



# 2016 Buffet Options

## ***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 26 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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Glenville, N.Y. 12302  
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## **The Mohawk Buffet**

### **Choose one:**

House Garden Salad

Italian Tossed Salad

(Mixed greens, black olives, onions, tomatoes, and fontinella cheese)

Caesar Salad

Fresh-from-the-oven warm artesian breads and rolls

Served with creamy butter and extra virgin olive oil

Rosemary Tossed Red Bliss Potatoes lightly buttered and topped with parsley

Steamed Broccolini, topped with garlic breadcrumbs

### **Chef Carved**

Ginger Glazed Tenderloin of Pork

### **Choose One:**

Chicken Roulade

*Chicken enveloped around festive green spinach, enhanced with roasted red peppers & Fresh Mozzarella. Served with a Porcini Mushroom Demi-Glaze.*

Or

Harvest Stuffed Chicken Breast

*Breast of Chicken filled with Cranberry & Apple Pear Stuffing, served with a Gran Marnier Cranberry Glaze*

### **Dessert:**

Pear Apple Tart Or Homemade Apple Crisp

Coffee & Tea

\$34.00 per Person

+ 19% Administrative Fee + 8% Sales Tax

# The Silver Maple Buffet

## Salad

Classic Caesar Salad accented with diced plum tomatoes, marinated baby shrimp, and garlic croutons. Finished with shredded fontinella cheese.

## Main Course

Prime Rib of Beef

*Roasted to perfection and served with two sauces:*

*~Pink Peppercorn Demi-Glaze*

*~Spicy Horseradish cream*

Shrimp Scampi with Tri-Colored Orzo

*Beautiful Tiger Shrimp sautéed with garlic and shallots,  
with a splash of Chardonnay*

Chicken Roulade

*Chicken enveloped around festive green spinach, enhanced  
with roasted red peppers & Fresh Mozzarella. Served  
with a Porcini Mushroom Demi-Glaze.*

Chef selected vegetable and oven Roasted Potatoes

Oven Fresh Crusty Bread and Rolls Included

## Dessert

Chocolate Polenta

Or

New York Style Cheesecake

Coffee & Tea

\$42.00 per Person

+19% Administrative Fee + 8.00% Sales Tax

# The Manor Buffet

## Chef Attended Carving Station

~ Roast Sirloin of Beef ~

*All served with appropriate sauces to compliment your choices  
and a selection of petite rolls and breads...*

## Pasta Presentation

~ Penne Rigate ~

*Marinara or Tomato sauce*

## Main Course

Chicken Boursin

Tossed Salad

Roasted Potatoes

Chef's Choice Seasonal Vegetable

Plated Dessert

Coffee & Tea

\$33.95 per Person

+ 19% Administrative fee + 8% Sales Tax

## **Italian Buffet**

Tossed Salad  
Rolls  
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

\$28.00 per person

+ 19% Administrative fee + 8% Sales Tax

## **American Buffet**

\*Minimum of 50 people required. For Parties fewer than 50 people an additional charge will be added.

Antipasto  
Ziti  
Home-style Scalloped Potatoes  
Green Beans Almondine  
Rolls

*Choose one item:*

Chicken Marsala or Chicken Cacciatore

*Carving Station:*

Baked Ham & Roast Sirloin of Beef

Dessert  
Coffee & Tea

\$30.95 per person

+ 19% Administrative fee + 8% Sales Tax

## **Sicilian Buffet**

Penne De Angelo:

*A combination of sautéed Italian Sausage  
Smoked mozzarella cheese and our  
freshly made marinara sauce*

Stuffed Sirloin of Beef Roll (Bracciole)

Eggplant Parmigiana

Chicken Cutlet Parmigiana

Sautéed Mushrooms

Fresh Seasoned Vegetables

Garden Salad

Rolls

Dessert

Coffee & Tea

\$35.00 per person

+ 19% Administrative fee+ 8% sales tax

## **The Tropical Buffet**

*Barbequed Prime Rib  
Coconut Chicken  
Hot Baked Ham (Carved)  
Scallop Potatoes  
Cold Green Bean Salad  
Spinach Salad w/ Fresh Strawberries  
in a Raspberry Vinaigrette  
Cold Pasta Salad*

*Dinner Rolls*

*Coffee and Dessert*

\$ 42.00 per person

+ 19% Administrative fee+ 8% sales tax