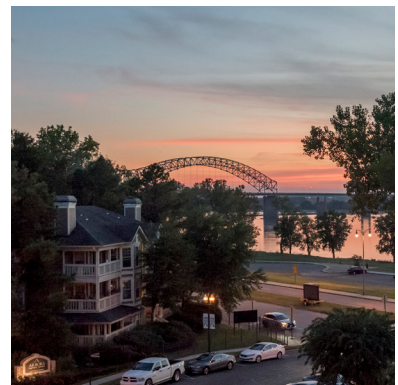




RIVER INN

of Harbor Town

CATERING AND EVENT MENU



Event Spaces



Our Spaces

Thank you for considering River Inn of Harbor Town. Our distinctive collection of dining and event spaces offers a refined setting for everything from relaxed gatherings to elegant occasions. Whether you're planning a meeting, luncheon, dinner, or reception, you'll enjoy exceptional service and breathtaking views of the Mississippi River.

River Hall

River Hall is our private event venue located 20 steps from the entrance to Paulette's Restaurant. There are beautiful views of the Mississippi River from windows that make up three walls of the building. River Hall seats up to 80 people. The River Hall has an adjoining courtyard space that allows for an additional 120 guests.

Website: riverhallmemphis.com



Event Spaces



Terrace at the River Inn

Terrace at the River Inn is located on the fourth floor of the hotel with windows that can open free-span to amazing views of the Mississippi River. Available for private rentals during the day only from 7:00 am to 3:00 pm. On Sunday through Thursday evenings (5:00 pm to 10:00 pm) semi-private rentals for up to 30 guests are available. This is the perfect space for bridal and bridesmaid luncheons!

Website: terracememphis.com

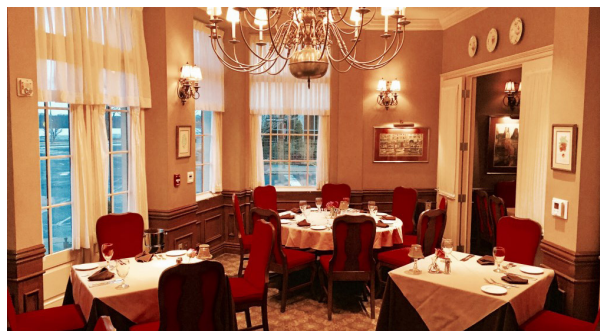


Event Spaces



River View Room

The River View Room is our most popular space for bridesmaid luncheons. The room lives up to its name as it has a great view of the Mississippi River through the abundant windows. It is a beautiful, private room that seats up to 24 in the existing room set up or 18 at one long table.



Harbor Square Room

This space is located inside Paulette's Restaurant and is a private dining room that can seat up to 35 guests. It has all of the elegance of Paulette's and can hold more guests than our River View Room.



Belle Memphis Room

This space is located on the second floor of River Inn and is a formal boardroom with seating for up to 10 guests. The room includes an LCD projector, drop-down screen, and a wall that is a dry erase board.



Breakfast and Brunch: Plated

Breakfasts are served with Coffee, Water, and Orange Juice.

Buffets are a minimum of 20 people. \$5 per person charge for groups under 20 people.

Half-price buffets for children under 10.

First Course (Select One)

Mixed Green Salad

Fresh Mixed Greens, Tomatoes, Cucumbers, Carrots, Tarragon Vinaigrette, and House-made Ranch Dressing

Fresh Fruit Plate

Spinach & Berry Salad \$5

Spinach, Local Strawberries, Walnuts, Dried Cranberries, Feta Cheese, Orange Balsamic Vinaigrette

Second Course (Select Three)

American Breakfast \$32

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, Buttermilk Biscuits

Shrimp & Grits \$40

Sauteed Shrimp, Andouille Sausage, Country Ham, Cajun Sauce, "Grit Girl" Stone Ground Grits

Jumbo Lump Crab Cakes \$42

Jumbo Lump Crab Cakes with Corn Relish and Lemon Aioli

Filet Mignon & Eggs \$46

4 ounce Filet Mignon, Scrambled Eggs, and Breakfast Potatoes

Pork Ribeye & Eggs. \$33

6 ounce Pork Ribeye, Scrambled Eggs, Breakfast Potatoes

Banana Blueberry & Chocolate Crepe . . . \$32

Scrambled Eggs, Applewood Smoked Bacon

Brioche French Toast \$31

Thick Slices of Fresh Baked Brioche, Vermont Maple Syrup, Applewood Smoked Bacon

Spinach & Artichoke Crepe \$32

Cream Cheese, Monterey Jack, Parmesan, Chef's Vegetable (Add Crumbled Bacon \$4)

Dessert Course (Select One)

Fresh Strawberry Crepe

Fresh Strawberries, Brown Sugar, Orange Apricot Sauce, Whipped Cream

Seasonal Bread Pudding

Flavored Crème Anglaise

Key Lime Pie

Key Lime Custard, Whipped Cream, Graham Cracker Crust

Chocolate Decadence

Flourless Chocolate Cake, Crème Anglaise, Fresh Berries



All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Breakfast and Brunch: Buffets

Breakfasts are served with Coffee, Water, and Orange Juice.

Buffets are a minimum of 20 people. \$5 per person charge for groups under 20 people.

Half-price buffets for children under 10.

