

Thank you for choosing Liberty Lane Catering to cater your wedding! By doing so, you're putting the details of your event in capable, experienced hands. The quality of our chef's creations alone would make any event a memorable one, but when coupled with our event production experience, our customer service savvy and our attention to detail, you're guaranteed a spectacular event! We welcome the opportunity to hear your ideas, desires, and tastes, and we'd be happy to customize a menu for you.

In addition to the attached menus, we'd be happy to discuss:

- Carving Stations
- Pad Thai or Stir Fry Stations
- Tapas Bar
- Raw Bar
- Vegetarian and Vegan options
- Gluten Free options
- Specialty Beer, Wine & Liquor selections
- Espresso & Cappucino Bar
- Ice Cream Smorgasbord
- .....and MORE!!!

Liberty Lane Catering is here to serve your every need. Please let us know what we can do to make your special day even more special. We certainly look forward to working with you!

# Rivermill Wedding Buffets

## Crystal Buffet

### **International Cheese Display**

*An assortment of imported and domestic cheeses with fresh vegetables and dips,  
served with gourmet crackers*

### **Hors D'oeuvres**

*Your choice of three selections from our hors d'oeuvres menu*

### **Rivermill Salad - plated**

*Crisp lettuce and field greens served with fresh vegetables and Zinfandel or Balsamic Vinaigrette*

### **On the Buffet**

*Chicken Marsala or Chicken Picatta*

*Baked New England Haddock*

*Pesto Tortellini*

*Wild Rice Pilaf or Roasted Potatoes*

*Fresh Seasonal Vegetable*

*All wedding buffets include freshly baked rolls & whipped butter, coffee & decaf, and cake cutting service.*

*Price per person of \$63.00, subject to 20% taxable service charge and 8.5% NH Rooms & Meals tax.*

## Platinum Buffet

### **International Cheese Display**

*An assortment of imported and domestic cheeses with fresh vegetables, fresh berries and dips,*

*Served with gourmet crackers*

### **Butlered Hors D'oeuvres**

*Your choice of four selections from our hors d'oeuvres menu*

### **Rivermill Classic Caesar Salad - plated**

*Crisp romaine lettuce with toasted croutons, freshly grated Parmesan cheese & classic Caesar dressing*

### **On the Buffet**

*Sausage & Feta Stuffed Chicken*

*Pan Roasted Salmon*

*Pasta Primavera*

*Wild Rice Pilaf or Roasted Potatoes*

*Fresh Seasonal Vegetable*

*All wedding buffets include freshly baked rolls & whipped butter, coffee & decaf, and cake cutting service.*

*Price per person of \$72.00, subject to 20% taxable service charge and 8.5% NH Rooms & Meals tax.*

## Diamond Buffet

### **International Cheese Display**

An assortment of imported and domestic cheeses with fresh vegetables,  
and fruit, served with gourmet crackers

### **Butlered Hors D'oeuvres**

Your choice of four selections from our hors d'oeuvres menu

**Rivermill Mixed Greens Salad or Rivermill Caesar Salad - plated**

### **On the Buffet**

Chicken Picatta or Chicken Marsala

Chef Carved Prime Rib

Pesto Tortellini

Roasted Potatoes

Fresh Seasonal Vegetable

All wedding buffets include freshly baked rolls & whipped butter, coffee & decaf, and cake cutting service.

Price per person of \$83.00, subject to 20% taxable service charge and 8.5% NH Rooms & Meals tax.

## Rivermill Wedding Plated Meals

### **International Cheese Display**

An assortment of imported and domestic cheeses with fresh vegetables and dips,  
and fresh fruit, served with gourmet crackers

### **Butlered Hors D'oeuvres**

Your choice of four selections from our hors d'oeuvres menu

### **Choice of Classic Caesar or Mixed Greens Salad**

### Choice of Entrée

#### **Roast Prime Rib of Beef \$89.00**

Slow roasted, succulent prime rib, served with au jus.

#### **Sausage & Feta Stuffed Chicken \$68.00**

Boneless, skinless chicken breast stuffed with our signature sausage & feta stuffing, served with supreme sauce.

#### **Chicken Picatta \$62.00**

Boneless breast of chicken prepared in a light lemon egg batter, finished with a parsley caper beurre blanc.

#### **Chicken Marsala \$62.00**

Twin breasts of chicken with a shallot & crimini mushroom demi glace.

#### **Chicken Marbella \$62.00**

Pan seared chicken breast with Mediterranean olives and capers in a white wine sauce

#### **New England Baked Haddock \$68.00**

Traditional baked haddock with seasoned crumbs and fresh lemon.

**Mediterranean Haddock** \$68.00

Pan roasted Atlantic Haddock with plum tomatoes, calamata olives, and fresh oregano

**Pan Roasted Salmon** \$72.00

Farm raised salmon with a light balsamic or maple glaze.

**Pan Roasted Salmon** \$72.00

Served with a garlic and butter sauce

**Short Ribs** \$84.00

Red wine beef demi werved with pom puree

**Surf and Turf** \$85.00

Tenderloin and baked stuffed shrimp with our housemade crab meat stuffing

All wedding plated meals include freshly baked rolls & whipped butter, roasted potatoes or wild rice pilaf,  
fresh seasonal vegetable, coffee & decaf, and cake cutting service.

All prices are subject to 20% taxable service charge and 8.5% NH Rooms & Meals tax.

## Rivermill Wedding Hors D' oeuvres Selections

Spanikopita

Vegetable Spring Rolls

Fresh Tomato Bruschetta

Roasted Garlic and Goat Cheese Mushrooms

Spinach and Goat Cheese Flatbreads

Caramelized Onion and Bue Cheese Flatbreads

Red Pepper Hummus Cup

Caprese Salad Bites

Eggplant Rollatini

Buffalo Chicken Spring Rolls

Chicken Skewers- Thai or Orange Ginger

Sausage and Feta Mushrooms

Mediterranean Chicken Crostini

Teriyaki Beef Skewers

Antipasto Skewer

Greek or Italian Meatballs

Crab Cakes

Large Shrimp Cocktail

Scallops and Bacon \*

Thai Mango Scallops \*

Lobster Salad in Phyllo Cup \*

\*Additional Charge Will Apply