



# 2016 Corporate Menu

**\*Available Monday-Thursday; and Fridays until 5pm\***

## ***River Stone Manor Ballroom***

*The River Stone Manor Ballroom accommodates up to 350 people for business events. The Ballroom can be divided in half for break out sessions and smaller events. Trained event planners will assist you to determine the layout that best suits your needs.*

## ***Manor House***

*When privacy, discretion, or impression count most,  
The Manor House provides an intimate setting for events up to 20 people.  
Minimum requirements may apply.*

## ***Riverfront Terrace***

*Not just any tent: Permanent brick flooring; sturdy, weather-proof walls;  
An elegant bar; private restrooms and a full kitchen  
Offering a picture perfect view of the river to events up to 115.  
Seasonally, May until October.*

**518.382.8322**

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# **Breakfast**

*For groups under 25 guests, please add a \$300.00 room charge  
All pricing is per person & subject to an additional 19% administrative fee & 8% sales tax*

## **Continental Breakfast - \$7.00**

*Chilled assorted juices  
Warm muffins • croissants • pastries  
Fruit preserves • sweet cream butter  
Coffee & tea*

## **Deluxe Continental Breakfast - \$9.50**

*Assorted bagels • muffins • breakfast pastries •  
Sweet cream butter • cream cheese • fruit preserves • sliced fresh fruit with yogurt dip  
Assorted juices • coffee & tea*

## **Breakfast Buffet - \$15.00**

*Chilled- assorted juices  
Scrambled eggs • breakfast- potatoes • sausage or bacon • sliced fresh- fruit • bagels  
Coffee, tea & juice*

## **Manor Breakfast Buffet - \$21.00**

*Chilled assorted juices  
Sliced fruit medley • scrambled eggs • breakfast potatoes • hot- baked ham • cinnamon french toast  
• danish bagels • croissants  
Coffee & tea*

## **A la Carte**

<i>Assorted Individually Portioned Cereal</i>	<i>\$2.00</i>
<i>Whole Apples, Bananas &amp; Oranges</i>	<i>\$3.00</i>
<i>Coffee, Soft Drinks, Bottled Water</i>	<i>\$4.00</i>
<i>Fresh Fruit Tray</i>	<i>\$3.75</i>
<i>Coffee &amp; Cookies</i>	<i>\$4.00</i>
<i>Soda &amp; Cheese Tray</i>	<i>\$4.50</i>
<i>Granola Bars</i>	<i>\$1.50</i>
<i>Yogurt</i>	<i>\$1.50</i>

***All pricing is per person & subject to an additional  
19% administrative fee and 8% sales tax***

## ***Breaks***

*Breaks are offered for purchase in addition to breakfast / luncheon service and are not available to replace either.*

### ***Mid-Morning Breaks***

#### ***Energy - \$4***

*Granola bars • assorted whole fruit • yogurt • coffee & tea*

#### ***Perk Up - \$5***

*Warm cinnamon coffee cake • whole bananas • coffee & tea*

#### ***Momentum - \$5***

*Assorted bagels • sweet cream butter • cream cheese • fruit preserves • coffee & tea*

### ***Mid-Afternoon Breaks***

#### ***Pick Me Up - \$4***

*Assorted soft drinks • bottled water individually portioned chips • mini snicker bars*

#### ***Monotony Breaker - \$5***

*Mini pizza squares • assorted soft drinks • bottled water • penny candy*

#### ***Super Charged - \$5***

*Jumbo cookies & brownies • coffee & tea • bottled water • assorted soft drinks*

#### ***Motivator - \$5***

*Assorted vitamin water • Assorted Soft Drinks • tortilla chips • salsa • sour cream guacamole • trail mix*

# Luncheon

All pricing is for parties 25 or more Monday thru Friday until 5pm  
For those under 25 guests, please add a \$300.00 room charge

## Salads

*Chef's choice soup precedes salad entrée*

**Pecan Crusted Chicken Salad** sliced pecan crusted chicken breast, fresh romaine lettuce, baby spinach, dried cranberries, walnuts, balsamic vinaigrette

**Traditional Spinach Salad** baby spinach, red onion, sliced fresh strawberries, walnut vinaigrette

**Citrus Caesar with Chicken** classic Caesar salad, sliced breast of chicken, squeezed lemon

**Seared Salmon Salad** pan seared salmon fillet, fresh baby greens, and citrus vinaigrette

## Coffee & Tea

### Dessert

### Guests

<b>Entree</b>	<b>25 +</b>	<b>50 +</b>
<i>Pecan Crusted Chicken</i>	\$23.50	\$20.50
<i>Spinach Salad</i>	\$23.00	\$19.75
<i>Citrus Caesar</i>	\$23.00	\$20.50
<i>Salmon Salad</i>	\$23.50	\$23.00

**Please add 19% catering fee and 8% sales tax**

## Salad & Sandwich

*Your choice of two sandwiches and one salad*

**Tiger** roast beef, caramelized onions, fresh greens, horseradish cream on focaccia bread

**Apocalypse** baked virginia ham, american cheese, bermuda red onion, ripe tomato, greens, and balsamic glaze on sun-dried tomato focaccia

