

Riverside Event Center



La Cuccina Catering, 2017 Tribune Review Gold Winner, partners with Riverside Event Center to execute perfect events. Starting in 1981 as Cimino Catering, Chef Carlo Cimino & La Cuccina took the reins in 2012 to continue serving the AK Valley. We're confident that you'll find our personalized service sets us apart from others. Our talented staff works closely with each party host, customizing menus, room lay-outs and details to ensure each event is most memorable. Our menus provide different options; however, we will happily tailor service to meet your needs.

We would be honored to share our family's specialties with you.

~Wedding Packages~

~Displayed Hors d'Oeuvres~

Cheese Board & Fresh Cut Vegetables (Included in Sit Down or Buffet Options)

Cheddar, Swiss and Pepper Jack cheeses served with crackers accompanied by Dijon mustard

Broccoli, Cauliflower, Assorted Peppers, Celery, Carrots, Cucumbers, Cherry Tomatoes accompanied by house made buttermilk ranch

Antipasto Sampler (\$2.50/pp extra)

Ham, salami, roasted red peppers, olives, artichokes, marinated mushrooms, provolone & fontinella wedges with crackers & Dijon mustard

Tuscan Charcuterie (\$5.00/pp extra)

Prosciutto, Soppresata, Mortadella, Salami, Capicola, Asiago, Fontinella, Provolone, Giardiniera, Baby Pickles, Assorted Olives, Assorted Nuts, Flatbread Crackers, Focaccia Bread, Frissele, Rustic Bread, Grain Mustard

~Butler Passed Hors d'Oeuvres~

Choose Three (Included in Sit Down or Buffet Options)

Sausage Stuffed Portabellas

Mini portabella mushrooms with our home made sausage stuffing

Assorted Mini Quiche

Lorraine, Garden Vegetable, Broccoli & Three Cheese

Spanikopita

Filo dough triangles with creamy spinach & feta cheese

Teriyaki Chicken Satay

Teriyaki glazed chicken breast strips with tuxedo sesame seeds

Mini Caprese Brochettes

Sundried tomato, fresh buffalo mozzarella bocconcini, artichoke heart & olive on a skewer drizzled with 15 year balsamic reduction

Bruschetta Pomodoro

Roma tomatoes, red onion, basil leaves, asiago cheese & evoo chopped on crostini

Chicken Salad Sliders

House recipe chicken salad on a Mazziotti Bakery slider rolls

Coconut Chicken Strips

Sweet coconut breaded with sweet and spicy chili sauce

~Signature Sit Down Dinner Selections ~

\$35.00 pp

Includes:

Hors d'Oeuvres

La Cuccina House Salad (Served)

Crisp Romaine & Emerald Blend Lettuces, Cucumber, Cherry Tomato, Black Olives

2 Tabled Salad Dressings

La Cuccina Gorgonzola Salad (\$2.00pp extra)

Emerald Blend Lettuces, Roasted Beets, Sugared Walnuts, Gorgonzola, White Balsamic Dressing

Fresh Mazziotti Bakery Dinner Rolls & Real Butter

Choice of 2 Entrees (Not including Specialty)

Choice of 1 Starch and 1 Vegetable

~Chicken~

Chicken Romano (*La Cuccina Favorite*)

Breast of chicken classically prepared in a Romano cheese, egg batter with a lemon veloute

Chicken Marsala

Breast of chicken sautéed with mushrooms in a sweet marsala demi glace and a touch of cream

Stuffed Chicken American

Breast of chicken stuffed with traditional bread stuffing finished with a rich chicken veloute

Chicken Milanese

Breast of chicken, seasoned bread crumbs, romano cheese, fresh lemon

Chicken Burgundy

Breast of chicken layered with mozzarella; mushroom, onion, bacon, red wine demi glace

~Fish~

Haddock Georgia

Pecan crusted, peach, maple butter

Lemon Romano Cod

Atlantic cod, romano cheese egg batter, herbal, lemon, garlic butter

Baked Cod Englaise (*La Cuccina Favorite*)

Atlantic cod, panko bread crumbs, butter, lemon

Salmon Caribbean

Atlantic, grilled, fresh mango salsa

Tilapia Veracruz

Farmed tilapia, tomatoes, black olives, red onions, capers

~Beef & Pork~

Stuffed Pork Chop

Pork chop, traditional bread stuffing, rich pork veloute

Pork Mignon

Center cut boneless pork filet, grilled, mushroom, onion demi glace

Bistro Filet

6 oz. petite tender, grilled, peppercorn, romano steak butter

Pork Loin

Slow roasted, sliced, apple, onion, maple demi glace

Bistro Rosemary

Bistro filet, rosemary, fresh garlic demi glace

~Starch~

Garlic Romano Red Skin Mashed

Twice Baked Potato (\$1/pp up charge)

