

Custom Buffets

\$15.00 Per Person

Each Custom Buffet Comes With
Fresh Baked Dinner Rolls

Choose One Item From Each Section:

Salad:

Caesar Salad

**Mixed With Parmesan Cheese &
Homemade Croutons*

Tossed Garden Salad

**Mixed With Cucumbers, Onions, & Tomatoes
Served With French & Ranch Dressing

Side:

Wild Rice Pilaf

Mashed Potatoes & Gravy

Three Cheese Au Gratin Potatoes

Parsley Buttered Baby Reds

Baked Macaroni & Cheese

Seasoned Baked Potatoes

**Add A "Toppings Bar" For .75¢ Per Person
Includes Cheese, Sour Cream, Butter, Bacon,
& Chives*

Vegetable:

California Medley

Butter Confetti Corn

Honey Glazed Carrots

Steamed Broccoli Florets

Green Beans Amandine

Entree:

Chicken Amaretto

Hickory Smoked Beef Brisket

Marinated Grilled Chicken Breast

Herb Roasted Chicken

Broasted Chicken

Additional Chef Carving Station:

Hickory Smoked Ham

Roasted Center Cut Pork Loin

Roast Sirloin Of Beef

Slow Roasted Prime Rib

**Served With Au Jus*

Per Person:

Market Price

Market Price

Market Price

Market Price

Desserts

Plated Desserts:

Assorted Cheesecake

**Vanilla*

**Vanilla/Chocolate Layer*

**Chocolate-Chocolate Chip*

**Raspberry Swirl*

Ultimate Chocolate Cake

Strawberry Shortcake

Per Slice:

\$3.00

\$4.00

\$4.00

Warm Dessert Buffet Style:

**Serves Approximately 25*

Homemade Brownie Pudding

Homemade Apple Crisp

\$60.00

\$75.00

Platters:

Chocolate Chip Cookies

Homemade Brownies

Small:

\$25.00

\$25.00

Large:

\$45.00

\$45.00

Beverages

Carafe Of Coffee

Punch Bowl

**1 FREE Refill*

Bottle Of House Wine

**Woodbridge*

Bottle Of Gionelli

Bottle Of Moscato

16 Gallon Domestic Keg

Drink Ticket

**Good For 1 Drink Per Ticket*

Unlimited Soda

**Must Be Available For All*

Guests To Apply

Price:

\$15.00

\$15.00

\$16.95

\$20.95

\$28.95

\$335.00

\$4.75

\$2.00

All Prices Are Subject To Change Without Notice



3875 School Blvd. • Monticello, MN

www.rivercityextreme.com

SPECIAL EVENTS

Monthly Meetings

Grooms Dinners

Weddings

Holiday Parties

Company Gatherings

Team Building & Meetings

Family & Class Reunions

Birthdays

To Schedule An Event

Or For Any Questions,

Please Call: 763-271-5531

Or E-Mail: events@rivercityextreme.com

Hors D'Oeuvres

A Small Serves Approximately 25 People
A Large Serves Approximately 50 People

	<u>Small:</u>	<u>Large:</u>
Fresh Fruit	\$40.00	\$60.00
Garden Fresh Vegetables	\$30.00	\$50.00
<i>*Served With Ranch Dip</i>		
House Smoked Salmon	\$60.00	\$96.00
Shrimp Cocktail	\$60.00	\$80.00
Crab Dip	\$40.00	\$70.00
<i>*Served With Crackers</i>		
Chips & Salsa	\$26.00	\$40.00
Meat & Cheese	\$48.00	\$72.00
<i>*Served With Crackers</i>		
Deli Sandwiches	\$56.00	\$80.00
<i>*Served With Butter & Mayo</i>		
Teriyaki Chicken Skewers	\$60.00	\$96.00
Homemade Swedish Meatballs	\$50.00	\$70.00
Artichoke Dip	\$46.00	\$70.00
<i>*Served With Pita Chips</i>		
Chili Cheese Dip	\$40.00	\$60.00
<i>*Served With Tri-Colored Tortilla Chips</i>		
Mini Egg Rolls	\$50.00	\$70.00
Chicken Wings	\$50.00	\$75.00
<i>*Served Plain, Buffalo Style, Or Bourbon Glazed</i>		
Bacon Ranch Potato Salad	\$30.00	\$55.00
Traditional Potato Salad	\$25.00	\$45.00
Cole Slaw	\$19.00	\$38.00
Italian Pasta Salad	\$27.00	\$50.00
Seafood Pasta Salad	\$27.00	\$50.00

