

The Riverview Inn presents:

*The Riverview
Inn
&
Wendells
Catering*

Contact: Renee Bruens

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www.theriverviewinn.com

Lunch and Dinner Buffets

Menu price includes choice of salad, two side items, dessert, dinner rolls, iced tea, coffee, and water. A minimum of 30 guests is required. Price also includes set up, clean up, dishes, linens, silverware and service staff for two Hours.

An 18% gratuity will be added to the total cost of the contract.

Entrees

1 entrée buffet \$17.50

2 entrée buffet \$19.50

Roast Beef Au Jus

Beef Burgundy

Rosemary Roasted Cornish Hen

Honey Pecan Chicken Breast

Baked Honey Glazed Ham

Orange Tarragon Glazed Chicken

Rosemary Pork Chops

Glazed Cornish Hen

Chicken Marsala

Rosemary Chicken

Chicken Parmesan

Classic Lasagna

Roasted Vegetable Lasagna

Stuffed Chicken Breast (Basil & Cheese)

Roast Pork Loin

Side Items

Steamed Broccoli

Spinach Casserole

Seasoned Mixed Vegetables

Peas & Pearl Onions

Asparagus spears

Green beans amandine

Green bean casserole

Glazed Carrots

Baked Rigatoni in a Cream Sauce

Sweet & Russet Potatoes Au Gratin

Spaghetti with Bread Crumbs, Garlic and Anchovies

Rosemary Roasted Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Potatoes Au Gratin

Smashed Sweet Potatoes

Twice Baked Potatoes

Fresh Buttered Corn

Wild Rice Pilaf

Horseradish Mashed potatoes

Salads

Fresh Fruit
Dilled Cucumber Salad

Tossed mixed greens
Traditional Caesar Salad

Desserts

Pumpkin Pie
Chocolate Pie
Pecan Pie
Cobbler (Peach, Apple, Cherry)
Coconut cake
Cheese Cake

Caramel Pie
Coconut Cream Pie
Lemon Cream Pie
Bread Pudding with hard sauce
Carrot cake
Chocolate Cake

A dessert buffet can be available upon request which could include an assortment of cakes, and pies Holiday desserts are available.

Reception and Party Planning

Lobster Corndogs with Spicy Mustard	\$4.50
Crab Stuffed Shrimp	\$4.00
Mini Crab with Garlic Mayo	\$4.00
Curried Mussels on the half shall	\$4.00
Catfish Finger with Homemade Tartar Sauce	\$3.00
Smoked chicken quesadillas with salsa	\$3.00
Bacon wrapped scallops	\$3.50
Shrimp Cakes with citrus mayo	\$3.50
Petite crab cakes with roasted red pepper	\$3.25
Spicy pork egg rolls with plum sauce	\$1.25
Vegetarian spring rolls	\$1.25
Meatballs – BBQ or Swedish	\$1.00
Breaded chicken tenders	\$2.00
Hot wings with blue cheese	\$2.00
Stuffed mushrooms	\$2.75
Spanakopita	\$3.00
Petite assorted quiche	\$2.25
Chicken Skewer with sesame dipping sauce	\$3.00
Pork Satay	\$3.00
Mini Loaded Baked Potato	\$1.25
Mini Pizzas	\$2.00

Cold hors d'oeuvres

Boiled Shrimp w/ cocktail sauce	\$ Market Price
Shrimp Shooter	\$ 2.50 each
Gourmet rollups	\$1.75
Chicken curry balls	\$1.75
Pigs in a blanket	\$1.50
Cheese ball & crackers	\$1.25
New Potatoes caviar	\$1.50
Assorted phyllo cups (Chicken, Ham and Tuna Salad)	\$1.75
Assorted Cheese tray with crackers	\$2.95
Gourmet Wraps	\$2.95
Turkey, Munster, Lettuce & Tomato in a spinach wrap with Basil Mayo/ Ham, Swiss, lettuce & Tomato with a Spicy Mustard Sauce & Tomato with a Spicy Mustard Sauce	
Roast Beef, Cheddar, Lettuce & Tomato in a Sun Dried Tomato wrap with a Horseradish Sauce	

Dips

All dips are priced per person and include your choice of dippers. Tortilla chips, pita chips, fresh French bread, baguettes or crackers

Warm Bacon and Swiss Dip	
Warm Bacon and Cheddar Dip	\$1.75
Spinach and Artichoke Dip	\$1.75
Seafood Dip	\$2.00
Seven layer Mexican Dip	\$2.00
Salsa	\$1.00

Party Trays

Fresh seasonal fruit	\$2.95
Domestic and imported cheese	\$2.95
Fresh Vegetables	\$2.75
Deli platter	\$2.75

A La Carte Items

Potato chips	\$1.00
Pretzels	\$1.00
Tortilla chips	\$1.00
Snack Mix	\$1.50

Desserts

Cookies	\$1.25
Brownies	\$1.25
Lemon bars	\$1.25
Chocolate covered strawberries	\$2.75
Petite pecan tarts	\$1.75
Petite cheesecakes	\$2.25
Assorted mini desserts	\$3.50

Displays and Reception Stations

Enhance your reception package with any combination of these attractive displays and presentation stations. Prices are additional to all other reception package prices and may not be ordered as a standalone event. All prices are per guest with a minimum of 30.

The Carving Board

*Slow cooked meats hand carved by a professional chef before your guests;
served with fresh baked rolls.*

Oven Roasted Turkey Breast

Served with cranberry relish and herb mayonnaise
\$3.25

Honey Baked Ham

Accompanied by Dijon mustard
\$3.25

Roast Round of Beef

Served with horseradish sauce
\$4.25

Beef Tenderloin

Served with horseradish sauce and Dijon mustard
\$5.25

The Marketplace

A beautiful display of seasonal fresh fruit, garden fresh vegetables, domestic and imported cheeses, and imported sausages. This display is accented by hand carved fruit bowls, whole fruits, and wheels of cheese to create a lasting impression. Creamy herb dip and an assortment of water crackers complete this memorable addition.
\$8.95

Smoked Salmon

Norwegian smoked salmon smoked in house and served with cucumbers, capers, red onion, diced tomato, and diced eggs with toast points
Market Price

Fondue Factory

Melted sweet chocolate to dip with fresh sweet strawberries, sliced pears, pineapple, sugar cookies and pretzels
\$4.25

Sweet Retreat Dessert Station

An assortment of delectable mini desserts that includes petit fours, gourmet dessert bars, chocolate dipped strawberries, and other selections from our pastry chef all attractively displayed on mirrored tiles
\$4.25

General Information & Conditions

Service: Our highly trained staff is qualified to assist you with every detail of your event. Collaborating with you, we can customize your event to meet specific needs. We are happy to discuss with you any arrangements involving centerpieces, vegetarian meals, and other requirements you may have. Let us know how we can help you.

Booking: To place an order, you may call the catering office at the Riverview Inn at 931-552-3331. Please ask for **Mrs. Renee Bruens** at extension 110. Keep in mind that events should be booked at least ten days in advance.

Pricing: Please note that a gratuity charge of 18% will be added to your final bill.

Guarantee: Final attendance guarantees for all functions must be received by noon at least five business days prior to the event date. You will be billed for the number you guarantee. Due to health regulations instituted by the State of Tennessee Department of Health, we are unable to allow food to be taken from the event in take out boxes. Event contracts must be signed a minimum of five business days prior to the event. Payment is expected three days prior to the event. The bill may be paid by cash, check or credit card. All returned checks will be charged a \$25 service charge.

Tax Exempt Status: Organizations enjoying tax exempt status must submit proper paperwork to the Riverview Inn sales and catering department at least ten days prior to the event.

Bar Service: The Riverview Inn will be happy to arrange bar service for your event. There is a \$25 per hour fee for the setup with a minimum of three hours required. An 18% gratuity will be added to host bars. Host bars are provided by and paid for by the person/persons hosting the event. A cash bar is one where each guest is responsible for his/her own alcoholic beverages. We can arrange for a full bar which features a large selection of beer, wine and mixed drinks or one that simply offers beer and wine. The hotel must have at least ten business days notice in order to provide a bar.

Cancellations: In an effort to offer convenience, quality, and efficient service, we require a minimum of ten business day's notification on cancellation of any order. Cancellations made after this time will incur service charges, those made within 72 hours of the event date will be required to pay in full.

Liability: All catering equipment and supplies are the responsibility of the host/hostess for the entirety of the event. A charge of \$50 will be added to your invoice for any item found missing upon pick up.