



BANQUET MENU

RIVERS CASINO

WELCOME

AT RIVERS CASINO WE TAKE PRIDE IN PROVIDING YOU WITH THE BEST BANQUET AND CONFERENCE FACILITIES AND DINING AND ENTERTAINMENT THAT THE GREATER PITTSBURGH AREA HAS TO OFFER. COME SEE FOR YOURSELF WHAT SETS US APART.

Rivers Casino is a 450,000 square feet entertainment complex on Pittsburgh's North Shore. Open 24 hours a day, 7 days a week, Rivers is Pittsburgh's most engaging destination. Visit us today and get your hands on almost 3,000 slots and 107 tables, 5 world class restaurants, and 4 bars, featuring live entertainment Friday through Sunday.

The Catering and Banquet Sales Department will coordinate all of the details of your event and will work closely with each of the departments within the facility to make your event a complete success. So that our entire staff may prepare to accommodate your needs, the details of your function are requested 30 days prior to the date of your arrival. We ask that you read through the following information and guidelines to help assist you in making your plans.

RIVERS CASINO

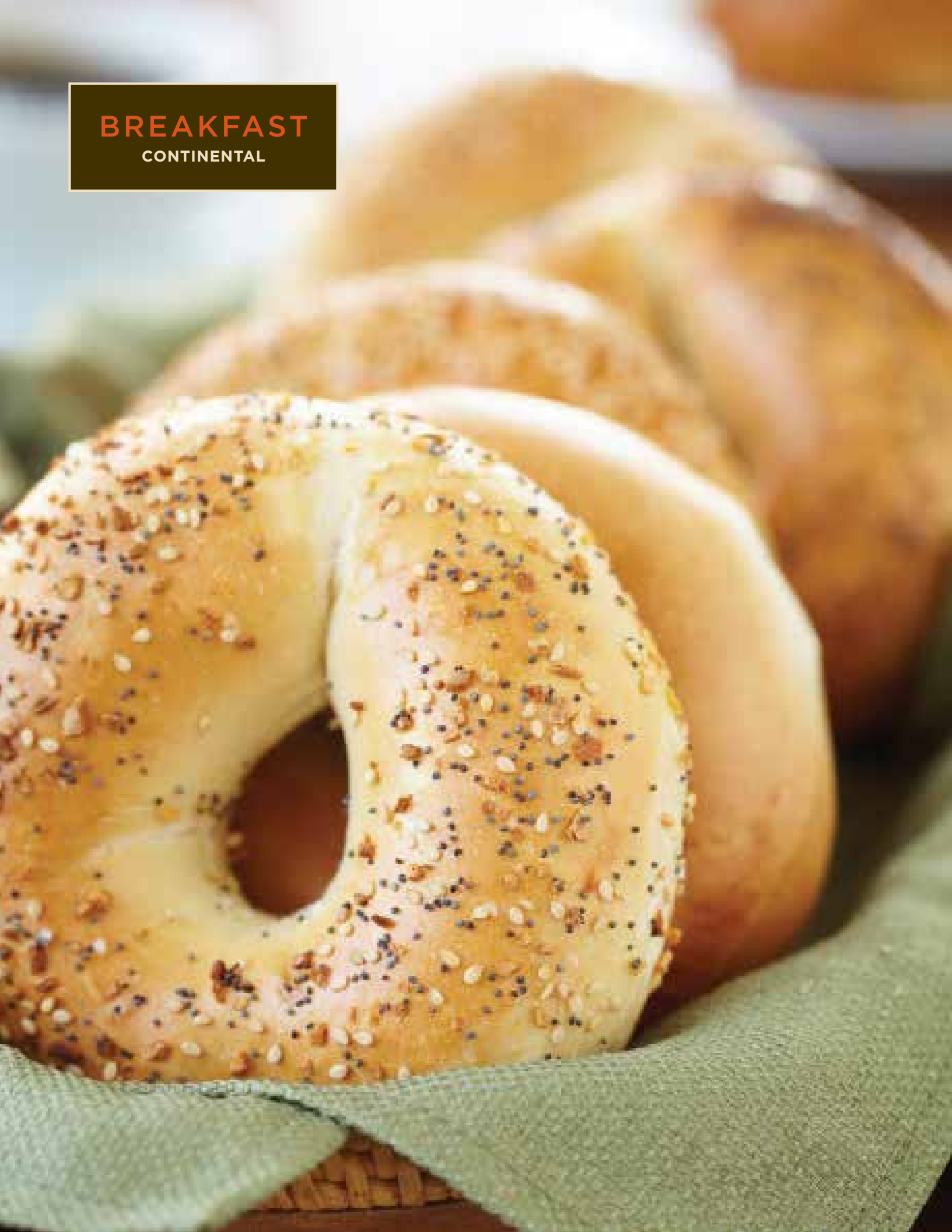
777 CASINO DRIVE

PITTSBURGH, PA 15212

WWW.RIVERSCASINO.COM



BREAKFAST
CONTINENTAL



BREAKFAST

CONTINENTAL

RIVERS CONTINENTAL \$24

Assorted Fresh Sliced Fruit
Assorted Individual Yogurts
Assorted Bagels and a Trio of Cream Cheeses
Chef's Selection of House Baked Muffins and Pastries
Chilled Orange, Cranberry and Tomato Juices
Freshly Brewed House Coffee, Decaffeinated Coffee, and Selection of Hot Teas

SUNSHINE CONTINENTAL \$20

Assorted Fresh Sliced Fruit
Chef's Selection of House Baked Muffins and Pastries
Chilled Orange, Cranberry and Tomato Juices
Freshly Brewed House Coffee, Decaffeinated Coffee, and Selection of Hot Teas



