



Catering Menus 2025



130 Club House Drive | Freeport, PA 16229
724-295-2298 | www.riverforestgolf.com

Catering Menu 2025

What can you expect when ordering with River Forest Catering? You will receive phenomenal food and service that is second to none. We prepare our food from scratch using fresh quality ingredients and over 24 years' experience.

Take your time to see what we offer, and let us know what you'd like on the menu, along with the time, date, location and number of guests expected.

Guest counts can be adjusted up to one month prior, and up to 10% decrease without changing price per guest.

Contact us for your free consultation today!

Call Today To Speak With Our Event Coordinator
724-295-2298 EXT. 2

Appetizers

Included with Banquet

Choice of Two \$11.00

Choice of Three \$15.00

Just Apps

Choice of Two \$15.95

Choice of Three \$17.95

Classic Favorites

Fresh Tomato Bruschetta

Assorted Mini Quiche

Spinach & Artichoke Dip w/ Herb Crostini

Hot Sausage Stuffed Mushrooms

Meatballs - Italian or Swedish Style

Buffalo Chicken Dip w/ Tortilla Chips

Shrimp Cocktail (+ \$5.95 per guest)

Something Different

Chicken Satay - Asian Marinated Chicken Skewer

Parmesan Polenta Cakes w/ Onion Confit

BBQ Cornbread Bites - Filled w/ Pulled Pork and BBQ Sauce

Hummus w/ Crisp Veggies and Pita Chips

Southwest Black Bean Dip w/ Tortilla Chips

Sliders

Smoked Pulled Pork w/ BBQ Sauce

Cheesesteak w/ Provolone and Peppercorn Aioli

Cajun Chicken w/ Provolone and Cucumber Mayo

Banquet Options

Choice of One Standard Protein, Vegetable, & Starch - \$17.95 per person

Choice of Two Standard Proteins, One Vegetable & Starch - \$22.95 per person

Choice of One Premium Protein, Vegetable, & Starch - \$19.95 per person

Choice of Two Premium Proteins, One Vegetable & Starch - \$25.95 per person

Proteins

Chicken

- Chicken Fricassee
- Wild Mushroom Chicken*
- Jerk Chicken Pieces w/ Pineapple Salsa
- Barbecued Chicken*
- Herb Roasted Chicken
- Tuscan Stuffed Chicken w/Roasted Garlic Cream Sauce*
- Traditional Stuffed Chicken w/Veloute
- Chicken Piccata
- Chicken Marsala
- Chicken Franceses

Pork

- Stuffed Pork Chops w/Pan Gravy
- Smoked Pulled Pork w/BBQ Sauce
- Herb Crusted Pork Loin w/Brown Sauce
- Grilled Pork Chop w/Garlic Butter
- Stuffed Pork Loin w/Spinach, Feta*
- Stuffing and Roasted Red Pepper Pesto

Beef

- Rollled Stuffed Steak w/Rosemary Demi-Glace*
- Braised Beef Tips w/Hunters Sauce
- Grilled Marinated Flank Steak w/Chimichurri*
- Seared Steak w/Rosemary and Garlic Butter*
- Sliced Roast Beef w/Au Jus
- Salisbury Steak
- Stuffed Peppers
- Smoked Brisket*

Seafood (+ \$4 per person)

- Blackened Shrimp w/Bleu Cheese Sauce
- Citrus Grilled Shrimp Skewers
- Rosemary Shrimp
- Crab Cake w/Bercy Sauce
- English Style Cod w/Lemon Butter Sauce
- Baked Cod w/Butter and Herbs
- Crab Stuffed Flounder w/Cardinal Sauce
- Seared Flounder w/Garlic Sauce
- Caribbean Salmon w/Pineapple Glaze
- Pecan Crusted Salmon w/Raspberry Sauce

Vegetarian (other options available upon request)

- Southwest Black Bean Cake w/Cilantro Aioli
- Grilled Thai Tofu w/Spicy Peanut Sauce
- Tempura Tofu
- Grilled Vegetable Lasagna
- Heart of Palm Cake

* INDICATES PREMIUM SELECTION

Sides

Starches

Roasted garlic mashed potatoes
Loaded mashed potatoes (+3 per guest)
Mashed red potatoes w/chives
Toasted almond rice pilaf
Traditional rice pilaf
Spanish rice
Brown rice w/herbs and butter
Parmesan risotto (+3 per guest)
Pasta w/sundried tomatoes and spinach
Penne w/garlic butter
Cheesy baked penne
Pasta marinara w/fresh basil
Herb roasted red potatoes
Red potatoes w/garlics butter and parsley

Vegetables

Asparagus w/lemon butter (+3 per guest)
Sautéed green beans w/brown butter

Steamed broccoli
Roasted broccoli
Vegetable medley
Candied carrots
Marinated grilled vegetables
Roasted cauliflower mash

Themed Banquet Packages

Southwest Fiesta - \$21.95

Grilled chicken & steak fajitas served w/Spanish rice and seasoned black beans. Includes tortillas, lettuce, tomato, cilantro sour cream, salsa and shredded cheddar.

