RiverWinds
RESTAURANT

Riverwinds Restaurant

Banquet Menu

1075 RIVERWINDS DR. WEST DEPTFORD, NJ 08096
PHONE 856.579.7900
THERIVERWINDSRESTAURANT.COM

RIVERWINDS BANQUET LUNCHEON MENU

Both packages offer you assorted breads & butter, fresh spring mix salad in a raspberry vinaigrette **OR** a small Caesar salad, entrée, & unlimited hot & cold beverages. All entrees are served with grilled asparagus & mashed red bliss potatoes. Choose 3 entrée choices (1-Seafood, 1-Chicken, & 1-Beef Selection).

LUNCHEON PACKAGE A

Sit Down **$36.00** per person, plus NJ sales tax & 20% service charge

Choose 3

GRILLED SALMON Sesame ginger glaze
CRAB CAKE Lobster cream sauce
COD FILET Lemon vinaigrette
CHICKEN MARSALA Creamy mushroom marsala wine sauce
CHICKEN SCAMPI Lemon white wine sauce, herbs, roasted red peppers
10 oz. FLAT IRON STEAK Port wine demi glaze
10 oz. RIBEYE STEAK Port wine demi glaze

LUNCHEON PACKAGE B

Sit Down **$41.00** per person, plus NJ sales tax & 20% service charge

Choose 1 starter option

HOT ANTIPASTO PLATTER crispy fried calamari & banana peppers, cheese steak egg rolls, & crab imperial stuffed mushrooms
COLD ANTIPASTO PLATTER sliced imported Italian meats & cheese with a marinated salad of green olives, artichoke hearts, & roasted red peppers

Choose 3

GRILLED SALMON Sesame ginger glaze
CRAB CAKE Lobster cream sauce
CHICKEN BARONE Chicken breast, spinach, prosciutto, roasted red peppers, mozzarella cheese, & port wine demi glaze
CHICKEN SALTIMBOCA Chicken breast, prosciutto, fresh mozzarella cheese, sage, & marsala wine sauce
PARM-CRUSTED CHICKEN Chicken breast, panko & parmesan breading, tomato cream sauce
10 oz. RIBEYE STEAK port wine demi glaze
10 oz. NY STRIP STEAK port wine demi glaze

SUBSTITUTE 6 oz. FILET MIGNON for an additional **MP** (only charged for guests ordering filet)
ADD SOUP DU JOUR to any package **$5pp**

CHILDREN'S MENU

$19.95 package A & B, 10 & under

CHICKEN TENDERS served with French fries
PENNE PASTA choice of tomato sauce OR melted butter

DESSERT

additional per person, choose one of the following

CELEBRATORY CAKE ½ yellow ½ chocolate cake with buttercream frosting, choice of writing & decorative colors **$3 pp**
MINI PASTRIES Variety of cream puffs, eclairs, chocolate covered strawberries, mini cannolis, & bite size cakes & brownies **$3 pp**
ICE CREAM Scoop of Vanilla ice cream **$2 pp**

RIVERWINDS BANQUET DINNER MENU

Both packages offer you assorted breads & butter, fresh spring mix salad in a raspberry vinaigrette **OR** a small Caesar salad, entrée, & unlimited hot & cold beverages. All entrees are served with grilled asparagus & mashed red bliss potatoes. Choose 3 entrée choices (1-Seafood, 1-Chicken, & 1-Beef Selection).

DINNER PACKAGE A

Sit Down **$49.00** per person, plus NJ sales tax & 20% service charge

Choose 3 of the following

GRILLED SALMON Sesame ginger glaze
CRAB CAKE Lobster cream sauce
COD FILET Lemon vinaigrette
CHICKEN MARSALA Creamy mushroom marsala wine sauce
CHICKEN SCAMPI Lemon white wine sauce, herbs, roasted red peppers
12 oz. FLAT IRON STEAK Port wine demi glaze
12 oz. RIBEYE STEAK Port wine demi glaze

DINNER PACKAGE B

Sit Down **$55.00** per person, plus NJ sales tax & 20% service charge

Choose 1 starter option

HOT ANTIPASTO PLATTER crispy fried calamari & banana peppers, cheese steak egg rolls, & crab imperial stuffed mushrooms
COLD ANTIPASTO PLATTER sliced imported Italian meats & cheese with a marinated salad of green olives, artichoke hearts, & roasted red peppers

