



Rivers Banquet Menu

Hors d'oeuvres for Cocktail Reception

Shrimp Cocktail, Large	\$1.35 / pc.
Clams and/or Oysters on the Half Shell or Choose Rockefeller, Casino or Oregonatto	Seasonal Price
Ceviche with Rock Shrimp & Scallops with Corn Chips	\$27.50 per lb
Whole Smoked Salmon with Accompaniments (Avg. 10 – 14 lb)	\$16.00 per lb.
Sides of Smoked Salmon with Accompaniments (Avg. 3 – 4 lb)	\$22.00 per lb.
Smoked Trout Pate with Pan Fried Scallion Bread	\$21.00 per lb
Stuffed Brie in Puff Pastry with Water Crackers	\$57.50 per wheel
Spicy BBQ Chicken Wings with Bleu Cheese & Celery Sticks	\$0.75 / pc.
Sliced Beef on Garlic Toast with a Béarnaise Sauce	\$1.50 / pc.
Pork Potstickers with Basil Red Chile Pesto	\$1.10 / pc.
Scallops Wrapped in Bacon	\$1.50 / pc.
Chipotle Shrimp Wontons with Sweet Hot Sauce	\$1.35 / pc.
Crab Stuffed Mushrooms	\$1.35 / pc.
Mini Beef or Elk Wellington with Béarnaise Sauce	\$1.65 / pc.
Coconut Chicken Tenders Peanut Sauce	\$1.35 / pc
Coconut Shrimp with Sweet Hot Sauce	\$1.65 / pc.
Hawaiian Style Chicken & Pineapple Skewers in Pineapple Soy	\$1.35 / pc.
Smoked Turkey Quesadilla with Red Pepper Jelly	\$0.95 / pc.

*RIVERS RESTAURANT 970-928-8813
2525 S. GRAND AVE GLENWOOD SPRINGS CO.*



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Chicken Empanadas with Chipotle Mayonnaise	\$1.35 / pc.
Smoked Salmon Empanadas with Cucumber Dill Dipping Sauce	\$1.35 / pc.
Crab Rangoon	\$1.35 / pc.
Mini Quiches	\$1.10 / pc.
Cucumber Stuffed with Mascarpone Cheese and Pistachios	\$1.35 / pc.
Bruchetta with Sundried Tomato Pesto and Calamata Olives	\$1.10 / pc.
Mini Spanikopita	\$1.35 / pc.
Wild Mushroom Vol au Vent	\$1.35 / pc.
Vegetable Crudités	\$1.35 per person
Cheese Tray with Seasonal Fruits & Assorted Crackers	\$2.15 per person
Corn Chips and Fresh Tomato Salsa	\$0.75 per person
Meat & Cheese Platter with Asst. Crackers	\$2.15 per person
Antipasto Platter with Accompaniments	\$2.15 per person

Dessert & Cakes

Mini Pastries	\$1.50 / pc.
Chocolate Dipped Strawberries	\$1.75 / pc.
Single Layer Cake (Carrot, Chocolate, Vanilla)	\$1.75 per person
Double Layer Cake with Filling (Fruit, Cream, Custard)	\$2.25 per person
Specialty Cake (Chocolate Bombay with Bailey, Tiramisu, etc)	\$2.75 per person
Plate Charge (When Bringing Your Own Cake)	\$.35 per plate



Menu I - \$28.00 per person

Appetizer

Pork Potstickers with a Basil Red Chili Pesto Sauce
or
Soup of the Season

Salad

Rivers Mixed Green Salad with House Dressing

Entrée

Slow Roasted Prime Rib of Beef Au Jus served with Horseradish Sauce,
Garlic Mashed Potatoes and Seasonal Vegetables

or

Poached Salmon with a Lemon Caper Sauce,
Rice Pilaf and Seasonal Vegetables

or

Roasted Asparagus & Spinach Manicotti with
Three Cheeses and Basil Pesto Topped with a Creamy Tomato Sauce

or

Grilled Chicken Breast with a Raspberry Margarita Sauce,
Rice Pilaf and Seasonal Vegetables

Dessert

Rivers Cheese Cake with Strawberry Sauce

or

French Vanilla Ice Cream in an Edible Chocolate Cup with Chocolate Sauce

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Menu II - \$31.00 per person

Appetizers

Shrimp in Puff Pastry with Lobster Cream Sauce
or
Colorado Onion Soup

Salad

Mixed Green Salad with Tomato, Feta Cheese and Black Olives,
in a Roasted Garlic Balsamic Vinaigrette