Include homemade guacamole - \$2.00 per person

Polish Feast - \$24.95

Stuffed cabbage, kielbasa w/sauerkraut, mashed potatoes and choice of vegetable.

Include three potato and cheese pierogis - \$3 per person

Southern Comfort - \$28.95

Barbecued chicken, and ribs w/ BBQ sauce accompanied by greens, mac and cheese, and cornbread.

Italian Classics - \$27.95

Meat and cheese lasagna, hot sausage w/onion and peppers, garden salad w/Italian and ranch dressing accompanied by fresh Italian bread and herb butter.

Catering Events

Chef Attended Service (add \$100 hourly rate, min. 4 hr charge)

Carving Station - \$ 23.95+tx

Choose one protein

Ham

Turkey

Roast Beef w/ au jus

Grilled marinated flank steak w/chimichurri

Includes choice of a vegetable, starch and garden salad w/choice of dressing.

Pasta Station - \$19.95+tx

Choose two proteins

Hot sausage

Shrimp (+\$2 per guest)

Grilled chicken breast

Seasoned ground beef

Add in's: onions, peppers, mushrooms, spinach, tomato, garlic, capers, olives and zucchini

Sauces: marinara, Alfredo and herbed olive oil

Includes garden salad w/choice of dressings and rolls.

Stir Fry Station - \$21.95+tx

Choose three proteins

Shrimp (+\$2 per guest)

Chicken

Tofu

Asian marinated pork loin

Sesame ginger Flank steak (+3 per guest)

Add in's: celery, carrot, broccoli, onion, pepper, water chestnuts, garlic, crushed red pepper flake, cabbage, and fresh ginger

Includes white rice and fried rice plus eggrolls.

Omelet Station - \$14.95+tx

Choose two eggs

Whole eggs

Egg white

Egg beaters

Choose two cheeses

Cheddar

Provolone

Pepper Jack

Mozzarella

Add in's: onions, peppers, spinach, tomato, garlic, bacon, broccoli, mushrooms and jalapenos

Station includes bacon or sausage, home fries or shredded potatoes.

Pierogi Station - \$18.95+tx

½ dozen potato and cheddar pierogis per person

Add ins: Pulled pork, grilled chicken, tomato, onion, spinach, bacon, mushroom, garlic, jalapenos, shredded cheddar, feta

Sauces: barbecue, ranch, and hot sauce

Barbecue Packages & Outing Offerings

Rib and Chicken - \$200+tx

2 Racks of apple wood Spare ribs with choice of sauce
8 pc Herb Grilled Chicken
2 lbs. Coleslaw with apple and poppy vinaigrette
2 lbs. Smokehouse baked beans
Feeds 8 to 10 ppl

BBQ Chicken and Pulled Pork - \$160+tx

16 pcs BBQ Chicken with Choice of sauce
2 lbs. Pulled pork with choice of sauce
10 Toasty Buns
2 lbs. Coleslaw with apple and poppy vinaigrette
½ pan of Cheesy baked pasta with three cheese sauce
Feeds 8 to 10 ppl

Pulled Pork - \$120+tx

2.5 lbs. Pulled pork with choice of sauce
10 Toasty Buns
2 lbs. Coleslaw W/apple and poppy vinaigrette
Cheesy baked pasta with three cheese sauce
Feeds 8 to 10 ppl

Grilled Hot Sausage \$100+tx

12- grilled hot sausage links
Grilled onions and peppers in tomato sauce
Sliced provolone
12 toasty buns
2.5 lbs. potato salad
Feeds 6 to 10 ppl

Breakfast

(priced per person, final guest count due one week prior to event)

Classic Continental - \$8.95+tx

Fresh cut fruit salad

pastry- choose homemade oat bars or Breakfast bread w/ butter

Coffee & tea- regular, decaf coffee and tea

Juice & water- orange juice, apple juice and bottled water

Classic Breakfast - \$14.95+tx

Fresh cut fruit salad

Egg- Scrambled eggs w/chives or Spinach & feta quiche

Meats- choose 2: Applewood smoked bacon, sausage or honey glazed ham Potato- shredded or home fries