Choose 3 of the following

GRILLED SALMON Sesame ginger glaze
CRAB CAKE Lobster cream sauce
STUFFED SHRIMP crab imperial shrimp & lobster cream sauce
CHILEAN SEA BASS tomato bruschetta & balsamic drizzle
STUFFED CHICKEN BREAST chicken breast stuffed with spinach, prosciutto, roasted red peppers, mozzarella cheese & port wine demi glaze
CHICKEN SALTIMBOCA chicken, prosciutto, fresh mozzarella cheese, sage, & marsala wine sauce
PARM-CRUSTED CHICKEN Chicken breast, panko & parmesan breading, tomato cream sauce
12 oz. RIBEYE port wine demi glaze
14 oz. NY STRIP STEAK port wine demi glaze

SUBSTITUTE 8 oz. FILET MIGNON for an additional **MP** (only charged for guests ordering filet)
ADD SOUP DU JOUR to any package **$5pp**

CHILDREN'S MENU

$19.95 package A & B, 10 & under
CHICKEN TENDERS served with French fries
PENNE PASTA choice of tomato sauce OR melted butter

DESSERT

additional per person, choose one of the following

CELEBRATORY CAKE ½ yellow ½ chocolate cake with buttercream frosting, choice of writing & decorative colors **$3 pp**
MINI PASTRIES Variety of cream puffs, eclairs, chocolate covered strawberries, mini cannoli, & bite size cakes & brownies **$3 pp**
ICE CREAM Scoop of Vanilla ice cream **$2 pp**

RIVERWINDS BANQUET BUFFET MENU

The buffet menu comes complete with assorted breads, 3 entrée choices, starch, vegetable, & unlimited hot & cold beverages.
Must guarantee final count for a buffet. Buffet option is not available in our Executive Room or River View Patio Room.
Lunch $36.00 / Dinner $49.00 plus NJ sales tax & 20% service charge.

SALAD

Choose 1 of the following

MESCULAN SALAD Spring mix, cucumber, carrots, cherry tomato, & red onion- Raspberry Vinaigrette & Blue Cheese dressings

CAESAR SALAD Romaine, grated pecorino romano & parmesan cheese, croutons- creamy Caesar dressing

BERRY & SPINACH SALAD Spring mix. baby spinach, seasonal berries, red onion, yellow peppers, & pine nuts-balsamic reduction & raspberry vinaigrette

ENTRÉES

Choose 3 entrees to be offered: 1-Seafood, 1-Chicken, & 1-Pasta

SEAFOOD

GRILLED SALMON Sesame ginger glaze

MINI CRAB CAKES Lobster cream sauce

COD Lemon vinaigrette

CHICKEN

MARSALA creamy mushroom marsala sauce

PICCATA lemon white wine garlic sauce with capers

SCAMPI lemon white wine garlic sauce, roasted red peppers & fresh herbs

PRIMAVERA white wine garlic sauce & fresh vegetables

PASTA

choose type of pasta & type of sauce

PASTA penne pasta, cheese ravioli, OR tri color tortellini

SAUCE classic tomato, vodka blush, alfredo, OR pesto cream sauce

STARCH

Choose 1 of the following

MASHED RED BLISS POTATOES

ROASTED HERB POTATOES

LEMON, OREGANO, & OLIVE OIL POTATOES

VEGETABLE

Choose 1 of the following

FIRE ROASTED VEGETABLE MEDLEY

GREENBEAN ALMONDINE

SAUTEED BROCCOLI RABE

CARVING STATION *additional per person, choose one of the following*

ROAST BEEF served with au jus

PRIME RIB served with port wine demi glaze

DESSERT *additional $2 per person, choose one of the following*

CELEBRATORY CAKE ½ yellow ½ chocolate cake with buttercream frosting, choice of writing & decorative colors **$3 pp**

MINI PASTRIES Variety of cream puffs, eclairs, chocolate covered strawberries, mini cannoli, & bite size cakes & brownies **$3 pp**

