

## General Information + House Policies

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### Accommodations

The upper level of our facility offers a combination of spaces that can be modified to suit your needs. The maximum seating capacity of these areas depends on the nature of your event, but generally up to 120 seated guests can be accommodated comfortably.

### Planning

Space for your event should be reserved as far in advance as possible. A completed catering agreement with an estimated number of guests and room deposit must be returned to our office to confirm your date.

Menu selections should be finalized at least two weeks before the actual date of the event. Should any of your guests require a special dietary meal, please inform us as soon as possible so that we can better accommodate your guests needs. Orders placed after this time period may be subject to product availability limitations.

Final guest attendance and meal counts will be needed four (4) business days prior to the event. Billing will occur for the guaranteed number of guests or the actual number in attendance, whichever is greater.

### Rentals

We do not charge a rental fee for the use of our furnishings, linens, or tableware. However, should you require items that we cannot provide in-house, we will be happy to rent them for you at our preferred vendors cost. Accrued charges for rentals will be added to your final bill at the close of your event.

### Deposit + Payment Schedule

A non-refundable deposit of \$150 is required at the time of booking. Payment of accrued charges is due in full at the close of the event.

### Taxes + Gratuities

Gratuity of 20% will be added to your final bill.  
Michigan sales tax of 6% will be added to your final amount.  
Non-profit organizations and tax exempt entities should provide their information at the time of booking.

### Cancellations

Our office must be notified of cancellations five business days prior to the scheduled event date, otherwise, you will be held liable for all estimated costs. All deposits are non-refundable.

### House Policies

All food and beverages leftover from the event remain the property of Riverfront Café, and may not be removed from the premises.

No food or beverages may be brought onto the property, unless prior consent has been granted by the Riverfront Café management.

Smoking is permitted in certain areas of the establishment. Preference between smoking and non-smoking events is the ultimately the decision of the host.

Pricing of items and services are correct at the time of this printing, and are subject to change with or without notice. Pricing will be confirmed upon the finalization of your event menu.

All guests at least 21 years of age who plan on consuming alcoholic beverages at an event must be able to produce proper identification.

We reserve the right to restrict or refuse the service of alcoholic beverages in compliance with the policies of the State of Michigan.



