



B's on the River, a family owned restaurant and catering company, has been in the business for almost 20 years. Our executive chef has been cooking for over 30 years and specializes in large group caterings. We offer a wide variety of menu options and are willing to customize menus to merely any personal request. At B's, our goal is to take all of the stress of your event away. Our staff is knowledgeable and willing to help with all aspects of your event. We pride ourselves on our friendliness and making sure we go above and beyond all expectations. We are known for the quality of our food and the efficiency of our staff.

## Hors d'Oeuvres

### **Bruschetta**

Toasted crostini slices topped with our house made bruschetta mix and a balsamic reduction drizzle

### **Shrimp Cocktail**

Tail on 26 to 30 cooked shrimp served with lemon wedges and our tangy cocktail sauce

### **Thai Peanut Chicken Skewers**

Oriental marinated chicken skewers coated and slow cooked with Thai peanut sauce

### **Sweet & Sour Meatballs**

Pork meatballs tossed with peppers, onions, pineapples and our house made spicy sweet and sour sauce

### **Fresh Seasonal Fruit Platter**

An array of melons and berries sliced and served with a creamy honey vanilla fruit dip

### **Charcuterie Platter**

An assortment of freshly sliced meats, cheese, crackers, olives and seasonal fruit

### **Classic Cheese and Cracker Tray**

Jalapeno cream cheese ball served with an assortment of cheese and a variety of crackers

### **Spinach & Artichoke Dip**

House made creamy spinach and artichoke dip. Served with crostini slices, tortilla chips and pita chips

### **Homemade Chips and Onion Dip**

Fresh made chips served with B's homemade French onion dip

### **Dijon Deviled Eggs**

Hard boiled and halved eggs filled with a creamy Dijon and egg yoke mixture. Topped with smoked bacon crumbles

### **Caprese Skewers**

Fresh mozzarella, heirloom tomatoes and basil on a skewer drizzled with a balsamic reduction and olive oil. Sprinkled with cracked pepper

### **Toasted Crostini Platter**

Italian flavored crostini slices piped with an herb cream cheese and topped with olives, cucumbers, heirloom tomatoes, peppers, smoked salmon and shaved beef

### **Fresh Veggies & Homemade Dill Dip**

Seasonal vegetables served with our creamy house made dill dip

# Salads

All entrées come with choice of one salad

## Tossed Greens Salad

Fresh greens topped with cucumbers and heirloom tomatoes. Served with your choice of two dressings

## Caprese Salad

Spring mix tossed with fresh mozzarella, heirloom tomatoes and fresh basil tossed in a balsamic vinaigrette

## Garden Vegetable Pasta Salad

Fresh seasonal vegetables tossed in our house made creamy herb dressing with elbow macaroni noodles

## Strawberry Spinach Salad

Fresh spinach, sliced strawberries, bleu cheese crumbles, sliced red onions and toasted almonds tossed in a creamy poppyseed dressing

## Caesar Salad

Chopped romaine tossed with shredded parmesan cheese and creamy Caesar dressing

## Creamy Potato Salad

Diced Idaho potatoes tossed in our house made creamy mustard dressing with celery and onions. Topped with hard boiled eggs

# Sides

All entrées come with choice of two sides

## Fresh Seasonal Fruit Salad

A variety of sliced melons and berries

## Whole Kernel Corn

Buttered corn seasoned to perfection

## Green Beans Almondine

Lightly seasoned and buttered fresh green beans topped with toasted slivered almonds

## Honey Glazed Carrots

Baby carrots tossed in a honey butter brown sugar glaze. Topped with fresh parsley

## Coleslaw

Sliced cabbage tossed with carrots in our creamy coleslaw dressing

## Garlic Mashed Potatoes

Creamy garlic red-skinned mashed potatoes lightly buttered and seasoned to perfection

## House Made Stuffing

Dried bread cubes lightly seasoned and cooked in chicken stock

## Wild Rice Blend

Mixture of seasoned long grain and wild rice

## Rice Pilaf

Seasoned long grain rice tossed with mirepoix and cooked in vegetable stock

## Cheesy Potatoes

Seasoned hash browns tossed in our house made creamy cheese sauce topped with our house cheese blend and baked to a crisp golden brown

## Baked Potato

Seasoned and baked Idaho potatoes served with butter and sour cream

## Alfredo Pasta

Penne noodles tossed in our house made creamy Alfredo sauce

## Homemade Mac and Cheese

Macaroni pasta noodles tossed in our house made creamy cheese sauce topped with our house cheese blend



# Entrées

Served with your choice of salad, two sides, fresh baked white and wheat dinner rolls, condiments, disposable plates, utensils and napkins

## Oven Roast Turkey

## Honey Glazed Ham

## Oven Roast Beef

## Slow Roasted Prime Rib

## Lemon Dill Salmon

## Teriyaki Chicken

## Chicken Breast in White Wine Sauce

## Roast Pork Loin In Rosemary Sauce

## BBQ Chicken

Bone-In or Chicken Breasts

## Pulled Meats

BBQ Beef, Chicken or Pork

## Burgers

Hamburgers, Turkey Burgers or Veggie Burgers

## BBQ Ribs

## Grilled Chicken Breasts

## Smoked Brisket

## Smoked Pulled Pork

## Beer Boiled & Grilled Bratwurst

## All Beef Hot Dogs

# Specialty Buffets

## Lasagna

Italian Beef, Chicken Alfredo or Roasted Vegetable Lasagna baked and served with Caesar salad, sliced garlic French bread and seasoned green beans

