

RIVERVIEW COUNTRY CLUB

The Villa on the Green



Photography by John Wirick

1 Riverview Place

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Visit us at www.riverviewcountryclub.com

Cocktail Hour

Passed Hors D'oeuvres (Choice of Five)

Deluxe - 14.95 per person

Cocktail Frank Wrapped in Puff Pastry with Dijon Mustard - Chicken Quesadillas with Lime Cumin Sour Cream - Tomato Basil Bruschetta - Mushrooms Stuffed with Italian Sausage - Spanakopita - Vegetable Spring Rolls with Sweet Chili Sauce
– Miniature Pizza Bites – Potato Pancakes with Apple Chutney – Vegetable Kabobs – Chicken and Pineapple Kabob

Premium - 16.95 per person

Sesame Breaded Chicken Tenderloins with Honey Mustard Sauce - Coconut Breaded Shrimp with Sweet & Sour Sauce - Roasted Red Bell Pepper Crustini with Fresh Mozzarella, Basil & Balsamic Glaze - Miniature Antipasto Skewers – Almond Crusted Shrimp with a Port Wine Sauce – Pesto Crustini with Fresh Mozzarella and Prosciutto Bacon – Oriental Flank Steak Sate – Bacon Wrapped Dates – Miniature Eggplant Rollatini

Platinum - 18.95 per person

Clams Casino - Cajun Spiced Shrimp Wrapped in Puff Pastry Sheaf - Cold Sliced Roast Tenderloin on Grilled Baguette with Roasted Pepper, Garlic & Herb Alouette - Miniature Signature Crab Cakes with New Orleans Scallion Sauce - Lobster Macaroni and Cheese – Beef Wellington – Tuna Tartar – Bacon Wrapped Scallops – Mushrooms Stuffed with Crab Imperial – Shrimp Lejon (Shrimp Stuffed with Horseradish and Wrapped in Bacon)

Cocktail Hour Enhancements

(Pricing Based on Selection of Hors D'oeuvres Package Unless Otherwise Noted as Stand Alone Option)

Butler Served Shrimp Cocktail or Crab Claw Cocktail Fingers – 3.95 per person

Domestic Cheeses & Fresh Crudités

3.95 per person – 5.95 per person Stand Alone Option

White or Yellow Cheddar, Muenster, Pepper Jack and Baby Swiss Cheeses Served with Assorted Crackers

Fresh Cut Vegetables with Dipping Sauce

Add Fresh Fruit – 2.00 per person

Slider Station

5.95 per person

Beef and Pulled Pork Sliders Served with Accompaniments

Mediterranean Display

7.95 per person – 9.95 per person Stand Alone Option

Salami, Prosciutto, Mozzarella, Provolone, Olives, Roasted Bell Peppers, Marinated Mushrooms, Artichoke Hearts, Hummus (Classic, Sun-Dried Tomato or Roasted Garlic) & Pita Bread, & Tomato Basil Bruschetta with Crustini

Seafood Display

9.95 per person – 11.95 per person Stand Alone Option

Seafood Pescatore, Mussels, Clams, Fried Calamari and Shrimp Cocktail

Active Pasta Station

6.95 per person - 10.95 per person Stand Alone Option

Pasta Choices (Choice of One): Penne, Farfalle, Ziti & Rigatoni

Sauce Choices (Choice of Two): Creamy Alfredo, Vodka, Pesto, Marinara, Bolognese or Garlic/Olive Oil

All Food Costs Subject to 20% Service Charge and 6% Sales Tax

Plated Dinner Service

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Apple & Gorgonzola Cheese Salad with Walnuts & Raspberry Vinaigrette Dressing

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing (Seasonal)

Served with Fresh Rolls and Butter

Entrée Selection (Choice of Three)

Poultry

Chicken a la Marsala – 28.95 per person

Sautéed Boneless Breast of Chicken in a Palatable Mushroom & Marsala Wine Sauce

Chicken a la Parmesan – 28.95 per person

Classic Breaded Chicken Breast with Marinara Sauce & Mozzarella Cheese atop a Bed of Penne Pasta

Almond Crusted Chicken – 29.95 per person

Boneless Breast of Chicken with a Sweet Almond & Amaretto Cream Sauce or Apricot Glaze

