



*ChateauRive*

# CATERING MENU

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WEDDING MENU

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FOOD FROM SCRATCH / 509.795.2030 / CHATEAURIVE.COM



# DINNER BUFFETS

*All buffet dinners are served with choice of salad, fresh baked rolls, butter and beverage.*

*All entrees come with your choice of fire roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus or rustic root vegetable medley and your choice of herb roasted red potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto*

## BEEF SIRLOIN & STUFFED CHICKEN BUFFET

### MANDARIN ORANGE SALAD

*with baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppyseed vinaigrette*

### WARM ROLLS & BUTTER

### MUSHROOM RISOTTO

### RUSTIC ROOT VEGETABLE MEDLEY

### BONE IN STUFFED CHICKEN BREAST

*with stuffed with rosemary & blue cheese, topped with a gorgonzola cream sauce*

### SIRLOIN CARVER

*with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish*

34.<sup>95</sup>

## SALMON & PRIME RIB BUFFET

### SPINACH SALAD

*with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in Strawberry Vinaigrette and topped with feta cheese*

### WARM ROLLS & BUTTER

### GRILLED ASPARAGUS

*with Lemon Butter Sauce*

### TWICE BAKED POTATOES

*with cheddar cheese and chives*

### ALASKAN KING SALMON

*with Grapefruit Lemon Bur Blanc*

### PRIME RIB CARVER

*with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish*

41.<sup>95</sup>

## GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

### CLASSIC CAESAR SALAD

*with house made sourdough croutons, Caesar Dressing and parmesan cheese*

### WARM ROLLS & BUTTER

### BAKED GREEN BEANS

### AND SNAP PEAS

*with Lemon Butter Sauce*

### HERB ROASTED RED POTATOES

### GRILLED CHICKEN BREAST

*with Champagne Garlic Sauce*

### PACIFIC KING SALMON

*with creamy Garlic Lemon Sauvignon Blanc Sauce*

36.<sup>95</sup>



# MORE DINNER BUFFETS

## ITALIAN PASTA BUFFET

### CLASSIC CAESAR SALAD

*with house made sourdough croutons, Caesar Dressing and parmesan cheese*

### GRILLED GARLIC BREAD

### CHOICE OF TWO PASTA

*Penne, Spaghetti, Fettucini, Bowtie, Linguini*

### CHOICE OF TWO SAUCES

*Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce*

### CHOICE OF TWO PROTEINS

*Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast*

27.<sup>95</sup>

## STUFFED CHICKEN DINNER BUFFET

### MIXED GREEN SALAD

*with apples, cranberries, candied walnuts and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze*

### WARM ROLLS & BUTTER

### FIRE ROASTED SEASONAL VEGETABLES

### CREAMY GARLIC MASHED POTATOES

### BONE IN STUFFED CHICKEN BREAST

*stuffed with feta and spinach and topped with garlic and Chardonnay Cream Sauce*

29.<sup>95</sup>



# APPETIZERS

2 dozen minimum.