## Swedish Meatballs

Pork and beef meatballs slow cooked in a creamy beef gravy. Served over garlic red-skinned mashed potatoes with Caesar salad, fresh baked white and wheat dinner rolls and seasoned green beans

## Sandwich Buffet

Sliced ham, turkey, roast beef or grilled chicken breasts served on assorted breads with cheddar and Swiss cheese. Served with pasta salad, homemade chips, fresh seasonal fruit salad and condiments.

## Street Taco Bar

Your choice of 2 proteins (ground beef, shredded chicken, pork carnitas, chorizo or sliced grilled steak) served with shredded lettuce, diced tomatoes, onions, jalapenos, black olives, cheddar and cotija cheese, fresh pico de gallo, sour cream, guacamole, cilantro, black bean and corn salsa, tri-colored tortilla chips, cilantro lime rice, refried beans and house made queso dip

## Pasta Bakes

Garlic chicken alfredo, Italian beef with red sauce or roasted vegetable with Caesar salad, sliced garlic French bread and seasoned green beans.

Ask us about our pasta bars!

## Whole Hog Roast

B's on the River signature, slow-roasted hog, cooked over charcoal for 12 to 14 hours. It comes fully dressed to your event for guests to see and is carved right in front of you. Served with your choice of salad and two sides, B's house made sauce trio, fresh baked white and wheat dinner rolls and homemade apple kraut



# Desserts

## Ice Cream Sundae Bar

Vanilla and chocolate ice cream served with caramel, chocolate syrup, fresh strawberries, chocolate chips, cookie crumbles, sprinkles, chopped nuts and whipped cream

## Donut Wall

A wall of assorted ring donuts surrounded by an array of donuts and donut holes

## Chocolate Dipped Strawberries

Fresh strawberries carefully dipped and drizzled in white and milk chocolate

## Cheesecake

Homemade vanilla cheesecake served with fresh strawberries, house made berry sauce, caramel and chocolate syrup, chopped nuts and whipped cream for toppings

## Assorted Cookies & Bars

An assortment of chocolate chip, sugar, white chocolate macadamia nut, M & M and oatmeal raisin cookies with brownies, rice krispies, chocolate chip bars and lemon bars

## Assorted Pies

Your choice of French silk, apple, cherry, blueberry, strawberry (seasonal), pumpkin or pecan

## Cobblers & Crisps

Your choice of apple, peach, cherry or blueberry

## Cupcakes

Vanilla, chocolate, red velvet or marble cupcakes topped with vanilla, chocolate, cream cheese, buttercream or whipped cream frosting

# Snacks & Late Night

## Woodfire Pizzas

Homemade pizza crusts topped with pepperoni, Italian sausage, andouille sausage or Canadian bacon with our house cheese blend and house made pizza sauce

## Walking Taco Bar

Your choice of seasoned beef or chicken taco meat with cheesy nacho chips, sour cream, salsa, lettuce and cheddar cheese

## Pretzel Wall

A wall of Bavarian knot pretzels surrounded by pretzel sticks served with creamy queso, chipotle queso and stone-ground mustard

## Sliders

BBQ Beef, Pulled Pork or Pulled Chicken served on fresh baked white and wheat rolls

## Dollar Sandwiches

Fresh baked white and wheat rolls with sliced ham and turkey. Served with mayo and mustard packets

## Popcorn Bar

Fresh made buttered popcorn served with gummy bears, M & M's, mini marshmallows, sprinkles, cheese seasoning and ranch seasoning

## Nacho Bar

Tri-colored tortilla chips served with seasoned ground beef, onions, jalapenos, fresh pico de gallo, guacamole, sour cream and house made queso

# Beverages/Bar Service

Bar service includes Set-Up/Clean-Up, Bartenders, Ice, Cups, Cold Plates, Condiments and N/A beverages (Coke, Diet Coke, Sprite, Lemonade, Club Soda, Tonic Water, Fresh Columbian Coffee with Cream and Sugar, and an Ice Water Station).

Customizable host & cash bar packages are available for all events.

**Domestic Kegs**

**Specialty Kegs**

**House Red & White Wine**

**Canned Beer**

**Champagne**

**N/A Champagne or Wine**

**Seltzers**

**Bottled Water**

# Rental Packages & Additional Rental Items

## **Bronze Package**

Heavy Duty Plastic Plates, Utensils and Paper  
Napkins

## **Silver Package**

China Plates, Utensils & Linen Napkins

## **Gold Package**

China Dinner Plates & Dessert Plates, Utensils,  
Linen Napkins, Water Glasses, Water Carafes &  
Chargers

**6 Foot Banquet Tables**

**8 Foot Banquet Tables**

**30 Inch Bar Height Tables**

**China Champagne/Wine Glasses**

**Chair Covers**

**Bean Bag Toss**

**Tents**

**Easels**

