



Goodspeed Landing

Predetermined Entrée Choices – Please Select Two

\$40.00

Chicken Hunter

Roasted Breast of Chicken in a Mushroom, Onion and Tomato Demi Glace

Riverhouse Chicken

*Stuffed Breast of Chicken with Swiss Chard, Roasted Red Peppers and Goat Cheese.
Egg dipped, seared and topped with an Herb Shallot Sauce*

Pork Loin Medallions

Lightly powdered with fresh Bread Crumbs and topped with a Pearl Onion Mushroom Ragout and Fontina Cheese

Chicken and Filet of Sole

*Seared Tender Breast of Chicken topped with Marsala Mushroom Sauce
Paired with a Seafood Stuffed Filet of Sole with Lobster Sauce*

Herb Roasted Sirloin

Sliced perfectly and topped with a delicate Thyme Mustard Sauce

Parmesan and Panko Encrusted Tilapia

Over a Basil Tomato Ensalada

VEG MEAL

Portobello Mushroom Purses

Grilled Portobello Mushrooms filled with Swiss Chard, Leeks and Artichoke Hearts then wrapped in Phyllo. Served with Cauliflower and Garlic stuffed Tomatoes topped with fresh Bread Crumbs and grilled Asparagus

\$47.50

Pan Seared Salmon

topped with Crab Cake Dressing and Lemon Caper Beurre Blanc

Grilled Swordfish

House Made Puttanesca with Seasonal Ingredients

Oven Roasted Pork Tenderloin

Accompanied by Apple-Onion Chutney and a Sage Walnut Stuffing

Pan Seared Mahi Mahi

Grilled Mahi filet with a Pineapple Black Bean Relish

New York Sirloin and Salmon

Grilled Sirloin with Mushroom Sauce

Puff Pastry wrapped Salmon with Spinach, Leeks and Boursin Cheese

Prime Rib of Beef

(Minimum of 15 guests)

Slow cooked, Herb rubbed with a creamy Horseradish Sauce and Au Jus

Rolled Pork Loin

Stuffed with Apricots, Figs and Caramelized Onions with a Port Wine Demi Glace

Pork Tenderloin

Sliced and served with a Pomegranate Fennel Salsa and Pom Sauce

Statler Chicken Breast

In a Riesling Butter Sauce Garnished with Cranberries and Figs

Stuffed Chicken Breast

With Maryland Lump Crab Meat, Swiss Cheese and Garden Herbs

\$55.00

Grilled Filet Mignon

Served with classic Bearnaise Sauce on the side

Stuffed Shrimp

4 Jumbo Shrimp stuffed with a Dill, Alpine Lace Swiss and Bread Crumbs

New Zealand Rack of Lamb

Atop a drizzle of Tarragon Mustard Sauce

Soy and Citrus Glazed Seabass

Baked to a Golden Glaze and Garnish with Citrus Zest

Grilled Maple Lane Duck Breast

With a Port Cherry Sauce

Grilled Veal Chop

Over a Mushroom Marsala Sauce

Duet of Grilled Filet Mignon and Seared Sea Scallops or Stuffed Shrimp

Served with a Saffron Buerre Blanc

Seafood Trio

Maryland Lump Crab Cake, Stuffed Shrimp and Seared Sea Scallops

(Entrees include one Pasta, Salad **or** Soup)

Salad

Classic Caesar with Garlic Croutons and Shaved Parmesan

Bibb Lettuce with Sundried Tomatoes, Gorgonzola, Toasted Pine Nuts

Champagne Vinaigrette

Seasonal Field Greens with Roma Tomatoes, Cucumbers, Julienne Vegetables

Balsamic Vinaigrette

Spinach Salad with Smoked Bacon, Mushrooms, Chopped Egg, Red Onion

Herb Vinaigrette

Pasta

Fusilli, Bowtie, Shells or Penne
with
Ala Vodka
Bolognese
Alfredo
Sundried-Tomato and Artichoke in Garlic Cream
Italian Sausage, Roasted Garlic, Plum Tomatoes and Spinach

Soup

Butternut Bisque
New England Clam Chowder
Roasted Vegetable Bisque
Minestrone
Cream of Mushroom or Broccoli

Chef's choice of Accompaniments
Rolls and Butter

Dessert

Choice of
Buttercream Sheet Cake
Or
Apple Crostada, Chocolate Lava Cake or Chocolate Mousse

Coffee and Specialty Teas

Minimum of 50 Guests

The Riverhouse at Goodspeed Station

55 Bridge Road Haddam, CT 06438

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www.theriverhouse.com