



THE RIVERVIEW BANQUET ROOM

WICOMICO RIVER MENU

Appetizers

*Backfin Crab balls with cocktail sauce*

*Fresh Fruit Salad*

*An elegant display of fresh fruits, melons and berries*

*Spinach and Cheese Stuffed Mushrooms*

*Fresh Button mushrooms stuffed with seasoned spinach and boursin cheese*

*\$15.95 per person*

*Service charge and Maryland State tax additional*

*Prices subject to Change*



## WICOMICO RIVER MENU

### Dinner Buffet

*Spring Green Salad with Pears, Roquefort & Pecans tossed in a vinaigrette*

*Homebaked Dinner Rolls with butter*

#### *Roasted Prime Rib*

*Herb crusted, slow roasted Prime rib of beef, chef carved served with Horseradish sour cream and Au Jus*

#### *And your choice of:*

##### *Wicomico Chicken*

*Boneless breast of chicken topped with Ham & Backfin Crab meat and Dijon Cream sauce.*

##### *Halibut Supreme*

*Broiled fresh Halibut with a dill sour cream, baby shrimp and Cheddar cheese*

##### *Apple Glazed Pork Chop*

*Boneless Pork chop pan seared with apples, onions and pecans with a Apple Schnapps glaze topped with feta cheese*

#### *Roasted Red Bliss Potatoes*

*Red Bliss potatoes oven roasted with garlic, kosher salt and rosemary*

#### *Pesto & Parmesan Green Beans*

***\$27.95 per person***

*Service charge and Maryland State tax additional*

*Prices subject to Change*

*18% Service charge added to total*

*Above prices are for buffet style events. For table service add \$5 per/ person.*



THE RIVERVIEW BANQUET ROOM

THE CHAPTICO MENU

Appetizers

*Fresh Fruit Salad*

*An elegant display of fresh fruits, melons and berries*

*Spinach and Crab Dip with French bread Baguettes*

*Sun-Dried Tomato, Basil and Pine Nut Cocktail Meatballs  
with Pesto dipping Sauce*

*Ground turkey, sun-dried tomatoes, basil and pine nuts*

*\$17.95 per person*

*Service charge and Maryland State tax additional*

*Prices subject to Change*



## THE CHAPTICO MENU

### Dinner Buffet

#### *Caesar Salad*

*With homemade croutons*

*Homebaked Dinner Rolls with butter*

#### *Spinach and Bacon Stuffed Pork loin*

*Herb crusted, slow roasted Pork loin, chef carved served with Rum Spiced Cranberry Sauce and Apple Sauce*

#### *And your choice of:*

#### *Beef Tips*

*Sautéed Tenderloin strips &  
Mushrooms in a natural beef gravy  
Served over fettuccini noodles*

#### *Stuffed Flounder*

*Fresh flounder stuffed with Crab meat  
and bread stuffing*

#### *Chicken Marsala*

*Boneless chicken breast, pan seared  
and finished in the oven with sautéed  
mushroom and a Marsala wine sauce*

*Skin-On sour cream Mashed Potatoes*

*&*

*Long Grain and Wild Rice*

*Roasted Fresh Vegetable Medley*

*\$22.95 per person*

*Service charge and Maryland State tax additional*

*Prices subject to Change*

*18% Service charge added to total*

*Above prices are for buffet style events. For table service add \$5 per/ person.*



THE RIVERVIEW BANQUET ROOM

FIRST LANDING MENU

Appetizers

*Fresh Fruit Salad*

*An elegant display of fresh fruits, melons and berries*

*Fresh baked Focaccia bread and dipping oil*

*Cheese and cracker display*

*A variety of sliced cheeses and crackers*

*Bleu cheese and Bacon Puffs*

*Chocolate Dipped Strawberries*

*\$14.95 per person*

*Service charge and Maryland State tax additional*

*Prices subject to Change*



## FIRST LANDING MENU

### Dinner Buffet

#### *Spinach Salad*

*Fresh Baby spinach, egg wedges, Smoked applewood Bacon, Shaved Red onion, Sweet Red pepper, toasted Pecans tossed with a Dijon/Shallot Vinaigrette*

#### *Homebaked Dinner Rolls with butter*

#### *Steamship Round*

*Slow roasted Round Beef, chef carved served with Au Jus*

#### *And your choice of:*

#### *Chicken Cordon Bleu*

*Boneless chicken breast rolled with ham Swiss cheese, & bread crumbs, baked in the oven*

#### *Maryland Style Crab Cakes*

*Our own Maryland style crab cake served with cocktail and tartar sauce*

#### *SW Chicken*

*Boneless chicken breast, pan seared and finished in the oven topped with homemade salsa and cheddar cheese. Served with Spanish rice*

#### *Garlic Whipped Mashed Potatoes*

*Steamed Asparagus with a Saffron Hollandaise*

**\$24.95 per person**

*Service charge and Maryland State tax additional*

*Prices subject to Change 18% Service charge added to total*

*Above prices are for buffet style events. For table service add \$5 per/ person.*

## BAR PRICING

*An open bar consists of an unlimited amount of beverages per guest served within a specific time frame. Prices quoted are per person for a minimum of 4 hours.*

### PREMIUM BAR SERVICE:

*The premium bar service is stocked with; Crown Royal, Jack Daniels, Captain Morgan's, Malibu Rum, Seagram's VO, Smirnoff Vodka, Drambuie, Bailey's Irish Cream, **beers and wines** sodas, and iced tea.*

<i>4 hours</i>	<i>\$27.50</i>
<i>4.5 hours</i>	<i>\$29.75</i>
<i>5 hours</i>	<i>\$32.50</i>

### BEER & WINE SERVICE:

*This service consists of **beer and wine**, sodas and iced tea.*

<i>4 hours</i>	<i>\$22.00</i>
<i>4.5 hours</i>	<i>\$24.00</i>
<i>5 hours</i>	<i>\$26.25</i>

### CHAMPAGNE TOASTS:

*Our featured champagne is offered at 3.95 per person. For those guests choosing not to have alcoholic beverages or children we offer a sparkling cider.*

### COFFEE SERVICE:

*A coffee station can be provided at a cost of \$2.25 per person, this includes; coffee, hot tea, sugar, sugar substitute, and creamers.*

*Or contact us we'll help you create a customized menu to fit your event.*