

RIVERSIDE

CATERING & MARKET, INC.

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

APPETIZERS

*** Indicates Consumer Advisory / Raw or Undercooked Foods**

Baked Brie in Puff Pastry w/Carmel Sauce

Baked Brie in Puff Pastry w/ Raspberry Sauce

Baked Brie in Puff Pastry w/ Apricot Sauce

Nut Encrusted Brie w/Apples

Raspberry Brie in Phyllo Cups

Bruschetta w/Wild Mushroom & Brie Cheese

Cheese & Fruit Display w/Cinnamon Dip or Amaretto Dip

Apricot Coins – Dried Apricots, Goat Cheese, C. Walnuts, Truffle Honey

Grape Truffles

Port Roasted Grapes on Blue Cheese Toasts

Pancetta Crisps with Goat Cheese & Pear

Fried Avocado – Chipotle Aioli

Fried Zucchini – Aioli Dip

Cold Marinated Shrimp

Crab Stuffed Shrimp

Bourbon BBQ Shrimp

Tangy Spicy Grilled Shrimp

Grilled 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

Shrimp Pinwheels

Spinach & Pepperoni Pinwheels

Seafood Cakes w/Cilantro Lime Sauce

Miniature Crab Cakes
Fruit Salsa or Aioli Sauce

Crab Tassis

Crab in Puff Pastry

Wasabi Crab Salad in Cucumber Cups

Thai Beef in Cucumber Cups

Hummus in Cucumber Cups

Crab & Avocado Martini

Bruschetta w/Shrimp & Gruyere Cheese

Strawberry & Goat Cheese Bruschetta

Beet & Goat Cheese Bruschetta

Pea & Artichoke Bruschetta

Italian Nectarine Wraps

Miniature Tomato Pies

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

Crab & Shrimp Stuffed Portobello 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 - Scoops

Serrano Chips with Quince Preserves & Manchego Cheese

Pesto & Sundried Tomato Torta

Goat Cheese & Sundried Tomato Stuffed Cherry Tomatoes

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

Grilled Zucchini Rolls – R.R. Pepper Hummus & Vegetables

Or stuffed with R.R. Pepper & Feta

BBQ Chicken, Grilled Corn, Caramelized Onion

Stromboli w/Marinara Sauce

Breaded Chicken Fingers w/Tangy Barbecue Sauce

Spiced Grilled Chicken Skewers – White BBQ Sauce

Teriyaki Beef or Chicken Skewers

Pork Pot Stickers – Sweet Chili Sauce -Or- Sesame Ginger Sauce

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 w/ or without Onion Ring

* Grilled Beef Tenderloin, Caramelized Onion & Blue Cheese Skewers

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

Whipped Goat Cheese, Fig Jam & Lemon Zest Crostini

Beets & Whipped Goat Cheese Stacks – Watercress, Candied Walnuts, Orange Reduction

Black Olive Tapenade Crostini with Diced Shrimp & Basil

Crab Crostini w/ Chives & Crème Fraiche

Eggplant Stacks

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

* Seared Tuna Platter w/ Wasabi & Sesame Ginger Sauce

* Marinated Tuna & Arugula Rolls (with or without Avocado)

* Tuna & Mango Salad in Won Ton Cup

* Seared Tuna Tostado w/ Fennel – Orange Relish

* Tuna Tartar

Clams Casino

Summer Rolls w/ Peanut Sauce -Or- Sweet Chili Sauce

Miniature Chicken Tostados

Seared Scallops w/Peach Salsa on Mini Plates

Goat Cheese Stuffed Cherry Tomatoes w/Herbs

Bruschetta w/Goat Cheese, Tomatoes & Basil

Smoked Turkey w/Cranberry Salsa on Cheddar 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

Risotto Balls – Marinara Sauce

Tart Squares: Any Combinations

Caramelized Onion, Apple & Brie -or- Brie & 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

Cold Spinach Dip

Hot Spinach & Cheese Dip

Fresh Tomato Salsa

Shrimp, Avocado & Corn Salsa

Layered Mexican Dip

Smoked Fish 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

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

Strawberry Spinach Salad – Poppy Seed Vinaigrette

Traditional Spinach Salad w/Hot Bacon Dressing

Mixed Green Salad w/ Pears, Candied Walnuts, Cranberries & Goat Cheese

Mixed Green Salad (Any Other Variation)

Cantaloupe, Mango & Asian Pear Salad

* Caesar Salad

Southwest 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

Rosemary Roasted Fingerling Potatoes

Roasted Rosemary White & Sweet Potatoes

Mini Twice Baked Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Goat Cheese & Sage Mashed Potatoes