Romano Yukon Gold Potatoes

Risotto (\$1/pp up charge)

Wild Rice Pilaf

Roasted Herbal Red Skins

Duchess Potatoes (\$1/pp up charge)

Spanakorio (Greek Spinach Rice)

~Vegetable~

Tuscan Blend

Fresh Green Beans

Buttered Carrots

Broccoli Pollanaise

Garden Medley

Francais Blend

Fresh Asparagus (\$1/pp upcharge)

Broccoli Rabe

Gluten Free Sit Down Options

Lemon Pepper Chicken or Grilled Salmon

Baked Red Skins, Green Beans

Vegan & Vegetarian Options

Tofu & Assorted Vegetables in Peanut Sauce, Quinoa with Edamame

Pasta Primavera, Mushroom Ravioli

~Elegant Dinner Buffet Selections ~

Includes:

Hors d'Oeuvres

La Cuccina House Salad (Served)

Crisp Romaine & Emerald Blend Lettuces, Cucumber, Cherry Tomato, Black Olives

2 Tabled Salad Dressings

La Cuccina Gorgonzola Salad (\$2.00pp extra)

Emerald Blend Lettuces, Roasted Beets, Sugared Walnuts, Gorgonzola, White Balsamic Dressing

Fresh Mazziotti Bakery Dinner Rolls & Real Butter

Choice of 2 Entrees, Starch & Vegetable

La Cuccina Grand Buffet \$37.00 PP

Roasted Chicken *Six cut chicken baked with our secret spices*

Breaded Chicken *Six cut chicken dredged with Italian bread crumbs*

Stuffed Chicken American *Chicken breast filled with bread stuffing with a chicken veloute*

Chicken Piccata *Medallions of chicken sautéed with a caper, lemon veloute*

Chicken Marsala *Medallions of chicken sautéed with a mushroom demi glace*

Chicken Romano *Medallions of chicken in a Romano cheese egg batter with a lemon veloute*

Sliced Pork Loin *Sliced roasted pork loin with a rich pork veloute*

Sliced Flank Steak *Flank steak roasted and sliced topped with beef veloute*

Steak Braciolo *Tender steak filled with garlic bread stuffing finished with house marinara sauce*

Steak Forestier *Tender flank steak filled with bread stuffing finished with a mushroom beef veloute*

Baked Cod Englaise *Atlantic cod topped with a buttered bread crumb mixture and baked*

Francaise *Atlantic cod breaded, fresh lemon, romano cheese*

Pasta

Penne with choice of Marinara, Vodka (\$1/pp up charge), Oil & Garlic, Alfredo (\$1/pp up charge)
Bolognese (\$2/pp up charge)

Starch

Garlic Romano Red Skin Mashed

Twice Baked Potato (\$1/pp up charge)

Romano Yukon Gold Potatoes

Risotto (\$1/pp up charge)

Wild Rice Pilaf

Roasted Herbal Red Skins

Duchess Potatoes (\$1/pp up charge)

Spanakorio (Greek Spinach Rice)

Vegetable

Tuscan Blend Garden Medley

Buttered Carrots

Broccoli Pollanaise

Fresh Green Beans Francais Blend

Fresh Asparagus (\$1/pp upcharge)

Broccoli Rabe

~Banquet Menus~

~Hors d'Oeuvres~

~Hors d'Oeuvres Package \$5.00pp~ Stationed Cheese Board

Cheddar, Swiss and Pepper Jack cheeses served with crackers
accompanied by Dijon mustard

Fresh Cut Vegetable Crudite

Broccoli, Cauliflower, Assorted Peppers, Celery, Carrots, Cucumbers,
Cherry Tomatoes accompanied by house made buttermilk ranch

Butler Passed Bruschetta Pomodoro

Roma tomatoes, red onion, basil leaves, asiago cheese
& evoo chopped on crostini

Coconut Chicken Strips

Sweet coconut breaded with sweet and spicy chili sauce

~Hors d'Oeuvres Package \$7.00pp~ Stationed Antipasto Sampler

Ham, salami, roasted red peppers, olives, artichokes, marinated
mushrooms, provolone & fontinella wedges

