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, Blue Cheese, Walnuts, Chive 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

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
The Creamiest Mashed Potatoes Available—Traditional or Roasted Garlic

Potato Gratin
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

Teriyaki Fried Rice with Chicken

Teriyaki Fried Rice with Crab or Shrimp

Vegetable Fried Rice

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

Orzo with Eggplant and Pine Nuts

Roasted Mushrooms with Garlic and Fresh Thyme

Saftton Rice Pilaf

Sautéed Baby Spinach with Roasted Garlic

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

Roasted Turkey Breast with Mango & Mixed Fruit Chutney Display
Our Fresh Turkey Breast Brined in Citrus, Roasted, Sliced and Served with Cranberry-Orange Chutney and Caramelized Onions

Herb Roasted Chicken Display
Our Famous Crab Cakes • Roasted Chicken • BBQ Ribs

Ask us about options for your event!

River Falls Specialties

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.

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

Andrew’s Mac and Cheese
Creamy Macaroni and Cheese Made with Sharp Yellow and White Vermont Cheese

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

The Market’s Eggplant Parmesan
Our Signature Dish Made with House-Made Marinara and Hand-Made Mozzarella

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

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

Cheese and Pate Display • Small $105, Large $140
Fresh Double Cream Brie, Vermont Cheddar and Gouda Along with Fresh Pate de Campagne, Mousse Truffle. 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—Pared with Your Choice of Fig and Ginger Jam, Maple Bacon Jam, Dried Fruit and Nuts

Poached or Grilled Atlantic Salmon Display
$95 serves up to 15
A Full Side of Our All Natural Salmon Poached in White Wine and Decorated with Cucumber Slices 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 Basted 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

Our Famous Crab Cakes • Roasted Chicken • BBQ Ribs

Ask us about options for your event!

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

Hosting a dinner party or corporate event?
To place orders call 361-765-8001 or email@marketriverfalls.com

Artisanal Cheese Samplers Display • Small $125, Large $175
A Selection of Artisanal Cow, Goat and Sheep Cheeses—Pared with Your Choice of Fig and Ginger Jam, Maple Bacon Jam, Dried Fruit and Nuts

Poached or Grilled Atlantic Salmon Display
$95 serves up to 15
A Full Side of Our All Natural Salmon Poached in White Wine and Decorated with Cucumber Slices 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 Basted 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

Our Famous Crab Cakes • Roasted Chicken • BBQ Ribs

Ask us about options for your event!
Appetizers
We request 48 hours advance notice. All items sold by the dozen.

- Roasted Corn & Crab Dip with Gruyere $1
- Jumbo Shrimp & Crab Egg Rolls
- Lamb “Lollipop” Chops with Tzatziki Sauce or Mint Sauce (Buffalo, Sesame, Chili Rubbed and Habanero BBQ)
- Beef Satay with Asian Dipping Sauce
- Chicken Satay with Peanut Sauce (Italian Sausage, Crabmeat or Spinach)
- Stuffed Mushroom Caps
- Dips & Spreads
- Jumbo Coconut Shrimp
- Bacon Wrapped Sea Scallops
- Chicken Wings
- Tomato, Basil and Mozzarella Skewers
- Beef Satay with Asian Dipping Sauce
- Chicken Wings (Buffalo, Sesame, Chili Rubbed and Habanero BBQ)
- Sweet Potato Skins Stuffed with Blue Cheese, Bacon and Caramelized Onions
- Mini Crab Cakes with Tomato Tartar
- Bacon Wrapped Sea Scallopis
- Buffalo Chicken Empanadas
- Jumbo Coconut Shrimp
- Lamb “Lollipop” Chops with Tzatziki Sauce or Mint Sauce
- Philly Cheese Steak Egg Rolls

Dips & Spreads
Available displayed and garnished with minimum order of 2 lbs. Served at room temperature with either crackers or sliced baguettes.

- Crab Spread $20.99/lb
- Sun-Dried Tomato Pesto $11.99/lb
- Spinach & Artichoke Dip $14.99/ea
- Mediterranean Hummus $7.99/ea
- 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
- Chunky 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, Salad 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 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
  Chopped 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 Grilled Chicken Breast, Fresh Mozzarella, Olive Oil and Lemon
- Classic Caesar Salad • Small $35, Large $65
  Chopped Romaine Lettuce Topped with House Caesar Dressing, Topped with Grated Parmesan and Fresh Baked Croutons

Catering Menu
301-765-8001
MarketRiverFalls.com
10124 River Road • Potomac, MD 20854
Seafood • Meats • Prepared Foods • Sushi