



Ala Carte Function (Tier 1)

Choice of:

Caesar Salad - Tender romaine, croutons, pecorino Romano cheese and River Rock House Caesar dressing

Mesclun Greens - Tri-colored baby mesclun greens, grape tomatoes, julienne carrots, Bermuda onion and our house poppy seed vinaigrette

Fresh Mozzarella and Tomato with balsamic glaze - Half-moon fresh mozzarella, Jersey tomato and aged Modena balsamic Glaze

or choice of:

New England Clam Chowder - River Rock's offering of this classic chowder

Soup du Jour - Chef Selected Soup of the Day

Choose 1

Petite Filet Mignon - 6 oz. Certified Angus Beef tenderloin with a Wild Mushroom Demi-Glace

Sweet Water Stuffed Flounder - Atlantic Flounder filled with Maryland Crabmeat and a citrus beurre blanc

Chicken Al Forno - Herb dusted French chicken breast with a lemon basil butter compliment

Fruita Del Mar with Fettuccini - Seared diver scallops, gulf shrimp and asparagus tips served in a brandy cream sauce

All entrees served with choice of roasted garlic mashed potatoes or rice pilaf with fresh vegetable medley

Dessert

(Choice of One)

Cheese Cake

Ice Cream

Double Fudge Brownie

Beverage Table of Soda, Coffee & Tea

\$35.99 + tax & gratuity

(Fri & Sat Evening – Additional \$5 per person)

Add House Wine - \$32.99 per bottle

Add Draft Beer - \$12.99 per domestic pitcher

\$15.99 per imported pitcher

Enjoy Your Event in a Private Area Overlooking the Beautiful Manasquan River