



Cliffbreakers

Event Center at Riverview Inn and Suites

Event  
*Catering*  
Menu

[WWW.CLIFFBREAKERSEVENTCENTER.COM](http://WWW.CLIFFBREAKERSEVENTCENTER.COM)

# À la Carte *Breakfast*

<b>SEASONED BREAKFAST POTATOES</b> (5oz)	<b>\$3.00 each</b>
<b>PANCAKES</b> (3 count) with Maple Syrup and Butter	<b>\$5.00 each</b>
<b>WHOLE WHEAT PANCAKES</b> (3 count) with Maple Syrup and Butter	<b>\$5.00 each</b>
<b>FRENCH TOAST</b> (3 pieces) with Maple Syrup, Butter, and Powdered Sugar	<b>\$7.00 each</b>
<b>ASSORTED SINGLE SERVE CEREALS</b> with 2% Milk Half Pints	<b>\$4.00 each</b>
<b>ASSORTED SINGLE SERVE OATMEAL</b>	<b>\$3.00 each</b>
<b>ASSORTED DANISH</b> (4oz), Apple Cheese, Cherry Cheese, Cinnamon Almond Bear Claws	<b>\$30.00 dozen</b>
<b>ASSORTED DOUGHNUTS</b>	<b>\$18.00 per dozen</b>
<b>MUFFINS</b> , Double Chocolate, Blueberry, Apple Cinnamon, Banana Nut, Lemon Cranberry	<b>\$24.00 per dozen</b>
<b>ASSORTED BAGELS</b> with <b>CREAM CHEESE</b>	<b>\$22.00 per dozen</b>
<b>CHOBANI YOGURT CUPS</b> (5.3oz), <i>choice of</i> Blueberry, Strawberry, Black Cherry, Mango, Peach, Pineapple, Plain, Raspberry, Strawberry Banana	<b>\$48.00 per dozen</b>
<b>ASSORTED KIND® BARS</b>	<b>\$3.00 each</b>
<b>SINGLE SERVE FRUIT CUP</b> ft. Honey Dew, Cantaloupe, Pineapple, Green Grapes	<b>\$4.00 each</b>
<b>FAMILY-STYLE FRUIT BOWL</b> ft. Honey Dew, Cantaloupe, Pineapple, Green Grapes	<b>\$5.00 per person</b>
<b>UPGRADE TO THICK-CUT BACON</b> (3 strips per person)	<b>\$4.00 each</b>
<b>UPGRADE TO TURKEY BACON</b> (3 strips per person)	<b>\$4.00 each</b>
<b>BREAKFAST PIZZA</b> (12"), Sausage Country Gravy, Scrambled Eggs, Crispy Bacon, Diced Potatoes and Onions, and Shredded Mozzarella Cheese	<b>\$21.95 each</b>
<b>QUICHE</b> (10"), <i>choice of</i> Garden Vegetable, Spinach and Herb, or Ham and Swiss (Add or Bacon, Sausage, or Turkey Bacon +\$3.00)	<b>\$22.00 each</b>
<b>BREAKFAST SANDWICH</b> , Scrambled Eggs, American Cheese, and <i>choice of</i> Sausage Patty, Bacon, or Ham on <i>choice of</i> Bagel, Croissant, or Biscuit	<b>\$11.50 each</b>

All food, beverage, audiovisual, and room rental charges are subject to a 22% service fee and 9.75% tax.  
Menu pricing is subject to change.

