



HOLIDAY MENU

*R*IVERSIDE
CASINO & GOLF RESORT®
AN ELITE CASINO RESORTS PROPERTY



PLATED DINNER

All plated dinner selections are served with warm rolls and butter, salad, soup, 1 dessert option, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.** Up to (3) entrée selections may be offered. Highest price will be charged on all meals. Only entrées may vary - all guests will receive the same starter, starch, vegetable, and dessert.

SALAD

Holiday Gala Salad with Apple Cider Vinaigrette

Served with Diced Gala Apple, Candied Walnuts, Dried Cherries, Bleu Cheese, Sliced Red Onions and Fresh Spring Mix

ENTRÉES

Pan Seared Salmon with Cranberry Ginger Sauce \$33

Served with Toasted Chestnut Rice Pilaf and Steamed Buttery Lemon Zest Asparagus

Cracked Black Peppercorn Pan Seared New York Strip \$38

Served with Roasted Garlic Mashed Yukon Potatoes and Roasted Herbed Baby Carrot

Grilled Pork Tenderloin with Forestine Sauce \$33

Served with Savory Roasted Sweet Potatoes and Garlic Green Beans with Blistered Grape Tomatoes

Herb Panéed Chicken Breast with Champagne Dijon Sauce \$32

Served with Homemade Apple Cranberry Stuffing and Green Bean Almandine

SOUP

Apple Roast Butternut Bisque

DESSERT

New York Cheesecake

Served with Egg Nog Anglaise

Chocolate Cake

Served with Wild Berry Compote

Chocolate Layer Cake

Served with a Grand Mariner Infused Wild Berry Compote



BUFFET DINNER

BUFFET SELECTIONS

All buffet dinner selections are served with warm rolls and butter, salad, soup, dessert options, water, iced tea, regular and decaf coffee and assortment of hot teas. **Prices are per person.**

Winter Wonderland

Choose 1 Starter, 1 Starch, 1 Vegetable, 2 Entrées, 1 Dessert

\$37

Festive Feast

Choose 1 Starter, 1 Starch, 1 Vegetable, 3 Entrées, 2 Desserts

\$45



CUSTOM BUFFET SELECTIONS

STARTER: • Holiday Gala Salad with Apple Cider Vinaigrette

ENTRÉES:

- Grilled Rosemary Maple Glazed Chicken Breast
- Baked Apple Cider Glazed Ham
- Slow Roasted Herbed Sliced Beef
- Pan Seared Salmon with Ginger Orange Chutney

STARCHES:

- Herbed Oven Roasted Yukon Potatoes
- Asiago Black Pepper Mashed Potatoes
- Rosemary Infused Duchess Potatoes
- Wild Rice with Roasted Fall Vegetables and Toasted Almonds

VEGETABLES:

- Steamed Lemon Butter Asparagus
- Candy Glazed Baby Carrots with Snow Peas
- Roasted Garlic Green Beans
- Balsamic Oven Roasted Brussel Sprouts and Dried Cherries

DESSERTS:

- Gingerbread Spiced Bread Pudding with Bourbon Sauce
- Harvest Cheesecake
- New York Cheesecake with Cranberry Orange Compote
- Bourbon Peach Pecan Trifle