

RiverCenter Menu



*Prices and selections subject to change
++ refers 7% tax and 20% service charge*



**RiverCenter
AdlerTheatre**



*RiverCenter - 136 East Third Street - Davenport, IA 52801
(563) 326-8500*

Breakfast Selections

The Continental Breakfast

\$8.99++ per person

Selection of muffins, pastries, fresh fruit
assorted juices, regular & decaf coffee

Add bagels w/ cream cheese and assorted yogurts for \$1.00++

Rise and Shine Buffet

\$11.99++ per person

In addition to continental selections above add the following:

scrambled eggs
bacon
sausage (patties or links)
hash browns

Daybreak Buffet

\$12.99++ per person

In addition to continental selections above add the following:

egg casserole (with or without meat)
biscuits and gravy
french toast
bacon
sausage (patties or links)
hash browns or cheesy hash brown casserole

Break Selections

Sweet Tooth

\$6.99++

*Assorted cookies, brownies, assorted soda,
coffee, tea and water*

Salty Sweet

\$7.99++

In addition to sweet selections above add the following:

*pretzels
snack mix*

Add Fresh Fruit - \$1.00++

Beverage Break

\$3.99++

*Regular & Decaf Coffee
Ice Tea
Assorted Sodas (Coke Products)*

A La Carte Selection

Beverages:

Coffee (per gallon): \$25.00++
Iced Tea (per gallon): \$20.00++
Lemonade or Fruit Punch (per gallon): \$18.00++
Sodas - Coke Products (per 20oz bottle): \$2.00++
Bottled Water: \$2.00++
Assorted Hot Tea & Hot Chocolate: \$1.50++
Assorted Juices: \$2.00++

Snacks and Stuff

Donuts (per dozen): \$18.00++
Danish (per dozen): \$19.00++
Cinnamon Rolls (per dozen): \$19.00++
Muffins (per dozen): \$19.00++
Bagels w/ cream cheese (per dozen): \$20.00++
Cookies (per dozen): \$15.00++
Brownies (per dozen): \$16.00++
Snack Mix (per pound): \$15.00++
Pretzels (per pound): \$12.00++
Assorted Yogurts (each): \$1.50++
Assorted Granola Bars (each): \$1.25++
Assorted Candy Bars (each): \$1.00++

Fresh Fruit Display (serves 50): \$100++
Fresh Vegetable Display (serves 50): \$125++
Cheese & Cracker Display (serves 50): \$137.50++

Buffet Lunch Selections

The Corner Deli Buffet

\$11.99++

Three Meats: Ham, Turkey and Roast Beef
Three Cheeses: American, Swiss and Colby Jack
Assortment of Breads and Rolls
Condiments: Mustard, Mayonnaise, Lettuce, Tomatoes and Onions
Choice of two: Chips & Dip, Potato Salad, Cole Slaw, Pasta Salad or Fruit Salad
Coffee, Iced Tea and Water

Add Soup or Chili for \$2.00++

Italian Buffet

\$14.99++

Choice of salad: Fresh Greens w/ assorted dressings or Caesar Salad
Penne Pasta
Chicken Alfredo Sauce
Marinara Sauce (with or without meat)
Garlic Bread
Coffee, Iced Tea and Water

Add Soup for \$2.00++

Mexican Buffet

\$14.99++

Tortilla Chips and Salsa
Soft Flour and Hard Corn Shells
Spicy Chicken and Beef
Refried Beans
Spanish Rice
Lettuce, Tomatoes, Sour Cream, Shredded Cheese
Coffee, Iced Tea and Water

Add Chicken Tortilla Soup for \$2.00++

Desserts please refer to page 9

The Hearty Lunch Buffet

\$14.99++

Choice of two entrees

Fried Chicken

Lasagna (meat or vegetarian)

Roast Beef in Gravy Sauce

Roast Turkey in Gravy Sauce

Baked Rotini with Marinara Sauce

Beef Stroganoff

Choice of two sides

Mashed Potatoes & Gravy

Potato Salad

Fruit Salad

Green Bean Casserole

Mixed Vegetables

Corn

Includes Tossed Salad with two dressings, rolls, coffee, iced tea and water

Desserts please refer to page 9

Plated Lunch Selections

Salads

Caesar Salad - \$10.99++

Romaine lettuce, Fresh Parmesan, Croutons
Caesar Dressing, Sunflower Seeds
Chicken, Beef or Shrimp

Chef Salad - \$10.99++

Garden Greens, Ham, Turkey
Cheddar Cheese, Tomatoes, Croutons
Choice of Two Dressings

