



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**

The Grand Buffet

Plated Fresh Garden Salad

Served with rolls and butter

Buffet

Chef Attended Carving Station

(Select two)

~ Roast Sirloin of Beef ~

~ Maple Cured Ham ~

~ Roasted Pork Loin ~

~ Seasoned Roast Turkey Breast ~

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

Pasta Presentation

(Select one)

~ Rigatoni Rapini ~

Rigatoni with Wild Mushrooms, Mascarpone Cheese and Spinach

~ Pasta Bolognese ~

Topped with crumbled sautéed Sausage and Tomato Sauce

~ Penne Rigate ~

Choice of One Sauce: Marinara, Vodka Cream, Pomodoro, Roasted Garlic Cream

(Please choose one chicken and one fish selection)

~ Panko Encrusted Salmon ~

Dijon and Panko Encrusted Filet of Salmon, Pan Seared to perfection. Finished with a Lemon Basil Beurre Blanc

~ Manor Chicken ~

Boneless, skinless Breast of Chicken with roasted 1 Peppers, Spinach, Mozzarella & Fontinella Cheeses topped with Parmesan bread crumbs. Served in a ro garlic-infused cream sauce

~ Boston Style Baked Cod ~

Filet of cod with herbed cracker-crumbs topped with lemon and fresh herbs

~ Chicken Marsala ~

Breast of Chicken, lightly sautéed and accompanied by mushrooms and Marsala wine

~ Stuffed Filet of Sole ~

With a rice, couscous blend

~ Parmesan Crusted Chicken ~

Tender breasts of chicken coated in a seasoned Parmesan crust and served with a sage butter sauce

Accompaniments

Chef's Choice Potatoes - Fresh Seasonal Vegetables

Dessert
Coffee & Tea

per person plus 20% administrative fee plus 8% sales tax

The Grand Victorian Buffet

Plated Salad

(Select one)

*Traditional Caesar – Mediterranean
Freshly Mixed Greens with House Dressing*

Chef Attended Carving Station

(select two)

*~ Cracked Pepper encrusted Roast Sirloin of Beef ~
~ Maple Balsamic Roasted Leg of Lamb ~
~ Stuffed Pork Loin ~*

(Your choice of Sausage stuffing or Cranberry & Apricot stuffing)

*~ Slow Roasted Prime Rib of Beef ~
~ Seasoned Roast Turkey Breast ~*

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

Pasta Presentation

(Choose One)

~ Ravioli ~

~Choice of: lobster / cheese / butternut squash / broccoli rabbi & sausage~

~ Lasagna ~

~Choice of: Ricotta & Sausage, Vegetarian, inquire for seasonal selections~

(Please choose one fish and one chicken selection)

~ Cod Filet~

*Herbed Cracker Crumb - Scampi Sauce
Fresh Orange, Dijon Mustard & Rosemary*

~ Seared Salmon ~

Lemon Dill Sauce – Panko Encrusted – Soy, Ginge

~ Baked Haddock ~

*Baked Haddock with a Cracker Crumb Topping.
Finished with lemon, white wine and fresh herbs*

~ Tuscan Chicken ~

*Grilled, Marinated Chicken Breast.
Served with Tuscan Style White Beans*

~ Chicken Francaise ~

*Sautéed Chicken in a lemon wine and butter garlic
sauce*

~ Chicken Marsala ~

Finished with a mushroom and marsala wine sauce

Accompaniments

Fresh Seasonal Vegetables
Specialty Potato
(Select one)
~ *Chantilly Mashed Potatoes* ~
~ *Yukon Gold Au Gratin* ~
~ *Glazed Sweet Potatoes* ~
~ *Herb Roasted Potatoes* ~

Dessert

Plated Dessert
Coffee & Tea

per person plus 20% administrative fee plus 8% sales tax

Crowd Pleasing Buffet

Fresh Garden Salad ~ Rolls & Butter
Eggplant Rollatini ~ Pasta Primavera ~Chicken Francaise
Cod Filet served with a Herb Crumb Topping
Plated Dessert
Coffee & Tea

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

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

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

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

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 Style Garden Salad

Ziti

Home-style Scalloped Potatoes

Green Beans Almandine

Rolls

Choose one item:

~Chicken Marsala

~ Chicken Cacciatore

Carving Station:

Baked Ham & Roast Sirloin of Beef

Dessert

Coffee & Tea

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

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

Dessert

Coffee & Tea

per person + 20% Administrative fee+ 8% sales tax