



THEMED BUFFETS

Available for one and one half hour maximum presentation for a three hour event.



LITTLE ITALY BUFFET

Salad

House Salad

Served with Fresh Baked Rolls and Butter

Entrées

(Please Select Two Entrées for Lunch or Three for Dinner)

Chicken Marsala

Chicken Parmesan

Chicken Francaise

Johnny's Meatballs

Haddock Gremolata

Sliced Peppercorn Beef Sirloin

Au Poivre Loin of Pork

Accompaniments

(Please Select Two Accompaniments for Lunch or Three for Dinner)

Penne Pasta with Your Choice of One Sauce:

Alfredo, Tomato Basil Marinara, Vodka Cream or Pesto

Yukon Gold Whipped Potatoes

Roasted Red Bliss Potatoes

Sautéed Vegetables

Dessert

Assorted Villa Italia Cookies and Pastries

LA FIESTA

Soup

(Please Select One)

Chicken Tortilla Soup or Corn Chowder with Pico de Gallo

Salad

(Please Select One)

Traditional House Salad

With Your Choice of Two Dressings (Ranch, Italian, Bleu Cheese or Balsamic)

Roasted Corn Chipotle Salad

*Romaine, Chipotle Grilled Corn, Pickled Onions, Bell Peppers, Cilantro
and Scallions with Chipotle Honey-Lime Dressing*

Fiesta Salad

*Greens, Onion, Tomatoes, Olives, Shredded Cheddar Cheese, Roasted Corn and
Tortilla Strips with Avocado-Lime Vinaigrette and Creamy Chipotle Dressing*

Entrées

(Please Select Two Entrées for Lunch or Three for Dinner)

Build-Your-Own: Beef Fajitas, Chicken Fajitas, Shrimp Fajitas,

Baja Fried Fish Tacos or Pork Carnitas

Beef Enchiladas, Chicken Enchiladas or Cheese Enchiladas

Sides

(Please Select Two Sides for Lunch or Three for Dinner)

Mexican Rice, Refried Beans,

Cilantro-Lime Rice or Southwestern Roasted Zucchini

Dessert

Assorted Villa Italia Cookies and Pastries

TASTE OF THE MEDITERRANEAN

Soup

(Please Select One)

Mediterranean Vegetable Soup or Chicken Couscous Soup

Salad

(Please Select One Salad for Lunch or Two for Dinner)

Greek Spinach Salad *(Spinach, Red Onion, Mushrooms, Croutons, Greek Dressing)*

Couscous Salad *(Feta, Sun-Dried Tomatoes, Olives, Red Onion)*

Mediterranean Salad *(Mixed Greens, Spinach, Red Onion, Olives, Artichoke Hearts, Feta, Bacon, Greek Dressing)*

Hummus and Fresh Vegetables

Entrées

(Please Select Two Entrées for Lunch or Three for Dinner)

Chickpea Falafel with Tzatziki Sauce

Beef, Spinach and Roasted Red Pepper-Stuffed Eggplant

Paella with Saffron Rice, Chicken, Sausage, Shrimp and Peas

Marinated Greek Chicken with Kalamata Olives, Tomatoes and Feta

Sides

(Please Select Two Sides for Lunch or Three for Dinner)

Stuffed Grape Leaves with Rice, Feta and Olive Oil

Green Beans Sautéed with Greek Olives, Garlic and Olive Oil

Herbed Greek-Roasted Potatoes with Feta

Spanakopita

Dessert

Assorted Villa Italia Cookies and Pastries

THE GRAND BUFFET

Salad

(Please Select Two)

House, Chopped, Classic Caesar or Antipasto
Served with Fresh Baked Rolls and Butter

Entrées

(Please Select Two for Lunch or Three for Dinner)

Chicken Parmesan	Fresh Salmon
Chicken Caprese	Johnny's Meatballs
Italian Roasted Chicken	Sausage & Peppers
Chicken Francaise	Maple Dijon Pork Loin
Chicken Marsala	Sliced NY Sirloin
Braised Short Rib	Eggplant Rollatini

Accompaniments

(Please Select Two for Lunch or Three for Dinner)