# Breakfast Buffets

## Country Style

Scrambled Eggs  
Sausage Links  
Biscuits and Gravy  
White and Whole Wheat Toast  
Butter and Jam  
Fresh Fruit  
Breakfast Potatoes  
**\$21.00 per person**

## Egg Casserole

Egg Casserole with Sausage,  
Cheddar Cheese, and Broccoli  
*served with*  
Biscuits, Jam, and Butter  
Fresh Fruit  
Breakfast Potatoes  
**\$13.00 per person**

## Continental

Assorted Breakfast Pastries  
Jam, Butter, and Cream Cheese  
Fresh Fruit  
**\$16.00 per person**

## Oatmeal Bar

Quick Oats  
Dark Brown Sugar  
Bananas  
Dried Blueberries  
Chocolate Chips  
2% Milk  
**\$7.00 per person**

### ADD PREMIUM TOPPINGS

Pure Maple Syrup  
Local Honey  
Golden Raisins  
Strawberries  
Coconut Flakes  
Chia Seeds,  
Candied Walnut Halves  
Plant-Based Milk

**Add One Topping +\$3.00 per person**  
**Add Three Toppings +\$9.00 per person**  
**Full Topping Bar +\$13.00 per person**

## Vitality

Egg White Scramble  
Turkey Sausage  
Fresh Fruit  
Breakfast Potatoes  
Assorted Chobani Yogurts  
**\$23.00 per person**



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# Plated *Breakfasts*

*All Plated Breakfast service includes Fresh Fruit and Breakfast Potatoes*

## **BAGEL SANDWICH**

Scrambled Egg and American Cheese  
*with choice of*  
Bacon, Ham, or Sausage Patty  
**\$12.00 per person**

## **CROISSANT SANDWICH**

Scrambled Egg and American Cheese  
*with choice of*  
Bacon, Ham, or Sausage Patty  
**\$12.00 per person**

## **BISCUIT SANDWICH**

Scrambled Egg and American Cheese  
*with choice of*  
Bacon, Ham, or Sausage Patty  
**\$12.00 per person**

## **TRADITIONAL BREAKFAST**

Scrambled Eggs, Two Strips of Bacon,  
and Two Sausage Links  
**\$21.00 per person**

## **QUICHE OF THE DAY**

*Choice of*  
Ham and Swiss  
Bacon and Cheddar  
Garden Vegetable  
**\$19.00 per person**  
*Min. of 2 Quiches Required*

## **BREAKFAST BOWL**

Scrambled Eggs with Cheddar Cheese,  
Chopped Bacon, Onions, and Breakfast  
Potatoes topped with Sausage Gravy  
**\$21.00 per person**



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# Boxed Lunches

## *Deli Subs*

5" Subs with Shredded Lettuce,  
Sliced Roma Tomatoes and Red Onions  
with *your choice of:*

- Ham and Swiss
- Roast Beef and Cheddar
- Turkey and Provolone
- Hummus and Roasted Veg

### *Includes*

- Bagged Chips
  - Cookie
  - Whole Fruit (or upgrade to 3oz Fruit Cup **+\$4.00 per person**)
  - Bottled Water
  - Mayo and Mustard Packets
  - Utensils and napkin
- \$23.00 per person**

## *Gourmet Wraps*

12" Tomato Basil Tortilla filled with  
*your choice of:*

- Chicken Caesar
- Turkey BLT with Sundried Tomato Mayo
- Hummus and Roasted Vegetable

### *Includes*

- Bagged Chips
  - Cookie
  - Whole Fruit (or upgrade to 3oz Fruit Cup **+\$4.00 per person**)
  - Bottled Water
  - Mayo and Mustard Packets
  - Utensils and napkin
- \$25.00 per person**



# Lunch Buffets

## BBQ PICNIC

Choice of Pulled Pork or Chicken Sandwiches with BBQ Sauce, Baked Beans, Corn on the Cob, and Cold Macaroni Salad  
**\$12.00 per person**

## LASAGNA FEAST

Choice of Meat, Cheese, or Roasted Veg Lasagna, served with Seasonal Veg  
**\$12.00 per person**

## TACO TIME

Beef and Chicken Tinga Tacos served with Corn and Flour Tortillas, Pico de Gallo, Salsa, Sour Cream, Shredded Lettuce, Shredded Cheese, Refried Beans, Spanish Rice, and Seasonal Veg  
**\$12.00 per person**

