

# THE *Riverview*

UPSTAIRS AT



## *Wedding Package*

- SWEETHEART & GUEST TABLES ELEGANTLY DRESSED WITH LINEN TABLE COVERS & NAPKINS
- ALL FOOD IS PREPARED FRESH IN HOUSE. NO OUTSIDE FOOD PERMITTED (EXCLUDING CAKE/DESSERTS). FOOD CANNOT BE TAKEN OFF THE PREMISES (EXCLUDING BAKED GOODS)
- A NON-REFUNDABLE DEPOSIT OF \$750 IS REQUIRED TO HOLD THE DATE. AN ADDITIONAL \$750 IS REQUIRED 60 DAYS BEFORE YOUR EVENT.
- ADDITIONAL CHARGES INCLUDE A \$200 ROOM RENTAL FEE, 8% SALES TAX & 20% ADMINISTRATIVE FEE
- 60 PERSON (ADULT) MINIMUM REQUIRED
- GUEST COUNT & FINAL PAYMENT ARE DUE 10 DAYS BEFORE YOUR EVENT
- \$74.95 PER PERSON (NOT INCLUDING ADDITIONAL CHARGES)

CONTACT OUR PRIVATE EVENTS MANAGER  
PAUL LAFFERTY AT 267 808 8217 OR BY EMAIL AT  
[MAGGIES.GM@GMAIL.COM](mailto:MAGGIES.GM@GMAIL.COM)  
FOR MORE INFORMATION & AVAILABILITY



# 5 hour Wedding Package includes...

Cocktail Hour - Champagne  
Toast - Premium Top Shelf Open Bar - Fresh Seasonal  
Vegetable Crudite with House made Blue Cheese Dip or  
Buttermilk Ranch - Charcuterie Board with an assortment of  
Imported Meats & Cheeses - Coffee/Tea/Soda

## Butler Style Hors D'Oeuvres - Choose Three

Ribeye Steak Spring Rolls  
Bacon Wrapped Jumbo Shrimp  
Franks in a Blanket  
Buffalo Chicken Spring Rolls  
Bacon Wrapped Scallops

## Buffet Style Hors D'Oeuvres - Choose Two

Cajun Pierogies  
Maggie's House Made Mozzarella Wedges w/Marinara  
Swedish Meatballs  
Chicken or Pork Pot Stickers  
Tortellini or Penne Pasta  
w/ Marinara, Alfredo or Vodka Sauce

## Salad- Choose One

Maggie's House Salad  
Mixed Greens, Cherry Tomatoes,  
Cucumbers, House Made Croutons  
& served with your choice of Dressing  
Classic Caesar Salad  
Crisp Romaine Lettuce, Grated Reggiano Cheese,  
House Made Croutons with Caesar Dressing



## Dinner Buffet - Choose Three

Filet Mignon

Chicken Francaise

Braised Beef Short Rib

North Atlantic Salmon with Beurre Blanc Sauce

Roast Stuffed Pork Tenderloin

House Made Lump Crabcakes

Chicken Marsala

Maggie's Famous Seafood Mac & Cheese

Baked Ham with Pineapple Glaze

Veal or Chicken Piccata

Tortellini, Penne or Farfalle Pasta

w/ Marinara, Alfredo or Vodka Sauce

## Sides - Choose Two

Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Mashed Potatoes

Green Beans

Broccoli Florets

Scalloped Potatoes

Glazed Carrots



**PRIME  
RIB**

**DESSERT**

OPTIONS  
AVAILABLE



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# Appetizer Package

\$24.95 per person

**APPETIZERS  
 CHOOSE 2**

**BUFFALO WINGS  
 BUFFALO BITES**

Choice of sauce - Mild, Hot, Honey Hot, Jack Daniels  
 BBQ, Ranch, Garlic Parmesan or Cajun Dry Rub

**MAGGIE'S FAMOUS FRIES  
 W/AMERICAN CHEESE SAUCE  
 BUFFALO CHICKEN SPRING ROLLS  
 W/BLUE CHEESE SAUCE  
 STEAK SPRING ROLLS  
 W/SPICY KETCHUP  
 CHICKEN TENDERS  
 W/HONEY MUSTARD & BBQ  
 MAGGIE'S MOZZARELLA WEDGES  
 W/HOUSEMADE MARINARA  
 CAJUN PEROGIES W/SOUR CREAM**

**HOT ITEM  
 CHOOSE 1**

**ROAST BEEF OR  
 ROAST PORK  
 W/ROLLS &  
 CHEESE**

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**MAGGIE'S BEEF  
 SLIDERS**

