
Events 2026



Chef's Ultimate Lunch

Served Buffet Style

Fruit Option: \$21.99/per person

Vegetable Option: \$19.99/per person

Choice of Either Fresh Seasonal Fruit Platter OR Fresh Crudites

Tomato, Basil and Mozzarella Skewer with Balsamic Glaze

Assorted Mini Quiche

Seasonal Salad

Marinated Chicken and Steak Satay

Dessert Options Available Upon Request

Iced Tea, Lemonade & Coffee

Soup & Sammies

\$19.99/per person

Choice of One Soup

Wedding

Broccoli Cheddar

Tomato Bisque

Pasta Fagioli

Choice of One

Cole Slaw

Pasta Salad

German Potato Salad

Choice of Two Sandwiches

Tuna Salad

Chicken Salad

Egg Salad

Served on a Croissant or Sprouted Wheat White Bread

Lettuce, Tomato & Pickle

Wraps available in place of bread option upon request

Dessert Options Available Upon Request

Iced Tea, Lemonade & Coffee



\$23.99 per person

Choice of Three

Sausage Links
Bacon
Sausage Patties
Corn Beef Hash
Turkey Sausage

Choice of Two

Pancakes
Waffles
French Toast

Choice of Two

Hash Browns
Tater Tots
Cottage Fries
Potato O'Brien

Served with Scrambled Eggs

RIVER FOREST
COUNTRY CLUB
— Est. 1966 —

*Waffle Bar Upgrade - includes Seasonal Fresh Fruit, Syrups,
Sauces, and a Variety of Toppings*

\$24.99 per person

Iced Tea, Lemonade & Coffee

Coffee Bar Upgrade - \$3 per person



Mimosa Bar: Served with fresh seasonal fruits and berries

Assorted Juices

\$10 per person

Bloody Mary and Mimosa Bar

\$13 per person

Chilled Champagne - \$30 per bottle

Soft Drink package - \$2.95 per person

*Inquire about mocktails!

Dirty Soda Upgrade - \$3 per person

Prices subject to change at any time & without notice. Pricing will be finalized when final meal choices are due (30 days prior to event), if any price changes have been made. An additional 20% gratuity & 6% tax (where applicable) will be applied to final invoice.



Two Hot Item Option - \$27.00
Three Hot Item Option - \$29.00

Hot Items- Choice of Two or Three

Grilled Chicken
Southwest Blackened Chicken
Grilled Steak
Southwest Grilled Steak
Grilled Shrimp
Sautéed Onions
Sautéed Peppers

Lettuce
Romaine
Mixed Greens
Iceberg

Dressings
Ranch
Bleu Cheese
French
Balsamic
Italian
Honey Mustard

Toppings
Croutons
Sliced Cucumber
Onion
Tomato
Shredded Cheese
Parmesan

Add Soup (\$3 pp)
Wedding
Broccoli Cheddar
Chicken Noodle
Pasta Fagioli

Served with dinner rolls & butter.
Water goblets, iced tea or lemonade & coffee/tea station.



Sandwich Buffet Selection

Choice of Two Meats - \$29.95 per person
Choice of Three Meats - \$31.95 per person

Baked Ham
Roasted Turkey
Salami
Tuna Salad
Chicken Salad

Choice of Two Breads

Wheat Bread
White Bread
Brioche Roll
Croissants

Choice of One Salad

Macaroni Salad
Potato Salad
Pasta Salad
Baked Beans
Coleslaw

Condiment trays included consisting of pickle, lettuce, tomato, cheeses and dressings.
Cold buffet includes coffee, lemonade, and tea.



Dinner Buffet Selection

Choice of Two Proteins - \$32.95

Choice of Three Proteins - \$38.95

Gluten free and vegetarian/vegan options available upon request

Entrée Selections

Roast Beef Au Jus

Maple Baked Ham

Chicken Bruschetta

Stuffed Chicken Breast

Braised Beef Tips with Mushrooms

English Style Cod

Choice of Two Starches

Penne Pasta with Marinara Sauce

Penne Pasta Alfredo

Herb Roasted Red Potatoes

Whipped Potatoes

Parsley Potatoes

Rice Pilaf

Choice of One Vegetable

Garlic Green Bean

Buttered Corn

Glazed Carrots

Vegetable Medley

Additional Dinner Options

Pasta Station (in replacement of one starch on entrée choice) - additional \$250

- Choice of two: Pesto, Marinara, Blush Sauce or Alfredo

*Buffet included tossed salad with house dressing, rolls and butter,
coffee, lemonade, and tea.*



Choice of Two Proteins - \$21.99
Choice of Three Proteins - \$23.99

Served with Warm Flour Tortillas and Fresh Made Corn Chips

Grilled Chicken
Southwest Blackened Chicken
Seasoned Taco Meat
Grilled Steak
Southwest Grilled Steak
Black Beans
Grilled Shrimp
Breaded Shrimp

Toppings

Lettuce
Tomato
Salsa
Sour Cream
Shredded Cheese
Upgrade Sauteed Onions and
Peppers

Sides

Spanish Rice
Mexican Street Corn Salad



... SHAREABLES ...