**Saltimbocca** grilled breast of chicken, shaved prosciutto, mozzarella, tomato, pesto mayonnaise on focaccia bread

**Veggie** grilled summer vegetables, roasted garlic hummus, mesclun mix, roma tomatoes, and balsamic glaze, in a wrap

**Parisienne** roasted breast of turkey, mesclun greens, cranberry mayo on a buttery croissant

*Tossed Garden - Pasta Salad – Macaroni Salad – Potato Salad – Cole Slaw*

## And...Cookies, Brownies, Coffee & Tea

### Guests

<b>Buffet</b>	<b>25 +</b>	<b>50 +</b>
<i>Salad &amp; Sandwich</i>	\$20.50	\$18.50

**Please add 19% administrative fee and 8% sales tax**

## *Lunch Entrée Selections*

*All hot luncheon entrees are accompanied by a mixed green salad, rolls, coffee, tea & dessert  
Please select up to two choices.*

**Farfalle Pasta** tossed with sautéed broccoli & fresh tomatoes coated in a garlic parmesan sauce

**Penne Pasta Primavera** alfredo sauce or oil & garlic

**Cavatelli Rusticano** tomatoes, eggplant, mozzarella & fresh garlic

**Eggplant Rollatini** Thinly-sliced Eggplant, lightly battered, filled with Seasoned Ricotta Cheese topped with Mozzarella cheese and Marinara Sauce

### *(Following entrees to include chef's choice starch and vegetable)*

**Parmesan Crusted Chicken** tender breasts of chicken coated in a seasoned parmesan crust  
Served with a sage butter sauce

**Chicken Francaise** boneless breast of chicken, lemon, wine, garlic butter sauce

**Champagne Chicken** medallions of chicken, sautéed white mushrooms, champagne cream,  
garnished with red & white grapes

**Sliced Roast Sirloin of Beef** with a mushroom demi glaze

**Pork Loin** balsamic cranberry sauce

**Panko Crusted Salmon** seared salmon with a basil lemon sauce

**Cod Filet** with herbed- cracker crumb topping, sauteed with lemon and fresh herbs

### **Guests**

<b>Entree</b>	<b>25 +</b>	<b>50 +</b>
<i>Farfalle Pasta</i>	\$28.00	\$21.25
<i>Penne Pasta Primavera</i>	\$28.00	\$21.25
<i>Cavatelli Rusticano</i>	\$28.00	\$21.25
<i>Eggplant Rollatini</i>	\$28.00	\$21.25
<i>Parmesan Crusted Chicken</i>	\$28.50	\$21.75
<i>Chicken Francaise</i>	\$28.50	\$21.75
<i>Champagne Chicken</i>	\$28.50	\$21.75
<i>Sliced Roast Sirloin</i>	\$29.75	\$22.75
<i>Pork Loin</i>	\$28.85	\$22.25
<i>Panko Crusted Salmon</i>	\$29.75	\$23.50
<i>Cod Filet</i>	\$28.25	\$21.75

***Please add 19% administrative fee and 8% sales tax***

# ***Luncheon Buffets***

## ***Crowd Pleasing Buffet***

*Fresh Garden Salad ~ Rolls & Butter  
Eggplant Rollatini ~ Pasta Primavera ~Chicken Francaise  
Sole Florentine*

*Chef's Choice Dessert  
Coffee & Tea*

## ***Italian Buffet***

*Tossed Salad ~ Rolls & Butter  
Salami, Roast Beef, Ham & Cheese  
Italian Meatballs ~ Sausage & Peppers  
Penne Pasta with Marinara Sauce*

*Select one of the following items:  
Oven Roasted Chicken  
Chicken Marsala  
Chicken Cacciatore*

*Dessert  
Coffee & Tea*

## ***Soup & Sandwiches Buffet***

*Creative sandwiches featuring the finest deli meats, tuna salad, chips, dill spears  
Choose a soup: chicken, beef, vegetable, chowder or cream  
Choose a salad: spinach salad with raspberry vinaigrette; assorted baby greens with balsamic  
vinaigrette*

***And...Cookies, Brownies, Coffee & Tea***

### ***Guests***

<b><i>Buffet</i></b>	<b><i>25 +</i></b>	<b><i>50 +</i></b>
<i>Crowd Pleasing Buffet</i>	<i>\$28.85</i>	<i>\$26.50</i>
<i>Italian Buffet</i>	<i>\$29.00</i>	<i>\$27.75</i>
<i>Soup &amp; Sandwich Buffet</i>	<i>\$27.50</i>	<i>\$23.50</i>

***Please add 19% administrative fee and 8% sales tax***

# **Gourmet Pizza & Sandwiches Buffet**

*Create a Different Combination Every Time!*

**Fresh garden salad and your choice of five from below**

**French Bread-fold** - choice of the following fillings:

- roasted tomatoes, fresh mozzarella, roasted garlic oil
- grilled vegetables, goat's cheese, balsamic glaze
- kalamata olives, sun dried tomatoes, roasted garlic, fontinella cheese
- mixed Italian deli meat, provolone cheese, banana peppers