BREAKFAST
BUFFET



BREAKFAST

BUFFET

THE SOUTHSIDE BREAKFAST BUFFET \$28

Assorted Sliced Fresh Fruits with Yogurt Dip
Traditional Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes with Caramelized Onions
Oatmeal
Assorted Bagels and a trio of Cream Cheeses
Chilled Orange, Cranberry and Tomato Juices
Freshly Brewed House Coffee, Decaffeinated Coffee, and Selection of Hot Teas

BREAKFAST ENHANCEMENTS

ATTENDANTS REQUIRED

Breakfast Burrito Bar \$10

Three types of Hand Rolled Burritos Chorizo, Egg, Scallions, and Cheddar Steak, Egg, Potato, Monterey Jack Egg, Pepper, Onions, Cheddar

Granola Bar \$9

Choice of flavored Yogurt, Granola, and Assorted Dried and Fresh Fruits

Omelet Station \$12

Toppings include: Peppers, Onions, Spinach, Ham, Tomatoes, Mushrooms, Bacon, Swiss and Cheddar Cheeses, Egg Whites

All breakfast buffet stations come with coffee and a trio of juices



BREAKFAST
PLATED





BREAKFAST PLATED

STUFFED FRENCH TOAST BREAKFAST \$25

Seasonal Fruit and Yogurt Parfait

Fruit Compote, House Made Granola

Strawberry and Mascarpone Cream, Bourbon Vanilla
Maple Syrup, Black Pepper Bacon

Chef's Basket of Breakfast Breads

Orange Juice

Fresh Brewed House Coffee, Decaf, and Selection of Hot Teas

CLASSIC AMERICAN BREAKFAST \$20

Fluffy Scrambled Eggs

Choice of Bacon or Sausage

Breakfast Potatoes with Caramelized Onions

Chef's Basket of Breakfast Breads

Orange Juice

Freshly Brewed House Coffee, Decaf, and Selection of Hot Teas

MEETING BREAK
SPECIALTY





MEETING BREAK SPECIALTY

SWEET AND SALTY \$11 PER PERSON

Popcorn

Pretzels

Freshly Baked Assorted Cookies

Fudge Brownies and Blondies

DOUBLE DIPPER BREAK \$15 PER PERSON

Spinach and Artichoke Dip

Pita, Bagel Chips, Salt Sticks

Buffalo Chicken Dip

Black and Gold Tortilla Chips

THE HEALTH NUT \$12 PER PERSON

Assorted Salted Nuts , Seeds and Granola served warm in stadium bags

*Breaks are served for one hour. Please add 21% gratuity and 7% sales tax to all prices.
\$75 Labor charge for groups under 30 attendees.

MEETING BREAK
À LA CARTE



MEETING BREAK

À LA CARTE

PANTRY AND PASTRY SELECTIONS

Fresh Whole Fruit **\$4 EACH**

Fruit Display | Serves 25 **\$150**

Assorted Bagels and a trio of Cream Cheeses **\$35 DOZEN**

Selection of Doughnuts **\$22 DOZEN**

Selection of Individual Yogurts **\$4 EACH**

Fresh Baked Assorted Cookies **\$15 DOZEN**

Chef's Selection of House Baked Breakfast Pastries **\$32 DOZEN**

Brownies and Blondies **\$20 DOZEN**

Potato Chips with Onion Dip **\$5 PERSON**

Tortilla Chips with Salsa **\$5 PERSON**

Jumbo Soft Pretzel with Spicy Mustard and Nacho Cheese Sauce **\$5 EACH**

BEVERAGE BREAKS

Freshly Brewed Regular Coffee and Decaffeinated Coffee (minimum 5 gallons) **\$30 PER GALLON**

Assorted Hot Tea (Revolution) **\$3 PER PERSON**

Assorted Soft Drinks **\$4 EACH**

Bottled Water **\$4 EACH**

Individual Fruit Juices **\$4 EACH**

Red Bull Energy Drink **\$5 EACH**

LUNCH
BUFFET



LUNCH

BUFFET

SHADYSIDE \$36

Seasonal Soup, served with Assorted Crackers
Tossed Salad served with Balsamic and Ranch Dressing

Orzo Pasta Salad with Roasted Red Peppers, and Creamy Pesto Dressing

Honey and Pommery Glazed Chicken Breast with Roasted Mushroom Salad

STRIP DISTRICT \$34

Selection of Greens and Fresh Garden Accompaniments

Red Bliss Potato Salad

Grilled Chicken Breast Sandwiches with Bacon, Cheddar, and BBQ

New York Style Reubens and Rachels

Fried Fish Sandwiches served with Sliced Kaiser Rolls

Old Bay French Fries

BLOOMFIELD \$32

Caesar Salad

Caprese Salad with Aged Balsamic Reduction

Baked Ziti

Grilled Flatbreads:

