

## Banquet Information

### Seating capacity and minimum

Minimum of 25 - Maximum of 60

A \$350.00 minimum is required for use of the banquet room

### Deposit & Payment information

A nonrefundable deposit of \$100 is required when the event is booked. This is strictly to hold the banquet room for the day of your event and may not be applied for any other use. An event is not considered booked until the deposit is received. The deposit will be applied to the final bill. Only 1 bill will be issued per function (No separate checks) and must be paid in full on or before the date of the event. **All payments must be made by cash or check, Credit cards will NOT be accepted.**

### Children & Number of guests

Children's prices for buffets are \$8 plus tax & gratuity for children under age 10 and \$10 plus tax & gratuity for children age 10 - 14. Children in high chairs are free but must be included in the final count. A guaranteed count (including children) must be given one week (7 days) prior to the event.

### Setup

Events may be set up banquet style (rectangular tables in rows), or individual tables (round or rectangular) as space allows. We use linen tablecloths (Ivory) & linen napkins (Ivory). Other colors for napkins may be special ordered with 3 weeks notice at an additional cost of 50¢ each. We will place a glass globe with a candle in a floral ring or our flower vases at no additional cost. You may bring your own centerpieces if desired, however we assume no responsibility for these items. If you choose to decorate your party room, (no nails may be used) no responsibility is assumed for these items. All decorations are to be removed immediately following your event unless other arrangements have been made with the management.

### Additional charges

Wisconsin sales tax of 5.5% and gratuity of 15% will be added to all final bills.

Room fees or service fees may be charged accordingly:

25-40 people ..... \$25    41-60 people ..... \$50

*We at the River's Edge will be glad to make your event special. Ask us to help plan your menu, wine, beverage service and desserts to make your event anything but ordinary.*

the  
River's  
Edge

## Buffet Menu

**Highway 180  
Marinette, Wisconsin**

**715-735-7344**

**[www.RiversEdge.biz](http://www.RiversEdge.biz)**

**[Dinner@RiversEdge.biz](mailto:Dinner@RiversEdge.biz)**

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# BUFFET MENU

Choose one selection from each of the 5 categories.

*2nd entrée may be selected at additional cost.*

## ① Entrée I

\$14 per person buffet style

\$16 per person plated dinner

Roasted rosemary chicken ... crisp, tender chicken pieces seasoned with fresh rosemary and butter served with sage dressing.

*Served Buffet Style ONLY.*

Bruschetta chicken ... bread crumbs and basil pesto on a boneless chicken breast under fresh tomatoes, green onion & Romano cheese.

Chicken in wine sauce ... boneless chicken breasts simmered with mushrooms, white wine and cream.

Tilapia ... a delicate white fish fillet baked then served with a dill sauce on the side.

Baked sliced ham ... brown sugar glazed.

## ① Entrée II

\$15 per person buffet style

\$17 per person plated dinner

Tenderloin tips ... tender pieces of choice beef in a rich brown gravy with onions and garlic.

Chicken Rangoon ... our most popular chicken dish. Crab fondue is sandwiched in a boneless chicken breast that's breaded, baked and topped with Mornay sauce.

Chicken Cordon Bleu ... we start with a breaded chicken breast, top with lots of sliced smoked ham and rich Swiss cheese sauce.

Grilled stuffed pork chop ... sage dressing is slipped into a pocket in a bone-in chop, grilled and topped by cinnamon flavored roasted apples.

Salmon ... baked in butter and served with a side of dill sauce.

6 oz filet mignon ... beef tenderloin grilled medium rare to medium.

*Served one per person.*

## ② Salad

Caesar ... romaine lettuce dressed with a creamy Italian vinaigrette, garlic croutons and shredded Romano cheese.

Garden ... mixed greens, slices of tomatoes, cucumbers and black olives, with our house made ranch dressing and garlic croutons.

Coleslaw ... creamy mayo based dressing surrounds shredded cabbage.

## ③ Vegetable

Baby carrots and broccoli.

Baby carrots and snap peas.

House made cream style corn

## ④ Starch

Baked potato ... served with butter and sour cream on the side.

Au Gratin potatoes ... the base for our hash browns. Shredded potatoes, sour cream, and cheddar cheese baked until golden.

Rice pilaf ... a mix of brown and wild rices with a garlic peppercorn seasoning.

Garlic mashed ... garlic, cream and butter enhance our mashed potatoes.

Pasta with Alfredo sauce ... Bow tie pasta in our rich sauce made with cream, butter, garlic and two cheeses.

## ⑤ Dessert

Home baked cookie

Brownie

Cupcake

*Upgrade - add \$2/ person*

Ice cream sundae, German chocolate cake

Carrot cake, Cheesecake w/ cherry topping

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*Minimum 25 people*

*Prices do not include 15% gratuity or 5.5% sales tax*

*All prices subject to change*

*Room may be subject to set up fee*