ICE CREAM Scoop of Vanilla ice cream **$2 pp**

ADD APPETIZERS TO ANY BANQUET PACKAGE

BUTLERED HORS D'OEUVRES *choose 4*

60 Minutes **$20** per person

Coconut Shrimp	**Vegetable Spring Roll**	**Crab Stuffed Mushroom**	**Fried Ravioli**
Beef Wellington	**Cocktail Franks**	**Cheese Steak Spring Roll**	
Spanakopita	**Sesame Chicken**	**Chicken Tenders**	
Crab Dumpling	**Bacon Wrapped Scallop**	**Beef Empanadas**	

Appetizer Platters

feeds 20-25 people (excluding Hot Antipasto 15-20)

HOT ANTIPASTO combination of crab imperial stuffed mushrooms, crispy calamari, & cheese steak spring rolls **$130**

COLD ANTIPASTO assortment of sliced imported Italian meats & cheeses along with marinated olives, artichoke hearts, & roasted red peppers **$125**

CRUDITES PLATTER assortment of seasonal vegetables & dipping **sauces $120**

CHEESE & CRACKER slices of cheddar, aged provolone, Swiss, mozzarella, Gorgonzola, & goat cheeses alongside an assortment of crackers **$120**

CHEESE & PEPPERONI slices of cheddar, American, & mozzarella cheese paired with sliced pepperoni & an assortment of crackers **$120**

SLICED FRUIT DISPLAY slices of cantaloupe, honey dew, pineapple, strawberries, & other seasonal fruits **sauces $120**

COCKTAIL SPECIALTIES

DRINK FOUNTAINS

3 gallons, serves approx. 50 guests

TRADITIONAL MIMOSA champagne & orange juice **$275**

BLOOD ORANGE MIMOSA champagne, blood orange liqueur, orange juice, & splash of cranberry **$275**

SANGRIA choice of red or white wine mixed with fresh fruit & juices **$275**

CHAMPAGNE PUNCH champagne, peach schnapps, cranberry juice, & ginger ale **$275**

BLUSHING BRIDE champagne, peach schnapps, & grenadine **$275**

MALIBU BAY BREEZE Malibu coconut rum, cranberry juice, & pineapple juice **$310**

APEROL SPRITZ Aperol, Champagne, & club soda **$310**

ESPRESSO MARTINI Stoli Vanilla, Espresso, Kahlua, (& Baileys by Request) **$375**

MIMOSA BAR **$350**

HOUSE CHAMPAGNE 6 bottles, additional bottles can be added on for an additional charge

FRUIT JUICES orange, cranberry, pineapple

FRESH FRUIT & BERRY GARNISHES sliced strawberries, blueberries, raspberries, orange wedges, lime slices, & cherries

ALSO INQUIRE ABOUT OUR BAR SERVICE OPTIONS...

all options are customizable & can be based on consumption or based on preset quantity or dollar amount

ALL INCLUSIVE OPEN BAR

RUN TAB or

BEER & WINE

ALL MENU CHOICES & FINAL GUEST COUNTS ARE REQUIRE **10** DAYS PRIOR TO EVENT

** $200 **NONREFNDABLE** DEPOSIT REQUIRED TO BOOK & SECURE ANY ROOM, **ALL ROOM GUARANTEES ARE FINAL** **

ALL DEPOSITS ARE NON REFUNDABLE & CANNOT BE SWITCHED & APPLIED TO ALA CARTE DINING RESERVATION. THIS MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY & COST OF CERTAIN PRODUCTS. ALL CUSTOMERS WILL BE NOTIFIED IF ANY SELECTION BECOMES UNAVAILABLE.

River Winds
RESTAURANT

BABY SHOWER
BRIDAL SHOWER
REHEARSAL DINNER
COLLEGE GRADUATION
CHRISTENINGS
COMMUNIONS
BIRTHDAY PARTIES (25+ years)
WEDDINGS
ENGAGEMENT PARTY
ANNIVERSARY PARTY
BUSINESS DINNERS
OFFICE HAPPY HOURS
PHARMACEUTICAL DINNERS
CHRISTMAS PARTIES
REUNIONS
ALL SPECIAL OCCASIONS

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