Whipped Yukon Gold Potatoes	Sautéed Seasonal Vegetable
Oven Roasted Potatoes	Broccoli Romano
Wild Rice Pilaf	Johnny's Green Beans
Chef Inspired Pasta	

Dessert

Assorted Villa Italia Cookies and Pastries

GENERAL INFORMATION

FOOD & BEVERAGE

No food and beverage will be permitted into any event space from outside premises without three (3) business days (72 hours) notice prior to the scheduled function. To ensure that Rivers can accommodate all your needs (menu development, audiovisual, meeting room setup and assignment), it is recommended that all details be finalized with your Sales Manager thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be reconfirmed thirty (30) days prior to the event. Rivers reserves the right to apply meeting room rental and room setup charges.

GUARANTEE

The Rivers' catering department must be notified no later than Noon, ten (10) days prior to the scheduled function, with the exact number of persons attending all planned functions. This number will become your final guarantee and is not subject to reduction after submission. If no guarantee is received, the number of guests indicated on the Banquet Event Order will become the final.

INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours. Guarantee increases over 5% of the original guarantee received 48 to 24 hours prior to the function (except for coffee, decaffeinated coffee, tea and bottled beverages ordered on a consumption basis) shall incur a 10% per person price increase. An increased guarantee within 72 hours will become the set amount. Please note that in some cases Rivers may not be able to accommodate increases in food and beverage quantities with a previously confirmed menu.

NOTIFICATION OF FEES AND TAX

A twenty percent (20%) gratuity for service staff will be added to your bill. In addition, an administrative charge of two percent (2%) will be added to the bill. The administrative charge is not a gratuity or a tip and will not be distributed to service staff. New York State sales tax of eight percent (8%) will be added to all applicable charges.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your Sales Manager for pop-up menus and pricing.

ADDITIONAL ADMINISTRATIVE CHARGES AND FEES

1. A small group fee of \$100 will apply to each individual station, display or selection when the minimum guarantee is not met.
2. A small group fee of \$200 will apply to each individual buffet or meal when the minimum guarantee is not met.
3. Meeting room setup changes made less than 24 hours prior to a function may incur room setup fees.
4. Certain Specialty Station and Bar associated setups are subject to a \$100 administrative fee.

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of Rivers and the New York State Gaming Commission and are as follows:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Client expressly grants the right to Rivers to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the number of attendees must be specified ten (10) days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Function room assignments are made based upon the number of anticipated guests. These locations are NOT guaranteed. Should the anticipated numbers increase or decrease, we reserve the right to change the room assignment based on the adjusted attendance information, and other business needs. Additional charges and fees may apply. Resetting of a function room from the original agreed upon set will result in a reset fee.
3. Rivers holds a valid liquor license, and accordingly, is the only licensed entity authorized to sell or to serve alcoholic beverages on the premises. Therefore, outside alcohol may not be brought onto the property and consumed within the confines of the event space. Rivers has trained its bartenders and service staff in the responsible service of alcoholic beverages. We ID guests who appear to be

under the age of thirty (30) and we have a “no shots” policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.

4. All food and beverage items are to be purchased from Rivers unless contracted. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. The removal of unconsumed food and all beverages purchased by Rivers for client consumption is prohibited (i.e. no “to-go”).
5. Fully purchased, open bottles of wine may be taken by client following an event. Please see your Sales Manager for details.
6. Rivers will not assume responsibility for the damage or loss of any materials or articles left in the event space either prior to, or following, a function. Arrangements may be made for special security for exhibits and displays with your Sales Manager for an additional charge.
7. Decorators and setup vendors contracted directly by client are subject to special terms and conditions. Please contact your Sales Manager for details.
8. All rental equipment required for client’s event will be charged to client at prevailing rates.
9. Printed prices and products listed are subject to change without notice.
10. The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. Client’s signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.
11. By law, persons must be twenty-one (21) years or older to enter the casino gaming floor.

Prices based on per person unless otherwise indicated. Minimum guarantee is required as indicated. All items subject to tax, gratuity and administrative fee.