



CATERING MENU

WEDDINGS AND FORMAL EVENTS

FOOD FROM SCRATCH / 509.795.2030 / CHATEAURIVE.COM



DINNER BUFFETS

All buffet dinners are served with choice of salad, fresh baked rolls, butter and beverage.

All entrees come with your choice of fire roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus or rustic root vegetable medley and your choice of herb roasted red potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto

BEEF SIRLOIN & STUFFED CHICKEN BUFFET

MANDARIN ORANGE SALAD

with baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppyseed vinaigrette

WARM ROLLS & BUTTER

MUSHROOM RISOTTO

RUSTIC ROOT VEGETABLE MEDLEY

BONE IN STUFFED CHICKEN BREAST

with stuffed with rosemary & blue cheese, topped with a gorgonzola cream sauce

SIRLOIN CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

34.⁹⁵

SALMON & PRIME RIB BUFFET

SPINACH SALAD

with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in Strawberry Vinaigrette and topped with feta cheese

WARM ROLLS & BUTTER

GRILLED ASPARAGUS

with Lemon Butter Sauce

TWICE BAKED POTATOES

with cheddar cheese and chives

ALASKAN KING SALMON

with Grapefruit Lemon Bur Blanc

PRIME RIB CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

41.⁹⁵

GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

WARM ROLLS & BUTTER

BAKED GREEN BEANS

AND SNAP PEAS

with Lemon Butter Sauce

HERB ROASTED RED POTATOES

GRILLED CHICKEN BREAST

with Champagne Garlic Sauce

PACIFIC KING SALMON

with creamy Garlic Lemon Sauvignon Blanc Sauce

36.⁹⁵



MORE DINNER BUFFETS

ITALIAN PASTA BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

GRILLED GARLIC BREAD

CHOICE OF TWO PASTA

Penne, Spaghetti, Fettucini, Bowtie, Linguini

CHOICE OF TWO SAUCES

Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce

CHOICE OF TWO PROTEINS

Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast

27.⁹⁵

STUFFED CHICKEN DINNER BUFFET

MIXED GREEN SALAD

with apples, cranberries, candied walnuts and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

WARM ROLLS & BUTTER

FIRE ROASTED SEASONAL VEGETABLES

CREAMY GARLIC MASHED POTATOES

BONE IN STUFFED CHICKEN BREAST

stuffed with feta and spinach and topped with garlic and Chardonnay Cream Sauce

29.⁹⁵

DESSERTS

Included

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

DOUBLE CHOCOLATE TORTE

with white chocolate shavings and fresh berries

NEW YORK CHEESECAKE

with raspberry glaze whipped cream and fresh mint

TIRAMISU

with chocolate glaze

CHOCOLATE CARAMEL PRALINE CHEESECAKE

WHITE CHOCOLATE RASPBERRY

LEMON CREAM CAKE

topped with a white chocolate buttercream

ROASTED PEAR

served with a Caramel Sauce

PECAN SPICED CAKE

topped with Vermont Maple buttercream

TRES LECHES CARROT CAKE



APPETIZERS

2 dozen minimum.