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**HOMEMADE  
 PIZZA  
 PEPPERONI, SAUSAGE  
 OR CHEESE**

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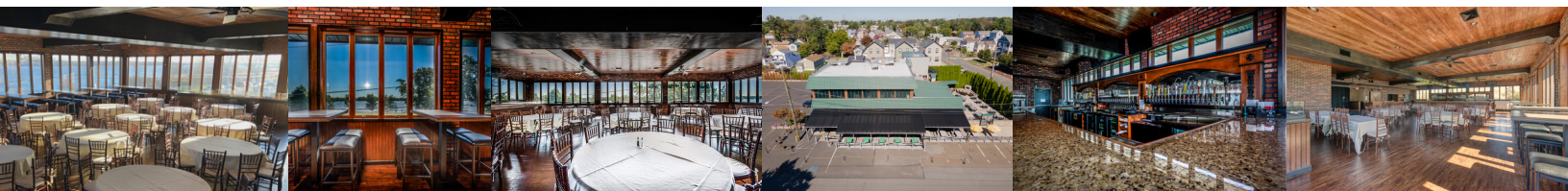
**COFFEE, TEA &  
 SODA INCLUDED**

Prices includes a 3-hour event. A \$500 non-refundable deposit is required to confirm your booking. Additional charges include: \$200 room rental fee, 8% sales tax & a 20% maintenance fee. 50 person minimum required. Final payment & guest count due 10 business days prior to the event. Prices are correct at time of print but may be subject to change.

**APPETIZER PACKAGE &  
 3 HOUR OPEN BAR**  
*Domestic & Imported Draft &  
 Bottle Beer, Wine, "Call" Alcohol*

\$40.95 per person

**DESSERT OPTIONS AVAILABLE**



Feel free to contact our Banqueting Manager Paul at 267 808 8217 or by email at [maggies.gm@gmail.com](mailto:maggies.gm@gmail.com)



# Lunch Buffet

\$23.95 per person

MAGGIE'S GARDEN SALAD OR CAESAR SALAD  
*Dressings - Ranch, Creamy Italian, Caesar, Balsamic Vinaigrette*

## ENTREES CHOOSE 3

- CHICKEN PARMESAN
- BAKED ZITI
- ROAST BEEF & GRAVY WITH ROLLS & CHEESE
- CHICKEN MARSALA
- ROAST PORK & GRAVY WITH ROLLS & CHEESE
- MAGGIE'S MEATBALLS
- CHICKEN FRANCAISE
- PENNE OR TORTELLINI VODKA SAUSAGE, PEPPERS & ONIONS

## SIDES CHOOSE 1

- ROASTED RED BLISS POTATOES
- SCALLOPED POTATOES
- MASHED POTATOES
- SEASONAL MIXED VEG
- GREEN BEANS

COFFEE, TEA & SODA INCLUDED

## LUNCH BUFFET PLUS 3 HOUR OPEN BAR

*Domestic & Imported Draft & Bottle Beer, Wine, "Call" Alcohol*

\$39.95 per person

Prices includes a 3-hour event. A \$500 non-refundable deposit is required to confirm your booking. Additional charges include: \$200 room rental fee, 8% sales tax & a 20% maintenance fee. 50 person minimum required. Final payment & guest count due 10 business days prior to the event. Prices are correct at time of print but may be subject to change.

DESSERT OPTIONS AVAILABLE





# Waterfront Brunch

*\$25.95 per person*

MAGGIE'S GARDEN SALAD OR CAESAR SALAD  
*Dressings - Ranch, Creamy Italian, Caesar, Balsamic Vinaigrette*

## BRUNCH INCLUDES

SEASONAL FRUIT SALAD  
 ASSORTED MUFFINS & BAGELS  
 WITH BUTTER & CREAM CHEESE  
 WAFFLE STATION WITH AN  
 ASSORTMENT OF TOPPINGS  
 SLICED APPLEWOOD BACON  
 MILD BREAKFAST SAUSAGE  
 SEASONED BREAKFAST POTATOES

