

Butler Passed Hors D'Oeuvres

Spanakopita

Flaky phyllo triangles filled with spinach, feta cheese and garlic

Pear & Brie Phyllo Cups

Smoked Salmon Bagel Chip

Smoked salmon with shaved red onion, capers, lemon zest and cream cheese on a bagel chip

Fresh Mozzarella and Tomato Canapé

Grilled foccía with fresh mozzarella vine ripe tomatoes and basil pesto

Chicken Empanadas

Roasted chicken with chilies, black beans and cilantro fooled in a flaky pastry dough

Chipotle Lobster Bruschetta

Sautéed buttery lobster tossed in a spicy chipotle sauce and served on a lightly toasted baguette

Jalapeño Shrimp Corn Bread

Shrimp sautéed with jalapeños and served on corn bread toast with chili cream

Chicken Satay Wrapped in Bacon

Roasted Corn Quesadilla

Flour tortilla with roasted corn, black beans, green chilies and blend of Mexican cheeses

Sonoran Chicken Salad Artichoke Bottoms

Grilled chili rubbed chicken salad filled artichoke bottoms

Parmesan Prosciutto Toast

Fresh baguette with toasted parmesan a fig jam and Parma Prosciutto

Crumbled Feta Tarts

Feta cheese, cucumbers, red onion, tomatoes and olive filled phyllo cup

Crab Salad BLT

Lemon/Dill Crab Salad, Bacon, Artisan Lettuce, and Teardrop Tomato served on toasted focaccía

Shrimp Ceviche Shooters

Tomato, Cucumber, Cilantro, and Chopped Shrimp marinated in a citrus and tomato broth

Domestic and Imported Cheese Display served with grapes and assorted crackers

Fresh Vegetable Crudite with Ranch Dressing

Sausage and Salami Display served with pepperoncini's and cherry peppers

Antipasto Platter:

Served with salami, sausage, prosciutto, smoked provolone, fresh mozzarella, marinated roasted peppers, Italian artichoke hearts, grape tomatoes, pepperoncini's, marinated cauliflower, marinated kalamata olives, cucumbers, lavosh crackers, and sliced breads with basil pesto, olive tapenade and roasted garlic hummus.

Salad Choices

The Edge House Salad

Artisan Greens with grape tomatoes, cucumber, queso fresco, focaccia crouton and red wine soaked cranberries served with choice of dressing

Southwestern Caesar Salad

Crisp Romaine lettuce, prickly pear nuts (hazel nuts, pecans and walnuts), queso fresco, roasted peppers and grilled corn served with a chili cilantro caesar dressing

Crisp Spinach Salad

Fresh spinach with prosciutto, figs, blue cheese and roasted Roma tomatoes served with roasted garlic vinaigrette.

Classic Caesar Salad

Crisp Romaine, focaccia crouton, lemons and fresh grated parmesan cheese

BYOS

Your choice of greens, up to 4 condiments and 2 dressings

Artisan Lettuce, Romaine and Spinach

Grape Tomatoes, Cucumbers, Olives, Grilled Corn, Cranberries, Roasted Peppers, Mushrooms, Artichoke Hearts, Feta Cheese, Blue Cheese, Queso Fresco, Mixed Cheese, Herb Croutons, Prickly Pear Nuts, Spiced Walnuts, Candied Pecans

Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Basil Vinaigrette, Blue Cheese Vinaigrette, Buttermilk Ranch, Roasted Garlic Vinaigrette, Jalapeño Cilantro Vinaigrette, Fresh Herb Vinaigrette, and House 1,000 Island

Grilled Breast of Chicken Served with

Sweet and Smokey Prickly Pear Sauce

A sweet and tangy prickly pear cactus sauce with a hint of Chipotle.

Chorizo and Green Chili Crema

A velvety cream sauce with roasted green chili, chorizo and finished with oven dried tomatoes

Wild Mushroom Marsala

A rich Marsala wine and garlic/shallot reduction finished with caramelized wild mushrooms

Sauce Provençal

Roma tomatoes tossed in fresh garlic and olive oil slow roasted and added to a lemon beurre blanc that is finished with fresh basil

Tomato Basil Relish

Vine ripe tomatoes diced and tossed with fresh basil, garlic and extra virgin olive oil. This sauce is as vibrant in color as it is in taste.

Garden Fresh Herb Jus Lie

Oven roasted chicken broth seasoned with fresh herbs

Lemon Caper Beurre Blanc

A rich buttery and piquant sauce with a hint of lemon and caper.

