

RiverCenter Reception Menu



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



**RiverCenter
Adler Theatre**

Managed by:



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

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

Lemon Herb Chicken: \$18.99++

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

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

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

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

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

Plated Dinners (Continued)

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

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++

Salad Choices

Caesar Salad

Spinach Salad with Raspberry Vinaigrette

Fresh Greens with two dressings

(French, Ranch, Blue Cheese, Raspberry Vinaigrette, 1,000 Island and Creamy Garlic)

Starch Selections

Rice Pilaf

Twice Baked Potatoes

Garlic Mashed Potatoes

Butter Baby Reds

Children's Menu \$10.99++ (Plated Only)

Served with fruit cup and milk

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: \$250.00++ (Import Beers available at an additional charge)

Bottle Beer: \$4.00++ (Domestic)

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

