

RIVERSIDE

CATERING & MARKET, INC.

104 N. Orange St. New Smyrna Beach, FL 32168
386-409-5588

APPETIZERS

Baked Brie in Puff Pastry w/Carmel Sauce or Raspberry Sauce

Baked Brie w/Apricot Spread

Nut Encrusted Brie w/Apples

Bruschetta w/Wild Mushroom & Brie Cheese

Praline Topped Brie

Cheese & Fruit Display w/Cinnamon Dip or Amaretto Dip

Grape Truffles

Apricot Coins

Pancetta Crisps with Goat Cheese & Pear

Port Roasted Grapes on Blue Cheese Toasts

Fried Avocado – Chipotle Aioli

Barbecued Shrimp

Cold Marinated Shrimp

Crab Stuffed Shrimp

Shrimp Pinwheels

Spinach & Pepperoni Pinwheels

Sesame Shrimp

Grilled Shrimp w/Cocktail Sauce

Grilled Shrimp wrapped w/Basil & Prosciutto – Garlic Dipping Sauce

Grilled Shrimp -Guava Glaze

Beer & Lemon Poached Shrimp – Cocktail Sauce

Seafood Cakes w/Cilantro Lime Sauce

Miniature Crab Cakes
Fruit Salsa or Aioli Sauce

Crab & Shrimp Stuffed Portobello Mushrooms

Crab Tassis

Crab in Puff Pastry

Wasabi Crab Salad in Cucumber Cups

Thai Beef in Cucumber Cups

Crab & Avocado Martini

Bruschetta w/Shrimp & Gruyere Cheese

Strawberry & Goat Cheese Bruschetta

Italian Nectarine Wraps

Beet & Goat Cheese Bruschetta

Pea & Artichoke Bruschetta

Clams Napoli

Spinach & Cheese Stuffed Oysters

Grilled Shrimp w/Roasted Corn Avocado Spread on Corn Chips

Miniature Salmon in Pastry w/Mustard Creole Sauce or Dill Sauce

Smoked Salmon & Dill Mascarpone Toasts

Clam or Crab Stuffed Mushrooms

Spicy Crab Stuffed Mushrooms

Sausage & Cheese with Spinach Stuffed Mushrooms

Spinach & Cheese Stuffed Mushrooms

Grilled Zucchini Rolls with Feta & Roasted Red Pepper Spread, Arugula, Carrots,
Bean sprouts & Peppers

Crunchy Sweet & Spicy Pecans

Roasted Rosemary Cashews

Bacon Snack Crackers

BLT Skewers

Hot Spinach & Cheese Dip

Serrano Chips with Quince Preserves & Manchego Cheese

Pesto & Sundried Tomato Torta

Goat Cheese & Sundried Tomato Stuffed Cherry Tomatoes
(with or without Toasted Pine Nuts)

Flatbread Squares:

Pesto & Sundried Tomato

Caramelized Onion & Pear

Caramelized Onion & Portabella Mushroom

Shrimp & Gruyere Cheese & Tomato

Ricotta, Plum Tomato & Basil

Asparagus & Prosciutto

Grilled Steak, Caramelized Onion & Blue Cheese

Sausage & Pineapple

Fig & Prosciutto Flatbread with Blue Cheese

Zucchini, Spring Onion, Dill, Bell Pepper & Goat Cheese

BBQ Chicken, Grilled Corn, Caramelized Onion

Stromboli w/Marinara Sauce

Breaded Chicken Fingers w/Tangy Barbecue Sauce

Teriyaki Beef or Chicken Skewers

Pork Pot Stickers

Chicken or Pork Satay – Peanut Dipping Sauce

Phyllo Cups w/Raspberry Pepper Sauce

Chicken Curry in Won Ton Cup

Cocktail Meatballs

Pork & Provolone Meatballs – Lemon Aioli

Meatballs a La Pizzaioli

Roasted Onion & Pepper Tart

Peppered Beef Tenderloin on Crostini w/Dijon Sauce

Crostini w/ Roasted Butternut Squash, Balsamic Cranberries & Goat Cheese

Goat Cheese, Fig Jam & Lemon Zest Crostini

Black Olive Tapenade Crostini with Diced Shrimp & Basil

Crab Crostini w/ Chives & Crème Fraiche

Eggplant Stacks

Eggplant Rollatini

Fried Olives

Marinated Olives w/ Tangerine & Rosemary

Tortellini & Grilled Vegetable Skewers – Parmesan Dip

Crab in Won Ton w/Sesame Ginger Sauce

Shrimp in Won Ton w/Sesame Ginger Sauce

Mint & Scallion Soba Noodles

Seared Tuna Platter w/ Soy Wasabi Sauce

Seared Tuna & Arugula Rolls

Seared Tuna & Mango Salad in Won Ton Cup

Seared Tuna Tostado w/ Fennel – Orange Relish

Summer Rolls w/ Peanut Sauce & Sweet Chili Sauce

Miniature Chicken Tostados

Tuna Tartar

Seared Scallops w/Peach Salsa

Clams Casino

Goat Cheese Stuffed Cherry Tomatoes w/Herbs & Panko

Bruschetta w/Goat Cheese, Tomatoes & Basil

Smoked Turkey w/Cranberry Salsa on Corn Muffin

Rosemary & Orange Mini Muffin w/ Turkey & Cranberry – Orange relish

Melon or Asparagus w/Prosciutto

Asparagus wrapped in Prosciutto – Citronette & Fresh Thyme

Prosciutto, Parmesan & Arugula Bread Sticks

Chicken, Eggplant & Grilled Red Onion Quesadilla

Crab & Tomato Quesadillas

Grilled Corn, Zucchini & Goat Cheese Quesadillas

Shrimp Tempura – Sweet Chili Sauce

Tempura Vegetables

Tempura Green Beans w/ Wasabi Mayo Dip

Bourbon BBQ Shrimp

Tangy Spicy Grilled Shrimp

Risotto Balls – Marinara Sauce

Tart Squares:

Caramelized Onion, Apple & Brie Tart -or- Pear

Goat Cheese & Tomato Tart

Bacon & Caramelized Onion Tart

Red Onion Caramelized Tarts

Tomato & Herb Tart Squares

Zucchini & Pesto Tart

Leek & Gruyere Cheese Tart

Grilled Beef Vietnamese Style in Rice Paper Rolls

Asian Chicken Lettuce Wraps

Asian Flank Steak in Lettuce Cups

DIPS & SPREADS

Roasted Red Pepper Spread

Artichoke Puree

Smoked Fish & Shrimp Pate

Spicy Peanut Dip

Papaya Guacamole

Salmon Pate

Sun-dried Tomato Spread

Hot Crab Dip

Fresh Herb Dip

Spinach Spread

Hot Spinach & Cheese Dip

Fresh Tomato Salsa

Shrimp, Avocado & Corn Salsa

Layered Mexican Dip

Smoked Fish Dip

Honey Mustard Dill Dip

Creamy Clam Spread

Clam & Bacon Dip

Apple Cranberry Cheese Spread

Mango Chutney Cheese Spread

Caramelized Onion Dip

Caramelized Shallots, Bacon & Blue Cheese Dip

Three Onion Dip

Roasted Eggplant Spread

Tzatziki Dip

DINNER ENTREES
(Sides to be chosen separately)