## PORK LOIN LUNCHEON

Seasoned Roasted Pork Loin, served with Mashed Potatoes, Seasonal Veg, and Pan Jus  
**\$14.00 per person**

## MAKE-YOUR-OWN SANDWICH BAR

Party Tray with Sliced Hoagie Roll, Shaved Ham, Beef, and Turkey, Sliced Cheese Tray, Shredded Lettuce, Sliced Tomatoes and Red Onions, Mayo and Mustard  
**\$190.00 per group of 10**

## BAKED POTATO BAR

Jumbo Baked Potatoes with Sour Cream, Butter, Chopped Bacon, Green Onions and choice of Premium Toppings (Add Shredded Chicken, Pulled Pork, or Cubed Ham **+\$2.00 per person**)  
**\$11.00 per person**

## VIRGINIA BAKED HAM

Sliced Ham with Honey Mustard Glaze, Mashed Potatoes, and Seasonal Veg  
**\$12.00 per person**

## CLASSICO PASTA FEAST

Served with Penne and Linguine Pasta, Housemade Marinara and Alfredo, Seasonal Veg, Grated Parmesan, and choice of Two Proteins: Italian Sausage, Meatballs, or Sliced Chicken  
**\$15.00 per person**

## OVEN-ROASTED CHICKEN BREAST

Marinated Boneless Chicken Breasts with Rice Pilaf, Seasonal Veg, and Pan Jus  
**\$13.00 per person**

# Plated *Lunches*

## **SMOKED TURKEY WRAP**

Extra Large Flour Tortilla,  
Smoked Turkey, Swiss Cheese, Mayo,  
Mixed Greens, Red Onions, and Tomatoes  
**\$15.00 per person**

## **CHICKEN SALAD CROISSANT**

Croissant, House-Made Chicken Salad,  
Mixed Greens, Sliced Tomatoes, and  
Red Onions  
**\$15.00 per person**

## **COBB SALAD**

Field Greens, Turkey, Ham, Bacon,  
Hard-Boiled Eggs, Bleu Cheese Crumbles,  
Carrots, Cucumber, Tomatoes,  
Garlic Croutons, Bleu Cheese Dressing  
**\$14.00 per person**



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# Lunch & Dinner

## Buffet Add-Ons

<b>CUP OF SOUP AND CRACKERS</b> , <i>choice of</i> Chicken Noodle, Corn Chowder, or Baked Potato Soup served with Crackers	<b>\$6.00 per cup</b>
<b>CAESAR SALAD</b> , Romaine Lettuce, Grated Parmesan, and side of Dressing	<b>\$5.00 each</b>
<b>HOUSE SALAD</b> , Greens, Grape Tomatoes, Cucumbers, Croutons, and <i>choice of</i> Ranch, Bleu Cheese, Golden Italian, Balsamic, Honey Mustard or French Dressing	<b>\$5.00 each</b>
<b>SOFT YEAST ROLLS WITH BUTTER</b> ( <i>Gluten-Free Available Upon Request</i> )	<b>\$2.00 each</b>
<b>PASTA SALAD</b> , Penne Pasta, Grape Tomatoes, Cucumbers, Red Onions, and Balsamic Dressing <i>topped with</i> Grated Parmesan	<b>\$3.00 each</b>
<b>COUNTRY POTATO SALAD</b> , <i>with</i> Hard-Boiled Eggs, Green Onions, Pepper, Dill	<b>\$3.00 each</b>
<b>CHEF'S CREAMY CAVATAPPI MAC N' CHEESE</b> , Tender Cavatappi Pasta, Beer-Infused Cheese Sauce, and Toasted Breadcrumb Topping	<b>\$7.00 per person</b>
<b>AU GRATIN POTATOES</b>	<b>\$5.00 per person</b>
<b>SEASONAL VEG</b>	<b>Market Price</b>
<b>WILD RICE PILAF</b>	<b>\$4.00 per person</b>
<b>GUACAMOLE</b>	<b>Market Price</b>
<b>FLOUR TORTILLAS</b>	<b>\$1.00 per person</b>
<b>METRO DELI SEA SALT KETTLE CHIPS</b>	<b>\$2.00 each</b>
<b>FRUIT BOWL</b> ft. Honey Dew, Cantaloupe, Pineapple, Green Grapes	<b>\$4.00 per person</b>
<b>RED DELICIOUS APPLE</b>	<b>\$2.00 each</b>
<b>ASSORTED OTIS SPUNKMEYER COOKIES</b>	<b>\$2.00 each</b>
<b>DISPOSABLE PLATES, CUTLERY, AND NAPKINS</b>	<b>\$3.00 each</b>

