

Salads & Side Dishes

Small \$30, serves up to 8 • Medium \$50, serves up to 16 • Large \$65, serves up to 20

All of the following salads and side dishes can be served at room temperature. Served in attractive, fully-garnished, disposable bowls.

Caesar Pasta Salad

Bowtie Pasta, Romaine Lettuce, Sliced Tomatoes, Shredded Parmesan Cheese and House Caesar Dressing

Chopped Salad

Chopped Romaine, Radicchio, Red and Yellow Peppers, Tomatoes, Red Onion, Bleu Cheese, Walnuts, Chick Peas and Dried Cranberries

Black Bean and Mango Salad

Black Beans, Red Pepper, Red Onion, Ripe Mango, Cilantro and Cumin-Orange Dressing

Grape Tomato, Basil and Mozzarella Salad

Juicy Grape Tomatoes, Petite Mozzarella Balls and Basil Oil

Crunchy Vegetable Salad

Broccoli, Cauliflower, Broccoli Root, Raisins, Dried Cranberry, Carrots, Sunflower Seeds and Creamy Vinaigrette



Golden Quinoa Salad

Golden Quinoa, Tomatoes, Golden Raisins, Cucumber, Red Onion, Parsley and Mint

Roasted Vegetable Ratatouille

Red and Yellow Peppers, Green and Yellow Squash, Onion, Eggplant, Tomatoes and Garlic

Steamed Vegetable Medley

A Variety of Fresh Vegetables Including Broccoli, Asparagus, Green Beans and Holland Peppers Tossed with Olive Oil, Salt and White Pepper

Grilled Vegetables

Red and Yellow Peppers, Green and Yellow Squash, Eggplant, Asparagus and Onion, Grilled and Tossed with Olive Oil, Salt and Pepper

Israeli Cous Cous Salad

Cous Cous with Diced Red and Yellow Pepper, Red Onion, Scallion, Raisins, Tomato Confit and Chopped Arugula

Penne with Sun-Dried Tomato Pesto

Penne Pasta Tossed with Sun-Dried Tomato Pesto and Fresh Spinach

Farro-Salad

Tender Cooked Farro with Red Onion, Olives, Parsley, Roasted Tomatoes and White Balsamic Vinaigrette

Herb Roasted Potatoes

New Red Potatoes, Red Onion, Rosemary, Garlic, Olive Oil, Salt and Pepper

Fresh Fruit Salad

A Seasonal Selection of Fruit Including Melon, Berries, Pineapple, and Grapes

Pad-Thai with Chicken or Vegetables

Thai Noodles, Garlic, Ginger, Carrots, Bean Sprouts, Eggs, Peanuts, Cilantro in an Asian Tamarind Vinaigrette

The following side dishes should be served warm. They will be packaged in disposable microwavable containers or oven-able aluminum trays.

House-Made Mashed Potatoes

\$5.99/lb

The Creamiest Mashed Potatoes Available—Traditional or Roasted Garlic

Potato Gratin

\$5.99/lb

Layers of Sliced Potatoes, Cream, Salt and Pepper Baked to Golden Brown. Horseradish Potato Gratin also Available Topped with Parmesan and Bread Crumbs

BBQ Baked Beans with or without Beef Franks

\$6.99/lb

Teriyaki Fried Rice with Chicken

\$9.99/lb

Teriyaki Fried Rice with Crab or Shrimp

\$13.99/lb

Vegetable Fried Rice

\$9.99/lb

Asian Style Long Grain Rice, Egg, Onions, Carrots, Celery, Red Peppers, Scallions, Green Peas, Corn and Soy Dressing

Roasted Asparagus

\$13.99/lb

Tender Asparagus Spears Marinated in Olive Oil, White Wine, Garlic and Fresh Thyme then Roasted

Orzo with Eggplant and Pine Nuts

\$9.99/lb

Orzo Pasta with Roasted Eggplant, Toasted Pine Nuts, Arugula and Balsamic Vinaigrette

