beverages

Freshly Brewed Coffee or Tea | \$20 (serves 10 people) | \$90 (serves 50 people)

Selection of Herbal Teas | \$3.95 Per Bag

Assorted Chilled Juices | \$2.95 Each

Bottled Water | \$2.75 Each

Perrier Water | \$3.50 Each

Assorted Soft Drinks | \$3 Each

Non Alcoholic Fruit Punch | \$40 Per Gallon

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Lunch Buffets

Served with freshly brewed Coffee and Tea

THE DELI BOARD | \$20

Chef's Soup of the Day
Garden Greens with Assorted Dressings
Variety of Fresh Breads
Assorted Cheeses
Cheddar, Mozzarella, & Swiss Cheese
Tomato, Lettuce & Onion
Deli Style Meat, Chicken Salad, & Egg Salad
French Pastries

THE LITTLE ITALY | \$24

Italian Wedding Soup
Caesar Salad with Savory Croutons & Bacon
Four Cheese & Meat Lasagna
Chicken Tetrazzini
Garlic Bread
Tiramisu

THE SANDWICH CART | \$20

Chef's Soup of the Day
Garden Greens with Assorted Dressings
Deli-Style Sandwiches
French Pastries

RIVERSIDE BBQ CART | \$24

Chef's Assorted Salads
Freshly Baked Rolls
BBQ Chicken
Grilled Pork Skewers
Potato Chips
Baked Apple Pie

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Lunch Buffets

THE VALLEY LUNCH BUFFET | \$28 per person

Chef's Soup of the Day

Chef's Assorted Salads (2 Selections)

Select Two of the Following:

Mesquite Pork Loin Caramelized Apple Jus

Four Cheese and Meat Lasagna

Mango Chicken

Broiled Beef Tips with Peppercorn Jus

Baked Atlantic Salmon with Dill Butter Cream

Broiled Chicken with Teriyaki Glaze

Garlic Shrimp & Basil Alfredo

Red Thai Curry Chicken

Served with Seasonal Market Vegetables and your choice of Garlic Mashed Potatoes, Herb Roasted Potatoes, or Basmati Rice

Assorted French Pastries

Basket of Crusty Rolls with Whipped Butter

Freshly Brewed Coffee & Tea

TASTE OF ASIA | \$24

Teriyaki Sesame Spring Vegetable Soup

Thai Noodle Salad

Cashew Chicken

Sweet & Sour Pork

Fried Rice

Spring Rolls with Plum Sauce

Coconut Cake

THE PICNIC BASKET | \$24

Chef's Soup of the Day

Basket of Crusty Rolls with Whipped Butter

Garden Greens with Assorted Dressings

Classic Potato Salad

Coleslaw

Assorted Pickle Tray

Honey Fried Chicken

Spiced Potato Wedges

Seasoned Carrots

Baked Apple Pie

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Dinner Buffet

Served with freshly brewed Coffee and Tea

CLASSIC DINNER BUFFET | \$43 Per Person

Spinach Salad with Poppy Seed Dressing

Garden Greens with Assorted Dressings

Asian Satay Coleslaw

Roasted Vegetable Pasta Salad

Balsamic Tomatoes with Feta

Relish Tray

With Gherkins, Banana Peppers, Black Olives, Mixed Pickles & Pickled Beets

Steamed Atlantic Mussels

Select Two of the Following:

Carved Slow Roasted Beef Sirloin with Herb Jus

Carved Roasted Turkey with Traditional Stuffing & Pan Gravy

Thyme Dusted Broiled Chicken with Maple Dijon & Bacon Cream

Crosby's Molasses Glazed Pork Loin With Caramelized Apple & Onion Demi

Baked Seafood Casserole

Broiled Atlantic Salmon with Lobster Cream

Lemon Pepper Haddock

Channa Masala

Broiled Chicken with Teriyaki Glaze

New Brunswick BBQ Salmon

Carved Maple & Mustard Ham

Add an additional Entrée | \$3

Freshly Sliced Fruit

Callebaut Chocolate Mousse

Assorted Seasonal Pies

Assorted Cheesecakes with Fresh Fruit Coulis

French Pastries

Served with Seasonal Market Vegetables, and your choice of Garlic Mashed Potatoes, Herb Roasted Potatoes, Baked Scalloped Potatoes or Basmati Rice



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Dinner Buffet

Served with freshly brewed Coffee and Tea

RIVER'S EDGE BARBEQUE BUFFET | \$40 Per Person

Garden Greens with Assorted Dressings

Pasta Salad

Classic Potato Salad

Coleslaw

Assorted Pickle Tray

Steamed Atlantic Mussels

Maple Mesquite BBQ Chicken

Grilled BBQ Steak

New Brunswick BBQ Salmon

Grilled Sausages

Baked Potatoes with Sour Cream & Chives

Freshly Sliced Fruit Display

Callebaut Chocolate Mousse

Assorted Seasonal Pies

Assorted Cheesecakes with Fresh Fruit Coulis

French Pastries



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Plated 3-Course Dinner

Served with Freshly Baked Rolls, Seasonal Vegetables & your choice of Herb Roasted Potatoes, Garlic Mashed Potatoes or Rice Pilaf & Freshly Brewed Coffee & Tea.

APPETIZERS

- Roasted Butternut Squash & Ginger Soup with Honey Crème Fraiche
- Roma Tomato & Gin Soup
- Roasted Wild Mushroom Soup
- Broccoli & Aged Cheddar Soup with Sweet Basil Straw
- Maritime Seafood Chowder (Additional \$2 | Per Person)
- Baby Spinach Salad topped with Sweet Poppy Seed Dressing
- Gathered Greens topped with Tangerine Balsamic Dressing
- Salad of Radicchio & Young Spinach, Roasted Almonds, topped with Maple Dijon Vinaigrette
- Crisp Spring Roll with Soy Ginger Tar
- Atlantic Lobster in a Crisp Phyllo topped with Thai Chili Glaze (Additional \$2.00/Per Person)

ENTREES

- Pan Seared Chicken Supreme | \$37.50
 - With Maple Bacon Dijon Crème
- Grilled Chicken | \$36
 - With Spinach, Red Pepper & Chevre Compote
- Applewood Bacon Wrapped Beef Tenderloin | \$47
 - With Tarragon Butter Cream
- Slow Roasted Alberta Prime Rib | \$45
 - With Yorkshire Pudding & Red Wine Jus
- House Rubbed Roast Striploin of Beef | \$41
 - With Horseradish Jus
- Broiled Atlantic Salmon | \$39
 - With Citrus Béarnaise
- Lobster & Scallop Stuffed Atlantic Salmon | \$42
 - With Champagne Cream
- Traditional Roast Turkey | \$37
 - With Stuffing, Cranberries & Savory Gravy

DESSERTS

- Warm Chocolate Brownie with Vanilla Ice Cream & Salted Caramel Drizzle
- New Brunswick Blueberry Crème Brûlée
- New York Cheesecake with Lemon Essence Strawberry Coulis
- Sugar Crusted Spartan Apple Pie with Fresh Cream
- Chocolate Butter Tart with Fresh Cream
- Maritime Strawberry Shortcake
- Chocolate Kahlua Bomb with Mango Milk



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Hors D'Oeuvres

HOT

- Bacon Wrapped Scallops | \$32 Per Dozen
- Coconut Shrimp with Sweet Chili Aioli | \$32 Per Dozen
- Atlantic Lobster Tarts | \$32 Per Dozen
- BBQ Meatballs | \$26 Per Dozen
- Thai Spring Rolls | \$26 Per Dozen
- Crosby's Molasses Pulled Chicken Tourties | \$26 Per Dozen
- Mini Beef Sliders with Aged Cheddar & Dill Pickle | \$26 Per Dozen
- Caramelized Pear with Candied Pecan & Warm Brie on a Crisp Phyllo | \$26 Per Dozen
- Spinach & Cream Cheese Stuffed Mushroom Caps | \$26 Per Dozen
- House Rubbed Indian Curry Chicken Satay | \$26 Per Dozen
- Italian Sausage, Three Cheese & Pesto Flatbread | \$26 Per Dozen
- Peanut Butter Chicken | \$26 Per Dozen

COLD

- Thai Lobster Salad Roll | \$32 Per Dozen
- Oven Roasted Smoked Salmon on a Crisp Pita with Chive Cream | \$32 Per Dozen
- Citrus Shrimp on a Garlic Baguette with Dill Cream | \$32 Per Dozen
- Tomato Bruschetta with Feta | \$26 Per Dozen
- Caramelized Onion Cheese Tarts with Sweet Grape | \$26 Per Dozen
- Cherry Tomato & Pesto Bocconcini Caprese Skewers | \$26 Per Dozen
- BBQ Beef Brisket & Chipotle Pinwheels | \$26 Per Dozen
- Avocado Chicken Salad Bites | \$26 Per Dozen
- Watermelon, Feta, and Cured Ham Skewers | \$26 Per Dozen
- Strawberry Shortcake Shooter | \$26 Per Dozen

