RIVERVIEW TERRACE CAFE™

CATERING MENU

BREAKFAST & BRUNCH

served with Wonderstate coffee, herbal tea selection and fresh-squeezed orange juice

FRESH START — $15
An assortment of pastries served alongside creamy yogurt with house-made granola and a drizzle of honey

ORCHARD BREAKFAST — $15
Warm apple-cinnamon oatmeal, roasted walnuts, and seasonal fruit. Served with yogurt and honey drizzle

SUNRISE SPREAD — $20
Scrambled eggs, roasted farmhouse hash, bacon, toast with jam, and breakfast or turkey sausage

GARDEN QUICHE BAR — $30
House-made quiche assortment with seasonal garden-fresh veggies, Carr Valley Cheese and greens. Served with mixed fruit and mini pastries

MORNING FEAST — $30
Herb frittata, roasted farmhouse hash, bacon, turkey sausage, fresh fruit & yogurt parfait, and pancakes or French toast

HOUSE-CRAFTED SALADS

add grilled chicken to any salad for $5

FRUIT FIELD SALAD — $17
Seasonal greens, sliced strawberries, blueberries, crumbled feta and candied walnuts. Served with house-made raspberry vinaigrette

CRAN-APPLE CRUNCH — $17
Seasonal greens, crisp red & green apples, dried cranberries, goat cheese and candied walnuts. Served with house-made maple Dijon vinaigrette

GARDEN SALAD — $17
Crisp romaine and spring greens with cherry tomatoes, cucumbers, shredded carrots and red onions. Served with your choice of house-made dressing

GRAZING BOARDS

each board serves 10-12 people

CLASSIC LOCAL BOARD — $55
Locally-sourced cheeses, seasonal fruits, pickled veggies, nuts and assorted gourmet crackers

GARDEN & CHEESE BOARD — $65
Locally-sourced cheeses, garden-fresh vegetables, seasonal fruit, candied nuts, jam and assorted gourmet crackers

DELUXE FARMSTEAD BOARD — $75
Premium selection of local cheeses, cured meats, seasonal fruits, nuts, olives, house-made condiments and assorted gourmet crackers

PREMIUM FRUIT TRAY — $65
An elevated selection of seasonal fresh-cut fruits and berries, served with yogurt dip

FARMHOUSE LUNCH BOXES

served with a pickle, kettle chips, a sweet treat and your choice of lemonade or iced tea

HERITAGE CHICKEN SALAD SANDWICH — $35
Chicken breast, celery, herbs, and house-made mayo on rustic country bread

ROAST BEEF & CHEDDAR — $35
Roast beef, sharp cheddar, arugula and horseradish aioli on a crusted baguette

GARDEN VEGGIE WRAP — $35
Seasonal vegetables, hummus, mixed greens and feta in a whole wheat wrap

SMOKED TURKEY & BRIE — $35
Thinly sliced turkey, creamy brie, apple slices, spinach and honey mustard on toasted ciabatta

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SOUP DU JOUR

served with house-made bread and side of garlic confit

Cup	**$3**
Bowl	**$5**

DINNER

FIELD & STREAM DINNER — $30

Baked cod with lemon herb butter, parmesan spinach risotto and honey-glazed carrots

HERB-ROASTED CHICKEN — $25

Chicken breast with mixed herbs, garlic mashed potatoes and sautéed seasonal vegetables

FARMHOUSE VEGETABLE LASAGNA — $25

Layered with squash, spinach, ricotta and creamy white sauce. Served with Steadfast Acres mixed greens and garlic bread

FARMSTEAD FEAST — $35

Cates Family Farm beef sirloin with red wine au jus, fingerling potatoes and garlic parmesan asparagus

DESSERTS

SEASONAL FRUIT CRISP — $12

Warm, house-made crisp with vanilla whipped cream

HOMEMADE CHEESECAKE FLIGHT — $15

Assorted mini cheesecakes featuring local dairy and seasonal toppings

CARROT CAKE — $15

Spiced carrot cake with tangy cream cheese frosting and a sprinkling of toasted walnuts

TRES LECHES — $15

A luscious sponge cake soaked in three kinds of milk and topped with fresh whipped cream with a hint of vanilla

HOUSE-MADE PASTRIES

Rotating selection including sweet breads, muffins, and scones

1 dozen	**$42**
2 dozen	**$78**
3 dozen	**$114**
4 dozen	**$148**
5 dozen	**$180**

BEVERAGES

NON-ALCOHOLIC

Organic Coffee	**$25/gallon**
Iced tea	**$18/gallon**
Lemonade	**$18/gallon**
Chilled Fruit Juice	**$10/carafe**
San Pellegrino	**$5/each**
Soda	**$4/each**
Hot Tea	**$4/each**
Bubbl'r Sparkling Water	**$4/each**
Spindrift	**$4/each**

BEER & WINE

New Glarus Brewing Beer	**$6/bottle**
Chardonnay	**$35/bottle**
Prosecco	**$35/bottle**
Pinot Noir	**$35/bottle**
Rose	**$25/bottle**

PACKAGES

Coffee & Tea Bar	**$7/person**
House Beer & Wine	**$30/person**
Premium Beer & Wine	**$45/person**

TALIESIN PRESERVATION