Roasted Mushrooms with Garlic and Fresh Thyme

\$9.99/lb

Small White Mushrooms Roasted Until Tender with Garlic and Fresh Thyme

Saffron Rice Pilaf

\$9.99/lb

Long Grain White Rice Steeped with Saffron and Roasted Seasonal Vegetables

Sautéed Baby Spinach with Roasted Garlic

\$12.99/lb

Large Gatherings

Half size serves up to 15 • Full size serves up to 25

Half size and full size aluminum pans ready for oven re-heating.

Shepard's Pie

H \$80, F \$135

Braised Lamb, Peas, Carrots, Onion, Garlic, Tomato Sauce and Brown Gravy Topped with Mashed Potatoes

Andrew's Mac and Cheese

H \$50, F \$75

Creamy Macaroni and Cheddar Cheese Made with Sharp Yellow and White Vermont Cheese

Baked Penne Pasta

H \$50, F \$80

Baked Penne Pasta with House Marinara Sauce, Ricotta, Mozzarella and Italian Seasonings—Available with Beef Meatballs or Italian Sausage and Mushrooms or Grilled Vegetables

The Market's Meat Lasagna

H \$65, F \$95

Classic Lasagna Made with Fresh Ground Sirloin and Ground Veal from The Market at River Falls

The Market's Eggplant Parmesan

H \$50, F \$80

Our Signature Dish Made with House-Made Marinara and Hand-Made Mozzarella

Apple Crisp

H \$50, F \$80

Baked Apples, Cinnamon, and Brown Sugar Topped with Oats and Walnuts—Great Served Warm with Vanilla Ice Cream

River Falls Specialties

Ask us about options for your event!

Our Famous Crab Cakes * Roasted Chicken * BBQ Ribs



Displays

All displays serve the following number, unless otherwise noted.

Small serves up to 15 • Large serves up to 25

We request 48 hours advance notice.

Seasonal Vegetable Display • Small \$75, Large \$105

The Freshest Selection of Vegetables Including Imported Bell Peppers, European Cucumbers, Asparagus, Broccoli, Cauliflower, Carrots and Tomatoes. Served with Hummus

Fresh Fruit Display • Small \$75, Large \$105

Ripe Pineapple, Seedless Grapes, Melon, Berries, Kiwi and Other Seasonal Fruits

Fruit and Cheese Display • Small \$95, Large \$130

Seedless Grapes, Strawberries and Sliced Melon Along with Double Cream Brie, Point Reye's Bleu, Gouda and Vermont Cheddar

Cheese and Pate Display • Small \$105, Large \$140

Fresh Double Cream Brie, Vermont Cheddar and Gouda Along with Fresh Pate de Campagne, Mousse Truffee. Served with Crackers or Sliced Baguette, Cornichons and Whole Grain Mustard

Cold Antipasto Display • Small \$95, Large \$115

Prosciutto di Parma, Insalata Panino, Handmade Mozzarella, Gouda, Hummus, Artichoke Hearts, Kalamata Olives, Dolmas, Stuffed Olives, Genoa or Sopressata Salami, Roasted Red Peppers and Cornichons. Served with Sliced Sourdough Baguette

Artisanal Cheese Samplers Display • Small \$125, Large \$175

A Selection of Artisanal Cow, Goat and Sheep Cheeses - Paired with Your Choice of Fig and Ginger Jam, Maple Bacon Jam, Dried Fruit and Nuts

Poached or Grilled Atlantic Salmon Display

\$99 serves up to 12

A Full Side of Our All Natural Salmon Poached in White Wine and Decorated with Cucumber Scales Served with Cucumber Salsa and Creamy Dill Sauce or Grilled with Fresh Pineapple Salsa