Provolone, Salami, Chili Peppers

Ricotta, Toasted Garlic, Broccolini

Grilled Salmon with Roasted Corn and Black Bean Salsa

Roasted Asparagus

Mashed Potatoes

Assorted Fresh Rolls and Butter

Chocolate Pecan Tart, Vanilla Cheesecake,

Strawberry Macarons, Passion Fruit Truffles

Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea

Mustard, Mayonnaise, Cocktail Sauce, Tartar Sauce

Display of Sliced Tomatoes, Onions, Lettuce Wedges, Pickles and Cherry Peppers

Key Lime Bars, White Chocolate Raspberry Tarts,

Strawberry Shortcake Shooter, Chocolate Truffle

Cake

Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea

Sweet Italian Sausage and Peppers

Chicken Parmesan

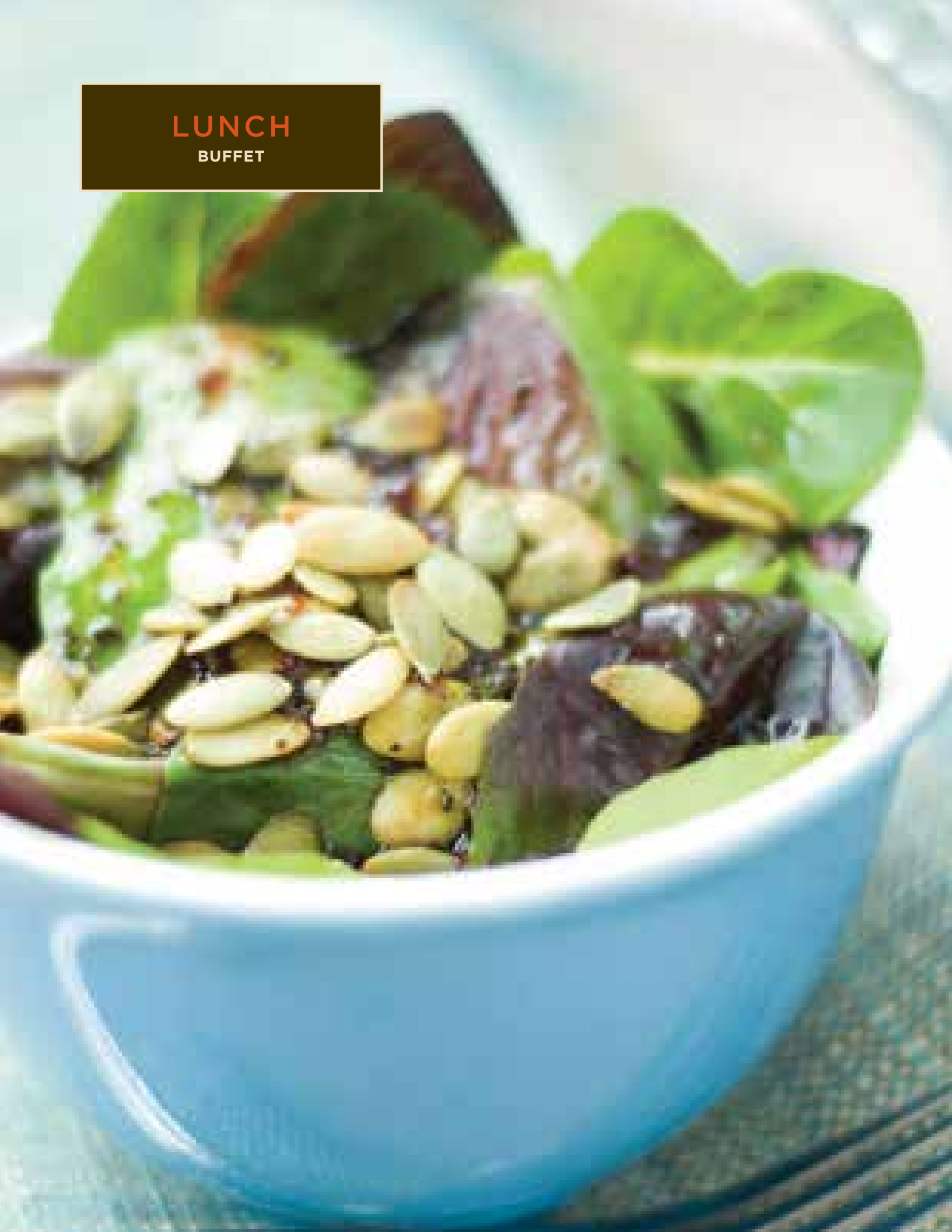
Garlic Bread

Cappuccino Mousse Cups, Fresh Raspberry Tarts,

Pistachio Macarons, Caramel Cheesecake

Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea

LUNCH
BUFFET



LUNCH

BUFFET, CONTINUED

HIGHLAND PARK \$30

Classic Chicken Noodle Soup
Field Greens Salad with
Balsamic and Ranch Dressing
Loaded Baked Potato Salad
Cole Slaw
Italian Hoagie Board
Tuna “Nicoise” Sandwich
Cuban
Grilled Portabella Mushroom Sandwich
Chef’s Assortment of Pickles and Relishes
Vegetable Chips
Lemon Meringue Tarts, Tiramisu Shooter,
Chocolate Cream Horns, Espresso
Cheesecake
Freshly Brewed House Coffee, Decaffeinated
Coffee and House Brewed Iced Tea

BOXED LUNCH

BY REQUEST ONLY



LUNCH
PLATED



LUNCH PLATED

HANGER STEAK \$34

Roasted Fingerling Potatoes
Haricot Vert
Mushroom Demi

PAN SEARED SALMON \$30

Yukon Gold Mashed Potatoes
Seasonal Vegetable Medley
Lemon Caper Sauce

PROSCIUTTO, SPINACH, AND FONTINA STUFFED CHICKEN BREAST \$28

Potato Wedges
Broccoli Rabe
Lemon White Wine Sauce

ANCHO COFFEE CRUSTED PORK TENDERLOIN \$28

Braised Cannellini Beans with Pork Shoulder
Wilted Greens
Spiced Onion Cream

BRAISED CHICKEN AND WILD MUSHROOM RAGU \$26

Roasted Garlic and Parsely Gnocchi, Parmesan, Micro Herbs

Lunches include a house salad, dessert and freshly brewed house coffee, decaffeinated coffee and iced tea.