Peppered Beef Tenderloin w/Dijon Sauce

Spinach & Sun-dried Tomato Stuffed Beef Tenderloin

Beef Tenderloin w/Cranberry Port Wine Sauce & Gorgonzola Cheese

Beef Tenderloin w/Molasses Rum Sauce

Grilled Beef Tenderloin with Ancho Jalapeno Butter & Roasted Cherry Tomatoes

Beef Tenderloin w/Cranberry Port Sauce & Gorgonzola Cheese

Flank Steak Rolls Stuffed w/ Prosciutto & Fontina – Cabernet Shallot Sauce

Beef Tenderloin w/Cranberry Port Sauce & Gorgonzola Cheese

Fillets w/Shallot Wine Sauce

Fillets w/Rum Red Chili Sauce

Bow-Tie Pasta w/Grilled Chicken or Shrimp in Alfredo Sauce

Penne al La Vodka

Seafood Risotto with Scallops & Shrimp

Tortilla Encrusted Snapper or Grouper over Black Bean Sauce w/Guacamole

Salmon in Puff Pastry w/Mustard Creole Sauce

Salmon or Snapper in Puff Pastry w/Dill Sauce

Steamed Clams w/ Orange White Wine Sauce

Clams with Jalapeno, Lemon & Basil

Mussels Steamed in Pinot Noir

Steamed Mussels in Roasted Saffron Broth

Pan Seared Scallops w/ Citrus Tarragon Butter

Lemon Shrimp over Rice with Basil

Chicken Marsala

Grilled Chicken w/Goat Cheese & Sun-dried Tomato in Rosemary Wine Sauce

Grilled Chicken with Honey Grapefruit Sauce

Chicken Monterey – Mushrooms, Monterey Jack – White Wine Sauce

Macadamia Nut Chicken with Papaya & Pineapple Relish

Chicken Milanese – Tomato & Basil Topping – Fresh Lemon

Panko & Parmesan Crusted Chicken – Brown Butter Lemon Glaze

Chicken Saltimbocca – Prosciutto & Fresh Mozzarella

Chicken or Veal Parmesan

Breaded & Stuffed Chicken Breast – Sun-dried Tomato, Goat Cheese & Basil – or with Prosciutto & Fontina

Parmesan Breaded Chicken with Sauté Spinach, Mushrooms, Fontina Cheese – White Wine Sauce

Chicken or Beef Enchiladas

Chicken Pot Pie

Shepherd's Pie

Al Forno's Five Cheese Baked Ziti with or without Meatballs & Sausage

Lasagna - Vegetable or Meat

Baked Lasagna w/ Asparagus & Pesto

Butternut Squash Lasagna

Rosemary Rack of Lamb w/Cabernet Sauce

Grilled Lamb Chops w/ Balsamic – Honey Glaze & Mint Pesto

Herb Grilled Lamb Chops w/ Fig & Eggplant Jam

Lamb Lollypops w/ Mint Vinaigrette & Pea Pesto

Lump Crab Cakes

Honey Mustard Pecan Roasted Lamb

Cornmeal Encrusted Snapper w/Red Onion Relish & Poblano Tartar Sauce

Ancho Glazed Salmon over Roasted Corn

Seared Salmon with Apricot Glaze

Caramelized Salmon with Shoyu Glaze

Panko Encrusted Fish w/ Brown Butter Lemon Glaze

Fish in Parchment w/ Crab & Lemon Béchamel Sauce

Deviled Crab

Conch Steaks with Brown Butter & Mango

Pulled Pork with Tangy BBQ Sauce -OR- Apricot Pulled Pork

Grilled Pork Tenderloin w/Cranberry, Rosemary Wine Reduction

Pork Tenderloin w/Mustard Sauce

Rosemary Pork Tenderloin

Rosemary Pork Tenderloin w/Pineapple Salsa

Grilled Pork Tenderloin w/Rosemary Pesto

Pork Tenderloin w/ Peach Barbeque Sauce

Apricot Glazed Pork Tenderloin

Peach & Maple Glazed Pork Tenderloin

Spinach & Cheese Stuffed pork Tenderloin

Prosciutto & Fontina Cheese Stuffed Pork Tenderloin – Mushroom Marsala

Stuffed Pork Chops

Jamaican Ribs with Sticky Rum BBQ Sauce

BBQ Baby Back Pork Ribs

Sausage & Sage Stuffing Turkey Breast Rolls with Turkey Gravy

SOUPS, SALADS & SIDE DISHES

Roasted Tomato & Basil Soup

Roasted Butternut Squash Soup

Pumpkin Soup

Crab & Corn Chowder

Chicken Noodle Soup

Baby Greens w/Pears, Asiago & Toasted Cashews

Baby Blue Salad (Oranges, Strawberries, S/S Pecans & Blue Cheese)

Arugula & Blueberry Salad – Creamy Lemon Dressing

Mixed Green Salad:

Peaches, Candied Walnuts, Crisp Prosciutto, Gorgonzola – Balsamic Vinaigrette

Mixed Green Salad:

Roasted Butternut Squash, Balsamic Cranberries, Candied Walnuts & Fried Goat Cheese

Mixed Green Salad:

Vidalia Onion, Tomato & Blue Ranch Dressing

Mixed Green Salad (Any Other Variation)

Strawberry Spinach Salad – Poppy Seed Vinaigrette

Traditional Spinach Salad w/Hot Bacon Dressing

Cantaloupe, Mango & Asian Pear Salad

Caesar Salad

Chopped Salad

Greek Salad w/ Ham, Olives, Peppers & Feta

Antipasto Salad

Wedge Salad w/ Tomato, Bacon, Blue Cheese Dressing & Crisp Onion Rings

Spinach Salad w/Mandarin Oranges, Feta, Walnuts & Red Onion

Tomato, Fresh Mozzarella & Basil

Fruit Salad

Summer Grilled Vegetable Salad

Spinach Salad w/Grilled Shrimp & Fennel

Poached Salmon Salad w/ Dill Vinaigrette

Mint & Scallion Soba Noodles

Macaroni Salad

Tortellini Pasta Salad

Orzo Pasta Salad

Pecan Roasted Orzo Pasta Salad

Soba Noodles w/Mint & Scallion

Spicy Sesame Noodles with Chopped Peanuts & Thai Basil

Cold Sesame Noodles

Asian Chicken Salad with Crunchy Vegetables

Cold Yellow Rice & Pea Salad

Red Potato & Green Bean Salad

Grilled Corn, Tomato & Onion Salad with Basil Dressing

Cucumber & Mint Salad

Grilled Citrus Marinated Skirt Steak w/ Tomato Salad

Twice Baked Potatoes

Roasted Fingerling Potatoes

Mini Twice Baked Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Goat Cheese & Sage Mashed Potatoes

Roasted Rosemary-Garlic Sweet Potatoes

Rosemary Mashed Potatoes

Sweet Corn Ravioli

Sweet Potato Ravioli w/Pine Nuts in Sage Butter

Horseradish Potatoes Gratin

Grilled Red Potatoes w/Buttermilk Dressing, Bacon & Chives

Steak Frites

Parmesan Potatoes

Scalloped Potatoes

Sweet & White Potatoes Au gratin

Chipotle Sweet Potatoes Gratin

Sweet Potato Rounds

Macaroni & Cheese

Penne Pasta with Zucchini & Basil Sauce

Penne Pasta Vodka Sauce

Bow Tie Alfredo

Tortellini Alfredo

Cole Slaw

Asian Slaw

Beef & Crisp Won Tons & Mango Slaw

Molasses & Rum Baked Black Beans

Southern Butter Beans

Asparagus or Green Beans w/Cashew Sauce

Roasted Asparagus

French Green Beans

Sauté Broccolini

Grilled Vegetable Platter

Yellow Squash Casserole

Baked Zucchini with Panko Topping

Fresh Corn Quiche

Fresh Roasted Corn in Thyme Butter

Spinach Gratin

Sautéed Spinach & Garlic

Roasted Baby Carrots

Roasted Vegetables – Carrots, Cauliflower, Brussel Sprouts

Candied Carrots

Thyme & Cabernet Baked Onions

Spinach & Cheese Stuffed Tomato

Buttermilk Onion Rings

Baked Ricotta, Goat Cheese w/ Candied Tomatoes & Garlic Toasts

Sandwiches

(Choice of Breads, Croissants or Yeast Rolls)

Chicken Salad

Shrimp Salad

Lobster Rolls

Roasted Turkey, Bacon, Avocado, Swiss

Grilled Vegetable Panini

BBQ Chicken, Caramelized Onion & Cheddar
Grilled Sirloin Steak, Caramelized Onion, Provolone
Apricot Pork on Herb Rolls
Baked Honey Ham on Yeast Rolls
Honey Ham on Hawaiian Rolls – Cheddar Cheese or Bacon Onion Jam
Smoked Turkey on Yeast Roll w/Avocado, Bacon & Cheese
Grilled Goat Cheese, Fig & Honey Sandwiches
Beef Tenderloin on Yeast Rolls – Dijon Sauce
Tea Sandwiches – Cucumber, Egg Salad, Tuna Salad, Goat Cheese, Fig & Honey