Chicken Florentine – 29.95 per person

Chicken Breast with Plum Tomato, Spinach & Mozzarella Cheese in a Mild White Wine Garlic Sauce

Chicken Cordon Bleu – 29.95 per person

Classic French Dish of Chicken Breast Layered with Baby Swiss & Ham Lightly Breaded Glazed with Creamy Chicken Béchamel Sauce

Chicken Saltimbocca – 29.95 per person

Sautéed Breast of Chicken Roasted with Prosciutto di Parma, Fresh Mozzarella, Sage Leaves & Baby Leaf Spinach Finished with Marsala Demi-Glace

Chicken Gorgonzola – 29.95 per person

Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Chicken Italiano – 29.95 per person

Breast of Chicken Stuffed with Roasted Red Pepper & Provolone Cheese with a Sun Dried Tomato White Wine Sauce

Beef

Savory Oven Roasted Prime Rib of Beef Au Jus – 38.95 per person

Slow Baked Tender Beef Served with Horseradish Cream Sauce

Center Cut New York Strip Steak – 38.95 per person

Champignon Demi-Glace, Port Wine Glaze, Aupouvre (Peppercorn Brandy Cream) or French Béarnaise Sauce

Fire Grilled Filet Mignon – 41.95 per person

Champignon Demi-Glace, Port Wine Glaze, Aupouvre (Peppercorn Brandy Cream) or French Béarnaise Sauce

Filet a la Gorgonzola Champignons – 42.95 per person

Filet Mignon with Stilton Bleu Cheese, Caramelized Sweet Onion & Baby Portabella with Bordelaise Sauce

Pork

Stuffed and Roasted Pork Loin – 31.95 per person

Choice of One: Filled with Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon and Boursin Cheese

Peppercorn Encrusted Pork Chop – 32.95 per person

Grilled Boneless Center Cut Pork Chop with a Mild Cracked Peppercorn Sauce on a Bed of Sweet Red Delicious Apple Compote

Grilled Pork Chop – 32.95 per person

Grilled Boneless Center Cut Pork Chop in a Savory Apple Brandy Sauce

Seafood

Shrimp Scampi - 28.95 per person

Shrimp Sautéed with Garlic, Lemon and White Wine Sauce Over Linguini

Rain Forest Tilapia – 30.95 per person

Grilled Tilapia with Provençal Sauce (Mushrooms, Tomato and White Wine Sauce)

Haddock Hemmingway– 30.95 per person

Filet of Haddock with Lime Buerre Blanc Sauce

Grilled Salmon with Honey Dijon Glaze – 32.95 per person

Filet of Salmon with Sweet Honey & Tangy Mustard on a Bed of Spinach

Grilled Salmon – 32.95 per person

Pan Seared Salmon with Roasted Tomatoes, Capers and Olives

Filet of Flounder Stuffed with Lump Crab Meat – 34.95 per person

Crabmeat Stuffing Encased with Mild White Fish Flounder Served with Lemon Sauce OR Velvet Lobster Sauce

The Villa Signature Crab Cake – 36.95 per person

Served with New Orleans Scallion Sauce, Bell Pepper Remoulade or Classic Tartar Sauce

Accompaniment Selection

~ Choice of Two ~

Garlic Mashed Potatoes – Cheddar Mashed Potatoes – Roasted Red Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Baked Potato – Baked Sweet Potato (Served with Cinnamon and Brown Sugar) – Wild Rice Pilaf – Yukon Gold

Mashed Potatoes - French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots – Honey Tarragon Baby Carrots - Fresh Grilled Asparagus – Roasted Vegetable Medley (Zucchini, Squash, Eggplant and Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

All Food Costs Subject to 20% Service Charge and 6% Sales Tax

Buffet Dinner

36.95 per person

Salad Selection (Choice of One)

Our House Spring Mix Medley with Balsamic & Ranch Dressings

Classic Caesar Salad

Crisp Apple & Gorgonzola Cheese Salad with Walnuts & Raspberry Vinaigrette Dressing

Crisp Spinach with Sliced Strawberries & Poppy Seed Dressing (Seasonal)

Served with Fresh Rolls & Butter

Entrée Selection (Choice of Two)

Baked Codfish – Encrusted with Herb Bread Crumbs, Tomato & Spinach Leaves with Lemon Sauce