## HOT

Price per piece

### GARLIC MUSHROOM BRIE TOAST

1.<sup>75</sup>

### JALAPENO POPPERS

stuffed with Bacon & Gouda Cheese

2.<sup>00</sup>

### ARTICHOKE, SPINACH & PROSCIUTTO FOCACCIA

with a Spicy Honey Drizzle

2.<sup>25</sup>

### MINI CRAB AND SHRIMP MELTS

on Sourdough Baguette

3.<sup>50</sup>

### MINI CRAB CAKES

with Orange Butter Glaze

3.<sup>50</sup>

## COLD

Price per piece

### AWARD WINNING HONEY PEAR BRUSCHETTA

2.<sup>75</sup>

### SMOKED SALMON

on a cucumber with herb cream cheese and  
fresh dill

2.<sup>50</sup>

### BACON AND BLUE CHEESE

on a cucumber

1.<sup>75</sup>

### APPLE, BLUE CHEESE, AND HAZELNUT

on an endive

2.<sup>00</sup>

### EGGPLANT CAPONATA

2.<sup>25</sup>

### CHICKEN SATAY

with Thai Peanut Sauce

2.<sup>50</sup>

### CHICKEN SATAY

with Teriyaki Sauce

2.<sup>50</sup>

### BEEF SATAY

with Sweet Plum Sauce

2.<sup>75</sup>

### VEGETABLE SPRING ROLLS

with Sweet and Sour Sauce

2.<sup>50</sup>

### MINI BEEF WELLINGTON

3.<sup>90</sup>

### CLASSIC DEVILED EGGS

with Soy Lime Dipping Sauce

2.<sup>00</sup>

### JUMBO COCKTAIL SHRIMP PLATTER

3.<sup>50</sup>

### TOMATO BASIL CANAPÉ

2.<sup>00</sup>

### SMOKED SALMON

on Baguette with Cucumber Dill Sauce

2.<sup>25</sup>

### SEARED AHI TUNA

on Asian Slaw

2.<sup>75</sup>

### SAUSAGE AND CHEESE

STUFFED MUSHROOMS

2.<sup>75</sup>

### FETA AND SPINACH STUFFED MUSHROOMS

2.<sup>75</sup>

### POTSTICKERS

with Soy Lime Dipping Sauce

1.<sup>75</sup>

### MAC & CHEESE BITES

2.<sup>25</sup>

### SMOKED DUCK

on Asian Slaw

2.<sup>75</sup>

### SHRIMP CEVICHE

with Wasabi Aioli

2.<sup>50</sup>

### TERIYAKI CHICKEN

with Asian Slaw

2.<sup>00</sup>

### ANTIPASTO SKEWERS

2.<sup>00</sup>

### SALMON MOUSSE

on Crostini

1.<sup>75</sup>

\*\*Prices are subject to change without notice



## MORE APPETIZERS

### DISPLAY APPETIZERS

*Per person - minimum of 25 guests*

**VEGETABLE CRUDITÉS**  
with Ranch and Onion Sauces  
**5.<sup>95</sup>**

**FRESH SEASONAL FRUIT DISPLAY**  
with Devonshire Cream  
**5.<sup>95</sup>**

**GRILLED & CHILLED  
VEGETABLE DISPLAY**  
**6.<sup>25</sup>**

**IMPORTED AND DOMESTIC CHEESE**  
with assorted crackers and baguette  
**7.<sup>50</sup>**

**GRILLED PITA**  
with roasted garlic hummus, roasted red pepper  
hummus, and romesco  
**7.<sup>95</sup>**

**CHARCUTERIE DISPLAY**  
with Devonshire Cream  
**9.<sup>95</sup>**

**CRAB & ARTICHOKE DIP**  
served warm with crostini  
**7.<sup>95</sup>**

**DELI MEAT & CHEESE DISPLAY**  
**7.<sup>25</sup>**

**ANTI PASTO DISPLAY**  
**7.<sup>95</sup>**

### SPECIALTY DISPLAY APPETIZERS

*By the tray —minimum of 25 guests*

**WHOLE POACHED SALMON DISPLAY**  
with cucumbers, cream cheese, capers  
and lemon  
**MP**

**SMOKED SALMON**  
with herb cream cheese, cucumbers and  
assorted crackers  
**225.<sup>00</sup>**

# HEAVY HORS D'OEUVRES

(Prices per person)

## ASIAN STATION

Minimum of 50 guests — choose four of the following

### THAI LETTUCE CHICKEN WRAPS

#### MOOSHU PORK

*in Won Ton Wraps with Hoisen Sauces /  
\*Upgrade to Chef Attended for \$50 to make  
your wraps to order*

#### CALIFORNIA ROLLS

*Wasabi and fresh Ginger*

#### CHICKEN POT STICKERS

*Soy Lime Dipping Sauce*

#### VEGETABLE SPRING ROLLS

*Sweet and Sour Sauces*

#### PORK SPRING ROLLS

*Sweet and Sour Sauces*

#### CHINESE BBQ PORK

*Dipping Sauces*

#### MARINATED SOBA NOODLES

*in Soy Lime Ginger Dressing  
with fresh vegetables*

#### CHICKEN SATAY

*Thai Peanut Sauce*

#### CHICKEN SATAY

*Teriyaki Sauce*

#### PORK FRIED RICE

21.<sup>95</sup>

## MEDITERRANEAN STATION

Minimum of 50 guests — choose four of the following

### GRILLED PITA

*Hummus, Romesco and Tapenade spreads*

### ANTIPASTO PLATTER

*assorted meats and cheeses, peppers,  
artichokes, kalamata olives, mini corn, cherry  
tomatoes, black olives and green olives*

### GRILLED AND CHILLED ASPARAGUS

*Balsamic Glaze*

### GRILLED AND CHILLED ASSORTED VEGETABLES

*Balsamic Glaze*

### HOUSE MADE ORZO SALAD

*fresh basil, feta and roasted tomatoes in a  
Lemon Garlic Dressing*

### CAPRESE

*fresh mozzarella, fresh basil leaf and  
Balsamic Glaze*

18.<sup>95</sup>

## MASHED POTATO STATION

Minimum of 50 guests — choose six of the following

### HOUSE MADE CREAMY GARLIC CHEESE MASHED POTATOES

*served in a specialty glass with guest's choice of  
toppings:*

*Cheddar cheese, Sour cream, Salsa, Chives,  
Guacamole, chopped ham, chopped bacon,  
diced tomatoes, Fried onions, Steamed  
vegetables, Sautéed herb mushrooms,  
Caramelized onions and roasted red peppers,  
Demi glaze, Horseradish, Basil pesto,  
Gorgonzola cheese, Feta cheese*

16.<sup>95</sup>

## CARVING STATION

Minimum of 50 guests — All carving station served  
with warm rolls, butter and condiments

### PRIME RIB

*with Demi Glaze*

21.<sup>95</sup>

### PORK TENDERLOIN

12.<sup>95</sup>

