

*Celebrating Ten Years*  
**RIVER ROOM**  
restaurant and tavern

**Dinner  
Event  
Menus  
2010**

**Group Dining Dinner Menu  
2010  
Dinner Menu One  
\$35 per guest**

**SALADS**

**Caesar**

romaine, shaved parmesan, croutons, caesar dressing

**Mixed Green**

organic greens, apples, raisins, blue cheese, walnut vinaigrette

**ENTREES**

**Shrimp and Grits**

andouille sausage, sweet peppers, lemon, herbs

**Pistachio Crusted Georgia Trout**

black eyed pea and bacon succotash, grilled asparagus

**Pan Seared Chicken Breast**

red bliss potatoes, roasted baby carrots, lemon white wine butter sauce

**DESSERTS**

Bread Pudding

Today's Cheesecake

Flourless Chocolate Cake

**Menus are subject to change**

# **Group Dining Dinner Menu**

**2010**

## **Dinner Menu Two**

**\$45 per guest**

### **SALADS**

(select 2 items)

#### **Caesar**

romaine, shaved parmesan, croutons, caesar dressing

#### **Mixed Green**

organic greens, apples, raisins, blue cheese, walnut vinaigrette

#### **Beet**

arugula, spiced pecans, goat cheese, pumpkin vinaigrette

#### **Spinach**

fried egg, benton's bacon, croutons, herb vinaigrette

### **ENTREES**

(select 3 items)

#### **Mushroom Risotto**

hen of the woods, hedgehogs, shiitakes

#### **Shrimp and Grits**

andouille sausage, sweet peppers, lemon, herbs

#### **Pistachio Crusted Georgia Trout**

black eyed pea and bacon succotash, grilled asparagus

#### **Scottish Salmon**

mushroom risotto, scallions, arugula

#### **Pan Seared Chicken Breast**

red bliss potatoes, roasted baby carrots, lemon white wine butter sauce

#### **Coke Glazed Pork Chop**

braised apples and Brussels sprouts, sweet potato hash

### **DESSERTS**

(select 2 items)

Crème Brulee

Today's Cheesecake

Bread Pudding

Flourless Chocolate Cake

Sorbet

**Menus are subject to change**

# **Group Dining Dinner Menu**

**2010**

## **Dinner Menu Three**

**\$55 per guest**

### **APPETIZER PLATTER**

mini crab cakes, crispy calamari, thia chicken spring rolls

### **SALADS**

(select 2 items)

#### **Caesar**

romaine, shaved parmesan, croutons, caesar dressing

#### **Mixed Green**

organic greens, apples, raisins, blue cheese, walnut vinaigrette

#### **Beet**

arugula, spiced pecans, goat cheese, pumpkin vinaigrette

#### **Spinach**

fried egg, benton's bacon, croutons, herb vinaigrette

### **ENTREES**

(select 4 items)

#### **Shrimp and Grits**

andouille sausage, sweet peppers, lemon, herbs

#### **Pistachio Crusted Georgia Trout**

black eyed pea and bacon succotash, grilled asparagus

#### **Scottish Salmon**

mushroom risotto, scallions, arugula

#### **Diver Scallops**

spaghetti squash, blood orange beurre blanc, sunchoke chips

#### **Pan Seared Chicken Breast**

red bliss potatoes, roasted baby carrots, lemon white wine butter sauce

#### **Coke Glazed Pork Chop**

braised apples and Brussels sprouts, sweet potato hash

#### **Angus Filet**

grilled asparagus, truffle mash, red wine demi

#### **Prime Ribeye**

fingerling potatoes, baby green beans

### **DESSERTS**

(select 2 items)

Crème Brulee, Today's Cheesecake, Bread Pudding, Flourless Chocolate Cake, Sorbet

**Menus are subject to change**

## **Group Dining Dinner Menu**

**2010**

### **Dinner Menu Four**

**\$65 per guest**

#### **APPETIZER PLATTER**

(select 3 items)

mini crab cakes, crispy calamari, thia chicken spring rolls,  
fruit & cheese (chef selection)

#### **SALADS**

(select 2 items)

##### **Caesar**

romaine, shaved parmesan, croutons, caesar dressing

##### **Mixed Green**

organic greens, apples, raisins, blue cheese, walnut vinaigrette

##### **Beet**

arugula, spiced pecans, goat cheese, pumpkin vinaigrette

##### **Spinach**

fried egg, benton's bacon, croutons, herb vinaigrette

#### **ENTREES**

(select 5 items)

##### **Pan Seared Chicken Breast**

red bliss potatoes, roasted baby carrots, lemon white wine butter sauce

##### **Shrimp and Grits**

andouille sausage, sweet peppers, lemon, herbs

##### **Pistachio Crusted Georgia Trout**

black eyed pea and bacon succotash, grilled asparagus

##### **Scottish Salmon**

mushroom risotto, scallions, arugula

##### **Diver Scallops**

spaghetti squash, blood orange beurre blanc, sunchoke chips

##### **Coke Glazed Pork Chop**

braised apples and Brussels sprouts, sweet potato hash

##### **Angus Filet**

grilled asparagus, truffle mash, red wine demi

##### **Prime Ribeye**

fingerling potatoes, baby green beans

#### **DESSERTS & COFFEE SERVICE**

(select 2 desserts)

Crème Brulee, Today's Cheesecake, Bread Pudding, Flourless Chocolate Cake, or Sorbet

We proudly offer HC Valentine Coffees served french press style

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