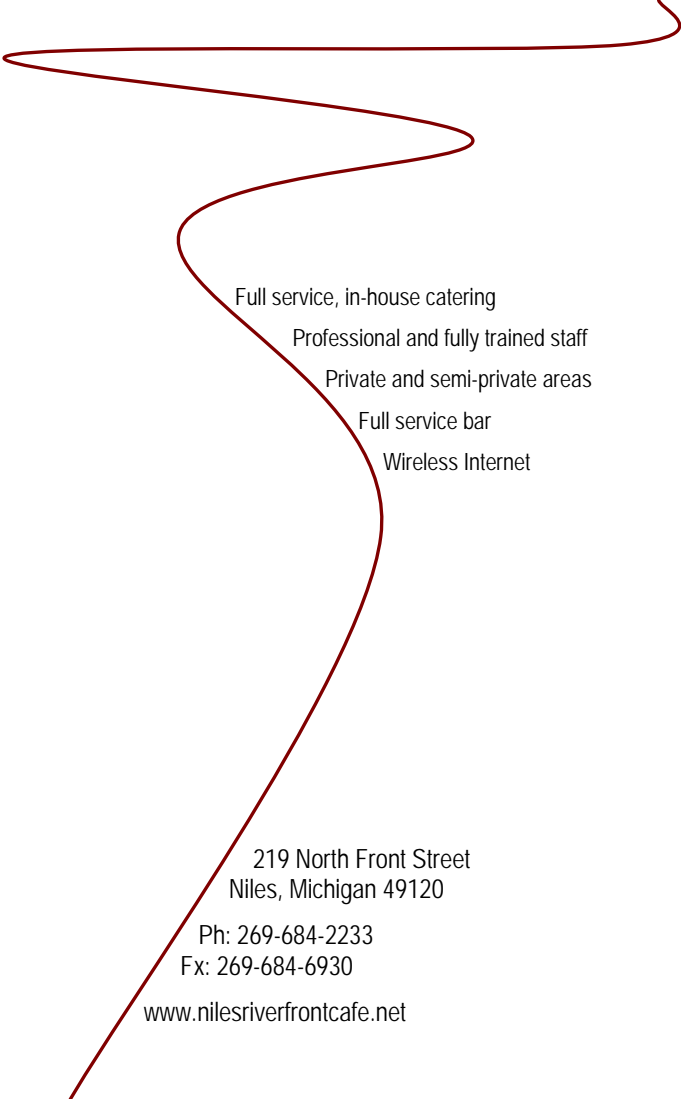
## Catering + Party Hosting Guide

From simple coffee breaks to elegantly prepared dinners, we pride ourselves in offering excellent food and beverage selections designed to accommodate a variety of events.

We have provided this guide to aid you in selecting the appropriate services that we offer to make your occasion a complete success.

If the specific type of service or meal plan that you desire does not appear within this guide, we invite you to call on our team of professionals who are ready and willing to assist you.

Thank you for allowing us the opportunity to help plan your event. We look forward to seeing you and your guests!



Full service, in-house catering  
Professional and fully trained staff  
Private and semi-private areas  
Full service bar  
Wireless Internet

219 North Front Street  
Niles, Michigan 49120

Ph: 269-684-2233  
Fx: 269-684-6930

[www.nilesriverfrontcafe.net](http://www.nilesriverfrontcafe.net)

## Hot Hors d'oeuvres

priced per 50 pieces, unless otherwise noted

### Miniature Cocktail Meatballs

choice of chipotle barbecue, sweet n' sour, or swedish style, \$39.95 (per 100 pc)

### Grilled Chicken Skewers

choice of thai peanut, orange mojo, or chipotle barbecue sauce, \$64.95

### Jumbo Chicken Wings

choice of buffalo, asian ginger, honey mustard, chipotle bbq, or naked, \$39.95

### Pulled Pork Quesadillas

stuffed with cheese, green chilies, and caramelized onions, \$49.95

### Asiago Stuffed Raviolis

served with rustic tomato-basil marinara sauce, \$39.95

### Sea Scallops in Smoked Bacon

tossed in a vanilla-maple glaze, \$64.95

### Piglets in Blankets

with spicy brown mustard served on the side, \$39.95

### Crabcake Stuffed Mushrooms

baked with a butter-crumbs topping, \$64.95

### Tiny Cocktail Quiche

collection of vegetable, bacon, and spinach, \$49.95

### Queso Dip with Roasted Chiles

served with fresh corn tortilla chips, \$ 29.95 per gallon

### Horseradish Spiked Spinach and Crab Dip

served with assorted crackers, \$49.95 per gallon

## Cold Hors d'oeuvres

### Iced Shrimp Cocktail Tray

50 pieces, served with horseradish cocktail sauce and lemon, \$74.95

### Fruit Wood Smoked Salmon Board

garnished with the traditional accoutrements, serves 25, \$74.95 each

### Ale and Horseradish Cheese Ball

rolled in chopped nuts and served with assorted crackers, serves 25, \$19.95 each

### Apricot and Almond Stuffed Baked Brie in Puff Pastry

served warm with assorted crackers, serves 25, \$34.95 each

### Cheese and Fruit Tray

accompanied with assorted crackers, serves 25, \$49.95

### Roasted Garlic Hummus

served with pita wedges, cucumber slices, and lawash crisps, \$ 6.95 per quart

### Fresh Garden Vegetable Platter

paired with peppercorn ranch dip, serves 25, \$29.95

### Gourmet Finger Sandwiches

chef's selection of three varieties, \$12.50 per dozen

### Fresh Tortilla Chips

with housemade pico salsa or guacamole, \$8.95 per quart each

### Caramelized Onion Dip

with kettle style potato chips, \$5.95 per quart

### Salty Snacks

choice of pretzels, popcorn, snack mix, or roasted peanuts, \$3.50 per pound each