With crackers & Dijon mustard

Butler Passed Sausage Stuffed Portabellas

Mini portabella mushrooms with our home made sausage stuffing

Teriyaki Chicken Satay

Teriyaki glazed chicken breast strips with tuxedo sesame seeds

Spanikopita

Filo dough triangles with creamy spinach & feta cheese

~Signature Sit Down Dinner Selections ~

\$32.00 pp

Includes:

La Cuccina House Salad (Served)

Crisp Romaine & Emerald Blend Lettuces, Cucumber, Cherry Tomato, Black Olives

2 Tabled Salad Dressings

La Cuccina Gorgonzola Salad (\$2.00pp extra)

Emerald Blend Lettuces, Roasted Beets, Sugared Walnuts, Gorgonzola, White Balsamic Dressing

Fresh Mazziotti Bakery Dinner Rolls & Real Butter

Choice of 2 Entrees (Not including Specialty)

Choice of 1 Starch and 1 Vegetable

~Chicken~

Chicken Romano (*La Cuccina Favorite*)

Breast of chicken classically prepared in a Romano cheese, egg batter with a lemon veloute

Chicken Marsala

Breast of chicken sautéed with mushrooms in a sweet marsala demi-glaze and a touch of cream

Stuffed Chicken American

Breast of chicken stuffed with traditional bread stuffing finished with a rich chicken veloute

Chicken Milanese

Breast of chicken, seasoned bread crumbs, romano cheese, fresh lemon

Chicken Burgundy

Breast of chicken layered with mozzarella; mushroom, onion, bacon, red wine demi glaze

~Fish~

Haddock Georgia

Pecan crusted, peach, maple butter

Lemon Romano Cod

Atlantic cod, romano cheese egg batter, herbal, lemon, garlic butter

Baked Cod Englaise (*La Cuccina Favorite*)

Atlantic cod, panko bread crumbs, butter, lemon

Salmon Caribbean

Atlantic, grilled, fresh mango salsa

Tilapia Veracruz

Farmed tilapia, tomatoes, black olives, red onions, capers

~Beef & Pork~

Stuffed Pork Chop

Pork chop, traditional bread stuffing, rich pork veloute

Pork Mignon

Center cut boneless pork filet, grilled, mushroom, onion demi glaze

Bistro Filet

6 oz. petite tender, grilled, peppercorn, romano steak butter

Pork Loin

Slow roasted, sliced, apple, onion, maple demi glace

Bistro Rosemary

Bistro filet, rosemary, fresh garlic demi glace

~Starch~

Garlic Romano Red Skin Mashed
Twice Baked Potato (\$1/pp up charge)
Romano Yukon Gold Potatoes
Risotto (\$1/pp up charge)

Wild Rice Pilaf
Roasted Herbal Red Skins
Duchess Potatoes (\$1/pp up charge)
Spanakorio (Greek Spinach Rice)

~Vegetable~

Tuscan Blend Garden Medley
Buttered Carrots
Broccoli Pollanaise

Fresh Green Beans Francais Blend
Fresh Asparagus (\$1/pp upcharge)
Broccoli Rabe

Gluten Free Sit Down Options

Lemon Pepper Chicken or Grilled Salmon
Baked Red Skins, Green Beans

Vegan & Vegetarian Options

Tofu & Assorted Vegetables in Peanut Sauce, Quinoa with Edamame
Pasta Primavera, Mushroom Ravioli

~Elegant Dinner Buffet Selections ~

Includes:

La Cuccina House Salad (Served)

Crisp Romaine & Emerald Blend Lettuces, Cucumber, Cherry Tomato, Black Olives

2 Tabled Salad Dressings

La Cuccina Gorgonzola Salad (\$2.00pp extra)

Emerald Blend Lettuces, Roasted Beets, Sugared Walnuts, Gorgonzola, White Balsamic Dressing

Fresh Mazziotti Bakery Dinner Rolls & Real Butter

Choice of 2 Entrees, Starch & Vegetable

La Cuccina Grand Buffet \$35.00 PP

Roasted Chicken *Six cut chicken baked with our secret spices*

Breaded Chicken *Six cut chicken dredged with Italian bread crumbs*

Stuffed Chicken American *Chicken breast filled with bread stuffing with a chicken veloute*

