

Banquet Breakfast Options



THE BIG BREAKFAST BUFFET

Farm fresh scrambled eggs, pork green chili, link sausage, Applewood smoked bacon, breakfast potatoes, Grand Marnier French toast with maple syrup, fresh fruit display, fresh baked Danish & muffins, yogurt with granola. Served with coffee, tea, decaf, orange juice & cranberry juice.

\$15.45 ++
\$20.00 INCL

THE RIVERDALE SCRAMBLE

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes, scrambled eggs, fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice & cranberry juice.

\$11.97 ++
\$15.50 INCL

THE CONTINENTAL BREAKFAST

Platter of assorted muffins & Danish, fresh fruit cups, granola bars. Served with coffee, tea, decaf, orange juice & cranberry juice.

\$7.72 ++
\$10.00 INCL

THE BURRITO BREAKFAST

Breakfast burritos with scrambled eggs, shredded cheese, potato & pork green chili wrapped in a tortilla. Whole fruit & assorted health bars, served with coffee, tea, decaf, orange juice & cranberry juice.

\$9.27 ++
\$12.00 INCL

THE PASTRY & COFFEE BREAKFAST

Platter of assorted muffins & Danish. Served with coffee, tea, decaf, orange juice & cranberry juice.

\$5.41 ++
\$10.00 INCL

All food & beverage purchases include 20% service charge & \$4.85% sales tax.

All food & beverage prices are listed as a per person charge

Banquet Breakfast Options



RIVERDALE BUFFET

SALAD STATION

Fresh Strawberry Balsamic Salad

Mix greens, candied walnuts, red onion, goat cheese & sliced strawberries

Caesar Salad

Romaine, Caesar dressing, parmesan & croutons

Served with ciabatta rolls, whipped butter & dipping oil

SIDES

Three cheese whipped potatoes

Rice pilaf

Seasonal vegetables

ENTRÉE & CARVING STATION

Carved NY Strip

Au jus and horseradish sauce

Champagne Chicken

Herb marinated chicken breast topped with a champagne cream sauce

Grilled Beef Coulotte

Red wine jus & crisp onion strings

Pomegranate Salmon

Grilled salmon fillet with a pomegranate beurre blanc sauce

Tri Color Tortellini Carbonara

Cheese tortellini, grilled chicken breast, apple wood bacon, in a parmesan cream sauce

DESSERT

Chocolate ganache cake

NY cheesecake with berry sauce

White chocolate carrot cake

Coffee station

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\$34 ++ (3 Entrees)

\$30 ++ (2 Entrees)

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DUNES BUFFET

SALAD STATION

Fresh Strawberry Balsamic Salad

Mix greens, candied walnuts, red onion, goat cheese & sliced strawberries

Caesar Salad

Romaine, Caesar dressing, parmesan & croutons

Served with ciabatta rolls, whipped butter & dipping oil

ENTRÉE & CARVING STATION

Whiskey Grilled Salmon

Served with Whiskey Pecan Butter

Achiote Rubbed Chicken

Mild chili rub with pineapple salsa & lime cilantro butter sauce

Pork Marsala

Pan seared scaloppini with mushroom demi-glace

SIDES

Three cheese whipped potatoes

Seasonal vegetables

DESSERT

Chocolate ganache cake

NY cheesecake with berry sauce

White chocolate carrot cake

Coffee station

\$30 ++ (3 Entrees)

\$26 ++ (2 Entrees)

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WESTERN BUFFET

SALAD STATION

Mixed Greens

Greens with assorted dressings,
croutons & vegetable toppings

Served with dinner rolls & whipped
butter

ENTRÉE & CARVING STATION

BBQ Beef Brisket

Mesquite Grilled Chicken

Pulled Pork

SIDES

Applewood smoked bacon baked

beans

Potato salad

Coleslaw

DESSERT

Caramel-nut brownies

Fresh baked cookies

Coffee station

\$25 ++ (3 Entrees)

\$23 ++ (2 Entrees)

All food & beverage purchases include 20% service
charge & \$4.85% sales tax.

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person charge

Banquet Breakfast Options



KNOLLS BUFFET

SALAD STATION

Crisp Greens

Greens with assorted dressings,
croutons & vegetable toppings

Caesar Salad

Romaine, Caesar dressing, parmesan
& croutons

Served with dinner rolls & whipped
butter

ENTRÉE & CARVING STATION

Chicken Piccata

Chicken breast in white wine lemon caper sauce

Italian Pasta

Penne tossed with grilled sweet Italian sausage, peppers & tomato
sauce

Pan Seared Alaskan Cod

Fine herb crust with an artichoke caponata sauce

SIDES

Seasonal vegetables

Herb roasted baby red potatoes

DESSERT

Caramel-nut brownies

Vanilla cheesecake with berry

sauce

Coffee station

\$25 ++ (3 Entrees)

\$22 ++ (2 Entrees)

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charge & \$4.85% sales tax.

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