DESSERTS



DESSERTS

PLATED LUNCH OPTIONS

Vanilla Bean Cheesecake

Whipped Cream, Berry Compote, Dark Chocolate

Pecan Tart

Chocolate Ganache, Vanilla Bean Anglaise, Fresh Berries

Chocolate Flourless Cake

Toasted Hazelnuts, Frangelico Anglaise, Blackberries

Apple Crumb Tart

Oat Streusel, Vanilla Bean Gelato, Caramel Sauce

Chocolate Covered Banana Parfait

White Chocolate Mousse, Fresh Bananas, Cocoa Streusel

PLATED DINNER OPTIONS

Chocolate Mousse Bomb

Raspberry Cheesecake, Whipped Cream, Cocoa Nibs, Raspberry Sauce

Creme Brulee Trio

Raspberry, Lemon Curd, Double Chocolate

Pina Colada Cake

Coconut Mousse, Passion Fruit Glaze, Blackberries

Mint Chocolate Truffle Cake

Dark Chocolate Ganache, Vanilla Bean Anglaise, Whipped Cream, Cocoa Nibs

Praline Cheesecake

White Chocolate Cheesecake, Caramel Sauce, Candied Pecans

Tiramisu Parfait

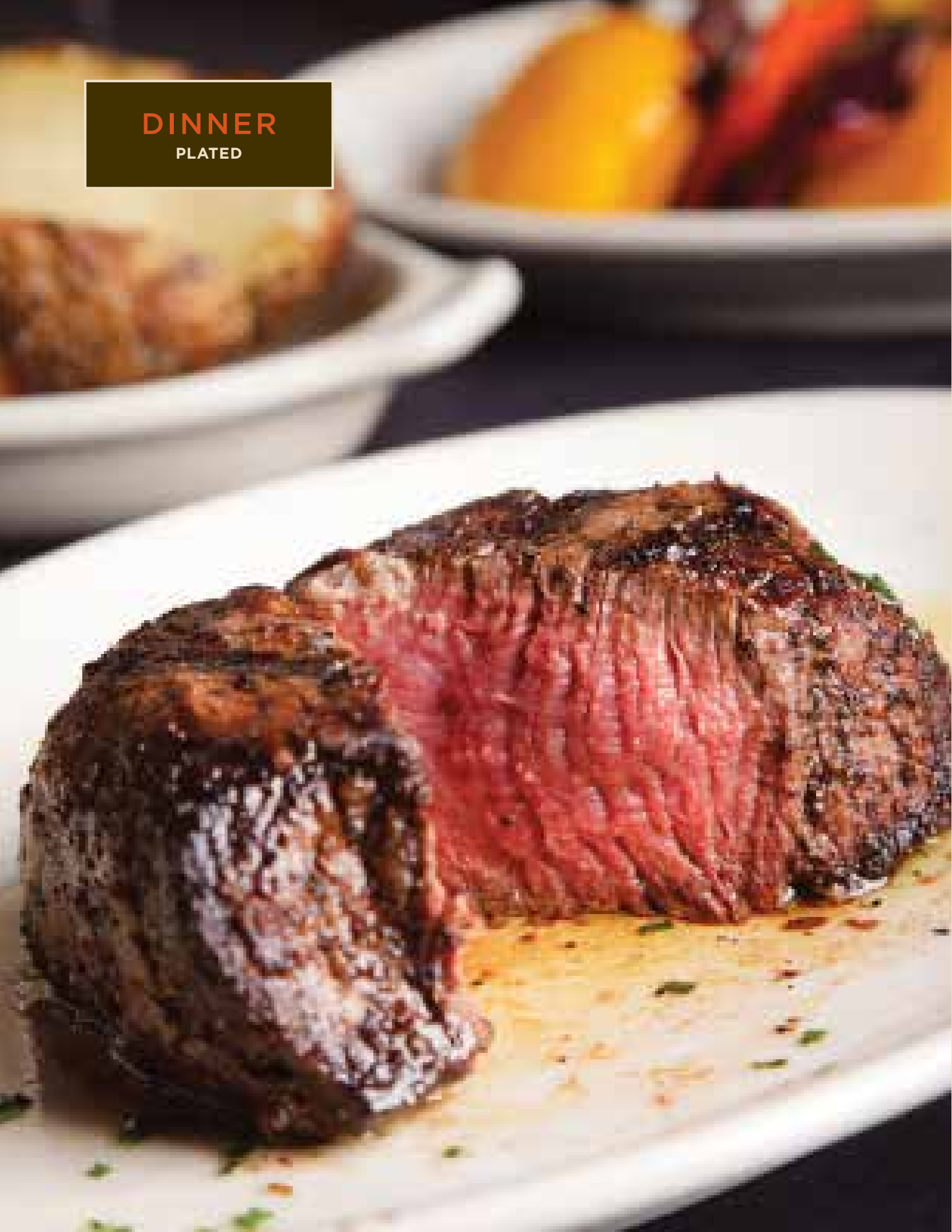
Mascarpone Mousse, Coffee Syrup, Ladyfingers, Dark Chocolate Sauce

Special occasion and themed cakes available.

Please consult with your catering manager for additional details and pricing.



DINNER
PLATED



DINNER

PLATED

Each plated dinner includes bread service, coffee and tea. Please choose a salad, entrée with side dish and vegetable, and dessert.