Coffee & tea- Regular, decaf coffee and tea

Juice & water- orange juice, apple juice and Bottled water

Breakfast Taco Buffet - \$14.95+tx

Served w/warm flour tortillas

Scrambled eggs

Home fries

Toppings- bacon, sausage, peppers, onions, cheddar, queso fresco, salsa, cilantro sour cream. Include guacamole \$.50 per person

Fresh cut fruit (ask about picosito style)

Coffee & tea- regular, decaf coffee and tea

Juice & water- orange juice, apple juice and Bottled water

Catering

Lunch

Premade Sandwich Platters

Served on assorted breads with cold side salad, chips and beverages

Choose Two - \$11.95

Choose Three - \$13.95

Smoked Turkey and Swiss with Dijon

Ham and American with mayo

Beef and cheddar with horseradish aioli

Roasted Portobello, red pepper and feta with balsamic roasted vegetable with hummus

Build-Your-Own Stations

Sandwiches

Served with cold side salad, chips and beverages

Choose two - \$11.95

Choose three - \$13.95

Smoked turkey

Honey ham

Roast beef

Chicken salad

Tuna salad

Hummus and Roasted vegetables

Includes all of the following:

Cheeses- American, provolone and pepper jack

Breads - Wheat, Italian, and croissants

Condiments- lettuce, tomato, pickle, mayo, mustard

Salad bar

Served with fresh bread and beverages

Include soup for 3.00 per person

Choose two - \$16.95

Choose three - \$18.95

Grilled chicken

Marinated steak

Smoked turkey

Roasted portabella

Fresh falafel

Fresh field greens

Toppings- Tomato, cucumber, carrot, peppers, sunflower seeds, and shredded cheese Dressings

(pick two)- ranch, red wine vinaigrette, balsamic, creamy Greek or lemon vinaigrette

Fajitas

Served with rice and beans

Choose two \$16.95

Choose three \$18.95

Grilled chicken

Marinated steak

Garlic lime shrimp

Pork carnitas

Flour tortillas

Sautéed peppers and onions

Toppings- salsa, shredded cheddar, sour cream

Include guacamole \$.50 per person

Beverage Options

Option A

(\$6.95/person)

Bottled water and canned soda

Two of each soda and water per person

Option B

(\$5.95/person)

Infused water and iced tea or lemonade

One of each per person

Option C

(\$7.95/person)

2 Bottled water, 2 canned soda and one of the following:

Iced tea

Infused water

lemonade

Full coffee service

(\$5.95/person)

(regular, decaf, hot tea and all the fixings)

** add to another beverage option for \$4.95 per person **

Party Trays

Half Tray - \$75 Full Tray - \$145

Half Tray Serves 15 guests

Full Tray Serves 30 guests

Domestic Cheese Tray

Served w/ mustard and crackers

Vegetable Crudite

Served w/ green goddess dressing

Seasonal Fruit Tray

Served w/ Chantilly Cream Dip

RIVER FOREST
COUNTRY CLUB
— Est. 1966 —

Catering

Service Packages

Standard disposable plate and cutlery (\$4.95/person)

-Disposable plates, cutlery and napkins

Premium disposable plate and cutlery (\$6.95/person)

-White plate w/ silver band, Premium paper napkin, silver look cutlery set

Disposable Chafer Sets (\$12.95 ea.)

-includes one wire pan rack, one disposable water pan, two chaffing fuels and one disposable utensil

recommend one per pan of hot items pans varies due to volume and density of food items

Premium Disposable Service (\$11.95/person)

- Disposable Chafer Sets

- one wire pan rack, one disposable water pan, two chaffing fuels and one disposable utensil

- White plate w/ silver band, Premium paper napkin, silver look cutlery set

-Set up

Premium Service (\$15/person)

White/Silver band disposable plates, silver disposable cutlery, stainless steel servery

Stainless steel warming chafers, pans and sternos

Set up and tear down

DOES NOT INCLUDE A SERVER

Premium Plus (\$20.95/person)

Real china (white), glassware and flatware, white linen napkins

White Linen tablecloths for buffet

Stainless steel chafers, pans, sternos and serving utensils

Set up and tear down

INCLUDES ONE SERVER PER 30 PEOPLE

Chef services:

Carving station, personal chef, plated meals, etc.

\$100 per hour

Minimum 4 hours

Serving Staff:

Buffet SET UP, filling buffet, clearing dining tables

\$175 per 4 hours

Plated Meal:

- Filling water glasses, dishing plates, clearing dining tables

-\$275 per 4 hours

Cake-cutting: \$300

Cookie Table Maintenance: \$300