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# Classic Dinner Buffet

## DUO BUFFET

Sirloin Steak and Prime Rib with Pan Jus,  
Horseradish Sauce, Mashed Potatoes,  
and Seasonal Veg

**\$89.00 per person**

*Carving Attendant Recommended +\$150*

## EXECUTIVE DINNER BUFFET

Roast Beef and Herb-Roasted Chicken with  
Mashed Potatoes and Seasonal Veg

**\$24.00 per person**

## SIGNATURE PASTA BUFFET

Served with Penne and Linguine Pasta,  
Housemade Marinara and Alfredo,  
Seasonal Veg, Grated Parmesan, and  
*choice of Two Proteins: Italian Sausage,  
Meatballs, or Sliced Chicken*

**\$24.00 per person**

## SIGNATURE ROAST BUFFET

Roasted Turkey Breast, Virginia Baked  
Ham, Mashed Potatoes, Gravy, and  
Seasonal Veg

**\$24.00 per person**

## CLASSICO ENTRÉE BUFFET

Chicken Parmesan with Linguine,  
Lasagna (*choice of meat, cheese, or veg*),  
and Seasonal Veg

**\$26.00 per person**

## TACO TIME BUFFET

*Choice of Two Proteins: Chicken Tinga,  
Carne Asada, or Pork Carnitas, served with  
Corn Tortillas, Salsa Roja, Salsa Verde,  
Pico de Gallo, Onions, Cilantro,  
Lime Wedges, Refried Beans, Spanish Rice*

**\$27.00 per person**



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# Plated *Dinners*

## ROASTED CHICKEN BREAST

Oven-Roasted Chicken Breast with Pan Jus  
Mashed Potatoes, and Seasonal Veg  
**\$26.00 per person**

## CHICKEN MARSALA

Lightly Breaded Chicken with  
Marsala Wine and Mushroom Sauce,  
Mashed Potatoes, and Seasonal Veg  
**\$28.00 per person**

## ROASTED PRIME RIB

Prime Rib with Pan Jus, Horseradish Sauce,  
Mashed Potatoes, and Seasonal Veg  
**\$42.00 per person**

## BAKED SALMON

Baked Salmon, Lemon Dill Cream Sauce,  
Wild Rice Pilaf, and Seasonal Veg  
**\$34.00 per person**

## STUFFED SEASONAL SQUASH

Maple-Roasted Acorn Squash *filled with*  
Wild Rice Pilaf and Herbs, Seasonal Veg  
**\$24.00 per person**

## STUFFED BELL PEPPERS

*filled with* Classic Seasoned Rice Stuffing,  
*served with* Seasonal Veg  
**\$24.00 per person**

## HERB-ROASTED PORK TENDERLOIN

Oven-Roasted Pork Tenderloin with  
Pan Jus, Mashed Potatoes  
and Seasonal Veg  
**\$27.00 per person**

## ROASTED SIRLOIN

Oven-Roasted Sirloin with Pan Jus,  
Mashed Potatoes, and Seasonal Veg  
**\$33.00 per person**