Plated Options

Each Dinner Includes: A Salad & A Dinner Roll
**Served With Ranch Dressing*

<u>Applewood Smoked Chicken:</u>	\$15.00
Half A Chicken, House Smoked For Extra Flavor & Tenderness, Served With A Side Of BBQ Sauce, Gourmet Macaroni & Cheese, & Fresh Green Beans	
<u>Chicken Cordon Bleu:</u>	\$15.00
A Hand-Breaded, Ham & Swiss Stuffed Chicken Breast, On A Bed Of Mornay Sauce Served With Bacon Cheddar Mashed Potatoes & Steamed Broccoli	
<u>Broasted Chicken:</u>	\$15.00
Quarter Broasted Chicken Served With California Blend Vegetables, Mashed Potatoes & Gravy	
<u>Honey Mesquite Pork Chop:</u>	\$15.50
A Marinated, Grilled, French Style Pork Chop, Served With Red Skin Mashed Potatoes, Caramelized Onion-Bacon Demi Glaze, & Baby Carrots	
<u>Bourbon Baby Back Ribs:</u>	\$16.50
A Half Rack Of Hickory Smoked Ribs, Covered In A Bourbon Glaze, Served With Sweet Potato Souffle With Pecans, Sautéed Sugar Snap Peas, & Julienned Red Peppers	
<u>Sirloin Steak:</u>	\$16.00
An 8oz Grilled Sirloin, Served With Garlic-Herb Mashed Potatoes, Veal Demi Glaze & Fresh Green Beans	
<u>Prime Rib:</u>	\$20.00
A 10oz Cut Of Beef Prime Rib With Au Jus, Served With Horseradish Duchess Potatoes & Fresh Cut Asparagus Spears	
<u>Filet Mignon:</u>	\$25.00
An 8oz Beef Tenderloin Wrapped In Bacon, Seasoned With Sea Salt & Cracked Pepper, Served With A Seasoned Baked Potato & Fresh Asparagus Spears	
<u>Jumbo Shrimp:</u>	\$18.00
Five Oven Broiled Jumbo Shrimp, Served With Drawn Butter, A Seasoned Baked Potato, & Steamed Asparagus	
<u>Maple-Pecan Walleye:</u>	\$17.50
A Pecan Crusted Canadian Fillet, Served With Wild Rice Pilaf & Maple Cream Sauce	
<u>Salmon Florentine:</u>	\$17.00
Twin Salmon Medallions Stuffed With Spinach & Garlic, Wrapped In Smoked Bacon, Served On A Bed Of Jasmine Rice, Topped With Hollandaise Sauce, & A Side Of Lemon Zest Asparagus Spears	

Specialty Buffets

All Prices Are Per Person

<u>Italian Sub:</u>	\$10.00
Homemade, Baked French Bread, Sliced Into Single Servings, Topped With Turkey, Ham, American Cheese, Swiss Cheese, Lettuce, Onions, Tomatoes, Mayo, & Italian Dressing, Served With Kettle Chips	
<u>Three Meat Lasagna:</u>	\$13.00
Our Homemade Italian Lasagna Is Served With Italian Style Vegetables, Freshly Tossed Caesar Salad, & Breadsticks	
<u>Chicken Parmesan:</u>	\$14.00
Tender Sautéed Chicken Breast Covered In A Savory Red Sauce, Then Topped With Italian Cheeses, Served With Linguine Pasta, Italian Style Vegetables, Garlic Breadsticks, & Caesar Salad	
<u>Little Texan:</u>	\$11.00
Guests Make Their Own, Hickory Smoked BBQ Beef Brisket Sandwich, Served With Cowboy Beans, Kettle Chips, & Coleslaw	
<u>Big Texan:</u>	\$16.00
Indulge In Our Hickory Smoked Beef Brisket, Applewood Smoked Chicken, Herb Roasted Yukon Gold Potatoes, Baked Macaroni & Cheese, Buttered Confetti Corn, Coleslaw, & Buttermilk Biscuits	
<u>Chicken & Ribs:</u>	\$16.50
Our House Specialty Broasted Chicken Is Paired With Hickory Smoked Baby Back Ribs, Served With Baked Potatoes, Confetti Corn, Dinner Rolls, & Creamy Coleslaw	
<u>Taco Bar:</u>	\$10.00
Pile High, Hard & Soft Shell Tortillas With Our Seasoned Ground Beef, Lettuce, Cheddar Cheese, Diced Tomatoes, Chopped Onions, Black Olives, Jalapeños, Salsa, Sour Cream, & Tri-Colored Tortilla Chips	
<u>Fajita Fiesta:</u>	\$13.00
Marinated Steak & Chicken, With Sautéed Onions & Peppers, Served With Santa Fe Style Black Beans & Rice, Lettuce, Cheese, Sour Cream, Guacamole, Pico De Gallo, Flour Tortillas, & Tri-Colored Tortilla Chips	