Flatbread Pizza	16
One of each - Margherita, Spinach Artichoke and Buffalo Chicken.	
Appetizer platter	17
Onion Rings, Cheesesticks, Breaded Zucchini, Breaded Mushrooms, Cheeseballs and Sauces	
Hummus and Veggie Board	18
Hummus, Warmed Pita, Crackers, Seasonal Crudités, Ranch, Olives	
Nacho Platters	18
Fresh Corn Chips, Seasoned Beef, Queso, Pico and Sour Cream.	

Package One	95
Choose Three (one dozen of each) Crab Ragoons; Shrimp Cocktail; Mini Crab Cakes; Crab Stuffed Mushrooms; Smoked Salmon Crostini	
Package Two	70
Choose Three (one dozen of each) Spring Rolls; Coconut Shrimp; Cream Cheese Stuffed Mushrooms; Pulled Pork Sliders	
Package Three	55
Choose Three (one dozen of each) Caprese Skewers; Bruschetta Crostini; Swedish Meatballs; Blackened Chicken Pinwheels	

... BY THE DOZEN ...

Spring Rolls	13
Cream Cheese Stuffed Mushrooms	13
Pot Stickers (Pork or Chicken)	16
Swedish Meatballs	10
Assorted Mini Quiche	12
Meatball Sliders	18

Crab Rangoon	29
Spanakopita	32
Coconut Shrimp	26
Smoked Salmon Crostini	40
Sausage Stuffed Mushrooms	35
Pulled Pork Sliders	24

TRAYS

Per Person

Fruit and Cheesecake Dip	4
Fresh Crudités and Greek Goddess	3.5
Cheese and Cracker	5
Shrimp Cocktail	7
Charcuterie	8.5
Grazing Board	11



All events must choose an open bar or modified open bar option. Consumption or cash bars are only available at the discretion of management on an individual basis. Alcohol selection and price may change at any time and without notice. Straight shots will NOT be served. All packages subject to 20% service charge. No alcohol is permitted to leave RFCC Banquet Facility. Individuals visibly intoxicated or under age 21 will not be served.

RFCC reserves the right to close the bar for any reason due to violations on customer's behalf.

All mixers included in alcohol packages as well as soft drinks.

Ask about champagne toasts, signature drinks or a mocktail selection!

Bar Options:

- Beer & Wine Only Package -

Priced according to selection, local beers & imports available!

Starting at \$20.95/ pp

- 4 or 5 Hour Open Bar -

**Also includes a selection of domestic & imported bottled beer
and our list of Josh Cellars Wine**

4 hour bar service: \$38.99/pp

5 hour bar service: \$45.99/pp

Vodka

Smirnoff
Absolut
Grey Goose
Kettle One
Stolichnaya

Whiskey

Crown Royal
Jim Beam
Jack Daniels
Makers Mark

Cordials

Amaretto
Bailey's Irish Cream
Kahula
Peach Schnapps

Gin

Beefeaters
Tangueray
Bombay

Rum

Bacardi
Captain
Morgan

Scotch

J&B
Dewar's
Glenlivet



SPECIAL EVENTS

**small parties of 30 or less only*

... APPETIZER ...

- Flatbread Pizza** 16
One of each - Margherita, Spinach Artichoke and Buffalo Chicken.
- Appetizer platter** 17
Onion Rings, Cheesesticks, Breaded Zucchini, Breaded Mushrooms, Cheeseballs and Sauces
- Hummus and Veggie Board** 18
Hummus, Warmed Pita, Crackers, Seasonal Crudités, Ranch, Olives
- Quesadilla platter** 19
Blackened Chicken, Seasoned Meat, Shrimp. All with melted cheese, sautéed onions and peppers. Sides of Salsa and Sour Cream.

... HANDHELDS ...

- Grilled Bacon Cheeseburger** 17
House Blend Burger and Crispy Bacon covered in both American and Provolone Cheese and sandwiched between Texas Toast
- Fish Tacos** 18
Three Soft Tortillas filled with Blackened Cod, Slaw, Pico and Remoulade.
- Blackened Chicken Caesar Wrap** 16
Blackened Chicken, Chopped Romaine, Parmasean Cheeses, Tomato, Lettuce, Bacon

... SALADS ...

- Aglio e Olio with Tomatoes** 22
Pasta tossed Olive Oil, Blistered Tomatoes, Spinach and Roasted Garlic.
- Chicken Marsala** 26
Thin sliced pan-seared Chicken, blanketed in a velvety Marsala wine reduction and covered in mushrooms. Served with mashed potatoes.
- Seafood Pasta** 26
Shrimp and Scallops on a bed of Pasta covered with creamy Alfredo, kissed by garlic.
- Steak Dinner** MP
Grilled to your preference and topped with demi-glaze, Served with vegetable du jour and choice of potato.

... ENTREES ...

- Pittsburgh Salad** 11
Mixed Greens topped with Tomato, Cucumber, Onion, Boiled Egg, Fresh Cut Fries and Shredded Cheese.
- Strawberry Spinach Salad** 11
Fresh Spinach, Feta Cheese, Ripe Strawberries
- Classic Caesar** 11
Chopped Romaine, Shaved Parmasean and Asiago Cheeses, Housemade Garlic Croutons.

... KID'S MEALS ...

- Choice of Main Dish** 10
Chicken Tenders; Pasta; Burger; Flatbread Pizza; Cheese Quesadilla
- Choice of Side**
Fresh-Cut Fries; Housemade Chips; Side Salad; Fruit Bowl; Cup of Soup

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