



EVENTS AND CATERING



riverwalkrestaurantva.com

323 Water Street Yorktown, VA 23690

waterstreetgrille.net

FOR MORE INFORMATION OR TO BOOK YOUR EVENT

Stacy Jeffers, Director of Events

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(757) 256-2915



HORS D'OEUVRES & STATIONS

STATIONARY

RAW OYSTER STATION

Local oysters on the half shell, mignonette, lemons, cocktail sauce, horseradish

CHARCUTERIE BOARD

selection of artisanal meats and cheeses, crackers, grilled pita, mediterranean olives, dried fruits

CHEESE BOARD

selection of artisanal cheeses, crackers, grilled pita, mediterranean olives, dried and fresh fruits

CRUDITÉ PLATTER

assortment of raw, crisp vegetables served with herbed ranch dressing

CAPRESE BRUSHETTA

diced tomato, basil, mozzarella, with a balsamic vinaigrette on crostini

SHRIMP COCKTAIL

cocktail sauce, lemon



PER BOARD.

SERVES APPROXIMATELY 10 GUESTS

MP

PASSED

BACON WRAPPED SCALLOPS

\$60 PER DOZEN

CRAB CAKES WITH REMOULADE SAUCE

TUNA TARTAR BITE

PANKO CRUSTED DEVEILED EGGS WITH TROUT ROE

BEEF TENDERLOIN CROSTINI WITH HORSERADISH CREAM

BAKED MAC AND CHEESE BITES

\$40 PER DOZEN

CHICKEN PARMESAN WITH MARINARA SAUCE

GRILLED VEGETABLE KEBAB WITH TERIYAKI SAUCE

MINI MEATBALLS WITH BBQ SAUCE

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

HUSHPUPPIES WITH HONEY BUTTER (24 TOTAL)

STATIONS

ADD CARVING STATION TO BUFFET OR AS A STARTER

Glazed Cured Virginia Ham

Herbed Turkey Breast

Prime Rib Roast

Leg Of Lamb

*carving stations MP

ASK ABOUT OUR SALAD BAR, PASTA BAR, MASHED POTATO STATION OPTIONS



Group Dining SELECT MENU

Lunch

-ENTREES-

RIVERWALK CRAB CAKE SANDWICH

LEAF LETTUCE | TOMATO | TRUFFLE REMOULADE |
TOASTED BUN

FRESH CATCH TACOS

CHEF'S DAILY SELECTION OF FRESH FISH, SERVED IN
WARM TORTILLAS, SEASONAL GARNISHES AND
HOUSE-MADE SAUCES

CHICKEN CAESER SALAD

PARMESAN CHEESE, CROUTONS

RIVERWALK BURGER

TOASTED BRIOCHE BUN, CARAMELIZED ONIONS,
SMOKED GOUDA, GRUYÈRE, GARLIC AIOLI,
APPLEWOOD SMOKED BACON, LETTUCE,
HEIRLOOM TOMATOES

-DESSERT-

CHOCOLATE MOUSSE

\$30 per person

Dinner

-STARTER-

GARDEN SALAD OR SOUP OF THE DAY

HUSHPUPPIES

-ENTREES-

GRILLED SALMON

ROASTED CAULIFLOWER, DILL, CAULIFLOWER PURÉE,
LEMON PARSLEY CREAM SAUCE

AIRLINE CHICKEN WITH HERB BUTTER SAUCE

MUSHROOM ORZO, CONFIT TOMATOES,
LEMONGRASS CHICKEN BROTH

RIVERWALK CRAB CAKES

MASHED POTATOES, ROASTED RED PEPPER VELOUTE,
PICKLED FENNEL

BEEF TENDERLOIN

7 OZ BEEF TENDERLOIN, BLACK GARLIC TRUFFLE JUS,
MASHED POTATOES, MUSHROOMS, ASPARAGUS,
CRISPY SHALLOTS

FETTUCCINI ALFREDO

*VEGETARIAN AND VEGAN OPTIONS AVAILABLE

-DESSERT-

SEASONAL DESSERT

\$85 per person

PRICE DOES NOT INCLUDE 20% GRATUITY OR TAX
MENU AND PRICING SUBJECT TO CHANGE.
FINAL MEAL COUNT REQUIRED SEVEN (7) DAYS PRIOR TO EVENT.
ADDITIONAL OPTIONS AVAILABLE. PLEASE ASK FOR CUSTOM MENU.

GROUP ENTREES

PLATED AND BUFFET

-ENTREES-

BUFFET- SELECT TWO
PLATED- SELECT THREE*

RIVERWALK CRAB CAKES pan seared crab cakes served with Cajun remoulade, lemon

ROASTED LEMON-DIJON CHICKEN grilled Mediterranean herbed chicken,
lemon-dijon sauce

TERIYAKI GLAZED SALMON flaky salmon filets, teriyaki sauce, toasted sesame seeds

BEEF TENDERLOIN 6oz beef tenderloin with red wine demi-glaze (add \$5 per person)

APPLE CINNAMON PORK LOIN seared pork loin, apple cinnamon glaze

PENNE A LA VODKA penne pasta with fresh tomato and basil

PASTA ALFREDO fettuccini with creamy alfredo sauce

MUSHROOM RAGU mushroom, cherry tomato, spinach, garlic, olive oil, pasta (vegan available)

