

MENU

EFFICIENT EVENTS

Sometimes you don't have 14 days to plan. We are here to help.

The items below are available with significantly less notice than our regular events menu. This menu is catered to the needs of funeral or celebration of life luncheons; but may be used for any last-minute event. Depending on your menu and staffing needs, 3 days is all we need.

CUSTOM MENU

Let us take this off of your to do list. Give us a budget and a brief overview of what you want, and we will create a custom menu for your group.

RECEPTION

\$15+ per person

Choose 4 options from the appetizers below, or desserts on the next page. Individual appetizers are also available as add-ons to the Bistro Lunch or Comfort Buffet.

BISTRO LUNCH

\$20+ per person

Choose 2 salads, 2 wraps, 2 soups, and 2 desserts for your group. Includes lemonade, iced tea, or coffee.

COMFORT BUFFET

\$25+ per person

2 soups or salads, 2 entrees, 2 sides, 2 desserts

Add house-made dinner rolls for \$1 per guest

Minimum guest count for these packages is 25 guests. Groups under 25 may incur a higher cost per person or may have limited options.

Appetizers

Fruit Kabobs
Tomato Basil Bruschetta
Charcuterie
Chicken Salad Tarts
Moroccan Beef Kabobs
Stuffed Mushroom Caps
Stuffed Peppadew Peppers
Deviled Eggs – *ask about our special flavors!*
Lox Bites
Pickled Peach, Mozz & Prosciutto Kabobs
Grilled Cheese & Tomato Soup Shooters

Vegetables with Dill Dip or Hummus
Caprese Skewers
Artichoke Dip
BBQ Meatballs
Falafel Kabobs
Grilled Jumbo Prawns
Hummus & Feta Platter
Mini Crab Cakes
Tarts (squash & goat cheese, bleu cheese & cranberry, jalapeno popper, or beet & feta)
Cranberry & Pistachio Goat Cheese Balls

MENU

Salads

River Tyme (House)

(House Salad with Honey White Wine Vinaigrette)

Bistro Berry

(Greens, Berries, Goat Cheese, Nuts, Balsamic)

Greek Pasta

(Spinach, Feta, Tomato, Onion, Olive Oil)

Waldorf

(Apples, Grapes, Walnuts, Celery)

Summer Quinoa

(Cucumbers, Tomato, Black Beans, Apple Cider Vinaigrette)

Fall Quinoa

(Pomegranate Seeds, Craisins, Cilantro, Mint, Green Onion, Lemon)

Butternut Squash

(Mixed Greens, Goat Cheese, Pecans, Honey Onions, Maple Vin)

Roasted Beet

(Goat cheese, Nuts, Arugula, Balsamic)

Asian Napa Cabbage

(Crispy Ramen, Almonds, Sesame Soy Vin.)

German Potato

Traditional Potato

Tuna Macaroni Salad

7 Layer Salad

Wraps

Ham & Swiss

Turkey & Provolone

Roast Beef & Cheddar

BLT

Hummus & Veggie

Cranberry Chicken

Jerk Chicken

(Pineapple, Macadamia Nuts, Mint, Jerk Sauce)

Vietnamese

(Rice Sticks, Mango, Carrot, Basil, Lettuce, Vietnamese Sauce)

Carolina Crab

(Crab, Spinach, Cream Cheese,, Mushrooms)

Thai

(Chicken or Tofu, Veggies, Peanut sauce)

Southern BBQ

(BBQ Chicken, Onion, Cheddar)

Entrees

Cottage/Shepherd's Pie

Roast Pork Shoulder

Beef Tips

Lasagna (Beef or Veggie)

Beef Stew

Roast Turkey Legs or Ham & Gravy

Chicken & Dumplings

Chef's Choice Casserole

Soups

Chicken Noodle

Beef Vegetable

Shrimp Bisque

Chowder

(Chicken Corn, NE Clam, or Vegetable)

Tomato Basil

Butternut Squash

Grilled Veg Minestrone

Chili (meat or veggie)

Sides

Scalloped Corn

Baked Beans

Green Bean Casserole

Mac & Cheese

Roasted Vegetables

Cheesy Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Desserts

Grandma's Jello

Banana Cream Torte

Pudding (chocolate, brown butter, vanilla)

Cookies

Chocolate Chip

Peanut Butter

Citrus Crinkle

Molasses w/Icing

Flourless Cocoa

Macarons

Bars

Ms Patoka's Lemon (Plain or Berry)

Key Lime

Cobbler (Berry, Peach, Apple, Cherry)

7 Layer

Brownies

Mini Turtle Cheesecakes

Blondies

Millionaire

Carrot Cupcakes

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **