



**TWO
RIVERS**
CONVENTION
CENTER

Dinner Catering Options

Themed Dinner Buffets

Oktoberfest

Schnittbohnsalat

(German Green Bean Salad)

Warm German Potato Salad

Sauerbraten Marinated Beef Tri-Tips

Grilled and Served with Red Wine Sour Cream Gravy

Honey and Apple Cider Marinated Pork Tenderloin

Topped with Bourbon Roasted Apples

Braised Red Cabbage with Apples

Potato and Cheese Pierogies with Butter Fried Onions

Fresh Baked Rolls and Butter

Black Forest Cake

Apple Strudel

Coffee, Iced Tea & Water

A Taste of Italy

Italian Tossed Salad

With Red Onions, Artichoke Hearts and Sweet Italian Peppers

Italian Vinaigrette and Ranch Dressing

Marinated Mushroom Salad

With Roasted Red Peppers, Ripe Olives and Fresh Mozzarella Cheese

Jumbo Italian Meatballs and Spaghetti

With Marinara Sauce

Pesto Marinated Grilled Chicken Breast

With Portobello Mushroom Ravioli and Alfredo Sauce

Italian Vegetable Medley

Fresh Baked Garlic Bread

Cannoli

Amaretto Cheesecake

Coffee, Iced Tea & Water



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Themed Dinner Buffets

Colorado Sunset

Tossed Greens with Buttermilk Ranch Dressing and Italian Vinaigrette
Creamy Cucumber Salad
Ancho Chili Rubbed Round of Beef
Chipotle Jus Lie
Roast Turkey with Chorizo Corn Bread Stuffing
Glazed with Pan Gravy
Golden Yukon Mashed Potatoes with Green Chilies and Jack Cheese
Sautéed Zucchini and Roasted Corn
Fresh Baked Rolls and Butter
Assorted Fresh Baked Pies with Whipped Cream
Coffee, Iced Tea & Water

BBQ

Jicama Salad
With Cucumbers and Oranges
Creamy Macaroni and Cheese Salad
Choose 2 of the following;
Slow Cooked BBQ Beef
St Louis Style BBQ Pork Ribs
BBQ Chicken
BBQ Pork Tenderloin
Crispy Potato Wedges
Country Style Green Beans with Bacon and Onions
Roasted Apple Crisp with Cinnamon Ice Cream
Chocolate Raspberry Layer Cake
Coffee, Iced Tea & Water



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Themed Dinner Buffets

Tex Mex Fiesta

Tossed Seasonal Greens

Ancho Chile Vinaigrette

Southwestern Ranch Dressing

Jicama Salad

Chicken Enchiladas with Green Chile Sour Cream Sauce

Mini Beef Chimichangas

Tacos al Carbon

Build your own Tacos

Warm Corn Tortillas

Tender Grilled Steak

Shredded Cheese, Chopped Onions, Roasted Green Chiles, Diced Tomatoes,

Guacamole, Sour Cream, Salsa and fresh Pico de Gallo

Charros Beans

Mexican Rice

Fresh Tortilla Chips and Salsa

Mexican Flan

Pastel de Tres Leches

Coffee, Iced Tea & Water



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Buffet Dessert Options

Bread Pudding with Chantilly Cream

Chocolate Bread Pudding with Vanilla Ice Cream

Roasted Apple Crisp with Cinnamon Ice Cream

Pound Cake with Sliced Peaches and Whipped Cream

Chocolate Pound Cake with Fresh Strawberries and Whipped Cream

Toffee Cheesecake with Chocolate Sauce

Banana Cake

Assorted Fresh Baked Pies with Whipped Cream

Double Chocolate Mocha Trifle

Mini Italian Cannoli

Black Forest Cake

Pecan Cobbler with Whipped Cream

Assorted Cup Cakes

Assorted Cake Squares to include; Chocolate with Fudge Icing, Carrot with Cream Cheese Icing, Italian Cream and Lemon

Chocolate Layer Cake with Coconut Mousse

Chocolate Raspberry Layer Cake

Raspberry Mousse

Carrot Cake

Italian Cream Cake

Chocolate Layer Cake with Coconut Mousse

Mini Chocolate Sundae – Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and a Cherry

Chocolate Orange Ice Cream Roulade

Double Chocolate Profiteroles – Cream Puffs filled with Chocolate Mousse and glazed with White Chocolate Cream

Chocolate Raspberry Cake

Black Forest Cake

Double Decker Mud Sandwich

Belgian Waffle Ice Cream Sandwich with Strawberry Ice Cream and Fresh Strawberries (in season)

Chocolate Walnut Brownie topped with Chocolate Brownie Ice Cream



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Buffet Dessert Upgrade Choices

- Chocolate Mini Pastry Assortment
- Mini Pastry Assortment
- Chocolate Grand Marnier Cake
- German Chocolate Cake/Cupcakes
- Assorted Miniature Cheesecakes



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Served Dinners

Pan Seared Chicken

Wild Mushroom Madeira Sauce

Rice Medley blended with Sweet Potato Orzo, Red Quinoa and Wheat Berries

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Asiago Crusted Chicken

Red Pepper Coulis

Florentine Ravioli with Four Cheeses

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Herb Roasted Chicken

Winged Chicken Breast Stuffed with Crab and Shrimp

Roasted Red Pepper Beurre Blanc

Sunset Rice Medley

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice



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Served Dinners

Grilled Chicken Breast Roulade

Stuffed with Spinach, Prosciutto Ham, Roasted Red Pepper and Feta Cheese

White Wine Butter Sauce

Wild Mushroom Polenta

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Slow Roasted Strip Loin of Beef

Wild Mushroom Ragout

Bacon and Buttermilk Mashed Potatoes

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

BBQ Beef Sirloin Tri-Tips

Ancho Marinated and Slow Roasted

Whiskey BBQ Sauce

Herb Roasted Baby Red Potatoes

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice



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Served Dinners

Grilled Sauerbraten Marinated Sirloin Steak

Red Wine Sour Cream Gravy
Potato and Cheese Pierogies with Butter Fried Onions
Chef's Seasonal Vegetable
Rolls and Butter
Coffee, Decaffeinated Coffee or Iced Tea
Salad Selection
Dessert Choice

Grilled Beef Tenderloin with Colorado Merlot Sauce

Topped with Herb Butter
Smashed Red Bliss Potatoes with Roasted Garlic
Chef's Seasonal Vegetable
Rolls and Butter
Coffee, Decaffeinated Coffee or Iced Tea
Salad Selection
Dessert Choice

Crab and Shrimp Stuffed Filet of Beef

Brandied Peppercorn Sauce
Herb Roasted Red and Gold Potatoes
Chef's Seasonal Vegetable
Rolls and Butter
Coffee, Decaffeinated Coffee or Iced Tea
Salad Selection
Dessert Choice



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Served Dinners

Grilled New York Strip Steak

Topped with Pancetta and Gorgonzola Cheese

Twice Baked Potato

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Slow Roasted Chef's Class Prime Rib of Beef au Jus

Duchess Potatoes

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Grilled Apple Cider Marinated Pork Porterhouse

Served with Roasted Apples and Apple Cider Brandy Sauce

Maple Roasted Sweet Potatoes

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice



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Served Dinners

Pan Seared Salmon

Kiwi Cucumber Relish

Jasmine Rice Medley

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Salmon Filet en Croute

Fresh Salmon and Grilled Portobello Mushrooms Wrapped in Delicate Puff Pastry

Lobster Beurre Blanc

Roasted Baby Yukon Gold Potatoes

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice

Beef and Shrimp

Beef Tenderloin Medallion with Port Wine Sauce

Scampi Style Shrimp with Garlic and Herbs

Creamy Red Bliss Potatoes with Cheese and Garlic

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice



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Served Dinners

Chicken and Crab

Herb Roasted Winged Chicken Breast with Roasted Red Pepper Sauce

Crab Stuffed Portobellini Mushroom with Béarnaise Sauce

Cabernet Rice Medley

Chef's Seasonal Vegetable

Rolls and Butter

Coffee, Decaffeinated Coffee or Iced Tea

Salad Selection

Dessert Choice



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Dinner Salads Options

Tossed Seasonal Greens

Garnished with Carrot Curls and Shaved Red Onion
Buttermilk Ranch Dressing and Champagne Vinaigrette

Citrus Spinach Salad

Garnished with Orange and Grapefruit Segments
And Fresh Jicama Sticks
Balsamic Vinaigrette

Tossed Romaine Hearts and Radicchio

Garnished with Roma Tomato and Cucumber Slices
Feta Cheese Vinaigrette

Caprese Salad

Fresh Tomato Slices and Fresh Mozzarella with Pesto Drizzle
(Pre Dressed)

Classic Caesar Salad

With Parmesan Cheese and Croutons
(No Pre-Setting)

Southwestern Caesar Salad

Ancho Chile Caesar Dressing
Tri-Color Tortilla Crisps
(No Pre-Setting)

Tossed Seasonal Greens

Roma Tomatoes, English Cucumbers and Carrot Ribbons
Buttermilk Ranch Dressing and Italian Vinaigrette

Strawberry Spinach Salad

Fresh Strawberries, Caramelized Walnuts and Gorgonzola Cheese
Strawberry Balsamic Vinaigrette

Mixed Spring Greens

Fresh Jicama Sticks, Dried Apricots and Dried Cranberries
Poppy Seed Dressing



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Dinner Salads Options

Marinated Mushrooms

Ciliegene Mozzarella Cheese, Roasted Red Peppers and Ripe Olives

Grilled Asparagus Spears

Balsamic Vinaigrette

(Pre-Dressed)

Dinner Salads Options Upgrades (additional charge)

Baby Iceberg Wedge Salad

Garnished with Tomato, Bacon Bits and Blue Cheese Crumbles

Buttermilk Ranch Dressing and Sun Dried Tomato Vinaigrette

Hearts of Romaine Salad

Garnished with Asiago Diamonds, Roasted Roma Tomatoes, Kalamata Olives and Crisp Pancetta

Tzatziki Dressing

Seasonal Baby Greens

With Red and Yellow Tear Drop Tomatoes

Garnished with English Cucumbers and Sweet Onion Slices

Creamy Herb Vinaigrette

Assorted Baby Greens with Poached Pear

Garnished with Caramelized Walnuts and Gorgonzola Crumbles

Strawberry Balsamic Vinaigrette



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Dinner Plated Dessert Choices

Peach Sundae with Vanilla Ice Cream and Caramel Sauce

Mocha Cake with Chocolate Ganache

Hazelnut Cake

Black Forest Cake

Crème Brulee with Fresh Berries

Chocolate Espresso Pots Du Crème

Coconut Panna Cotta with Fresh Pineapple

Cashew Sundae with Pecan Praline Ice Cream

Chocolate Raspberry Roulade

French Apple Tart with Cinnamon Crème Anglaise

Lemon Curd Tart

Apple Strudel with Vanilla Sauce

German Chocolate Truffle – Chocolate Ice Cream coated with Toasted Coconut & Pecans; served with Chocolate Sauce



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Vegetarian Menus

Mushroom Stroganoff

Portobello, Shiitake and Button Mushrooms in a Madeira Sour Cream Sauce

Served over Egg Noodles

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Roasted Vegetable Lasagna Florentine

Layered with Fresh Mozzarella Cheese, Spinach and Pesto

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Penne Pasta

Fresh Roma Tomatoes, Fresh Basil, Kalamata Olives and Goat Cheese

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Jumbo Florentine Ravioli

Stuffed with Spinach and Four Cheeses, painted with Roasted Red Pepper Coulis

Served with Marinated and Grilled Vegetable Medley of Eggplant, Asparagus and Zucchini Squash

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Roasted Vegetable Stromboli

Tomatoes, Peppers, Onions and Ripe Olives with a Four Cheese Blend rolled into pizza dough and baked golden brown.

Roasted Red Pepper Sauce

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water



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Vegetarian Menus

Eggplant Parmesan

Served with Chef's Choice of Pasta and Italian Vegetable Medley

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Thai Stir Fry

An assortment of fresh vegetables and seasoned tofu stir-fried with Thai peanut coconut

Sauce, served with Jasmine Rice.

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Potato and Zucchini Pancakes

Served with Roasted Corn and Black Bean Salsa

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Ratatouille

Served on a Grilled Portobello Mushroom with Saffron Rice

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Baked Acorn Squash

Filled with a blended Rice Medley with Sweet Potato Orzo, Red Quinoa and Wheat Berries, served with Herb Corn and

Edamame Succotash

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water



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Vegetarian Menus

Striped Ravioli

Tri-Colored Cheese Ravioli with Grilled Portabellas and Slow Roasted Tomatoes Sautéed with White Wine and Butter

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water

Roasted Vegetable Baklava

Roasted Asparagus, Zucchini, Sweet Red Peppers and Portobello Mushrooms wrapped in delicate phyllo dough with zesty Goat Cheese. Baked to golden brown and served with Tomato Basil Coulis

Salad Selection

Dessert Choice

Coffee, Iced Tea & Water



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Sample Menu:

HORS D'OEUVRES

*Ancho Shrimp wrapped with Bacon
Kalamata Olive and Artichoke Tarts
Cucumber Slice with Salmon Cream Cheese*

SOUP

Tomato Basil Soup with Israeli Cous Cous and Crab

SALAD

Table Side Chef prepared Caesar Style Salad

INTERMEZZO

Mango Sorbet

FISH ENTREE

*Pan Seared Salmon
Kiwi Cucumber Relish and Lemon Beurre Blanc
Colusari Red Rice Rissoto Primavera*

BEEF ENTRÉE

*Colorado Steak with Merlot Sauce
Herb Roasted Fingerling Potatoes
Golden Beets Dauphinois*

DESSERT

Cherries Jubilee Flambe served over Enstrom's Tahitian Vanilla Ice Cream