Jumbo Lump Crab Cake \$10

Wilted Spinach, Roasted Corn and Jalapeno Salsa, Smoky Pepper Coulis

Smoked Chicken and Sweet Potato Risotto \$8

Smoked Chicken Breast, Black Diamond Cheddar, Roasted Sweet Potato Puree, Diced Sweet Potato, Chicken Jus, Chives

Parmesan and Black Pepper Polenta Cake \$7

White and Green Asparagus Spears, Sauteed Mushrooms, Parmesan and Lemon Broth

Short Rib and Giant Ravioli \$9

Artichokes, Lemon and Parmesan Gremolata, Braising Liquid

SALADS

Garden Greens, Shaved Fennel, Tomato, English Cucumber, Carrot, House Dressing

Little Gem Lettuce, Shaved Parmesan, Fried Capers, Ciabatta Crouton, Caesar Dressing

Arugula Salad, Pecans, Blue Cheese, White Wine Poached Pear, Aged Balsamic Dressing

Baby Spinach, Soy Roasted Mushrooms, Caramelized Onion, Bacon and Mustard Dressing, Pretzel Crouton

Wedge Salad, Cherry Tomato, Hard Boiled Egg, Red Onion, Bleu Cheese Dressing

Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Sherry Vinaigrette

ENTREES

SEAFOOD

Catch of the day MP

Soy Brown Butter

Pan Seared Atlantic Salmon \$42

Lemon and Herb Butter

CHICKEN AND PORK

Airline Chicken Breast \$39

Chicken and Thyme Jus

Beer Brined Double Cut Pork Chop \$42

Grain Mustard Cream

Stuffed Cornish Game Hen \$42

Natural Pan Gravy

STEAKS

Grilled New York Strip \$48

Port Wine Glace

Grilled Skirt Steak \$45

Chimicurri Sauce

Seared Filet Mignon \$54

Cabernet Veal Glace

Marinated Flat Iron Steak \$45

Bourbon and Wild Mushroom Steak Sauce

DINNER

PLATED

Each plated dinner includes bread service, coffee and tea. Please choose a salad, entrée, side dish, vegetable, and dessert.

DUO PLATES

Airline Chicken Breast and Shrimp Scampi \$50
Roasted Chicken Jus

Seared Filet Mignon and Shrimp Scampi \$58
Bourbon and Wild Mushroom Steak Sauce

Seared Filet Mignon and Salmon \$55
Demi-Glace and Lemon Caper Butter

Grilled Filet Mignon and Lobster Tail MP
Caramelized Shallot Glace and Draw Butter

STARCH SELECTIONS

Herb Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes
Potato Gratin
Sweet Potato Gratin
White Cheddar, Bacon Grit Cake

Braised Cannellini Beans
Baked Lentils
Apple, Sausage, Sage Stuffing
Truffle, Fontina Twice Baked Potato
(\$3.50 upcharge)

VEGETABLE SELECTIONS

Seasonal Vegetables
Roasted Baby Root Vegetables
Grilled Asparagus
Spaghetti Squash "Sauerkraut"
Braised Red Cabbage

Haricot Vert
Cauliflower Duo
Charred Broccolini
Roasted Brussels Sprouts
Wild Mushroom Ragout with Truffle Butter
(\$2.50 upcharge)

DINNER
BUFFET



DINNER

BUFFET

OAKLAND \$45

Tossed Green Salad with Balsamic and Ranch Dressing

Loaded Baked Potato Salad

Roasted Vegetable Pasta Salad

New York Strip with Madeira Demi

Grilled Chicken Breast with
Natural Jus

Seared Salmon with Lemon Caper Sauce

Roasted Red Potatoes

Haricot Vert

Fresh Rolls and Butter

Chocolate Truffle Bars, Assorted Macaroons, Bread Pudding with Caramel Sauce, Fresh
Strawberry Tarts

Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea

PITTSBURGH (CITY OF CHAMPIONS) \$42

Roasted Chicken and Vegetable Soup

Farro Grain Salad, Olive, Fennel, Onion,
Orange and Chili Dressing

Mixed Green Salad, Jicama, Radish, Grapes,
Lemon Vinaigrette

Grilled Chicken Breast, Cherry Jalapeno
Chutney

Roasted Seasonal Whitefish,
Olive Oil, Lemon

Smoked Pork Tenderloin, Braised Peppers,
Tomatoes, Onions

Roasted Vegetable Cous Cous

Steamed Seasonal Vegetable

Whole Grain Rolls and Butter

Angel Food, Peach Belini Pate de Fruit,
Pavlova

Freshly Brewed House Coffee, Decaffeinated
Coffee And House Brewed Iced Tea

DINNER

BUFFET

MT. WASHINGTON \$55

Lobster Bisque
Arugula with Shaved Fennel, Parmesan, Candied Pecans
Applewood Bacon, Tomatoes, Lemon Vinaigrette
Salmon Nicoise Salad, Crumbled Egg, Potato, Green Bean, Olive, Dijon Dressing
Grilled Heirloom Tomato, Mozzarella and Basil
Roasted Fingerling Potato Salad with Fresh Herbs
Grilled Rib Eye Steak with Port Wine Demi
Shrimp and Bay Scallop Scampi
Grilled Chicken Breast and Thigh with Lemon and Oregano
Whipped Yukon Mashed Potatoes
Saffron Pappardelle with Basil Pesto, Spinach, Tomatoes
Roasted Seasonal Vegetables
Fresh Rolls and Butter
Red Velvet Cake Bars, Milk Chocolate Cheesecake, Coconut Macaroons, Fresh Fruit Tarts
Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea

THREE RIVERS BUFFET \$44

Wild Mushroom Soup
River's Chop Salad with Provolone, Pita, Salami, Olive, Tomato
Green Bean Salad with Feta, Onion, Oregano Lemon Vinaigrette
Sliced Marinated Flank Steak with Bleu Cheese and Red Onion Jam
Red Wine Braised Chicken
Blackened Tilapia with Wilted Spinach
Sweet Corn
Mashed Sweet Potatoes
Fresh Rolls and Butter
Assorted Chocolate Truffles, Creme Custard Shooter, Cherry Clafouti Tarts, Lemon Cheesecake
Freshly Brewed House Coffee, Decaffeinated Coffee, and House Brewed Iced Tea



GROUP RECEPTION PACKAGES

PACKAGE 1 \$25 PER PERSON

2 platters from Display Selection One
3 Hors D'Oeuvres from Premier Selection

PACKAGE II \$30 PER PERSON

2 platters from Display Selection One
1 platter from Display Selection Two
3 Hors D'Oeuvres from Premier Selection
1 Hors D'Oeuvres from Signature Selection

PACKAGE III \$38 PER PERSON

2 platters from Display Selection One
1 platter from Display Selection Two
1 platter from Display Selection Three
2 Hors D'Oeuvres from Premier Selection
2 Hors D'Oeuvres from Signature Selection

VIP PACKAGE \$58 PER PERSON

2 platters from Display Selection One
1 platter from Display Selection Two
3 platters from Display Selection Three
5 Hors D'Oeuvres of your from Premier or Signature Selection

DISPLAYED SELECTIONS ONE

DOMESTIC CHEESE DISPLAY WITH CRACKERS

ROASTED, GRILLED AND RAW VEGETABLE DISPLAY

BRUSCHETTA BAR

Tomato and Garlic Bruschetta
Olive Tapenade and Hummus
Grilled Baguettes and Pita

BAKED BRIE

Warm Brie Cheese with Toasted Bread,
Berries, and Honey

NACHO BAR

Black and Gold Tortilla Chips, Nacho Cheese,
Black Olive, Jalapeño, Diced Onion, Sour
Cream, Salsa. Add Guacamole for Additional
\$1 Per Person

*Add Assorted Miniature Desserts to any package for an additional \$3.00 per person

*Minimum of 30 Guests for packages

*No substitutions or modifications to packages

*Packages include soft drinks, and iced tea

*Please add 7% tax and 21% gratuity to all prices

* Reception packages are displayed for two hours

DISPLAYED SELECTIONS

TWO

CHARCUTERIE DISPLAY

Assorted Breads, Mustards and Marmalade
Genoa Salami, Provolone Cheese

ARTISANAL BREAD DISPLAY

Grilled and Toasted Assorted Breads with Oils, Jams, and
Butters, Spinach Artichoke Dip, Pepperoni Rolls

MEDITERRANEAN STATION

Babaghanoush, Tabouleh Salad,
Stuffed Grape Leaves, Feta Cheese, Pita

BUFFALO CHICKEN DIP

Black and Gold Tortilla Chips, Celery
and Bleu Cheese

DISPLAYED SELECTIONS

THREE

SHRIMP COCKTAIL

Lemons, Spicy Cocktail Sauce

NACHO BAR DELUXE

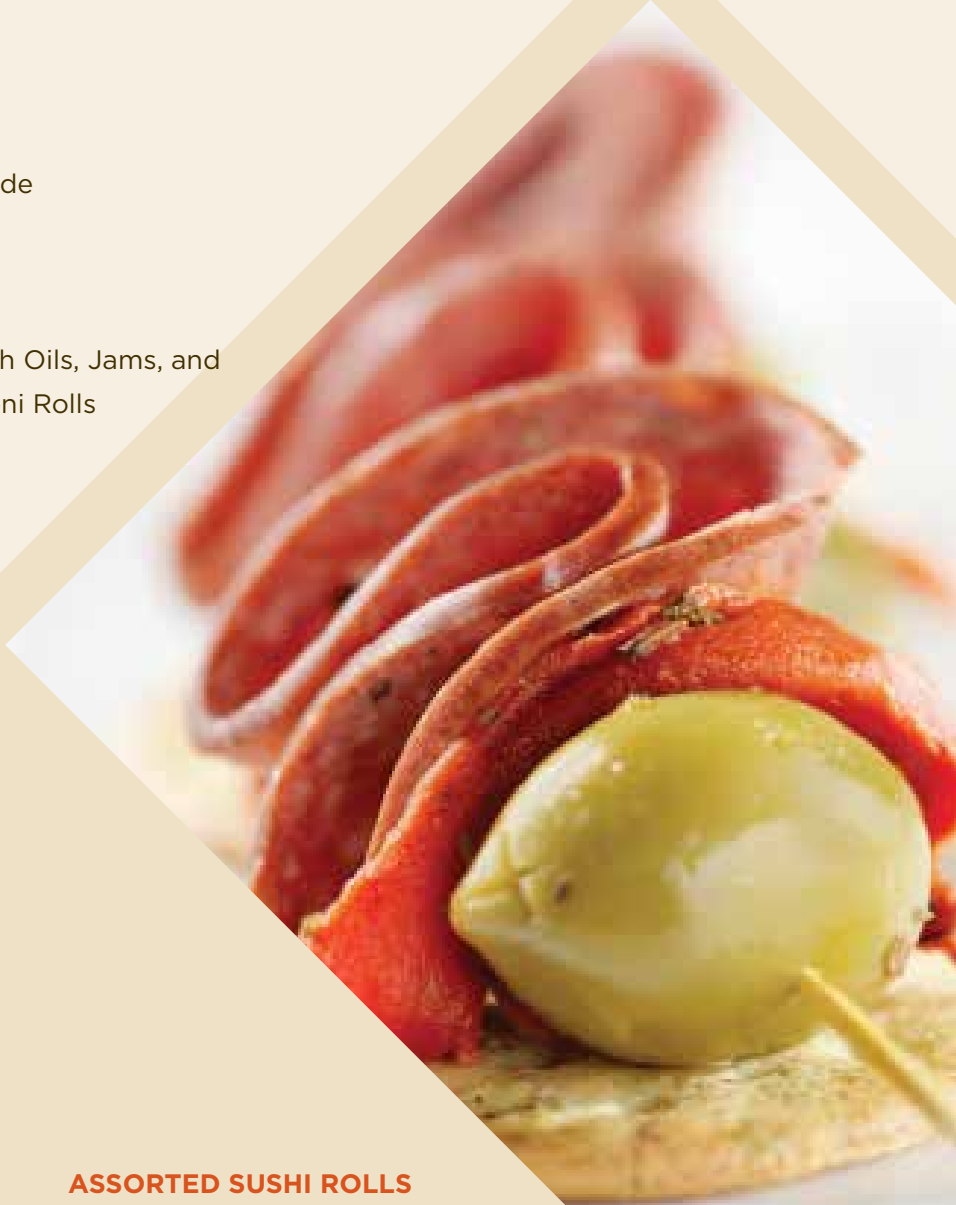
Black and Gold Tortilla Chips, Nacho
Cheese, Black Olive, Jalapeno, Diced
Onion, Sour Cream, Salsa, Guacamole,
Corn and Black Bean Salsa, Shredded
Cheddar, Salsa Verde, Habanero Salsa,
Chili, Refried Beans

