

SIT DOWN LUNCH EVENT \$55 (price may vary)

Our events last three (3) hours & require a Room Fee, 20% Gratuity & N.J. State Tax



INCLUDED IN BASE PRICE

Appetizer • Salad • Entrée • Dessert • Coffee & Tea

(Specialty coffees, cappuccinos, espressos, lattes, etc. are charged upon consumption)

Appetizers (Select Three Options to Offer to Your Guests)

Fried Calamari - Traditional style with marinara sauce

Pork Pot Stickers - Steamed pork dumplings, toasted sesame sauce

Tuna Tartare - Diced ahi tuna, cucumber, sriracha, Thai chili vinaigrette, cusabi, crostini

Firecracker Shrimp - Beer-battered shrimp, spicy Thai chili pineapple sauce

Riverview Wings (Each Style Counts as One Selection) - Buffalo, Thai Chili or BBQ

Hummus Platter - Chickpea hummus, roasted pepper, pita

Salad

Harvest Salad - Mixed field greens, tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette

Entrées (Select Three Options to Offer to Your Guests)

Chicken Milanese - Crispy fried chicken, arugula salad, cherry tomatoes, red onions, balsamic vinaigrette, mashed potatoes, seasonal vegetables

Riverview Grilled Salmon - Pineapple pico de gallo, rice, seasonal vegetables

Destination 622 "Pure" Crab Cake - Grain mustard sauce, mango pico de gallo, rice, seasonal vegetables

Chicken Caesar Salad - Crisp romaine, homemade parmesan croutons, creamy Caesar dressing

Grilled Shrimp Couscous Salad - Toasted Israeli couscous, French beans, yellow squash, zucchini, roasted red peppers, black beans, garlic, parmesan cheese, slivered almonds, red & white balsamic vinegar

Angus Cheeseburger - Angus burger, cheddar cheese, pickle, fries

Portobello Sandwich - Grilled portobello mushroom, provolone, roasted peppers, pesto mayo, fries

Dessert (Select One Option to Offer to Your Guests)

Flourless Chocolate - Torte made with a blend of chocolates

Homemade Cheesecake - New York style, graham cracker crust

Additional Selections

(not included in base price - prices reflect a per person charge)

Stations, Platters & More!

Cheese & Crackers - Variety of cheeses, whole wheat & butter crackers +\$10

Crudités - Assortment of fresh raw vegetables with dressings +\$7

Charcuterie Board - Variety of cheeses, cured meats, vegetables, fruits, nuts, olives +\$15

Raw Bar - Oysters on the half shell, little neck clams, shrimp cocktail, cocktail sauce, tabasco, horseradish, lemon wedges, mignonette +\$27