

SIT DOWN DINNER EVENT \$75 (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 Cakes - Two (2) crab cakes, grain mustard sauce, mango pico de gallo, rice, seasonal vegetables

Horseradish Crusted Tuna - Yellowfin tuna, shaved horseradish, spring mix, sweet chili & sambal vinaigrette, fresh seasonal fruit

Bistro Pork Chop - Cajun-seared, bone-in chop, andouille sausage, middle neck clams, tomato and saffron-cilantro jus, mashed potatoes, seasonal vegetables

6oz Center Cut Filet Mignon - Garlic butter, demi-glace, mashed potatoes, seasonal vegetables

Cajun Pasta with Blackened Chicken - Linguini, homemade alfredo sauce

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!

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