

# CATERING MENU



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## APPETIZER MENU

Hot Appetizers | Per 50 Guests

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### MEATBALLS

*Barbecue or Swedish*

### SPINACH AND ARTICHOKE DIP

### BONELESS CHICKEN WINGS

*Barbecue, Buffalo or Ranch*

### MARINATED MUSHROOMS

*Buttery Garlic Marinade*

### BARBECUE SMOKIES

Cold Appetizers | Per 50 Guests

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### CHEESE, SAUSAGE AND CRACKER PLATTER

### FRESH VEGETABLES AND DILL DIP

### FRESH FRUIT AND FRUIT DIP

### DEVILED EGGS

### HAWAIIAN SLIDERS

*Ham + Swiss, Turkey + Cheddar and Chicken + Pepper Jack*

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## BREAKFAST MENU

### Breakfast Buffets

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#### A CLASSIC BREAKFAST

*Scrambled eggs, breakfast potatoes, sausage links, fresh whole fruit and assorted breakfast pastries. Served with coffee, orange juice, milk and water.*

#### BISCUITS AND GRAVY

*Fresh baked biscuits, sausage gravy, scrambled eggs and fresh whole fruit. Served with coffee, orange juice, milk and water.*

### Breakfast Stations

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#### OATMEAL STATION

*Warm oatmeal served with brown sugar, mini chocolate chips, and other assorted toppings.*

#### FRESH FRUIT AND YOGURT STATION

*Chopped seasonal fruit, assorted granolas and toppings served over assorted yogurt flavors.*

#### COFFEE STATION

*Assorted coffee, creamer, and syrup flavors. Includes assorted sugars and sweeteners.*

### Breakfast Sides

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#### ASSORTED BREAKFAST PASTRIES AND BREADS

*Muffins, scones and flavored breads.*

#### FRESH WHOLE FRUIT

*Fresh whole, bananas, apples or the seasons best.*

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## LUNCH MENU

### Lunch Buffet

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## BUILD YOUR OWN BUFFET

*Includes, one or two entrées, one starch and one vegetable. Served with dinner rolls. Includes milk, water and lemonade.*

### ENTRÉE OPTIONS

*Beef Tips Baked Bone In  
Chicken Dijon Mustard Pork  
Loin Chicken Cordon Bleu  
Brown Sugar Glazed Ham*

### VEGETABLE OPTIONS

*Green Beans Honey Glazed  
Carrots Corn California Blend  
– Add \$1 for additional  
vegetable. –*

### STARCH OPTIONS

*Mashed Potatoes with Gravy  
Baked Potato Garlic Parmesan  
Mashed Potatoes Wild Rice Pilaf  
– Add \$1 for additional starch. –*

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## SPECIALTY BUFFETS

### BURGER BUFFET

*Grilled burgers served with all the classic toppings, including cheese, lettuce, tomato, onion, pickles, ketchup, mustard, and mayo. Includes baked beans, pasta salad and ripple chips. Served with milk, water and lemonade.*

*– Add Brats | Add Grilled Chicken Breast*

### PASTA PARTY

*Fettuccine and cheese ravioli, marinara and alfredo sauce, and grilled chicken and meatballs. Includes garlic bread, and buttery corn. Served with milk, water and lemonade.*

### TACO BUFFET

*Seasoned ground beef, soft and hard taco shells and tortilla chips. Includes all the toppings, shredded cheese, shredded lettuce, salsa, sour cream, jalapeños, chopped tomatoes, onions, and taco sauce. Includes Spanish rice, and refried beans. Served with milk, water and lemonade.*

### SANDWICH STATION

*Assorted breads and buns, sliced deli style meat including ham, roast beef and turkey. Assorted cheeses, sliced onions and tomatoes, lettuce, pickles, mayo and mustard. Includes potato salad and baked beans. Served with milk, water and lemonade.*

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All caterings are served buffet style and include disposable plateware and utensils. 10% Surcharge for groups under 50 guests.

All Food + Beverage is Subject To 5.5% Tax + 18% Service Charge  
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## DINNER MENU

### Dinner Buffets

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## BUILD YOUR OWN BUFFET

*Includes, entrées, two starches and one vegetable. Served with coleslaw and dinner rolls. Includes milk, water and coffee.*

### ENTRÉE OPTIONS

Beef Tips Baked Bone In Chicken  
Dijon Mustard Pork Loin Chicken  
Cordon Bleu Brown Sugar  
Glazed Ham Lemon Parmesan  
Baked Cod Vegetable Alfredo

### STARCH OPTIONS

Mashed Potatoes with Gravy  
Baked Potato Garlic Parmesan  
Mashed Potatoes Wild Rice Pilaf  
Diced Baby Reds  
– Add \$2 for additional starch. –

### VEGETABLE OPTIONS

Green Beans Honey Glazed  
Carrots Corn California Blend  
Steamed Broccoli Asparagus  
– Add \$2 for additional  
vegetable. –

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## LUNCH + DINNER ADD ONS

FRUIT SALAD

BAKED BEANS

POTATO SALAD

PASTA SALAD

COTTAGE CHEESE

MAC + CHEESE

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## BEVERAGE ADD ONS

CANNED SODA

BOTTLED WATER

LEMONADE

FRUIT PUNCH

MILK CARTON

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## DESSERT MENU

BROWNIES

COOKIES

CAKE

*Chocolate, White, or Marble Flavors*

PIE

*Assorted Flavors Available*

ICE CREAM

*Chocolate, Vanilla or Strawberry*

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