



Riverhill Club Heritage Sunday Buffet

May 19, 2024

Riverhill Salad Bar

Fresh greens, seasonal fruits & Grape Tomatoes, olives, red onions, mushrooms, bacon bits, mozzarella balls, bell peppers, oven-baked croutons, Parmesan, English Cucumbers cut on a bias, Ranch, Balsamic, 1000 island, raspberry walnut balsamic, and House salad dressing

Charcuterie Station

Cheddar & Pepper jack, smoked salmon, pepperoni, hard salami, herb cream cheese, fresh olives and capers and a variety of breads

French Onion Soup

Caramelized onions de-glazed with brandy and slowly simmered in homemade beef stock finished with Dimi Glace and fresh herbs

The Butcher Block Carvings

Honey Glazed Ham

Baked and carved to your liking

Herb-crusted Prime Rib

Slow-roasted to perfection & carved to your liking, served with Au Jus & horseradish sauce

Traditional Breakfast Offerings

Eggs Any Style & Omelets

Fresh eggs, ham, sausage, bacon, mushrooms, onions, bell peppers, spinach, olives, jalapeno, diced tomatoes, mixed Monterey and cheddar cheese

Eggs Benedict

Poached Egg, English muffin, drizzled with mornay sauce

Chef Luis Homemade Cinnamon Rolls

Crisp Bacon & Savory Sausage

Blueberry and Pear Cobbler French Toast

Chef-baked bread Texas cut topped with Blueberry and pear cobbler finished with

Vegetables & Other Delights

Potatoes Dauphinoise

Yukon Gold Potatoes slice thin double boiled in heavy cream with nutmeg and bay leaves finished with guerre cheese

Green Bean Almondine

Fresh green beans blanched tossed with garlic and toasted almonds

Sweet Endings

Banana pudding jars, fresh berry mousse shooters,

Kid's Corner

Mac & Cheese, Mini-Pancakes, Chicken Tenders

Delivered Tableside by Request

Shrimp Cocktail Starters

Made Fresh and Delivered to Your Table

Golden Fresh Waffles

Made to order, served with maple syrup, whipped cream, and fresh seasonal fruit