SPICY SHRIMP SKEWERS grilled shrimp skewers, seasonal chutney, ginger, fresh lime

MISO GLAZED GRILLED TOFU extra firm tofu, white miso glaze, sesame oil, ginger,
toasted sesame seeds, scallions

-SIDES-

(SELECT TWO)

GARLIC MASHED POTATOES

CHEF'S SELECTION OF SEASONAL VEGETABLES

OVEN ROASTED RED BLISS POTATOES

MAPLE GLAZED CARROTS

POTATOES AU GRATIN

RIVERWALK MAC AND CHEESE

MOROCCAN COUSCOUS

CHICKPEA SALAD

MEDITERRANEAN PASTA SALAD

-includes salad, fresh rolls and butter, iced tea or soda-

LUNCH 42/ DINNER 58

per person

PLUS 20% GRATUITY AND APPLICABLE TAX

Buffet available for groups of 20 or more only.

**Final count requires seven days prior to event. For plated events, please provide entree counts.*

DESSERT

ASSORTED MINI CAKES	\$10.00
NEW YORK CHEESECAKE	\$10.00
TRADITIONAL TIRAMISU	\$10.00
CHOCOLATE CAKE	\$10.00
CARROT CAKE	\$10.00
CHOCOLATE MOUSSE	\$8.00



BROWNIES, LEMON BARS OR
FRESH BAKED COOKIES

\$28/DZ

BEVERAGES

COFFEE & HOT TEA STATION \$75.00
Per every 20 guests

WINE AND BEER BASED ON SELECTION
PREMIUM WINE LIST AND TASTING FLIGHT AVAILABLE

BAR SET-UP IN ROOM \$150 MINIMUM
If minimum is not reached, bartender charge will apply.



ASK ABOUT WINE PAIRING MENUS
AND SPECIAL EVENT DINNERS



BOOKING INFORMATION



Up to 200
Guests

A collection of all rooms with extensive windows, a grand fireplace, vaulted ceilings, and patio access. **2,400 sq. ft.**



FOOD AND BEVERAGE MINIMUMS BASED ON DATE AND NUMBER OF GUESTS

1. BOOKING AND DEPOSIT

A NON-REFUNDABLE DEPOSIT OF \$250 IS REQUIRED TO SECURE THE EVENT DATE. THE \$250 DEPOSIT WILL BE APPLIED TOWARD THE FINAL BILL.

2. MENU, PRICING, AND DETAILS

A 20% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE TOTALS, AND APPLICABLE TAXES WILL APPLY.

MENU ITEMS AND PRICES ARE SUBJECT TO SEASONAL CHANGE.

PRICES AND THE FINAL MENU WILL BE CONFIRMED 90 DAYS IN ADVANCE OF THE EVENT DATE.

THE FINAL MENU SELECTION, ROOM REQUIREMENTS, AND ALL OTHER EVENT DETAILS ARE DUE 30 DAYS PRIOR TO THE EVENT DATE.

3. GUEST COUNT AND PAYMENT

THE FINAL GUARANTEED GUEST COUNT AND ENTREE BREAKDOWN (FOR PLATED MENUS) MUST BE PROVIDED 7 DAYS PRIOR TO THE EVENT DATE. THIS COUNT WILL BE USED FOR FINAL BILLING.

WE ACCEPT CASH, CHECK, OR CREDIT CARD FOR PAYMENT.

ALL CHARGES MUST BE CONSOLIDATED ONTO ONE EVENT CHECK; INDIVIDUAL PAYMENTS FROM GUESTS WILL NOT BE ACCEPTED.

4. CANCELLATIONS

FULL CHARGES FOR THE EVENT MENU AND ROOM RENTAL WILL APPLY FOR ANY CANCELLATIONS MADE WITHIN 5 DAYS OF THE SCHEDULED EVENT DATE.

5. EVENT SPACE AND TIMING

THE ROOM RENTAL COVERS A PERIOD OF THREE HOURS FROM THE GUEST ARRIVAL START TIME.

THE HOST WILL HAVE ACCESS TO THE EVENT SPACE ONE (1) HOUR PRIOR TO THE GUEST ARRIVAL TIME FOR SETUP.

CONFETTI AND GLITTER IS NOT PERMITTED. A \$100 CLEANING FEE WILL APPLY.

6. FOOD AND BEVERAGE POLICIES

ALL FOOD CATERING MUST BE PROVIDED BY RIVERWALK RESTAURANT, WITH THE SOLE EXCEPTION OF DESSERT. A \$5 PER PERSON PLATING CHARGE WILL BE INCURRED FOR ANY OUTSIDE DESSERTS BROUGHT IN BY THE HOST.

NO OUTSIDE ALCOHOL IS PERMITTED ON THE PREMISES.

IDS ARE REQUIRED FOR ALL GUESTS CONSUMING ALCOHOL.



Up to 72
Guests

Riverwalk Room

A large banquet room with a grand fireplace, natural light, and stunning views of the York River. **1,200 sq. ft.**



Up to 22
Guests

Captain's Lounge

A small, intimate environment with grand windows and York River views. **350 sq. ft.**



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