Haddock Hemmingway – with Lime Buerre Blanc Sauce

Baked Stuffed Flounder Florentine – Lump Crabmeat & Spinach Filled Flounder with Lemon or Velvet Lobster Sauce

Chicken a la Parmesan - Classic Breaded Chicken Breast with Marinara Sauce and Mozzarella Cheese

Chicken a la Marsala – Sautéed Boneless Breast of Chicken in a Palatable Mushroom and Marsala Wine Sauce

Chicken Gorgonzola - Grilled Breast of Chicken Finished with a Gorgonzola Mushroom Cream Sauce

Beef Tenderloin Tips – with Port Wine Mushroom Sauce Serve a top Buttered Noodles

Baked Rigatoni

Penne Pasta – Choice of Alfredo with Garden Peas, Marinara Sauce or Italian Meat Sauce

Carving Station (Choice of One)

Stuffed Pork Loin – (Choice of One) Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon & Boursin Cheese

Roast Herb Pork Loin – Cracked Peppercorn and Herb Glaze

Brown Sugar & Honey Glazed Ham with Hawaiian Pineapple Glaze

Roast Turkey Breast with Whole Cranberry Sauce & Au Natural Juices

Cajun Grilled Flank Steak with Au Jus

Grilled Salmon with a Honey Dijon Glaze

Prime Rib of Beef Au Jus & Horseradish Cream Sauce (Upgrade 2.00 per person)

Filet Mignon – Roasted with our Special Seasoning with Port Wine Mushroom Reduction (Upgrade 3.00 per person)

Accompaniment Selection (Choice of Two)

Garlic Mashed Potatoes – Cheddar Mashed Potatoes – Roasted Red Mashed Potatoes - Roasted Red Bliss Potatoes with Rosemary – Baked Potato – Baked Sweet Potato (Served with Cinnamon and Brown Sugar) – Wild Rice Pilaf – Yukon Gold

Mashed Potatoes - French Green Beans – Green Beans Almandine – Steamed Broccoli – Sweet Brandy Baby Carrots –

Honey Tarragon Baby Carrots - Fresh Grilled Asparagus – Roasted Vegetable Medley (Zucchini, Squash, Eggplant and

Red Onion) – California Blend (Cauliflower, Broccoli and Carrots)

Coffee and Tea Station

All Food Costs Subject to 20% Service Charge and 6% Sales Tax

Station Style Dining

~ Must Select a Minimum of Two Entrée Stations ~

Entrée Stations

Active Pasta Station – 15.95 per person

Pasta Choices (Choice of **Two**): Penne, Farfalle, Ziti, Rigatoni, Tri –Flavored Cheese Tortellini or Gnocchi (Upgrade 1.50 per person)

Sauce Choices (Choice of **Two**): Creamy Alfredo, Vodka, Blush, Pesto, Marinara, Bolognese or Garlic and Olive Oil

Meat Choices (Choice of **Two**): Italian Sausage, Ground Sirloin, Grilled Chicken or Shrimp (Upgrade 2.00 per person)

Condiments: Mushrooms, Spinach, Diced Black Olives, Minced Garlic & Grated Parmesan Cheese

Served with Garlic Bread & Classic Caesar Salad

Double Carving Station – 18.95 per person (Choice of **Two and Two Accompaniments**)

Roast Loin of Pork with Whole Grain Mustard Sauce & Natural Sauce

Stuffed & Roasted Pork Loin (Choice of One) Apple, Cranberry & Cornbread - Baby Spinach, Tomato, Goat Cheese – Bacon & Boursin Cheese

Brown Sugar Glazed Ham with Honey Mustard & Hawaiian Pineapple Glaze

Roasted Sirloin with Béarnaise Sauce & Au Jus

Roast Turkey Breast with Whole Berry Cranberry & Natural Gravy

Prime Rib of Beef Au Jus with Creamy Horseradish Sauce (Upgrade 2.00 per person)

Filet Mignon – Roasted with our Special Seasoning with Port Wine Mushroom (Upgrade 3.00 per person)

Stir Fry Station – 14.95 per person

A Selection of Oriental Rice, Chinese Noodles, Gulf Shrimp, Chicken, Julienne Beef Strips & Crisp Vegetables

