

# MENU

## BREAKFAST

Mini Frittatas - \$4.75/guest\*  
*With your choice of fillings*  
River Tyme Strata - \$4.75/guest\*  
*Your choice of meats & vegetables*  
French Toast Bake - \$4.75/guest  
*Baked Brioche French Toast served with fruit & syrup*  
Breakfast Charcuterie - \$6/guest  
*Croissants and hard-boiled eggs with a variety of meats, cheeses, fruits, and jams (customized options available)*

## HOUSE-MADE BAKERY

Muffins - \$30-\$40/dozen\*  
Scones - \$40-\$50/dozen\*  
Cinnamon Rolls - \$40/dozen  
Tea Bread - \$15/dozen\*  
Chef's Choice Assortment Pastries - \$40/dozen

## SOUP & SALAD

Chef's Fresh Soup - \$3+/guest\*  
*Your choice of flavors. Price based on ingredients.*  
River Tyme Salad- \$3.50/guest  
*House salad with honey white wine vinaigrette*  
Bistro Salads - \$4/guest\*  
*Choose from any of our fresh salads.*  
Soup & Salad Bar - \$15/guest  
*2 soups, 2 salads, house-made rolls, and drink station with lemonade, iced tea, or coffee.*

## SANDWICHES & WRAPS

Wrap Platter - \$7/person  
*Turkey & Provolone - Ham & Swiss - BLT - Hummus*  
*Roast Beef & Cheddar - Cranberry Chicken Salad*  
Port of Call Wrap Platter - \$8.50/person  
*Thai, Vietnamese, Jamaican, Carolina Crab*

## APPETIZER PLATTERS

Charcuterie Board - \$6/guest  
Fruit Plate - \$3/guest  
Tomato Basil Bruschetta - \$2.75/guest  
Caprese Skewers - \$3/guest  
Artichoke Dip - \$3/guest  
Chicken Salad Tarts - \$3.75/guest  
Vegetarian Tarts - \$3.25/guest\*  
BBQ Meatballs - \$4.50/guest  
Vegetables w/ Hummus or Dill Dip - \$2.75/guest  
Moroccan Beef Kabobs - \$5/guest  
Falafel Kabobs - \$4/guest  
Stuffed Mushroom Caps - \$4.25/guest  
Grilled Jumbo Prawns - market price  
Stuffed Peppadew Peppers - \$2.50/guest  
Hummus & Feta Platter - \$3.50/guest  
Vegetarian Antipasto Platter - \$3.25/guest

## DESSERTS

Cookie Platter - \$55 (2 dozen)\*  
Mini Cheesecakes - \$50+/dozen\*  
Chocolate Mousse Cups - \$55/dozen  
Cream Puffs - \$55/dozen  
Chef's Choice Featured Desserts - \$45+/dzn  
*An assortment of our pastry chef's current featured desserts.*  
Bars - \$30-35/pan (~15 pieces)\*  
Cupcakes - \$35+/dozen\*  
Pavlova - \$65/dozen\*  
8" Layer Cake - \$45+\*  
Chef's Choice Traditional Assortment - \$30/dzn  
*A selection of our pastry chef's current cookies, cupcakes, and bars.*

**\*Flavor options are located on the last page of the menu.**

**\*\*Don't see what you are looking for? Just ask! We love creating custom menus!\*\***

# MENU

## CUSTOM BUFFET

Select 2 entrees and 2 sides for \$25-\$35 per guest, or 3 entrees and 2 sides for \$27-\$37 per guest. Final price varies based on menu choices. All buffets include a River Tyme starter salad.

### CHICKEN

Roulade – bacon wrapped chicken stuffed with spinach, goat cheese, and caramelized onion

Marsala

Braised Chicken Thighs w/White Wine Pan Sauce

### FISH\*

Parmesan Crusted Haddock

Herb Baked Salmon

Cajun or Herb Roasted Shrimp

### PORK

Pork Tenderloins with Garlic Herb Butter

Stuffed Pork Tenderloin

Roasted Scotch Ham

### BEEF

Braised Short Ribs

Herb Crusted Prime Rib

Tenderloin with Herb Butter

*\*All fish pricing is based on current market price and may be a higher cost than other entrees.*

### VEGETARIAN

Moroccan Spiced Veggie Couscous (add falafel!)

Hand-made Gnocchi with Pesto Cream

House Mac & Cheese

Vegetable Lasagna

Grilled Marinated Portobella Mushrooms

Seasonal Risotto

### SIDES

Parmesan Risotto

Green Beans or Broccoli with Gremolata

Roasted Brussels Sprouts

Roasted Butternut Squash

Ratatouille

Grilled Street Corn

Wild Rice

Potatoes – *Duchess, garlic mashed, or fingerling*

Chef's Choice Vegetable Soup

## PORTS OF CALL BUFFET

All buffets include a Port of Call starter salad. \$25 per guest.

### MEXICO

Taco Bar! Choose from pulled chicken, shredded beef, carnitas, or grilled vegetables. Served with tortillas, tortilla chips, lettuce, Pico de Gallo, Cotija cheese, sour cream, house salsas, cilantro lime rice, and Mexican street corn. Add-on to the adventure with fresh Guacamole (+\$2 per guest).

### SCOTLAND

Traditional Scotch Ham braised in Scotch for over 2 hours. Served with a side of Rumbledethumps (a traditional Scottish dish with mashed potatoes, cabbage, and onions, and topped with cheddar cheese) and roasted green veggies. Includes baskets of BAPS rolls with bacon on each table.

### CARRIBBEAN

Jerk chicken, coconut lime rice, carrot slaw, Caribbean roasted sweet potatoes, and our famous Jamaican Hand Pies! One of our original menu items with a fan club of their own! They are filled with island-spiced ground beef and potatoes and served with a side of mint lime crema for dipping.

### MEDITERRANEAN

Grilled lemon herb chicken or Mediterranean stuffed salmon (+\$2/person), fresh pasta pomodoro or lemon orzo, roasted vegetables with balsamic, and stuffed peppadew pepper poppers.

### SOUTHERN USA

Pulled pork or chicken, brioche rolls, a variety of BBQ sauces, coleslaw, baked beans, and mac & cheese (buffalo mac & cheese also available!). Add Cajun shrimp for +\$5 per guest.