**Caesar** - peppered pork, Caesar salad dressing, romaine lettuce on focaccia bread

**Tiger** - roast beef, caramelized onions, fresh greens, horseradish cream on focaccia bread

**Apocalypse** - baked virginia ham, american cheese, bermuda red onion, ripe tomato, greens, and balsamic glaze on sun-dried tomato focaccia

**Saltimbocca** - grilled breast of chicken, shaved prosciutto, mozzarella, tomato, pesto mayonnaise on focaccia bread

**Veggie** - grilled summer vegetables, roasted garlic hummus, mesclun mix, roma tomatoes, and balsamic glaze, in a wrap

**Parisienne** - roasted breast of turkey, mesclun greens, cranberry mayo on a buttery croissant

**Chicken Tarragon Salad** – white and red grapes, served on a croissant

**White Pizza** ranch dressing, diced chicken, tomatoes, onions

**Focaccia Pizza** caramelized onions, roma tomatoes, fontinella

**Cheesy Flat Bread** zucchini, red onion, ricotta

**Traditional Flat Bread** Italian sausage, ricotta, onion

**Broccoli Rabe, Spinach and Sausage**

**Broccoli Pizza** ricotta, mozzarella, garlic & oil

**Margarita** – Fresh tomatoes, mozzarella & basil

## **Dessert**

Cookies and Brownies

Coffee & Tea

<b>Buffet</b>	<b>25 +</b>	<b>50 +</b>
Gourmet Pizza & Sandwich	\$28.00	\$25.50

**Please add 19% administrative fee and 8% sales tax**

# Dinner

Available Monday-Thursday for 25 or more guests

## Evening Entrées

(Please select two entrees, events with 50+ guests three selections allowed)

Served with Appetizer, Rolls & Butter

### Appetizer

(Select one)

garden salad • penne marinara • minestrone soup

**Harvest Stuffed Chicken Breast** filled with cranberry & apple pear stuffing, served with a grand marnier cranberry glaze

**Parmesan Crusted Chicken** boneless breast, seasoned parmesan crust, sage butter sauce

**Pork Loin** slow roasted, balsamic cranberry sauce

**Roast Top Sirloin of Beef** with mushroom Cabernet demi sauce

**Cod Filet** with herbed- cracker crumb topping, sauteed with lemon and fresh herbs

**Grilled Citrus Salmon** fresh fillet, citrus butter

**Farfalle Pasta** tossed with sautéed broccoli & fresh tomatoes coated in a garlic parmesan sauce

**Eggplant Rollatini** sliced eggplant, lightly battered & sautéed, ricotta cheese, mozzarella & marinara

### Dessert

Plated Dessert

Coffee & Tea

### Guests

<b>Entree</b>	<b>25+</b>	<b>50+</b>
<i>Harvest Stuffed Chicken</i>	\$31.50	\$29.50
<i>Parmesan Crusted Chicken</i>	\$31.50	\$29.50
<i>Pork Loin</i>	\$32.00	\$29.75
<i>Roast Top Sirloin of Beef</i>	\$33.75	\$31.50
<i>Cod Filet</i>	\$28.25	\$21.75
<i>Grilled Citrus Salmon</i>	\$32.50	\$30.25
<i>Farfalle Pasta</i>	\$28.00	\$25.75
<i>Eggplant Rollatini</i>	\$28.00	\$25.75

**Please add 19% administrative fee and 8% sales tax**



# ***Dinner Buffet***

*(Minimum of 50 People)*

*Garden Salad  
Rolls & Butter*

*Chafing Stations  
Chicken Marsala  
Au Gratin Potatoes  
Penne Pasta with a Vodka Cream Sauce  
Vegetable Medley*

*Carving Station  
Roast Sirloin of Beef  
Baked Virginia Ham*

*Dessert  
Plated Dessert  
Coffee & Tea*

***Price: \$30.25 per person  
Plus 19% administrative fee and 8% sales tax***

## ***Desserts***

***Please select one dessert per event.  
Please note that some Buffets include a specific dessert choice.***

*Apple Crisp  
NY Style Cheesecake  
Turtle Cheesecake  
Chocolate Truffle Mousse Cake  
Fudge Brownie with Vanilla Ice Cream  
Chocolate Mousse*

# *After Hours Cocktail Reception*

*(minimum of 50 people for Antipasto Display; for smaller groups please inquire about alternative menu options with our event coordinator)*

## *River Stone Manor's Antipasto Display*

*Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads*

## *Chafer Station*

*Bourbon Cocktail Meatballs*

*Pasta Pomodoro*

*Butler Passed*

*Focaccia Bread with Caramelized Onions, Roma Tomatoes and Fontinella Cheese*

*Breaded Sesame Ginger Chicken*

*Roasted garlic marinated grilled pork tenderloin skewers*

*Coffee & Tea*

*Cookies and Brownies*

***Price: \$26.50***

***Plus 19% administrative fee and 8% sales tax***