Raw Bar – 29.95 per person

Oysters on the Half, Shrimp Cocktail, Marinated New Zealand Mussels, Smoked Salmon & Crab Claws

Mexican Station – 15.95 per person

Fajitas, Tacos, Refried Beans, Black Beans, Rice & Accompaniments

Pan-Seared Fresh Fish and Shellfish Station – Market Price Based on Availability (Choice of **Two**)

Red Snapper - Chilean Sea Bass – Tilapia – Mahi Mahi – Tuna – Swordfish – Shrimp – Sea Scallops

Served with Butter & Herbs

Served with Choice of Two Accompaniments (Same as Buffet Menu)

Accompaniment Stations

Soup and Bread Station – 4.95 per person (Choice of **Two**)

Italian Wedding – Tomato & Asparagus Bisque – Cream of Potato Leek – Black Bean Topped with Sour Cream – Maryland Clam Chowder – Italian Beef & Vegetable – Split Pea with Ham – New England Clam Chowder – Minestrone – Lobster, Shrimp or Crab Bisque (Upgrade 1.00 per person)

Served with Italian, French, Pumpernickel & Sourdough Breads

Mashed Potato, Baked Potato or Macaroni & Cheese Station – 6.95 per person

White Mashed Potatoes & Mashed Sweet Potatoes

Accompaniments: Garlic, Wasabi, Parmesan Cheese, Cheddar Cheese, Roasted Pecans, Sour Cream, Chives, Cut Bacon, Brown Sugar & Cinnamon & Marshmallows

Coffee and Tea Station

All Food Costs Subject to 20% Service Charge and 6% Sales Tax

Beverage Packages

Villa Standard Open Bar

4 ½ Hours - 30.50 per person

Villa Draft Beer: Yuengling Lager, Miller Lite and Shock Top

Villa Liquor: Skyy Vodka, Gordon's Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniel's, Seagram's 7, Dewar's Scotch, Jose Cuervo Tequila, Kahlua, Malibu Rum, Amaretto Silk, Smirnoff Vanilla/Orange/Strawberry Vodka and Schnapps (All Flavors) (Martinis are not included in this package)

Villa Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio and White Zinfandel

Villa Premium Open Bar

4 ½ Hours - 34.50 per person

Premium Draft Beer: Two Villa Choices, Plus One Premium Upgrade

Premium Liquor: Villa Liquors, Plus Absolut Vodka (All Flavors), Johnny Walker Black Label Scotch, Glen Fiddich Scotch, Tanqueray Gin, V.O., Crown Royal Canadian Whiskey, Canadian Club Whiskey, Bombay Sapphire Gin, Romana Sambucca, Frangelico, Chambord, Courvoisier, Bailey's Irish Cream, Amaretto Di Saranno, Grand Marnier

Premium Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling and Pinot Noir

Villa Beer and Wine Open Bar

4 ½ Hours - 18.95 per person

Villa Draft Beer: Yuengling Lager, Coors Light and Miller Lite

Villa Wine: Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio and White Zinfandel

Liquor: Cash Bar

Host Bar or Cash Bar

100.00 Set-Up Fee, Plus Consumption

Drink Prices:

\$4.00 Domestic Drafts - \$6.00 Mixed Drinks and Wine - \$9.00 Martinis

Soft Drink and Juice Package – 6.95 per person (Any Guests under 21)

Beverage Package Enhancements

(Pricing Based on the Purchase of Beverage Package)

Champagne Toast with Garnish

Andre – 2.50 per person or Korbel – 3.50 per person

Wine Service to Tables during Dinner Hour – 4.00 per person (Villa House Brands)

Specialty Drink Display - 5.95 per person (One Drink per Person)

Specialty Drink Fountains - Starting from 350.00

Outside Bar Set Up (During Cocktail Hour – Beer/Wine Only) – 250.00

All Liquor Costs Subject to 20% Service Charge

Special Dietary Meal Options

Children (Ages 12 & Under) – 19.95 per person (Choice of **One**)

Chicken Fingers and French Fries – Macaroni and Cheese

Vegetarian – 28.95 per person (Choice of **One**)

Portabella Mushroom Tower – Pasta Primavera – Vegetable Wellington – Eggplant Rollatini