ASSORTED SUSHI ROLLS

Wasabi, Pickled Ginger

IMPORTED AND ARTISANAL CHEESE DISPLAY

Crackers, Breads, Chef's Selection of Dips
and Spreads



PREMIER
HORS
D'OEUVRES

**CHICKEN WINGS- BUFFALO, GARLIC
PARMESAN, BBQ**

HOISIN GLAZED PORK BBQ RIBS

POT STICKERS WITH SOY SAUCE

CHICKEN QUESADILLA WITH SALSA

SPANAKOPITA WITH TZATZIKI SAUCE

**FRIED CHICKEN FINGERS WITH BUFFALO
RANCH SAUCE**

POTATO PIEROGIES WITH ONIONS

BBQ MEATBALLS

**VEGETARIAN SPRING ROLLS
WITH PLUM SAUCE**

**CHICKEN SATAY WITH A CHOICE OF SPICY
PEANUT SAUCE OR TERIYAKI SAUCE**

PULLED PORK SLIDERS WITH CRISPY ONIONS

**CHEESEBURGER SLIDERS WITH LETTUCE,
TOMATO, ONION, KETCHUP**

**GOAT CHEESE AND ROASTED PEPPER
CROSTINI**

**“PITTSBURGH SLIDERS” - CAPICOLA, CHEESE,
COLESLAW, TOMATO, FRIES, HOT SAUCE**

MINI GREEK GYRO

ISALYS BBQ CHIPPED HAM SLIDERS

MINIATURE QUICHE - ASSORTED

RATATOUILLE TARTLETS

KIELBASA SLIDER WITH SAUERKRAUT

FRIED RAVIOLI WITH MARINARA SAUCE

ANTIPASTO SKEWER

MINI CAESAR AND GREEK SALAD TARTS

PITA AND HUMMUS BITES

STUFFED PEPPADEWS

FRUIT SKEWERS

CHEESESTEAK
SLICED RIB EYE, RED ONIONS, ASIAGO BREAD

CRISPY BAGUETTE
SLICED HAM, BUTTER, RADISH

SIGNATURE
HORS
D'OEUVRES

**COCONUT SHRIMP WITH ORANGE
HORSERADISH MARMALADE**

BACON WRAPPED SCALLOPS

**LAMB CHOP LOLLIPOPS WITH
HONEY DIJON SAUCE**

**PETITE CRAB CAKES WITH
SPICY REMOULADE SAUCE**

BEEF WELLINGTON

MINI LOBSTER ROLLS

VIETNAMESE SPRING ROLLS

“GRILLED CHEESE”-BURGER SLIDER
BACON, CHIPOTLE KETCHUP, LETTUCE,
TOMATO, ONION

FRIED SCALLOP PO'BOY
SPLIT TOP ROLL, MAYONNAISE, SHREDDED
LETTUCE

SEARED BEEF TENDERLOIN
CRISPY SUSHI RICE, PICKLED GINGER RELISH

FOIE GRAS MOUSSE
TOAST POINT, STONE FRUIT JAM



ACTION AND SPECIAL STATIONS

BEEF

Roast Prime Rib of Beef | Serves 25 \$300
Au Jus, Creamed Horseradish

Grilled Beef Tenderloin | Serves 20 \$350
Bearnaise, Caramelized Onions, Sautéed Mushrooms

Steamship Round of Beef | Serves 80 \$650
Roasted Garlic Mustard, Rosemary and Black Pepper Mayo, Assorted Rolls

Corned Steamship Round of Beef | Serves 80 \$750
Sauerkraut, Swiss Fondue, Rye Rolls

POULTRY

Maple Roasted Turkey Breasts | Serves 35 \$250
Turkey Gravy, Cranberry Relish

PORK

Honey Glazed Ham | Serves 30 \$180
Chef Selection of Mustards

Herb Brined Pork Loin | Serves 25 \$200
Pretzel Rolls, Dark Beer Mustard

Whole Roasted Suckling Pig | Serves 100 ppl \$900
Herb Oil Basted, Ciabatta Rolls, Arugula Salad

FISH

Cedar Plank Salmon | Serves 20 \$220
Honey Mustard Sauce, Dill Crème Fraiche

Miso Marinated Grouper | Serves 25 \$325
Sticky Rice, Jalapeno Soy Dipping Sauce

*Carving stations are served for a maximum of 2 hours
*Action stations available for Drum Bar, Wheelhouse, and Andrew's
*Action stations are only sold as an accompaniment to a reception package
*Please add 7% tax and 21% gratuity to all prices

ACTION AND SPECIAL STATIONS

PASTA BAR \$18 PER PERSON

Prepared by Attendant

Smoked Mozzarella and Red Pepper Ravioli,
Kalamatta Olive, Capers, Pesto

Black Pepper Fettuccine, Chicken, Sausage,
Pepperoncini, Parmesan, Marinara

Gemelli Pasta, Shrimp, Asparagus, Roasted
Garlic, Basil, Alfredo

PIEROGI STATION \$18 PER PERSON

Prepared by Attendant

Potato and Cheddar Pierogie, Bacon, Creme
Fraiche, Chives

Mini Pierogies, Sauerkraut, White Wine, Kielbasa

Yukon Gold and Truffle Pierogie, Wild Mushroom
and Short Rib Ragu, Pecorino Romano