## OVEN-ROASTED STEAK KABOBS

Kabobs, Sautéed Onions and Peppers,  
Wild Rice Pilaf, and Seasonal Veg  
**\$30.00 per person**

## TRADITIONAL SHRIMP SCAMPI

Shrimp Scampi in Garlic, Butter,  
White Wine, Lemon Sauce over Linguine  
**\$32.00 per person**

## PASTA PRIMAVERA

Penne Pasta with Seasonal Veg Medley,  
Sautéed Garlic, Olive Oil, Cream,  
Parmesan, and Fresh Herbs  
**\$24.00 per person**



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# *Appetizer* Displays

	MARKET PRICE
LARGE FRESH CUT FRUIT TRAY	
LARGE CHEESE TRAY	\$4.00 per person
LARGE CHEESE AND POLISH SAUSAGE TRAY	\$6.00 per person
LARGE FRUIT AND CHEESE COMBO TRAY	\$5.00 per person
LARGE VEGETABLE RELISH TRAY	\$4.00 per person
LARGE SHAVED DELI MEAT TRAY	\$5.00 per person
LARGE SHAVED DELI MEAT AND CHEESE TRAY	\$7.00 per person
SMOKED SALMON	\$7.00 per person
ASSORTED CRACKER TRAY	\$3.00 per person
ASSORTED FLATBREAD PIZZA PARTY (One Flatbread serves 3-4 Guests)	
CHEESE FLATBREAD	\$12 per flatbread
PEPPERONI FLATBREAD	\$14 per flatbread
ITALIAN SAUSAGE FLATBREAD	\$14 per flatbread
VEG FLATBREAD	\$12 per flatbread
MEAT LOVERS FLATBREAD, Pepperoni and Sausage	\$17 per flatbread
SUPREME FLATBREAD, Pepperoni, Sausage, and Veg	\$16 per flatbread

## *Cold Appetizers*

HAWIIAN SHRIMP AND CRAB ROLL TRAY	\$8.00 per person
TOMATO BASIL CAPRESE BRUSCHETTA TRAY	\$5.00 per person
DEVEILED EGGS	\$4.00 per person
ANTIPASTO SKEWERS	\$7.00 per person
FRESH FRUIT KABOBS	\$6.00 per person
OPEN-FACED MINI CUCUMBER SANDWICHES	\$4.00 per person
TEA-STYLE SANDWICHES, Ham, Tuna, Chicken Salad, and Egg Salad	\$12.00 per dozen
SILVER DOLLAR-STYLE HAM AND SWISS SANDWICHES	\$6.00 per person
2' SUPER PARTY SUBS	\$65.00 each

# Appetizer Displays

## Hot Appetizers

<b>BBQ COCKTAIL MEATBALLS</b>	<b>\$7.00 per person</b>
<b>JERK CHICKEN SKEWERS</b>	<b>\$10.00 per person</b>
<b>MARINATED SHRIMP SKEWERS</b>	<b>\$10.00 per person</b>
<b>BACON-WRAPPED SEA SCALLOPS</b>	<b>\$14.00 per person</b>
<b>MINI CHICKEN TACOS</b>	<b>\$9.00 per person</b>
<b>MILD OR HOT CHICKEN WINGS</b> (Minimum of 20 Guests)	<b>\$12.00 per person</b>
<b>PORK OR VEG MINI EGG ROLLS</b>	<b>\$8.00 per person</b>
<b>MARYLAND-STYLE MINI CRABCAKES</b> with Spicy Mayo	<b>\$14.00 per person</b>
<b>SOFT PRETZEL STICKS</b> with Nacho Cheese Sauce and Hot Mustard	<b>\$7.00 per person</b>
<b>SPANAKOPITA</b>	<b>\$9.00 per person</b>
<b>HAND-STUFFED MUSHROOMS</b>	<b>\$8.00 per person</b>
<b>CRISPY CHICKEN STRIPS</b> with Ranch and BBQ Sauce	<b>\$10.00 per person</b>
<b>SELF-SERVE NACHO CHEESE DISPLAY</b>	<b>\$6.00 per person</b>
<b>SPINACH DIP</b> with Toasted Crostini	<b>\$7.00 per person</b>
<b>SLIDERS</b> , Cheeseburger, Pulled Pork, Buffalo Chicken, or Smoked Brisket	<b>\$48.00 per dozen</b>