## Hosted Bar Packages

### Soft Bar

Includes coffee, tea, fountain sodas, milk, juice, and water, \$1.95 pp

### Beer and Wine Bar

Includes draught and domestic bottle beers, house wines, and soft bar \$6.50 pp first hour / \$2.75 each additional hour

### Standard Bar

Includes beer and wine bar plus well brand liquors \$7.50 pp first hour / \$3.25 pp each additional hour

### House Bar

Includes standard bar plus premium liquors \$8.50 pp first hour / \$4.25 each additional hour

### Elite Bar

Includes house bar plus ultra premium liquors and cordials \$9.50 pp first hour / \$5.25 each additional hour

\* add import bottle beers to any of the above bar packages for an additional \$1.50 pp

**Champagne Celebration Toast**, starting at \$4.95 pp

## Served Meals

For a plated meal service, you are welcome to select up to a maximum of any three menu items from our regular ala carte menu for the listed prices. In addition, you may select one vegetarian item. A children's menu is also available upon request.

## Buffet Meals

Minimum of 25 guests required. Buffet packages include coffee, tea, and soft drinks

### Café Deli Buffet

Create your own sandwich buffet with cold cuts of ham, turkey, and roast beef. Accompanied by the usual sandwich trimmings, sliced bread, cheeses, potato chips, your choice of one buffet salad and one buffet dessert, \$9.95 pp

### Hot Sandwich Buffet

*Choice of two items:* char-broiled burgers, grilled chicken breast, pulled pork barbecue, smoked beef brisket, jumbo beef franks, or grilled bratwurst.

Served with the appropriate condiments, bakery buns, cheeses, potato chips, your choice of one buffet salad and one buffet dessert, \$11.95 pp

### Little Italy Buffet

*Choice of two items:* baked meaty lasagna, 3-cheese manicotti with tomato-basil sauce, chipotle shrimp and seashell alfredo, grilled sausage in penne with peppers and onions, creamy white cheddar and grilled chicken cavatappi, or spaghetti and meatball marinara

Includes garlic bread, vegetables, choice of two buffet salads, and one dessert, \$14.95 pp

### Riverfont Signature Buffet

Includes bread basket and butter, chef's vegetable, and your selections from each of the following categories, \$16.95 pp

**Buffet Entrées:** choose two.

Additional selections, \$3.95 pp each

Herb Crusted Pork Loin with roasted apples and smokey bacon vinaigrette

Char-broiled Flank Steak with corn and pepper sauce

Sliced Roast Beef with red wine and shallot sauce

Chef Carved Prime Rib with au jus and horseradish sauce, add \$4.95 pp

Sauteed Chicken Breast with portobello mushroom sauce

Roast Turkey Breast with natural pan gravy

Baked Salmon with horseradish aioli

Parmesan Crusted Tilapia with lemon caper sauce

**Buffet Accompaniments:** choose one.

Additional selections, \$1.95 pp each

Roasted Garlic Whipped Potatoes    Bleu Cheese Potatoes Au Gratin

Rosemary New Potatoes                Herbed Rice Pilaf

**Buffet Salads:** choose two.

Additional selections, \$2.95 pp each

Fresh Seasonal Fruit Salad            Loaded Redskin Potato Salad

Garden Pasta Salad                    Creamy Two Cabbage Slaw

Caesar Salad Buffet Bowl            Broccoli, Bacon, and Smoked Cheddar Salad

Tossed Garden Salad Buffet Bowl with choice of two dressings  
ranch, italian, french, honey mustard, bleu cheese, fat free raspberry, fat free ranch

**Buffet Desserts:** choose one.

Additional selections, \$1.95 pp each

Fresh Baked Cookies                    Chocolate Fudge Brownies

Classic Carrot Cake                    German Chocolate Cake

Assorted Miniature Desserts Table, add \$3.95 pp / \$5.95 pp ala carte

Cheesecake Variety Table with assorted topping bar, add \$4.95 pp / \$6.95 pp ala carte