Brunch Menu

Fresh Fruit
Yogurt
Granola
Fresh Fruit Parfaits
Crab & Avocado Salad
Crab Quiche
Ham & Gruyere Cheese Quiche
Bacon & Zucchini Quiche
Spinach & Cheese Quiche
Wild Mushroom Quiche
Tomato & Cheese Quiche
Corn Quiche
Traditional Eggs Benedict w/ Asparagus
Crab Cake Benedict
Beef Tenderloin Benedict
Ham & Egg Strata
Chili Relano Egg Dish
Omelet Station
Pecan Stuffed French Toast
Strawberry Stuffed French Toast

Breakfast Burritos
Waffle Station
Potato Skewers
Grilled Red Potatoes, Bacon, Chives & Buttermilk Dressing
Cheesy Hash Brown Casserole
Ham & Cheese Pinwheels
Sausage & Cheese Pinwheels
Grilled Goat Cheese, Fig & Honey Sandwiches

Lunch Menu

Shrimp Salad on Croissant
Chicken Salad Croissant
Crab Cake Sandwich on English Muffin
Beef Tenderloin on Yeast Rolls – Dijon Sauce
Grilled Sirloin Steak, Caramelized Onion & Provolone - French Bread
Roasted Turkey, Bacon, Avocado, Swiss on Wheat Bread
Vegetable Sandwich:
Tom, Mozzarella, Roasted Red Pepper, Basil Aioli
Rosemary Roasted Pork Tenderloin – French Bread
BBQ Pulled Pork Sandwich
Fresh Fish Sandwich – Grilled Or Fried
Tacos: Shrimp, Pork, Beef or Fish
Mixed Green Salad w/ Pears, Candied Walnuts, Cranberries & Goat Cheese
Caesar Salad w/ grilled Shrimp or Chicken
Strawberry Spinach Salad – Homemade Poppy Seed Dressing
Spinach Salad w/ Grilled Shrimp, Fennel & Bacon Balsamic Dressing
Cobb Salad w/ Shrimp or Chicken
Asian Noodle & Vegetable Salad
Orzo Pasta Salad
Dijon Potato Salad
Grilled Vegetable Salad
Grilled Corn & Tomato Salad
Cold Sesame Peanut Noodles

Macaroni & Cheese
Asian Cole Slaw
Tomato, Fresh Mozzarella & Basil

We are Completely Custom for you!

**Other Brunch, Lunch & Dinner Items Available Even If Not On Our List.
We do cooking classes and our list is forever growing. We have many other
items not listed above.**

Some Assorted Desserts Cookies & Tarts to include:

Key Lime Tarts - Lemon Tarts - Pecan Tarts - Apple Tarts - Brownies Mocha Icing -
Toffee Brownies – Raspberry Crisp Bar – Apple Crisp Bar – Chocolate Pecan Bar –
Lemon Bar - Chocolate Mousse in Chocolate Cup – Key Lime Mousse – White
Chocolate Mousse – Farmer Cups – Peanut Butter Cups – Miniature Cheese Cakes –
Dolce Leche Cheese Cake Bar – Lemon Curd in Filo Cups –
Any Combination of Cup Cakes or Mini Cup Cakes – Assorted Cookies –

VARIOUS DESSERTS - MANY MORE AVAILABLE

Chocolate Strawberry Tart
Chocolate Cake w/Raspberries & Cream Cheese Frosting
Sautéed Strawberries in Cabernet Pepper Sauce
Banana Chocolate Won Tons w/Caramel Sauce
Key Lime Cheesecake - Turtle Cheesecake
Carrot Cake w/Cream Cheese Frosting
Creme Bruleé w/Raspberries
Apple Pie – Key Lime Pie
Pumpkin Pie – Pecan Tarts – Pecan Pie – Kahlua Pecan Pie
Lemon Almond Tart w/Blueberries