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# Extras

## Children's Menu

Plated Options for Kids 12 and Under

<b>KIDS HOT DOG AND FRIES</b> , with a side of Ketchup and Mustard	<b>\$10.00 per child</b>
<b>KIDS CHEESEBURGER AND FRIES</b> , with a side of Ketchup and Mustard	<b>\$14.00 per child</b>
<b>KIDS CHICKEN TENDERS AND FRIES</b> , with a side of Ketchup and Ranch	<b>\$15.00 per child</b>
<b>KIDS BUTTERED NOODLES</b> , with Grated Parmesan	<b>\$15.00 per child</b>

## Desserts

<b>TIRAMISU</b>	<b>\$8.00 per person</b>
<b>ASSORTED COOKIE DISPLAY</b>	<b>\$7.00 per person</b>
<b>ASSORTED DESSERT BAR</b> (Minimum of Two Dozen)	<b>\$4.00 per person</b>
<b>ASSORTED CHEESECAKE DISPLAY</b>	<b>\$275.00 per display</b>
<b>10" 2-LAYER ROUND CAKES</b> (Serves 12)	
YELLOW CAKE WITH ITALIAN LEMON CREAM	<b>\$95.00 per round cake</b>
CHOCOLATE CAKE WITH CHOCOLATE FROSTING	<b>\$95.00 per round cake</b>
RED VELVET CAKE WITH CREAM CHEESE FROSTING	<b>\$90.00 per round cake</b>
RAINBOW SPRINKLE CAKE WITH VANILLA FROSTING	<b>\$95.00 per round cake</b>

# *A la Carte*

## *Beverages*

REGULAR OR DECAF COFFEE, with Sugar, Cream, and Sweeteners	\$30.00 per 1.5 gallons
HOT CHOCOLATE	\$30.00 per gallon
GOURMET HOT TEA PACKETS, with Honey and Lemon Wedges	\$20.00 per group of 20
ICED TEA	\$20.00 per gallon
LEMONADE	\$35.00 per gallon
BOTTLED WATER	\$3.00 per bottle
FRUIT JUICE (10oz), Orange, Apple, Grapefruit, Grape, Cranberry	\$3.00 per bottle
RED BULL	\$5.00 per can
ASSORTED COKE PRODUCTS	\$3.00 per can



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# Bar Service

Open Bar Packages are Calculated on an Hourly Rate Per Person

## Open Bar

### CALL BRANDS

First Hour **\$18.00 per person** | Each Additional Hour **+\$9.00 per person**  
Max of 4 hours

### PREMIUM BRANDS

First Hour **\$23.00 per person** | Each Additional Hour **+\$13.00 per person**  
Max of 4 hours

### BEER & WINE

First Hour **\$12.00 per person** | Each Additional Hour **+\$7.00 per person**  
Max of 4 hours

## Wine, Champagne, & Cocktail Packages

**HOUSE WINE \$22.00 per bottle**

**HOUSE CHAMPAGNE \$25.00 per bottle**

**WELL DRINK TICKET \$6.00 each**

**PREMIUM DRINK TICKET \$8.00 each**

**CHOICE DRINK TICKET \$12.00 each**

**SPARKLING CIDER or GRAPE JUICE \$16.00 per bottle**

**CHAMPAGNE TOAST \$4.00 per person**

**BOTTOMLESS SODA \$5.00 per person**

## Keg Beer

**Market Price**