



2019 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

1437 Amsterdam Road (Rte 5) Glenville, NY

info@riverstonemanor.com



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Glenville, N.Y. 12302

518-382-8322

Crowd Pleasing Buffet

Fresh Garden Salad ~ Rolls & Butter

Eggplant Rollatini ~ Pasta Primavera ~Chicken Francaise

Sole Florentine

Plated Dessert

Coffee & Tea

\$31.00 per person plus 20% Administrative fee plus 8% Sales Tax

The Mohawk Buffet

Choose one:

House Garden Salad

Italian Tossed Salad

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

Caesar Salad

*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

Plated Dessert

Coffee & Tea

\$37.00 per Person

+ 20% Administrative Fee + 8% Sales Tax

The Silver Maple Buffet

Salad

Fresh Garden Salad served with a Balsamic Vinaigrette

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

Plated Dessert

Coffee & Tea

\$48.00 per Person

+20% 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

Choice of One Chicken

Chicken Boursin - Chicken Marsala - Chicken Francaise

Roasted or Parmesan Crusted

Tossed Salad

Roasted Potatoes

Chef's Choice Seasonal Vegetable

Plated Dessert

Coffee & Tea

\$37.00 per Person

+ 20% Administrative fee + 8% Sales Tax

Italian Buffet

Tossed Salad

Rolls

Italian Meatballs

Sausage & Peppers

Penne Pasta with Marinara Sauce

Select one of the following items:

Oven Roasted Chicken

Chicken Marsala

Chicken Cacciatore

Roasted Potatoes

Fresh Seasonal Vegetable

Dessert

Coffee & Tea

\$32.50 per person

+ 20% 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 Almandine
Rolls

Choose one item:
Chicken Marsala or Chicken Cacciatore

Carving Station:
Baked Ham & Roast Sirloin of Beef

Dessert
Coffee & Tea

\$34.00 per person
+ 20% 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*

\$38.00 per person

+ 20% 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, Tea and Dessert

\$ 45.00 per person

+ 20% Administrative fee+ 8% sales tax