Entree

Pan Fried Ruby Trout with a Lime Shallot Butter Sauce,
Rice Pilaf and Seasonal Vegetables
or
Grilled New York Steak with a Mustard Rosemary Sauce,
Mashed Potatoes and Seasonal Vegetables
or
Fettuccini with a Chive Garlic Cream Sauce and Shaved Parmesan
or
Chicken Piccata with Snow White Mushrooms and Artichoke Hearts,
Rice Pilaf and Seasonal Vegetables

Dessert

Key Lime Cheesecake with Raspberry Puree
or
Chocolate Mousse Parfait

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Menu III - \$40.00 per person

Appetizer

Smoked Trout Pate with Pan Fried Scallion Bread
Or

Beef Wellington with Béarnaise Sauce

Soup

Shrimp Bisque

or

Seasonal Squash Soup

Salad

Spinach and Baby Greens with Maytag Blue Cheese,
Pecans and a Sundried Tomato Vinaigrette

Entree

Grilled Filet Mignon with a Wild Mushroom Merlot Sauce
Mashed Potatoes and Seasonal Vegetables

or

Grilled Yellow Fin Tuna (Ahi) with a Mango Lime Salsa
Rice Pilaf and Seasonal Vegetables

or

Applewood Smoked Bacon Wrapped Duck Breast with Bolo Wine Sauce
Wasabi Mashed Potatoes and Seasonal Vegetables

or

Fettuccini with Sundried Tomatoes and Asparagus
In a Saffron Cream Sauce

Dessert

Puff Pastry Napoleon Filled with Vanilla Ice Cream
with Warmed Chocolate & Raspberry Sauce

or

Tiramisu

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Menu IV - \$49.00 per person

Appetizer

Alaskan King Crab Cocktail
or
Beef Carpaccio with Pan Fried Scallion Bread

Soup

Lobster and Saffron Bisque
or
Wild Mushroom and Roasted Red Pepper Chowder

Salad

Warmed Tomato and Mozzarella Salad with Steamed Asparagus

Entree

Mixed Grill with Elk, Duck, and Ostrich Over a Sundried Cherry Cabernet Sauce
with Wasabi Mashed Potatoes and Fresh Seasonal Vegetables
or
Baked Lobster Tail with Drawn Butter
Served with Rice Pilaf and Seasonal Vegetables
or
Grilled Veal Chop with Rosemary Cream Sauce
Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables
or
Steamed Asparagus Bouquet with Lavender Butter,
Horseradish & Dijon Infused Beets, Butternut Squash & Potato Rosettes

Dessert

Raspberry Glazed Pistachio Crème Brulee
or
Chocolate Mousse Decadence Cake with Espresso & Bailey's Crème Sauce

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Buffet Menu I \$22.00

Mixed Greens with a Lemon Herb Dressing

Roast Loin of Pork with a Mustard Rosemary Sauce

Chicken Cacciatore (Hunter Style)

Penne Pasta with Mushrooms, Zucchini, and Tomato
in a Fresh Basil White Wine Sauce

Soy Glazed Vegetable Sauté

Assorted Dinner Rolls and Butter

Carrot Cake with Cream Cheese Frosting

Buffet Menu II \$25.00

Caesar Salad

London Broil with Béarnaise Sauce

Chicken Piccata with Snow White Mushrooms and Artichoke Hearts

Penne Pasta Primavera with Seasonal Vegetables

Choice of Roasted Garlic Cream Sauce or a White Wine Olive Oil Sauce

Garlic Mashed Potatoes

Soy Glazed Vegetables

Assorted Dinner Rolls and Butter

Chocolate Mousse



Buffet Menu III \$29.00

Mixed Greens with Lemon Herb Vinaigrette

Caesar Salad with Garlic Croutons

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce

Poached Side of Salmon with a Mediterranean Tomato Salsa

Chicken Curry Sautéed with Mushrooms

in a Spicy Red Curry Coconut Milk Cream Sauce

Green Beans Almondine

Rosemary Roasted New Potatoes

Assorted Dinner Rolls and Butter

Cheesecake with Assorted Sauces

Buffet Menu IV \$40.00

Spinach Salad with Mushrooms, Tomato and Feta Cheese

in a Sundried Tomato Balsamic Vinaigrette

Caesar Salad with Garlic Croutons

Grilled Tenderloin of Beef with

Béarnaise Sauce & Wild Mushroom Merlot Sauce

Seafood Newburg in a Lobster Cream Sauce

Grilled Duck Breast with Ponzu Sauce and Mango Cranberry Salsa

Asparagus Spears in Garlic Butter

Potato & Three Cheese Au Gratin

Assorted Dinner Rolls and Butter

Assorted Mini Dessert Display

Custom Menus

We can work with you to tailor a specific type of menu, i.e. dietary, ethnic, religious considerations, as well to suit your particular needs. An additional charge may be incurred for this service. Please feel free to contact us with any questions you may have.