## HOT ITEM CHOOSE 1

CHICKEN PASTA MAGGIE  
 SEAFOOD PASTA MAGGIE  
 PENNE OR TORTELLINI VODKA  
 CHICKEN MARSALA  
 CHICKEN FRANCAISE

COFFEE, TEA, SODA, ICED TEA  
 & LEMONADE INCLUDED

## EGG OPTIONS CHOOSE 1

FRITTATA WITH SPINACH,  
 ROASTED RED PEPPERS  
 & ASPARAGUS  
 OR  
 HOMESTYLE SCRAMBLED EGGS

## BRUNCH PLUS 3 HOUR BOTTOMLESS MIMOSAS & BLOODY MARY'S

*\$32.95 per person*

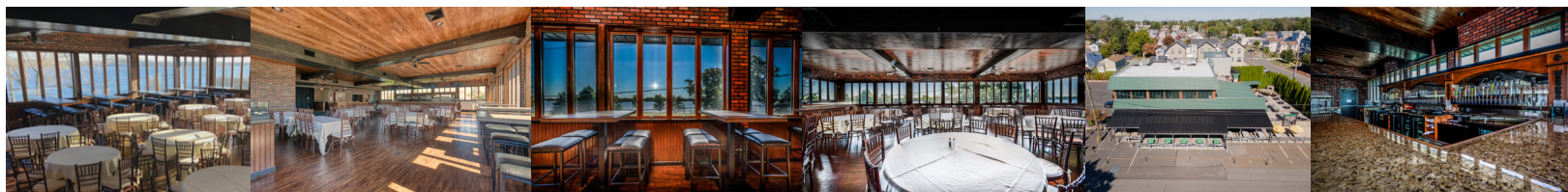
## BRUNCH PLUS 3 HOUR OPEN BAR

*Domestic & Imported Draft &  
 Bottle Beer, Wine, "Call" Alcohol*

*\$41.95 per person*

## DESSERT OPTIONS AVAILABLE

Prices includes a 3-hour event. A \$500 non-refundable deposit is required to confirm your booking. Additional charges include: \$200 room rental fee, 8% sales tax & a 20% maintenance fee. 50 person minimum required. Final payment & guest count due 10 business days prior to the event. Prices are correct at time of print but may be subject to change.



Feel free to contact our Banqueting Manager Paul at 267-808-8217 or by email at [maggies.gm@gmail.com](mailto:maggies.gm@gmail.com)





# Dinner Buffet

*\$30.95 per person*

MAGGIE'S GARDEN SALAD OR CAESAR SALAD  
*Dressings - Ranch, Creamy Italian, Caesar, Balsamic Vinaigrette*

## PREMIUM ENTREES CHOOSE 1

- FILET MIGNON
- SEAFOOD PASTA MAGGIE
- ROAST PORK TENDERLOIN
- BROILED SALMON W/BEURRE BLANC SAUCE
- CRAB STUFFED FLOUNDER (+\$3)
- BACON WRAPPED FILET (+\$3)

## SIDES CHOOSE 1

- ROASTED RED BLISS POTATOES
- SCALLOPED POTATOES
- MASHED POTATOES
- FRESH BROCCOLI FLORETS
- SEASONAL VEGETABLE MEDLEY
- GREEN BEANS

## DESSERT OPTIONS AVAILABLE

## ADDITIONAL ENTREES CHOOSE 2

- CHICKEN PASTA MAGGIE
- ROAST BEEF W/ROLLS
- HONEY GLAZED HAM
- CHICKEN PARMESAN
- ROAST TURKEY & GRAVY
- PENNE OR TORTELLINI VODKA CHICKEN MARSALA
- MAGGIE'S HOUSEMADE MEATBALLS BAKED ZITI
- CHICKEN FLORENTINE
- EGGPLANT PARMESAN
- CHICKEN FRANCAISE
- SAUSAGE, PEPPERS & ONIONS
- CHICKEN PICCATA

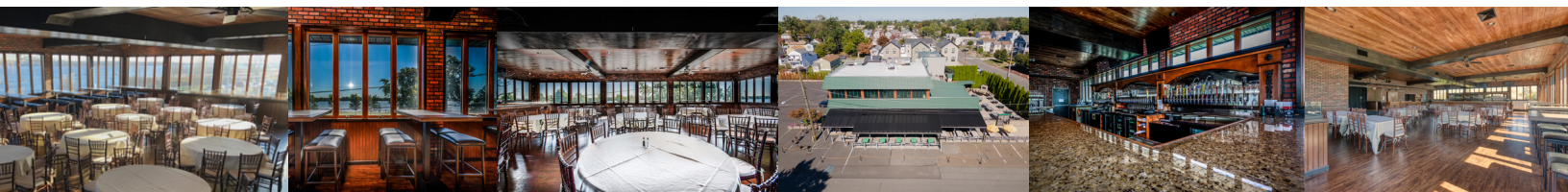
## COFFEE, TEA & SODA INCLUDED

## DINNER BUFFET PLUS 3 HOUR OPEN BAR

*Domestic & Imported Draft & Bottle Beer, Wine, "Call" Alcohol*

*\$46.95 per person*

Prices includes a 3-hour event. A \$500 non-refundable deposit is required to confirm your booking. Additional charges include: \$200 room rental fee, 8% sales tax & a 20% maintenance fee. 50 person minimum required (60 person minimum Saturday night) . Final payment & guest count due 10 business days prior to the event. Prices are correct at time of print but may be subject to change.



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