Reception

LARGE COLD PLATTERS

Assorted Cheese Tray with Crackers (serves 30) | \$165 Per Tray

Or \$6.50 Per Person

Charcuterie Board (serves 25) | \$200 Per Tray

Or \$8.50 Per Person

Vegetable Tray with Dip (serves 25) | \$125 Per Tray

Or \$6 Per Person

Oven Head Smoked Salmon Display (serves 25) | \$170 Per Tray

Sliced Fresh Fruit Display (serves 25) | \$125 Per Tray

Or \$6 Per Person

Shrimp Cocktail Display | \$35 Per Dozen

Assorted Finger Sandwiches | \$6.50 Per Sandwich

Chicken Salad, Egg Salad, Tuna, Black Forest Ham, & Roast Beef

Assorted Deluxe Finger Sandwiches | \$12 Per Sandwich

Lobster, Shrimp, Chicken BLT, & Salmon

SWEETS & SNACKS

Freshly Baked Cookies | \$15 Per Dozen

Assorted Bite Size Desserts | \$17.95 Per Dozen

Assorted Chips | \$7 Per Bowl

Individual Bags of Assorted Chips | \$2.50 Per Bag

Assorted Party Mixture | \$7 Per Bowl

PIZZA

Assorted Pizzas | \$30 Each

Pepperoni, Cheese, Vegetarian, or Hawaiian

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Reception

STATIONS

Nacho Bar | \$11.00 Per Person

Nacho Chips, Warm Cheese, Tomatoes, Onions, Black Olives, Jalapenos, & Sour Cream

Poutine Bar | \$10.50 Per Person

Savory House Gravy, Crisp Fries, Cheese Curds, Bacon & Green Onions

Slow Roasted AAA Beef Sirloin (serves 50) | \$375

Served with Crusty Rolls, Horseradish, & Assorted Mustards

Maple & Mustard Glazed Ham (serves 40) | \$300

Served with Crusty Rolls, & Assorted Mustards

Peppercorn Crusted Striploin of Beef (serves 25) | \$325

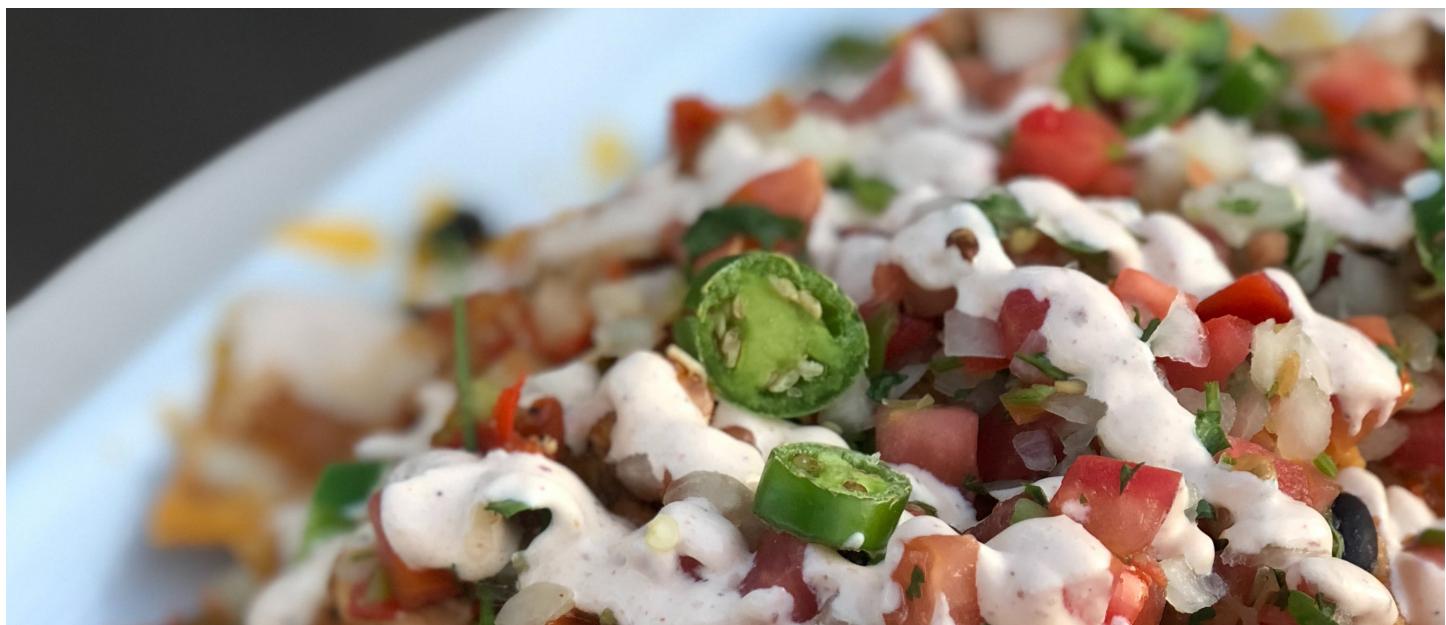
Served with Crusty Rolls, Horseradish, & Assorted Mustards

DIPS

Warm Garlic & Spinach Dip (serves 25) | \$90

Mexican Salsa Dip (serves 25) | \$90

Roasted Garlic Hummus (serves 30) | \$95



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