Rosemary Mashed Potatoes

Twice Baked 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 with Garlic

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

DINNER ENTREES

Beef Tenderloin & Other Meat Choices

- * Peppered Beef Tenderloin w/Dijon Sauce
- * Spinach & Sun-dried Tomato Stuffed Beef Tenderloin
- * Beef Tenderloin w/Cranberry Port Wine Sauce & Gorgonzola Cheese
- * Herb Grilled Beef Tenderloin w/Homemade Steak Sauce & Chimichurri
- * 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
 - * Fillets w/Shallot Wine Sauce
 - * Fillets w/Rum Red Chili Sauce
- *Marinated Stuffed Flank Steak – Prosciutto & Fontina Cheese
- *Citrus Marinated Skirt Steak

Chicken

Chicken Marsala

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

Grilled Chicken with Honey Grapefruit Sauce

Spiced Grilled Chicken Breasts – White BBQ Sauce

Chicken Monterey – Mushrooms, Monterey Jack – White Wine Sauce

Macadamia Nut Chicken with Papaya & Pineapple Relish

Chicken Milanese – Arugula, 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

Grilled Chicken w/ Pine Nut Crusted Goat Cheese & R.R. Peppers – Lemon Butter Wine Sauce

Chicken or Beef Enchiladas

Chicken Pot Pie

Pasta Dishes & Other Entrée's

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

Traditional Baked Ziti

Lasagna - Vegetable or Meat

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

Penne al La Vodka

Baked Lasagna w/ Asparagus & Pesto

Butternut Squash Lasagna

Wild Mushroom Manicotti – White Sauce

Macaroni & Cheese

Egg Pasta Shells – w/ Peas & Mint in a Light Cream Sauce

Penne Pasta – Zucchini Pesto Sauce

Bow Tie Pasta – Alfredo (with or without Chicken or Shrimp)

Penne Pasta Vodka Sauce

Eggplant Rollatini

Shepherd's Pie

Lamb

* 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 Lollipops w/ Mint Vinaigrette & Pea Pesto

Honey Mustard Pecan Roasted Lamb

Pork

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

Turkey

Sausage & Sage Stuffing Turkey Breast Rolls with Turkey Gravy

Salmon

Blackened Salmon – Lemon Beurre Blanc Sauce

Salmon in Puff Pastry w/Mustard Creole Sauce

Salmon or Snapper in Puff Pastry w/Dill Sauce

Ancho Glazed Salmon over Roasted Corn

Seared Salmon with Apricot Glaze

Caramelized Salmon with Shoyu Glaze

Fresh Fish

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

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

Panko Encrusted Fish w/ Brown Butter Lemon Glaze

Fish in Parchment w/ Crab & Lemon Béchamel Sauce

Mediterranean Fish in Parchment Paper

Crab Stuffed Fish

Other Seafood

Steamed Clams w/ Orange White Wine Sauce

Seafood Risotto with Scallops & Shrimp

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

Lump Crab Cakes – Aioli

Sandwiches/Sliders

(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 Pulled Pork

Honey Ham on Hawaiian Rolls – Cheddar Cheese and/or Bacon Onion Jam

Smoked Turkey on Yeast Roll w/Avocado, Bacon & Swiss 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

Pork Tenderloin -Or- Chicken on Homemade Focaccia Bread – Pressed – w/ Cheese

Brunch Menu

Fresh Fruit

Yogurt

Granola

Fresh Fruit Parfaits

Crab & Avocado Salad

Crab Quiche

Ham & Gruyere Cheese Quiche

Bacon & Zucchini Quiche

Spinach, Tomato & Cheese Quiche

Wild Mushroom 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

Caesar Salad w/ grilled Shrimp or Chicken

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

FRESH Grilled Corn & Tomato Salad

Cold Sesame Peanut Noodles

Macaroni & Cheese

Asian Cole Slaw

Tomato, Fresh Mozzarella & Basil

Various Whole 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

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 –

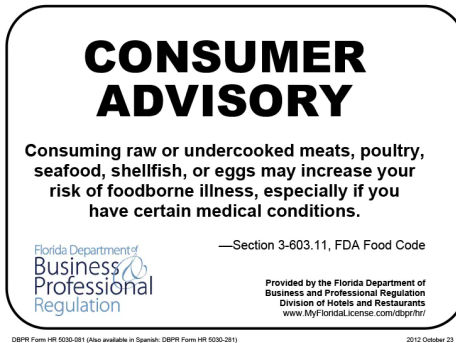
Pumpkin Spice Bars – Pumpkin Cheesecake – Farmer Cups – Peanut Butter Cups –

Miniature Cheesecakes (Assorted Flavors)

Dolce Leche Cheese Cake Bar – Lemon Curd in Filo Cups –

Any Combination of Cup Cakes or Mini Cup Cakes – Assorted Cookies –

All (*) above Indicates Consumer Advisory / Raw or Undercooked Foods



We are Completely Custom for you!

Other Brunch, Lunch & Dinner Items Available Even If Not On Our List.

We have cooking classes, and our list is forever growing. We have many other items not listed above.