RiverCenter Chicken Salad = \$11.99++

Grilled Chicken, Artichoke Hearts, Julianne Carrots,
Zucchini, Tomatoes, Cucumbers, Broccoli & Cheddar Cheese
Choice of Two Dressings

Oriental Chicken Salad - \$12.99++

Mixed Garden Greens, Diced Breaded Chicken, Green Onions,
Toasted Almonds, Bean Sprouts, Red & Green Pepper, Water Chestnuts,
Mandarin Oranges

Chicken Caprese - \$12.99++

Sliced Grilled Chicken, Marinated Roma Tomatoes,
Fresh Sliced Mozzarella Cheese, Fresh Basil and Parmesan Cheese

All Salads Served with Coffee, Iced Tea, Water and Rolls

Desserts please refer to page 9

Sandwiches

\$10.99++

The Club

Pretzel Bread
Sliced Chicken, Ham & Roast Beef
Cheddar & Swiss Cheese
Lettuce
Tomato
Mayonnaise and Mustard on the side

The Ryeben

Toasted Rye Bread
1,000 Dressing
Sauerkraut
Corn Beef
Swiss Cheese

Chicken Salad

Fresh Croissant
Chicken Salad made with Grapes and Walnuts
Tomato

Tuna Salad

Fresh Croissant
Tuna Salad with Celery and Onions
Tomato

*All Sandwiches served with chips and your choice of either potato salad,
pasta salad or fresh fruit.*

Also includes Coffee, Iced Tea and Water

Add a cup of soup - \$2.00++

Desserts please refer to page 9

Dessert Selections

Dessert Station - \$2.00++

*Dutch Apple Pie
Country Cherry Pie
Rich Chocolate Mousse
Citrus Lemon Bar
French Vanilla Layered Cake
Pumpkin Pie*

Gourmet Dessert Station - \$3.00++

*Carrot Cake
Triple Layered Chocolate Cake
New York Style Cheesecake w/ Fruit Topping
Layered Caramel Apple Pie*

Flaming Dessert Station - \$5.00++

*Bananas Fosters w/ Butter Pecan Ice Cream
Cherries Jubilee w/ Spumoni Ice Cream
Caramelized Crème Brulee*

Buffet Options

Option One

\$18.99++ per person

Choice of two entrees

Lemon Pepper Chicken Breast
Honey Glazed Ham
Boneless Pork Loin
Roast Turkey with Dressing
Fried Chicken
Lasagna (meat or vegetarian)
Broiled Cod
London Broil
Fried Catfish
Roast Sirloin of Beef

Choice of one salad

Caesar Salad
Fresh Greens with assorted dressings

Choice of two vegetables

Green Bean Amandine
Green Bean Casserole
Mixed Vegetables
Corn

Choice of two starches

Rice Pilaf
Au Gratin Potatoes
Mashed Potatoes with Gravy
Garlic Mashed Potatoes
Redskin Mashed Potatoes
Butter Baby Reds

Also includes rolls with butter, coffee, tea and water
Carving Stations available at an additional cost

Option Two

\$20.99++

Choice of two entrees

Chicken Parmesan

Chicken Marsala

Grilled Chicken with Herb Sauce

Salmon

Orange Roughy with Champagne Sauce

Roast Prime Rib (\$2.00 more)

Beef Rouladen (Roast Beef filled with bread stuffing and topped with a brown sauce)

Chicken or Shrimp Alfredo

Choice of one salad

Caesar Salad

Spinach Salad with Raspberry Vinaigrette

Fresh Greens with assorted dressings

Choice of two vegetables

Green Bean Amandine

Green Bean Casserole

Mixed Vegetables

Corn

Cheesy Broccoli & Cauliflower

Honey Glazed Carrots

Choice of two starches

Rice Pilaf

Au Gratin Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Redskin Mashed Potatoes

Butter Baby Reds

Also includes rolls with butter, coffee, tea and water
Carving Stations available at an additional cost

Option Three

\$26.99++

Choice Two Entrees

Porkchops with Cinnamon Apples

Tilapia

Maple Glazed Pork Loin

Almond Crusted Chicken Breast with Béarnaise Sauce

Beef Tenderloin with Mushroom Sauce

Chicken Breast with Crab, Asparagus and Hollandaise

Choice of one salad

Caesar Salad

Spinach Salad with Raspberry Vinaigrette

Fresh Greens with assorted dressings

Tomato and Mozzarella Salad

Greek Salad

Choice of two vegetables

Green Bean Amandine

Steamed Broccoli and Baby Carrots

Mixed Vegetables

Fresh Asparagus

Cheesy Broccoli & Cauliflower

Honey Glazed Carrots

Choice of two starches

Rice Pilaf

Au Gratin Potatoes

Twice Baked Potatoes

Garlic Mashed Potatoes

Redskin Mashed Potatoes

Butter Baby Reds

Also includes rolls with butter, coffee, tea and water
Carving Stations available at an additional cost

