

HOLIDAY PARTY CATERING

RIVERSIDE CATERERS

646.702.3101 • info@riversidecaterersnyc.com • riversidecaterersnyc.com

SALADS

served with artisan breads, sweet cream butter

Local Field Greens

mandarin orange, dried cranberries, pear tomato, blue cheese, candied walnuts, champagne tarragon vinaigrette

Spinach Salad

pomegranate seeds, purple onion, feta, pepitas, orange-cranberry vinaigrette

Kale Apple Salad

lacinato kale, romaine, rigo a salata, spiced pecans, rye croutons, green apple & pomegranate vinaigrette

Farro Roasted Cauliflower Salad

Kalamata olive, roasted tomato, feta cheese, lemon basil vinaigrette

ACCOMPANIMENTS

Roasted Butternut Mac & Cheese

with a walnut crumb topping

Brussels Sprouts

cipollini onions & bacon lardons

Roasted Root Vegetables

fresh rosemary, garlic & extra virgin olive oil

Roasted Sweet Potatoes

honey & cinnamon

Orange & Brown Sugar Glazed Carrots

Fresh Herb Olive Oil Baby Red Potatoes

White Cheddar Mashed Potatoes

Fresh Herb Olive Oil Baby Red Potatoes

ENTREES

Pistachio Crusted Salmon

cranberry beurre blanc

Slow Roasted London Broil

wild mushroom roasted garlic demi

Pan Roasted Chicken

smoked tomato jus

Oven Roasted Breast of Turkey

traditional homemade gravy

Maple Brined Pork Loin

braised with Red Wine and Vegwhite bean cassoulet, natural pan jus

Tempeh & Sweet Potato

Zucchini Noodles with Roasted Vegetables & Pesto

Eggplant Cutlet Rollatini

topped with Fresh Mozzarella and Marinara

Stir Fried Tofu

soy beans, sesame

DESSERTS

Chocolate Truffles

assortment of Milk Chocolate Ganache, Peanut Butter Chocolate and Dark Chocolate truffles

Mini Dessert Pastry Platter

selection of Cannoli, Eclairs, Cream Puffs, Petit Fours and French Cookies

Sliced Fruit

fresh Seasonal Fruit and Berries