Vendor Meal – 29.95 per person

No Entrée Choice Will Be Given

Vegan, Gluten Free and Other Special Meals Available Upon Request

Dessert Enhancements

Villa Desserts – Table Served – 3.95 per person (Choice of **One**)

New York Style Cheesecake with Raspberry Glaze & Whipped Cream – Chocolate Swirl Cheesecake with Chocolate Glaze – Brownie Triangles a la Mode – Chocolate Mousse – Paradise Pastry (Flaky Puff Pastry Filled with Strawberries, Vanilla Cream & Whipped Cream) – Apple Cinnamon Pie with Caramel Drizzle

Chocolate Fountain – 5.95 per person

Served with Pound Cake, Pretzel Rods, Oreo Cookies, Seasonal Fresh Fruit & Rice Krispy Treats

Chocolate Covered Strawberries – 1.95 per Strawberry

Our Exclusive Chef's Dessert Display – 8.95 per person

Assorted Cheesecake's, Cream Puffs, Éclairs, Fruit Tarts, Chocolate Mousse, Trifles, Assorted Fruit, Pecan Pie, Rice Pudding and Assorted Cookies

"Sweet Treats" Candy Bar – 3.95 per person (Choice of **Six**)

M&M's (Plain or Peanut), Hershey's Kisses, Gummy Bears, Swedish Fish, Red Licorice, Starbursts, Sour Patch Kids, Skittles, Peppermints & More

Ice Cream Sundae Bar – 4.95 per person

Vanilla and Chocolate Ice Cream with Toppings

Chocolate Syrup, Strawberry & Caramel Topping, Peanuts, Chocolate Sprinkles, Maraschino Cherries & Whipped Cream

All Food Costs Subject to 20% Service Charge and 6% Sales Tax

Chapel Wedding Packages

May 1st to October 31st

Outdoor Gazebo Ceremony – 1,000.00

Indoor Ceremony – 500.00

November 1st to April 30th

Outdoor Gazebo Ceremony – 500.00

Indoor Ceremony – 350.00

All of our Ceremony Packages Include & Additional ½ Hour for the Ceremony, a 1 Hour Rehearsal & Set Up/Break Down of Ceremony Area

Complimentary Amenities

Menu Tasting for the **Bride and Groom**

Personal Attendant for Bride & Groom (Bridal Party during Cocktail Hour)

Complimentary Round of **Golf for Four**

House Linens

Riverview Country Club provides house linens as follows:

White or Champagne linen to the floor with overlays available in the following colors (White, Champagne, Red, Burgundy, Forest Green, Sandalwood, Black, Pink, Cadet Blue, Light Blue, Navy and Yellow Gold) and napkins available in the following colors (White, Champagne, Red, Burgundy, Forest Green, Sandalwood, Black, Dusty Rose, Pink, Cadet Blue, Light Blue, Navy, Yellow Gold, Purple, Seafoam, Teal, Peach, Grey and Brown. Additional colors and fabrics are available for an additional cost. Chair Covers are available at an additional cost (Ivory/Black Spandex Cover with Colored Sash – 3.50 per chair and White Spandex Cover with Colored Sash – 5.50 per chair).

Table Numbers

House Centerpieces

Two Flat Screen Televisions Available for Multimedia Presentations

Day of Event Set Up

Access to Golf Course for **Photographs** (Carts & Escort Will be Provided)

Additional Information

Guarantees: A minimum sale of \$12,000 is required for all Saturday functions (May 1st through October 31st) and a minimum sale of \$7,500 is required for all Friday functions (May 1st through October 31st).

Discounts: A 10% discount is applied to all Friday functions and a 15% discount is applied to all Sunday functions (May 1st through October 31st). A 15% discount is applied to all functions (November 1st through April 30th).

Deposit: A \$1,000.00 "Save the Date" fee is required for all weddings. A contract commitment is required within 30 days of the "Save the Date." At this time, an additional \$1,000.00 is due. All weddings are required to make payments of 25% due nine months prior to event; 25% six months prior to event and final payment 14 days prior to event date. All deposits are non-refundable and non-transferable.

Guest Maximum: 200 Guests

**We look forward to assisting you in every step of the way to
make your Wedding memorable to you and your guests for
many years to come!**



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