HOT

Price per piece

GARLIC MUSHROOM BRIE TOAST

1.⁷⁵

JALAPENO POPPERS

stuffed with Bacon & Gouda Cheese

2.⁰⁰

ARTICHOKE, SPINACH & PROSCIUTTO FOCACCIA

with a Spicy Honey Drizzle

2.²⁵

MINI CRAB AND SHRIMP MELTS

on Sourdough Baguette

3.⁵⁰

MINI CRAB CAKES

with Orange Butter Glaze

3.⁵⁰

COLD

Price per piece

AWARD WINNING HONEY PEAR BRUSCHETTA

2.⁷⁵

SMOKED SALMON

on a cucumber with herb cream cheese and
fresh dill

2.⁵⁰

BACON AND BLUE CHEESE

on a cucumber

1.⁷⁵

APPLE, BLUE CHEESE, AND HAZELNUT

on an endive

2.⁰⁰

EGGPLANT CAPONATA

2.²⁵

CHICKEN SATAY

with Thai Peanut Sauce

2.⁵⁰

CHICKEN SATAY

with Teriyaki Sauce

2.⁵⁰

BEEF SATAY

with Sweet Plum Sauce

2.⁷⁵

VEGETABLE SPRING ROLLS

with Sweet and Sour Sauce

2.⁵⁰

MINI BEEF WELLINGTON

3.⁹⁰

CLASSIC DEVILED EGGS

with Soy Lime Dipping Sauce

2.⁰⁰

JUMBO COCKTAIL SHRIMP PLATTER

3.⁵⁰

TOMATO BASIL CANAPÉ

2.⁰⁰

SMOKED SALMON

on Baguette with Cucumber Dill Sauce

2.²⁵

SEARED AHI TUNA

on Asian Slaw

2.⁷⁵

SAUSAGE AND CHEESE

STUFFED MUSHROOMS

2.⁷⁵

FETA AND SPINACH STUFFED

MUSHROOMS

2.⁷⁵

POTSTICKERS

with Soy Lime Dipping Sauce

1.⁷⁵

MAC & CHEESE BITES

2.²⁵

SMOKED DUCK

on Asian Slaw

2.⁷⁵

SHRIMP CEVICHE

with Wasabi Aioli

2.⁵⁰

TERIYAKI CHICKEN

with Asian Slaw

2.⁰⁰

ANTIPASTO SKEWERS

2.⁰⁰

SALMON MOUSSE

on Crostini

1.⁷⁵

**Prices are subject to change without notice



MORE APPETIZERS

DISPLAY APPETIZERS

Per person - minimum of 25 guests

VEGETABLE CRUDITÉS
with Ranch and Onion Sauces
5.⁹⁵

FRESH SEASONAL FRUIT DISPLAY
with Devonshire Cream
5.⁹⁵

**GRILLED & CHILLED
VEGETABLE DISPLAY**
6.²⁵

IMPORTED AND DOMESTIC CHEESE
with assorted crackers and baguette
7.⁵⁰

GRILLED PITA
with roasted garlic hummus, roasted red pepper
hummus, and romesco
7.⁹⁵

CHARCUTERIE DISPLAY
with Devonshire Cream
9.⁹⁵

CRAB & ARTICHOKE DIP
served warm with crostini
7.⁹⁵

DELI MEAT & CHEESE DISPLAY
7.²⁵

ANTI PASTO DISPLAY
7.⁹⁵

SPECIALTY DISPLAY APPETIZERS

By the tray —minimum of 25 guests

WHOLE POACHED SALMON DISPLAY
with cucumbers, cream cheese, capers
and lemon
MP

SMOKED SALMON
with herb cream cheese, cucumbers and
assorted crackers
225.⁰⁰

HEAVY HORS D'OEUVRES

ASIAN STATION

Minimum of 50 guests — choose four of the following

THAI LETTUCE CHICKEN WRAPS

MOOSHU PORK

*in Won Ton Wraps with Hoisen Sauces /
*Upgrade to Chef Attended for \$50 to make
your wraps to order*

CALIFORNIA ROLLS

Wasabi and fresh Ginger

CHICKEN POT STICKERS

Soy Lime Dipping Sauce

VEGETABLE SPRING ROLLS

Sweet and Sour Sauces

PORK SPRING ROLLS

Sweet and Sour Sauces

CHINESE BBQ PORK

Dipping Sauces

MARINATED SOBA NOODLES

*in Soy Lime Ginger Dressing
with fresh vegetables*

CHICKEN SATAY

Thai Peanut Sauce

CHICKEN SATAY

Teriyaki Sauce

PORK FRIED RICE

21.⁹⁵

MEDITERRANEAN STATION

Minimum of 50 guests — choose four of the following

GRILLED PITA

Hummus, Romesco and Tapenade spreads

ANTIPASTO PLATTER

*assorted meats and cheeses, peppers,
artichokes, kalamata olives, mini corn, cherry
tomatoes, black olives and green olives*

GRILLED AND CHILLED ASPARAGUS

Balsamic Glaze

GRILLED AND CHILLED ASSORTED VEGETABLES

Balsamic Glaze

HOUSE MADE ORZO SALAD

*fresh basil, feta and roasted tomatoes in a
Lemon Garlic Dressing*

CAPRESE

*fresh mozzarella, fresh basil leaf and
Balsamic Glaze*

18.⁹⁵

MASHED POTATO STATION

Minimum of 50 guests — choose six of the following

HOUSE MADE CREAMY GARLIC CHEESE MASHED POTATOES

*served in a specialty glass with guest's choice of
toppings:*

*Cheddar cheese, Sour cream, Salsa, Chives,
Guacamole, chopped ham, chopped bacon,
diced tomatoes, Fried onions, Steamed
vegetables, Sautéed herb mushrooms,
Caramelized onions and roasted red peppers,
Demi glaze, Horseradish, Basil pesto,
Gorgonzola cheese, Feta cheese*

16.⁹⁵

CARVING STATION

Minimum of 50 guests — All carving station served
with warm rolls, butter and condiments

PRIME RIB

with Demi Glaze
21.⁹⁵

PORK TENDERLOIN

12.⁹⁵



BREAKFAST BUFFETS

All breakfast buffets come with Coffee Service, Hot Tea or Chilled Orange Juice.

All prices per person.