Jumbo Cooked Spiced Shrimp Cocktail Display

Small \$85, serves up to 15; Large \$135, serves up to 25

Custom sizes available

Our Fresh Cooked Jumbo Shrimp and/or Peeled Spiced Shrimp Served with Lemon Wedges and House Cocktail Sauce

Grilled Jack Daniel's Flank Steak Display

Small \$70, serves up to 10; Large \$120, serves up to 15

Tender Slices of Our Jack Daniel's Marinated Flank Steak Served with House-Made Chimichurri Sauce

Roasted Turkey Breast with Mango & Mixed Fruit Chutney Display

Small \$95, serves up to 10; Large \$140, serves up to 15

Our Fresh Farm Turkey Breast Brined in Citrus, Roasted, Sliced and Served with Cranberry-Orange Chutney and Caramelized Onions

Herb Roasted Beef Tenderloin Display

Small \$180, serves up to 10; Large \$250, serves up to 15

All Natural, Black Angus Beef Tenderloin Seared and Roasted to Temperature, with Garlic and Fresh Herbs. Served with Roasted Shallots and Horseradish Cream Sauce



Appetizers

We request 48 hours advance notice. All items sold by the dozen.

Cocktail Meatballs	\$6
Thai Chicken Meatballs	\$8
Greek Dolmas	\$7
Boneless Buffalo Chicken Bites	\$8
Jumbo Peeled Spiced Shrimp with Cocktail Sauce	\$22
Jumbo Cooked Shrimp with Cocktail Sauce	\$22
Stuffed Mushroom Caps (Italian Sausage, Crabmeat or Spinach)	\$24
Chicken Satay with Peanut Sauce	\$24
Beef Satay with Asian Dipping Sauce	\$24
Tomato, Basil and Mozzarella Skewers	\$24
Chicken Wings (Buffalo, Sesame, Chili Rubbed and Habanero BBQ)	\$24
Sweet Potato Skins Stuffed with Blue Cheese, Bacon and Caramelized Onions	\$24
Mini Crab Cakes with Tomato Tartar	\$30
Bacon Wrapped Sea Scallops	\$36
Buffalo Chicken Empanadas	\$30
Jumbo Coconut Shrimp	\$36
Lamb "Lollipop" Chops with Tzatziki Sauce or Mint Sauce	\$36
Philly Cheese Steak Egg Rolls	\$48

Dips & Spreads

Available displayed and garnished with minimum order of 2 lbs. Served at room temperature with either crackers or sliced baguette.

Crab Spread	\$20.99/lb	Crawfish Spread	\$14.99/lb
Sun-Dried Tomato Pesto	\$11.99/lb	Guacamole Dip	\$13.99/lb
Spinach & Artichoke Dip	\$14.99/ea	Olive Tapenade	\$9.99/lb
Mediterranean Hummus	\$7.99/lb	Fresh Tomato Salsa	\$ 6.99/lb
Roasted Corn & Crab Dip with Gruyere \$16.95/each			



Deli Salads

Small serves up to 6 • Medium serves up to 12 • Large serves up to 24

All salads come in an attractive disposable bowl, garnished and ready to serve.

Chunky Chicken Salad • Small \$25, Medium \$45, Large \$70

All White Breast Meat with Mayonnaise, Celery, Onion, Salt and White Pepper

Jumbo Shrimp Salad • MARKET PRICE

Poached Jumbo Gulf Shrimp with Mayonnaise, Celery, Onion, Salt and White Pepper

Lobster Salad • Small \$80, Medium \$150, Large \$225

Very Impressive with Loads of Fresh Maine Lobster Meat, a Touch of Mayonnaise, Celery, Onion, Salt and White Pepper

Tuna Salad • Small \$25, Medium \$45, Large \$70

All White Tuna with a Touch of Mayonnaise, Whole Grain Mustard, Celery, Onion, Salt and White Pepper

Deli Style Potato Salad • Small \$12, Medium \$23, Large \$35

Chunky Idaho Potatoes, Mayonnaise, Dijon Mustard, Scallions, Salt and White Pepper