Chicken Piccata *Medallions of chicken sautéed with a caper, lemon veloute*

Chicken Marsala *Medallions of chicken sautéed with a mushroom demi glace*

Chicken Romano *Medallions of chicken in a Romano cheese egg batter with a lemon veloute*

Sliced Pork Loin *Sliced roasted pork loin with a rich pork veloute*

Sliced Flank Steak *Flank steak roasted and sliced topped with beef veloute*

Steak Braciola *Tender steak filled with garlic bread stuffing finished with house marinara sauce*

Steak Forestier *Tender flank steak filled with bread stuffing finished with a mushroom beef veloute*

Baked Cod Englaise *Atlantic cod topped with a buttered bread crumb mixture and baked **Cod***

Francaise *Atlantic cod breaded, fresh lemon, romano cheese*

Pasta

Penne with choice of Marinara, Vodka (\$1/pp up charge), Oil & Garlic, Alfredo (\$1/pp up charge)

Bolognese (\$2/pp up charge)

Starch

Garlic Romano Red Skin Mashed

Twice Baked Potato (\$1/pp up charge)

Romano Yukon Gold Potatoes

Risotto (\$1/pp up charge)

Wild Rice Pilaf

Roasted Herbal Red Skins

Duchess Potatoes (\$1/pp up charge)

Spanakorio (Greek Spinach Rice)

Vegetable

Tuscan Blend

Fresh Green Beans

Buttered Carrots

Broccoli Pollanaise

Garden Medley

Francais Blend

Fresh Asparagus (\$1/pp upcharge)

Broccoli Rabe

~Afternoon Luncheon Options~

~Buffet Selections~

All selections are \$20pp

Brunch

Assorted Breakfast Breads, Fruit Salad, Scrambled Eggs, Bacon, Sausage, Home Fries, Choice of Chicken Romano or Cod Englaise, Fresh Vegetable, Mixed Green Salad

Afternoon Delight

Italian Wedding or Cream of Broccoli Soup

Assorted Breads & Croissants, Chicken Salad, Tuna Salad, Italian Potato Salad or Pasta Salad, Fruit Salad

Deluxe Salad Bar

Italian Wedding or Cream of Broccoli Soup

Assorted Salad Greens, Assorted Toppings, Grilled Chicken Strips, Assorted Dressings, Assorted Rolls & Crackers

~Sit Down Selections~

All selections are \$20pp

Between the Bread

Cup of Wedding or Cream of Broccoli Soup

Choice of Chicken or Tuna Salad on a Croissant, Turkey & Swiss on Marble Rye or Ham, Salami & Provolone on Focaccia Bread, Fruit, Italian Potato Salad

3 Scoops

Cup of Wedding or Cream of Broccoli Soup

Scoop of Chicken Salad, Tuna Salad and Ham Salad on a Bed of Greens, Fresh Fruit & Assorted Breads & Crackers

Cranberry Parmesan Salad

Cup of Wedding or Cream of Broccoli Soup

Romaine & Emerald Blend Lettuces, Grilled Chicken, Dried Cranberries, Sugared Walnuts, Shaved Parmesan, White Basil Balsamic Dressing, Assorted Rolls & Crackers

~Included Services~

- Linen tablecloths in your choice of white or ivory
- Cloth dinner napkins in your choice of colors
- China bread plates, salad plates, dinner plates, dessert plates and flatware
- Skirting of all serving tables, head table and accent tables in white, ivory or black
- Certified Event Manager to guide you through the process
- Professional Chef and kitchen staff to ensure the finest food quality ➤
Dedicated Wait Staff to ensure the best service

~Upgraded Services~

\$6.00 pp

- Chair cover in white or ivory & colored sash
- Wedding cake from Mazziotti Bakery (up to \$3.00 per slice)
- Cookie traying and cake cutting

\$10.00pp

- Floor length table cloth
- Chair cover in white or ivory & colored sash
- Coordinating table overlays and runners
- Lighted Head Table and Accent Tables
- Wedding cake from Mazziotti Bakery (up to \$3.00 per slice)
- Cookie traying and cake cutting

***All Buffet & Sit-Down Selections include Tabled Water Service,
Coffee Station with Assorted Coffee Syrups & Assorted Specialty Teas***

***If you don't see something that fits your taste or want to create your own
menu, the chef will price accordingly.***

Other Market Priced entrée options are available.

7% Sales Tax & 20% Gratuity Extra

We also partner with Mazziotti Bakery for any Sweets you may need.
They specialize in Cakes, Wedding Cakes, Cupcakes & Cookies