

River Center

Banquet Menu

The following selections were personally chosen by Executive Chef Diego Critelli for their freshness and superb quality. Please enjoy some unique offerings with a local seasonal twist.

Plated Entrees

Choice of starter or salad

Beef & Lamb

Braveheart Beef Short Ribs | 32

braised in a red wine sauce, choice of starch & vegetable

10oz. Braveheart Certified Angus Beef Bone-in Ribeye | 38
with salt, pepper & herb compound butter, choice of starch & vegetable

6 oz. Prime Iowa Beef Tenderloin Medallion | 42
with a green peppercorn marscapone sauce, choice of starch & vegetable

Anderson Farms Lamb Shank Osso Bucco | 32
slow braised with a white wine pan sauce, choice of starch & vegetable

Pork

10 oz. Apple & Raisin Stuffed Berkwood Farms Bone-in Pork Chop | 34
with chestnut cream sauce, choice of starch & vegetable

Exile Brewing G.G. Braised Berkshire Pork Cheek | 32
with fresh herb pan jus, choice of starch & vegetable

Roast Berkwood Farms Pork Shank | 36
with stone ground mustard & pistachio crust, choice of starch & vegetable

Grilled Mini Pork Shanks | 30
with sesame asian glaze, sautéed baby vegetables & wild rice

Poultry

Bell & Evans Half Cornish Hen | 32
herb roast with EVOO, salt & pepper, choice of starch & vegetable

Spinach & Ricotta Stuffed Chicken Thighs | 30
served with a basil cream sauce, choice of starch & vegetable

Bell & Evans Airline Chicken Breast | 36
wrapped with Berkwood bacon & Vermont cheddar, choice of starch & vegetable

Fresh Herb Marinated Roast Quail | 38
with parmesan risotto & cognac demi glaze, choice of vegetable

Fresh Fish

6 oz. Skuna Bay Salmon Fillet | 34
Served with lemon caper white wine sauce, choice of starch & vegetable

Midwest Rainbow Trout Fillet | 32
with grapefruit & fresh avocado, choice of starch & vegetable

6 oz. Grilled Arctic Char | 34
with fresh lime & jalapeno sauce, choice of starch & vegetable

6 oz. Seared Chilean Sea Bass | 42
crusted with pistachios & shredded parmesan, choice of starch & vegetable

Vegetarian | Vegan

Spinach Ricotta Ravioli | 28
sautéed in butter, fresh spinach & parmesan, choice of vegetable

Butternut Squash Gnocchi | 28
tossed in brown butter sage sauce, choice of vegetable

Quinoa Stuffed Portobello Mushroom Cap | 28
with roast seasonal vegetables & balsamic reduction, choice of vegetable

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Salad or Starter Choices

Grilled Heart of Romaine Caesar Salad with Heirloom Cherry Tomatoes, Shaved Parmesan, EVOO & Balsamic Reduction

Sauteed Wild Mushrooms over Butternut Squash Puree, Seasonal Micro Greens & Black Truffle Pearls

Grilled Peach Caprese Salad with Fresh Mozzarella, Basil & Balsamic Reduction

Mediterranean Marinated Garbanzo Beans, Farfalline Pasta, Heirloom Cherry Tomatoes, Garlic & Parsley

Grilled Shrimp & Roast Garlic Hummus with Seasonal Baby Vegetables & Micro Greens

Starch & Vegetable Selections

Vegetable Paella | Wild Rice & Roast Root Vegetables | Garlic Chive Whipped Potatoes | Potato Dauphinoise | Root Vegetable Gratin | Rosemary Roast Fingerling Potatoes | Roast Brocolini | Honey Dill Rainbow Baby Carrots | Haricot Vert with Crispy Shallots | Roast Seasonal Vegetables | Lemon Butter Asparagus



Buffet & Carving Stations

All menus include china plate, linen napkin, water glass, real flatware, beverage station of iced tea & infused water

Carving Stations | 45

(alternate fish & meat selections available at market price)

Whole Roast Carved Salmon Station

served with vegetable paella, Mediterranean garbanzo bean salad

Meat Carving Station

24 Hour Roast Bone-in Fresh Iowa Ham | Rosemary Garlic Crust Iowa Sirloin includes assorted ciabatta rolls, BBQ sauce, stone ground mustard, horseradish cream sauce, roast fingerling potatoes & grilled seasonal vegetable display

Iowa Dinner Buffet | 38

Red Wine Braised Braveheart Beef Short Ribs
with garlic chive whipped potatoes

Spinach & Ricotta Stuffed Bell & Evans Thighs in Basil Cream Sauce
with honey dill roast rainbow carrots

Three Cheese Tortellini
in almond white wine sauce

Tossed Caesar Salad
with heirloom cherry tomatoes, shaved parmesan & garlic butter croutons

Assorted Ciabatta Rolls & Butter

Dinner Buffet | 35

Skuna Bay Salmon in Lemon Butter Caper Sauce
with roast brocolini

Herb Crust Berkwood Farms Pork Medallions in Thyme Pan Jus
with wild rice melange

Spinach Ricotta Ravioli
with grated parmesan

Strawberry Spinach Salad
with crumbled feta & honey ginger vinaigrette

Assorted Ciabatta Rolls & Butter

all pricing is per person. Private menu consultations encouraged

Our Vendors



Berkwood Farms is owned by the very farmers who raise the Berkshire pork we sell. Berkshire Pork is the oldest breed of pork in existence today, and raised for the meat's distinctive color and marbling. Humane animal husbandry and earth-friendly production practices ensure ecologically sustainable farms. And, as owners, we pride ourselves in the knowledge that Berkwood Farms is one of the most economically and environmentally sustainable food companies around.



The one thing you'll want to know is that our salmon is only reared in one place and that is the only place where salmon should be raised - its natural ocean environment. Our salmon is selected for you by one of six approved salmon experts at a small, family owned operation by salmon professionals who have the same level of pride in their profession as we do in ours. They ensure that only the very best salmon are chosen for our customers and that they're prepared to the most exacting standards.



Creating trusted, personal relationships with the world's best fishermen, fisherwomen and fish farmers is essential to our success. We've traveled around the globe to where they fish or farm. During our visits, we verify their ability to meet our high standards for quality and freshness. We examine their fishing or aquaculture practices to be certain they're aligned with our commitment to sustainability and environmental stewardship.



Most poultry producers do what's best for the bottom line. We do what's best for our chickens. That requires innovation each step of the way, from housing to processing and packaging. From our first-of-its-kind hatchery and organic feed to Slow Induction Anesthesia and our 100% Air Chilled method & raised without antibiotics, experience the difference.



Great food is made with the highest quality materials, careful adherence to the best of tradition, and the judicious use of modern tools. We dry cure meat. At its simplest, we add salt, remove water, and age the meat. This has been done for millenia. We decided to establish our own standards and hold our meat suppliers to them: no pork from confinement facilities and we require that growers provide the pigs space to socially congregate, a place to bed in deep bedding, and access to the outdoors.



Braveheart Black Angus Beef® redefines premium beef, setting a higher bar for quality, tenderness and taste. Our beef starts with cattle born on family farms in the U.S. and raised in the Midwest with an emphasis on humane practices and sustainability. They are processed in state-of-the-art facilities that focus on quality and consistency. You can depend on Braveheart Black Angus Beef to be a cut above extraordinary every time.