Cider Vinegar Coleslaw • Small \$10, Medium \$18, Large \$25

Shredded Cabbage and Carrots with Cider Vinegar, Sugar, Mayonnaise, Salt and White Pepper

Chipotle Chicken Salad • Small \$25, Medium \$45, Large \$70

Grilled Chipotle Chicken with Tomato, Cilantro, Lime and Mayonnaise

Chunky Smoked Whitefish Salad • Small \$30, Medium \$55, Large \$85

Direct from Brooklyn! Chunks of Moist Smoked Whitefish, Mayonnaise, Salt and Pepper

Egg Salad • Small \$15, Medium \$25, Large \$40

Traditional Recipe with Hard Boiled Eggs, Mayonnaise, Dijon Mustard, Scallions, Salt, White Pepper and a Touch of Hot Sauce

Chopped Liver • Small \$25, Medium \$45, Large \$70

Fresh from Brooklyn! Chopped Chicken Liver, Hard Boiled Eggs, Onions, Schmaltz, Salt and Pepper

Fresh Green Salads

Small serves up to 10 • Large serves up to 20

All salads come in an attractive disposable bowl, fully tossed or with side dressing.

Caesar Salad Topped with Grilled Chicken or Steak • Small \$70, Large \$130

Grilled Shrimp or Salmon • Small \$85, Large \$160

Our Fresh Romaine Lettuce Topped With Grilled Chicken Breast, Steak, Salmon or Jumbo Shrimp and our House-Made Caesar Dressing, Grated Parmesan and Croutons

River Falls Chopped Salad • Small \$70, Large \$130

Chopped Romaine, Radicchio, Endive and Arugula Tossed with Chopped Grilled Chicken Breast, Fresh Mozzarella, Olive Oil and Lemon

Classic Caesar Salad • Small \$35, Large \$65

Crisp Romaine Lettuce Tossed with House Caesar Dressing, Topped with Grated Parmesan and Fresh Baked Croutons

River Falls Greek Salad • Small \$40, Large \$75

Romaine Lettuce Topped with Fresh Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta Cheese and Balsamic Dressing

Arugula Salad • Small \$40, Large \$70

Baby Arugula with Imported Shaved Parmesan Cheese, House Lemon Dressing and Parmigiano Regiano

Arugula Salad with Goat Cheese and Walnuts • Small \$40, Large \$70

Mixed Green Salad • Small \$35, Large \$65

Field Greens, Fresh Tomatoes, Onions, Carrots, Cucumbers and Balsamic Dressing

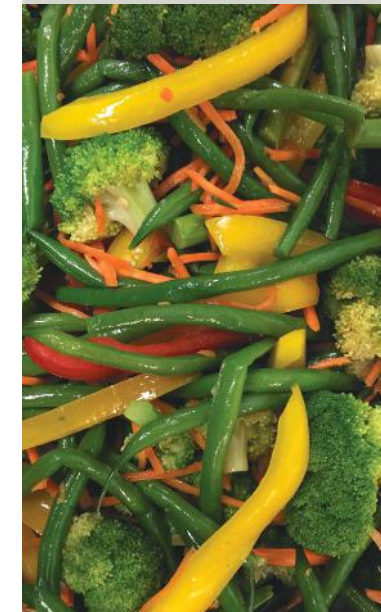
Curried Cauliflower Salad • Small \$40, Large \$70

Cauliflower, Spring Onions, Raisins, Carrots, Kamut, Curry Dressing

River Falls Cobb Salad • Small \$70, Large \$130

Greens, Chicken, Hard Boiled Egg, Red Onion, Tomato, Blue Cheese and Turkey Bacon

THE MARKET AT RIVER FALLS



Catering Menu



301-765-8001

MarketRiverFalls.com

10124 River Road • Potomac, MD 20854

Seafood • Meats • Prepared Foods • Sushi