



# CATERING MENU

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WEDDINGS AND FORMAL EVENTS

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FOOD FROM SCRATCH / 509.459.0000 / GLOVERMANSION.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.<sup>95</sup>

## 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.<sup>95</sup>

## 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.<sup>95</sup>





# 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.<sup>95</sup>

## 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.<sup>95</sup>

## DESSERTS

### 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.<sup>95</sup>

**FRESH SEASONAL FRUIT DISPLAY**  
*with Devonshire Cream*  
5.<sup>95</sup>

**GRILLED & CHILLED  
VEGETABLE DISPLAY**  
6.<sup>25</sup>

**IMPORTED AND DOMESTIC CHEESE**  
*with assorted crackers and baguette*  
7.<sup>50</sup>

**GRILLED PITA**  
*with roasted garlic hummus, roasted red pepper  
hummus, and romesco*  
7.<sup>95</sup>

**CHARCUTERIE DISPLAY**  
*with Devonshire Cream*  
9.<sup>95</sup>

**CRAB & ARTICHOKE DIP**  
*served warm with crostini*  
7.<sup>95</sup>

**DELI MEAT & CHEESE DISPLAY**  
7.<sup>25</sup>

**ANTI PASTO DISPLAY**  
7.<sup>95</sup>

### 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.<sup>00</sup>



# HEAVY HORS D'OEUVRES

All prices per person.

## 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.<sup>95</sup>

## 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.<sup>95</sup>

## 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.<sup>95</sup>

## CARVING STATION

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

### PRIME RIB

*with Demi Glaze*  
21.<sup>95</sup>

### PORK TENDERLOIN

12.<sup>95</sup>





# SERVED DINNERS

All entrees come with your choice of herb roasted baby red potatoes, creamy garlic mashed potatoes, jasmine rice, twice baked potatoes or creamy asiago polenta. And your choice of fire roasted seasonal vegetables, lemon thyme butter green beans and snap peas, or grilled asparagus

## SALAD COURSE

### MIXED GREEN SALAD

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

### SPINACH SALAD FRESH SPINACH

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

### CLASSIC CAESAR SALAD

with house made sour dough croutons, and parmesan cheese with Caesar Dressing

### MANDARIN ORANGE SALAD CHOPPED ROMAINE

with candied almonds, mandarin oranges and feta cheese tossed in a Sweet Honey Vinaigrette

### PEAR & BLUE CHEESE SALAD

with toasted candied walnuts, blue cheese crumbles and strawberries. Tossed with classic vinaigrette and topped with balsamic glaze

## ENTREE COURSE

### HALIBUT

Macadamia nut encrusted halibut with Huckleberry Sauce

MP

### RACK OF LAMB

Slow roasted lamb marinated in fresh herbs and spices and topped with Mint Demi Glaze

41.<sup>95</sup>

### ALASKAN KING SALMON

Fresh salmon marinated in butter and herbs, baked to perfection and topped with Grapefruit, Tangerine Beurre

32.<sup>95</sup>

### STUFFED CHICKEN BREAST

Bone in chicken breast stuffed with blue cheese and spinach and topped with Creamy Garlic Sauvignon Blanc Sauce

31.<sup>95</sup>

### BISTRO STEAK

Grilled bistro steak with Gorgonzola Cream Sauce

31.<sup>95</sup>

### TOP SIRLOIN OSCAR

Grilled top sirloin topped with Dungeness crab meat, asparagus spears and bearnaise sauce

42.<sup>95</sup>

### FILET MIGNON AND MARINATED SHRIMP

Served with Beef demi and lemon beurre blanc sauce

44.<sup>95</sup>

## DESSERT COURSE 4.<sup>95</sup>

### 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

### 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

### STYLE CHEESECAKE

Creamy, traditional slice with a strawberry drizzle

### 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

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# BREAKFAST BUFFETS

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

## CONTINENTAL BREAKFAST BUFFET

SEASONAL FRESH FRUIT

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

14.<sup>95</sup>

## 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.<sup>95</sup>

## PREMIUM BREAKFAST BUFFET

FRESH SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST BREADS,  
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES  
*and 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  
*with house country gravy*

21.<sup>95</sup>

## 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.<sup>95</sup>

## DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options



GLUTEN-FREE



VEGETARIAN



VEGAN

# PLATED, SERVED BREAKFAST MENU

Comes with coffee and tea service.

## CLASSIC PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS,  
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES  
*and sweet butter*

HOUSEMADE FRITTATA  
*(Choice of Vegetarian or Ham & Cheese)*

CHOICE OF SLICED BACON OR  
SAUSAGE PATTIES

BABY RED BREAKFAST POTATOES

21.<sup>95</sup>

## VEGETARIAN PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS  
*with premium fruit preserves and sweet butter*

VEGETABLE FRITTATA WITH CHEDDAR  
CHEESE

FRESH COTTAGE CHEESE

SLICED TOMATOES

BABY RED BREAKFAST POTATOES

19.<sup>95</sup>

# WE SERVE AWESOME

FOOD FROM SCRATCH / 509.795.2030  
FULL SERVICE CATERING  
CHATEAURIVE.COM / SPOKANE, WA



# 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 FRITATTA  
*Choice of bacon & cheese or vegetarian*

CROISSANTS AND SCONES  
*with sweet butter*

CHOCOLATE DIPPED STRAWBERRIES

26.<sup>95</sup>

## 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.<sup>95</sup>