Carving Stations

*Substitute any selected buffet entrée with one of the following
for an additional fee*

Prime Rib: \$5.50++

Roast Turkey Breast: \$4.50++

Ham: \$3.50++

Pork Loin: \$4.50++

Plated Dinners

All dinners include your choice of one salad, one starch, seasonal vegetable, rolls, coffee, tea and water

Chicken Options

Lemon Herb Chicken: \$18.99++

Chicken Breast marinated in a citrus sauce, charbroiled and topped with a lemon sauce.

Smoked Andouille Chicken Roulade \$19.99++

Rolled and sliced with herb bread crumbs, Andouille sausage and sautéed Vidalia onions

Chicken with Champagne Sauce: \$20.95++

Charbroiled chicken breast topped with a champagne cream sauce

Chicken Oscar: \$21.99++

Chicken Breast stuffed with crab meat and asparagus served with a hollandaise sauce

Herb Grilled Chicken: \$21.99++

Herb Grilled Chicken with Pesto & Olive Tapenade

Pork Options

Stuffed Pork Chop: \$18.99++

Baked Pork Chop stuffed with sausage dressing

Maple Sesame Pork: \$21.99++

Baked Pork Loin marinated in a maple and sesame sauce

Beef Options

Filet Mignon: \$33.99++

Petite Filet Mignon topped with a rich demi glaze

Prime Rib: \$27.99++

Slow cooked and carved just before plating this is served with au jus and creamy horseradish sauce

Fish Options

Almond Crusted Tilapia: \$23.99++
Baked and served with a fresh lemon sauce

Salmon: \$25.99++
Prepared to your specifications

Stuffed Shrimp Scampi: \$27.99++
Large butterfly shrimp stuffed with crab meat and topped with garlic butter

Duet Options

Prime Rib and Chicken Breast: \$32.99++
Chicken Breast served chef choice

Chicken Breast and Salmon: \$30.99++
Chicken Breast and Salmon served chef choice

Filet Mignon and Stuffed Shrimp: \$37.99++

Almond Crusted Tilapia and Maple Sesame Pork: \$27.99++

*All dinners include your choice of one salad, one starch, seasonal vegetable, rolls,
coffee, tea and water*

Salad Choices

Caesar Salad
Spinach Salad with Raspberry Vinaigrette
Fresh Greens with two dressings
(French, Ranch, Blue Cheese, Raspberry Vinaigrette)

Starch Selections

Rice Pilaf
Twice Baked Potatoes
Garlic Mashed Potatoes
Butter Baby Reds

Plated Children's Menu \$11.99++

Served with fruit cup

*Chicken Strips and Fries
Spaghetti and Meat Sauce with Garlic Toast
Grilled Cheese and Fries*

Hors d'oeuvres

Serves 50 People Each

Cold Selections

*Vegetable Display: \$125++
Fresh Fruit Display: \$100++
Cheese & Cracker Display: \$137.50++
Turkey Pinwheels: \$70++
Shrimp Cocktail: \$130++
Assorted Canapés: \$90++
Tomato Basil Bruschetta: \$75++*

Hot Selections

*Coconut Shrimp: \$95++
Chicken Wings: \$75++
Swedish Meatballs: \$55++
Crab Stuffed Mushrooms: \$125++
Egg Rolls: \$65++
Chicken/Beef Skewers with Peanut Sauce: \$85++
Crab Rangoon: \$85++
Spanikopita: \$90++*

Bar Service

Keg Domestic Beer: \$225.00++ (Import Beers available at an additional charge)

Bottle Beer: \$4.00++

Soda (per glass): \$1.50++

Punch (per gallon): \$15.00++

Punch Fountain Rental: \$35.00

Domestic Bottle Beer: \$4.00++

House Wine & Champagne (bottle): \$18.95++

House Wine & Champagne (glass): \$4.25++

*Merlot, Chardonnay, Zinfandel, Cabernet Sauvignon, Moscato D'Asti
(Other wines available at an additional charge)*

Mixed Drinks (per glass)

\$5.00++ Call Drinks

\$6.00++ Premium Drinks

By The Hour/ per person

(All Brands, House Wine, Soda and Domestic Bottle Beer):

\$11.00++ per person for the first hour

\$9.00++ per person for hours 2, 3 & 4

\$5.00++ per person for hours 5 and beyond