CONTINENTAL BREAKFAST BUFFET

SEASONAL FRESH FRUIT

ASSORTED BREAKFAST BREADS,
SCONES AND MUFFINS
*served with premium fruit preserves and
whipped butter*

14.⁹⁵

A LA CARTE ITEMS

MUFFINS BY THE DOZEN / 15

SCONES BY THE DOZEN / 17

DANISHES BY THE DOZEN / 16

COFFEE BY THE CARAFE
(1.5 GALLONS/30 CUPS) / 40

JUICES PER LITER / 8.⁹⁵

PREMIUM BREAKFAST BUFFET

FRESH SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST BREADS,
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES
served with sweet butter

FRITTATA
(Choice of Veggie Frittata & Bacon with Cheese)

ORANGE HONEY GLAZED BLACK
FOREST HAM

HERB ROASTED FRESH CUT
BREAKFAST POTATOES

WARM BUTTERMILK, WHITE CHEDDAR
AND SAGE BISCUITS
house country gravy

21.⁹⁵

THE WAKE UP CALL

ASSORTED BREAKFAST BREADS &
BAGELS
*served with jam, whipped butter & cream
cheese*

SEASONAL FRESH FRUIT

FRITTATA
*(Choice of Veggie Frittata & Bacon with
Cheese)*

CHOICE OF SMOKED BACON,
SAUSAGE OR HAM

18.⁹⁵

DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options



GLUTEN-FREE



VEGETARIAN



VEGAN

DID YOU KNOW?

WE MANAGE NUMEROUS VENUES ALONG WITH OFFSITE CATERING!

AVENUES
EVENT CENTER


SPOKANE VALLEY
—EVENT CENTER—

 Northwest
Museum of
Arts and
Culture



 the
Glover Mansion

BRUNCH MENUS

SIGNATURE BRUNCH

FRESH SEASONAL FRUIT DISPLAY
with whipped cream and chocolate sauce

ORANGE HONEY GLAZED BLACK
FOREST HAM
with buttermilk and white cheddar sage biscuits

ITALIAN SAUSAGE

O'BRIEN BREAKFAST POTATOES

GRILLED & CHILLED VEGETABLES

HOUSE MADE FRITTATA
Choice of bacon & cheese or vegetarian

CROISSANTS AND SCONES
with sweet butter

CHOCOLATE DIPPED STRAWBERRIES

26.⁹⁵

CLASSIC BRUNCH

TROPICAL FRUIT SKEWERS

CHEDDAR AU GRATIN POTATOES

FRESH SCONES AND DANISHES

ASSORTED TEA SANDWICHES
*includes Chicken Salad on whole wheat,
Watercress tuna salad on sourdough,
Cucumber on rye, and Egg Salad on white*

SPINACH AND FETA EGG CUPS

PEPPER BACON AND CHICKEN APPLE
SAUSAGE

GRILLED & CHILLED VEGETABLES
WITH BALSAMIC GLAZE

29.⁹⁵

LUNCH BUFFET

Comes with coffee and tea service.

CHICKEN TERIYAKI

MANDARIN ORANGE SALAD

Baby spring greens, mandarin oranges, red onion & candied walnuts. Tossed in our house orange poppyseed vinaigrette

SEARED CHICKEN BREAST

topped with house-made Teriyaki sauce

FRESH PINEAPPLE & SIR FRY VEGETABLES

JASMINE RICE

FORTUNE COOKIES

18.⁹⁵



SANDWICH BUFFET

FRESH SEASONAL FRUIT

ASSORTED SANDWICHES:

Roast beef and cheddar with lettuce, tomato and horseradish aioli, on whole wheat bread

Turkey and provolone with cranberry aioli, lettuce and tomato, on whole wheat bread

Vegetarian sandwich with avocado, cucumbers, sprouts, lettuce and tomato, with pesto herb cream cheese spread on whole wheat bread

GARDEN GREEN SALAD

with assorted dressings

FRESHLY BAKED CHOCOLATE CHIP COOKIES AND BROWNIES

19.⁹⁵

PULLED PORK SANDWICHES

SPINACH SPRING SALAD

Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers & gorgonzola cheese. Tossed in an herb vinaigrette

TENDER PORK

Slow roasted & smothered in smoky BBQ sauce

BRIOCHE ROLLS

TANGY COLESLAW

ROASTED RED POTATOES

LEMON BARS

21.⁹⁵

FAJITA BUFFET

GUESTS CREATE THEIR OWN FAJITAS

Grilled, seasoned, sliced steak and chicken, rice and beans, grilled peppers and onions, lettuce and tomato, soft flour tortillas, sour cream and salsa

GARDEN SALAD

with dressings on the side

TORTILLA CHIPS AND GUACAMOLE

19.⁹⁵



WE PRIDE OURSELVES
IN CUSTOMIZING A PERFECT MENU FOR YOUR EVENT

CHATEAURIVE.COM / SPOKANE, WA