Bistro Filet of Beef

Coulotte of Beef

Top Sirloin Roast

Prime Rib of Beef

Strip Loin of Beef

Beef Tenderloin

All of our meats, with the exception of the Bistro Filet and Coulotte, can be dry aged for an additional cost. This process adds a rich and buttery texture as well as a nutty and more intense flavor to the cut of meat. If you are interested please ask for pricing.

#### Ancho/Poblano Pinot Noir Demi Glace

A deep rich demi glace accented with a light bodied fruit forward Pinot Noir, a hint of Ancho chili, and finished with roasted poblano peppers

#### Smoked Tomato Salsa Rosa

A nutty smoked tomato and roasted red pepper coulis with tarragon and almonds

#### Chimichurri Sauce

A vibrant classic Argentinian cilantro, parsley and garlic puree

#### River's Edge Savory Stout Steak Sauce

A mixture of garlic, shallots, beef drippings, mustard, seasonings and finished with Stout beer

#### Demi Glace with Caramelized Shallots and Wild Mushrooms

A deep rich demi glace sweetened with caramelized shallots and finished with sautéed wild mushrooms

#### Pepper Corn Brandy Crema

Caramelized onions flamed with aged brandy then finished with velvety green pepper corn cream

#### Oven Roasted Pork Loin

Grilled Bone-In Loin Chop

Grilled Pork Tenderloin

#### Sweet and Smokey Prickly Pear Sauce

A sweet and tangy prickly pear cactus fruit sauce with a hint of Chipotle.

#### Cilantro/Mango Thai Chili Sauce

A sweet and spicy mango puree finished with fresh chopped cilantro

#### Lingonberry Port Sauce

A deep port reduction with tart lingonberries and finished with whole butter

#### Dijon Crema

Spicy and smooth combination of dijon mustard, white wine and cream

Grilled Filet of Salmon

Mahi-Mahi

Grilled Halibut

Mango and Mint Salsa

Fresh mango, Roma tomato, shallots, jalapeno, roasted red pepper and mint.

Lemon Buerre Blanc

A rich butter sauce with a piquant lemon finish

Poblano Vera Cruz

Caramelized onions, stewed tomatoes, Spanish olives and Fresh Oregano simmered to perfection in a light shrimp broth

Ancho Chile and Lime Compound Butter

Cherry Buerre Rouge

A red wine and cherry reduction finished with whole cream and butter

Starches

Garlic and Chive Whipped New Potatoes

Classic Potatoes Au Gratin with Thyme

Green Chili and Smoked Cheddar Whipped New Potatoes

Oven Roasted New Potatoes tossed in garden fresh herbs and garlic

Smoked Gouda and Rosemary Potatoes Au Gratin

Roasted Garlic Butter Couscous with chopped herbs and tomato concasse

Lemon Grass Scented Basmati Rice Pilaf with golden raisins and chopped Pistachios

Vegetables

Haricot Vert with Cipollini Onions and Hazelnuts

Ratatouille with Creole Spices

Sautéed Zucchini, Squash Red Pepper with Gruyere Cheese

Sautéed Vegetable Medley

Honey Ginger Carrots

Ancho Chile and Lime Buttered Carrots

Calabacitas with Queso Fresco

## THEMED MENUS

### ITALIAN

Includes the Following:

Classic Caesar Salad  
Italian Herb Sautéed Vegetable Medley  
Crusty Italian Breads and Butter

Choice of Two Entrees:

Italian Sausage Lasagna  
Ground Beef Lasagna  
Roasted Garlic Chicken Fettuccini Alfredo  
Penne Pasta Primavera  
Eggplant Parmesaen  
Vegetable Lasagna  
Chicken Cannelloni  
Seafood Macaroni and White Cheddar Cheese  
Linguini with Marinara  
Cheese Tortellini with Basil Pesto Sauce  
Fettuccine Carbonara with Peas

### MEXICAN

Includes the Following:

Fresh Corn and Flour Tortillas and Tri-Colored Tortilla Chips  
Guacamole, Salsa, Cheese, Sour Cream, Lettuce and Onions  
Sides:

Choice of Two Sides:

Calabacitas con Queso Fresco  
Santa Cruz Chile Spiced Rice with Peas and Roasted Corn  
Black Beans with Peppers and Onions  
Creamy Refried Beans

Choice of Two Entrees:

Carne Asada Fajitas  
Smoked Chicken Fajitas  
Cheese Enchiladas  
Chicken Machaca Enchiladas  
Green Chili and Tomatillo Chicken Tacos

Authentic Carne Asada  
Green Chili and Tomatillo Pork Tacos

### PAN-ASIAN

Includes the following:

- Mesclun Greens and watercress, water chestnuts, mandarin oranges, red bell pepper, and wasabi peas with Ginger/Soy Vinaigrette
- Asian Vegetable Stir Fry or Green Beans with Black Bean/Garlic Sauce
- Vegetarian, Chicken, Beef or Pork Lo Mein
- Choice of Fried Rice or Jasmine Rice
- Fortune Cookies

Choice of One Entree:

#### Chicken Teriyaki

A sweet and savory Japanese sauce flavored with sake, sweet wine and soy sauce, served over grilled chicken breast

#### Kung Pao Chicken

Pineapple based sauce flavored with bird's beak chiles and roasted peanuts

#### Mongolian Beef

Sliced beef in a savory brown sauce finished with scallions and crispy sai fun noodles

#### Rendang Beef

Rich and tender beef simmered in malaysian spices and grated, toasted coconut

#### Sweet and Sour Chicken

Stir- fried chicken, sweet peppers, onions, pineapple with a tangy sweet and sour sauce

#### Sweet and Sour Pork

Sautéed pork, peppers and pineapple with a tangy sweet and sour sauce

#### Szechuan Chicken

Stir -fried chicken with crushed chillies, sweet peppers, carrots and green onions

#### Twice Cooked Pork

Roasted then stir fried pork with sweet cabbage, mushrooms and watercress

#### Pad Thai

Rice noodles with egg, green onion, fish sauce, tofu, cilantro, crushed chiles and choice of chicken, pork or beef

## Red Coconut Curry Chicken

Authentic thai red curry simmered with coconut milk, chicken, thai basil and crushed peanuts

## MIDDLE EASTERN

Includes the following:

- Tabbouleh Salad: cracked bulghar with diced tomatoes, parsley, cucumber, mint, lemon juice and olive oil
- Falafels: lightly seasoned ground chick pea croquettes
- Pita Bread and Hummus, Raita Sauce, Tahini Sauce, cucumbers, red onion, feta cheese, and tomato
- Fouls Madamas (stewed fava beans with lemon juice and garlic) or Cous-Cous, Basmati Rice or Lentils with Roasted Vegetables

Choice of 1 Entrée:

Chicken Shwarma with Tahini Sauce

A boldly seasoned, grilled and sliced chicken breast with sesame paste sauce. perfect on pita bread

Sumac Chicken Pieces with Cucumber Raita Sauce

Sumac and garlic marinated chicken pieces with a refreshing yogurt sauce

Beef Tagine with Apricots

Classic Moroccan style stew with middle-eastern spices, chickpeas, tomato and onion

Vegetarian Moussaka

Middle eastern casserole with eggplant, potatoes, tomatoes, feta cheese and béchamel sauce)

## RANCH HOUSE BBQ

Cowboy Green Salad with Buttermilk Ranch Dressing

Braised Brisket with Chipotle BBQ Sauce

Barbecued Chicken Pieces with Garlic Honey Glaze or BBQ Sauce

Ranch Beans with Bacon and Green Chilies

Green Beans with Bacon and Pearl Onions

Assorted Dinner Rolls and Butter

## SONORAN BBQ

Cilantro Bow Tie Pasta Salad with Chipotle/Lime Vinaigrette

Grilled Prickly Pear Chicken Pieces

Grilled Mesquite Smoked Sausage with Peppers and Onions

Roasted Garlic Ranch Beans

Corn on the Cob with Ancho Chile/Lime Butter

Queso Fresco and Green Chile Corn Bread and Butter



## CHAMPAGNE BRUNCH

### Scrambled Eggs

(choice of three condiments: cheese, tomatoes, green chilies, mushrooms, peppers, bacon, green onions, spinach and sausage)

Potatoes Wedges with Caramelized Red Onions

Ham Steaks with Pineapple Glaze

Mesquite Smoked Bacon and Sausage Links

Cheese Blintzes with Berry Coulis

Fresh Seasonal Fruit Display

Assorted Freshly Baked Danish, Pastries, Muffins, and Breakfast Breads

Fresh Squeezed Juices

(Optional Feature)

Chef Attended Omelet Station

Green Onions, Bell Peppers, Mushrooms, Bacon, Mixed Cheese,

Green Chile Salsa

## WEDDING STATION MENU

### Salad Station

Fresh Mozzarella Tomato Basil Salad served with Grilled Focaccia Croutons

Roasted Vegetable Spinach Salad

### Hot Rock Station

Riblets with Chipotle BBQ Sauce

Bacon Wrapped Chicken Skewers

Wild Mushroom Mash Potato Boats with Truffle Oil

### Panini Bites

Provolone cheese, green chili and roasted tomato jam on foccía

Salami, roasted peppers, artichoke pesto, mozzarella cheese on Baguette bread

Or

### Carne Asada Taco Station

Grilled Skirt Steak, corn or flour tortillas, roasted salsa, shredded cabbage, and queso fresco (chef required)