COMPOSED SALAD STATION \$10 PER PERSON

Attendant Optional

Chicken Caesar, Romaine, Grilled Chicken,
Crouton, Parmesan

The Pittsburgh Steak Salad, Grilled Steak, Egg,
Cucumber, Red Onion, Bleu Cheese, Roasted
Potatoes, Bacon

Icebery Wedge Salad, Roasted Mushrooms,
Fried Tofu, Tomato, Ginger Miso Dressing

MAC AND CHEESE STATION \$10 PER PERSON

Attendant Required

Macaroni, Yellow Cheddar Cheese, Bacon,
Tomato

Cavatappi, White Cheddar Cheese, Wild
Mushrooms, Truffle Crunch

Farfalle, Goat Cheese, Asparagus, Shrimp

BEVERAGE
MENU



BEVERAGE

MENU

PREMIUM SPIRITS BAR

Three Olives Vodka (Flavored vodkas available upon request)	Jim Beam Bourbon
Seagram's 7 Whiskey	Jose Cuervo Tequila
Beefeater Gin	E&J Brandy
Bacardi Rum	Amaretto
Sailor Jerry Rum	Peach Schnapps
J&B Scotch	Kahlua
	Bailey's Irish Cream
	Malibu Rum

SIGNATURE SPIRITS BAR PACKAGE

The following liquors are included in this package in addition to the Premium Spirits selections.

Stoli Vodka	Jack Daniel's Whiskey
Crown Royal Whiskey	1800 Reposado Tequila
Seagram's VO Whiskey	1800 Silver Tequila
Tanqueray Gin	Hennessy VS Cognac
Dewar's Scotch	Disaronno Amaretto

TOP SHELF SPIRITS BAR

The following liquors are included in this package in addition to the Premium & Signature Spirit selections

Grey Goose Vodka (Flavored vodkas available upon request)	Chivas Regal Scotch
Gentleman Jack Whiskey	Remy Martin VSOP Cognac
Bombay Sapphire Gin	Patron Silver Tequila
	Grand Marnier
	Chambord

DOMESTIC & IMPORTED BEER

Included in all packages

Budweiser	Iron City Light
Bud Light	Yuengling
Coors Light	Corona
Miller Light	Heineken

PREMIUM SPIRITS BAR PACKAGE

Minimum (2 hours) - soft drinks & juice included

First Hour \$13.50 PER PERSON
Second Hour \$6 PER PERSON
Third Hour \$6 PER PERSON
Fourth Hour \$6 PER PERSON

SIGNATURE SPIRITS BAR PACKAGE

Minimum (2 hours) - soft drinks & juice included

First Hour \$ 14.50 PER PERSON
Second Hour \$7 PER PERSON
Third Hour \$7 PER PERSON
Fourth Hour \$7 PER PERSON

TOP SHELF SPIRITS BAR PACKAGE

Minimum (2 hours) - soft drinks & juice included

First Hour \$15.50 PER PERSON
Second Hour \$8 PER PERSON
Third Hour \$8 PER PERSON
Fourth Hour \$8 PER PERSON

CONSUMPTION OR CASH BAR OPTIONS

Top Shelf Spirits \$9
Signature Spirits \$8
Premium Spirits \$ 7
Domestic Beer \$5
Imported Beer \$6 (Seasonal beer flavors upon request)
Premium Wine by the glass \$6
Premium Wine by the bottle \$35
Premium Champagne by the glass \$5
Premium Champagne by the bottle \$25
Soft drinks and Juice \$3

*Bartender fee: \$50.00 Per bartender - this bartender fee is not intended to be a tip, gratuity or service charge for the benefit of employee and no portion of this bartender fee is distributed to employees
All applicable fees and taxes apply
Rivers Casino personnel must dispense all alcohol
Beverages included in all packages

A close-up photograph of several artichokes in a woven basket. The artichokes are in various stages of growth, with some showing deep purple hues and others being bright green. The basket's wooden rim is visible at the bottom and right edges.

INFORMATION
& POLICIES

INFORMATION & POLICIES

FOOD AND BEVERAGE

The current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by Rivers Casino. Rivers Casino is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises.

All food, beverage and audio visual are subject to 21% service charge and 7% sales tax.

GUARANTEE

We need your assistance in making your event a success. Rivers Casino requests that you notify your Event Services Manager with the exact number of guests attending the function at least 7 business days prior to the function (not including weekends). Guarantees for Tuesday and Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Function rooms are assigned by the Rivers Casino according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. Rivers Casino reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate.

Rivers Casino reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.

MENU SELECTION

To ensure that every detail is handled in a professional manner, The Rivers Casino requires that your menu selection and specific details be finalized four (4) weeks prior to your function. You will receive a copy of our event orders to which you may make additions or deletions. When the banquet event orders are finalized, please sign and return two weeks prior to your first scheduled event. The banquet event order will serve as your food and beverage contract.

AUDIO VISUAL EQUIPMENT AND ELECTRICAL

Rivers Casino has a fully equipped audiovisual department on property, which can handle any range of audiovisual requirements. Additional electrical power is available for most function rooms. Fees are charged for electrical power, equipment rental and setup/strike labor and tax. It is advisable to make arrangements in advance with the Event Services Manager or directly with our Audio Visual Department. Should you provide your own audiovisual equipment and require technical support from our in-house audiovisual staff, service charges will apply.



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