



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

1437 Amsterdam Road (Rte 5) Glenville, NY

info@riverstonemanor.com

Breakfast

All pricing is per person & subject to an additional 20 % administrative fee & 8% sales tax

Continental Breakfast

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

Deluxe Continental Breakfast

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

Breakfast Buffet

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

Manor Breakfast Buffet

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

A la Carte

*Assorted Individually Portioned Cereal
Whole Apples, Bananas & Oranges
Coffee, Soft Drinks, Bottled Water
Fresh Fruit Tray
Coffee & Cookies
Soda & Cheese Tray
Granola Bars
Yogurt*

***All pricing is per person & subject to an additional
20% 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

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

Perk Up

Warm cinnamon coffee cake • whole bananas • coffee & tea

Momentum

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

Mid-Afternoon Breaks

Pick Me Up

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

Monotony Breaker

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

Super Charged

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

Motivator

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

Luncheon

*All pricing is for parties 50 or more Monday thru Friday until 5pm
For those under 50 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

Per Person pricing

Plus 20% Administrative Fee plus 8% Sales Tax

Salad & Sandwich

Your choice of three 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

per person pricing

Please add 20% 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, sautéed with lemon and fresh herbs

Please add 20% 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*

per person pricing

Italian Buffet

*Tossed Salad ~ Rolls & Butter
Roasted Potatoes
Fresh Vegetable Medley
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*

per person pricing

Soup, Salad & Sandwich 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

per person pricing

Please add 20% 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

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

per person pricing

Please add 20% administrative fee and 8% sales tax

Dinner

*(Please select two - three entrees)
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, sautéed 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

Please add 20% 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*

*per person pricing
Plus 20% administrative fee and 8% sales tax*

Desserts

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

*NY Style Cheesecake
Chocolate Truffle Mousse Cake
Strawberry Shortcake Cake*

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*

Per person pricing
Plus 20% administrative fee and 8% sales tax