



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.**

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 Citrus Date Chutney \$33

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

Herb Paned Chicken Breast with Champagne Dijon Sauce \$32

Served with Homemade Apple Cranberry Stuffing and Green Bean Almandine

SOUP

Creamy Parsnip and Celery Root Bisque

Served with Pomegranate Seeds and Fresh Chives

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

\$37

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

Festive Feast

\$45

Choose 2 Starters, 2 Starches, 2 Vegetable, 3 Entrées, 3 Desserts



CUSTOM BUFFET SELECTIONS

STARTERS: Chosen from the soup or salad on the plated dinner menu

ENTRÉES:

- Creamy Pumpkin Pasta with Smoked Pork Belly
- 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

VEGETABLES:

- Wild Rice with Roasted Fall Vegetables and Toasted Almonds
- 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 Brown Sugar Pecan Pound Cake
- Vanilla Bean Mousse Trifle