Continental Breakfast \$24

Fresh Baked Muffins, Croissant, Fresh Seasonal Berries

Energize Breakfast \$26

Yogurt, Granola, Nuts, Oatmeal, Milk, with Brown Sugar and Raisins,
Fresh Seasonal Fruit and Berries, Fresh Baked Muffins

Southern Breakfast \$27

Scrambled Eggs, Country Ham, Red Eye Gravy, "Grit Girl" Stone Ground Grits,
Buttermilk Biscuits

River Inn Breakfast \$32

Scrambled Eggs, Breakfast Potatoes, Tennessee Sausage, Applewood Smoked
Bacon, Fresh Baked Muffins, Croissant, Fresh Seasonal Fruit and Berries

Island Drive Brunch \$40

Pork Tenderloin, Shrimp and Grits, Scrambled Eggs, Breakfast Potatoes,
Applewood Smoked Bacon, Fresh Baked Muffins, Croissant, Fresh Seasonal Fruit
and Berries



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À la Carte Breakfast

Bright beginnings, one plate at a time.

Assorted Granola or Protein Bars \$4
Priced per Each.

Fresh Sliced Fruit & Berries \$8
Priced per Person.

Fresh Baked Croissants \$48
Priced per Dozen. Served with Butter and Jones Orchard Preserves.

Fresh Baked Blueberry Muffins \$36
Priced per Dozen. Served with Sweet Cream Butter.

Deluxe Mixed Nuts \$35
Priced per Pound.

“Grit Girl” Stone Ground Grits \$4
Priced per Person. (Add Cheese or Crumbled Bacon \$3)

Boiled Eggs \$24
Priced per Dozen.

**Applewood Smoked Bacon,
Sausage Links, or Country Ham \$5**
Priced per Person.

**Turkey Sausage Patties
or Beyond Sausage \$7**
Priced per Person.

Whole Wheat or White Toast \$3
Priced per Person. Served with Butter and Jones Orchard Preserves.

Breakfast Potatoes \$4
Priced per Person. (Add Bacon, Onions, or Cheese \$3)

**Bacon, Egg & Cheese Croissant or
Ham, Egg & Cheese Croissant. \$6**
Priced per Each.

French Toast \$5
Priced per Slice. Served with Butter and Vermont Maple Syrup.

Honey Parfait \$10
Priced per Person. Greek Yogurt, Nut Granola, Fresh Berries, Honey.

Oatmeal \$10
Priced per Person. Brown Sugar, Raisins, and Apples.

Smoked Deviled Eggs \$36
Priced per Dozen.

**Fresh Brewed Coffee,
Decaf or Hot Tea \$65**
Priced per Gallon.

Orange, Cranberry & Apple Juice \$40
Priced per Half Gallon.

Iced Tea \$30
Priced per Gallon.

Canned Coke Products \$4
Priced per Each.

Bottled Water \$4
Priced per Each.



All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Lunch and Dinner: Buffets

Buffets are served with Iced Tea, Water, Dinner Rolls, Mashed Potatoes, and Chef's Vegetables.
\$5 per person charge for groups under 20 people.

Create Your Own Buffet \$55 per Person

First Course (Select One)

Mixed Green Salad

Fresh Mixed Greens, Tomatoes, Cucumbers, Carrots, Tarragon Vinaigrette, and House-made Ranch Dressings

Spinach & Berry Salad

Fresh Leaf Spinach, Local Strawberries, Walnuts, Dried Cranberries, Goat Cheese, Orange Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Grated Parmesan, Caesar Dressing

Fresh Fruit Plate

Second Course (Select Three)

Seasonal Vegetable Pasta

Penne Pasta and Parmesan Cream
(Pesto can be substituted for a vegetarian option.)

Pan Roasted Salmon

Lemon Beurre Blanc

Herb Roasted Chicken

Redbird Farms Chicken Breast, Lemon Herb Jus

Vegetarian Lasagna

Spinach, Mushroom, Squash, Roasted Red Pepper

Jumbo Lump Crab Cakes.....\$10

Lemon Aioli and Warm Corn Relish

Bourbon Glazed Pork Tenderloin

Sweet and Spicy Infused Bourbon Sauce

Filet Tips Paulette.....\$5

Black Pepper Encrusted Filet Tips, Worcestershire Cream Sauce

Blackened Chicken Pasta

Blackened Chicken, Red and Green Peppers, Penne Pasta, Spicy Parmesan Cream Sauce

Filet Mignon.....\$10

4 ounce Filet, Herb Butter

Baked Cod

Lemon Cream Sauce

Chicken Sicilian

Breaded Chicken Breast, Garlic, Parmesan, Italian Seasoning, Butter Wine Sauce

Third Course (Select One)

Fresh Strawberry Crepe

Fresh Strawberries, Brown Sugar, Orange Apricot Sauce, Whipped Cream

Seasonal Bread Pudding

Flavored Crème Anglaise

Key Lime Pie

Lime Custard, Whipped Cream, Graham Cracker Crust

Chocolate Decadence

Flourless Chocolate Cake, Crème Anglaise, Fresh Berries

All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Lunch and Dinner: Buffets

Buffets are served with Iced Tea and Water.

Buffets are a minimum of 20 guests.

Memphis BBQ \$42

House Salad
BBQ Chicken
Pulled Pork
Red Smoked Sausage
Baked Beans
Cole Slaw
Texas Toast
Banana Pudding with Vanilla Wafers

Tex Mex. \$41

House Salad
Warm Flour Tortillas
Yellow Rice
Pinto Beans
Tortilla Chips with Salsa and Guacamole
Tres Leches Cake with Strawberries

Taste of Louisiana. \$45

House Salad
Seafood Gumbo
Blackened Catfish
Spicy Breaded Chicken Louisiana
Red Beans and Rice
Turnip Greens with Pepper Sauce
Fresh Baked Corn Bread
Banana Fosters Bread Pudding

Pizza Party. \$44

Caesar Salad
Choice of 2 Toppings:
Pepperoni, Italian Sausage, Ham, Bacon, Green Pepper, Mushrooms,
Kalamata Olives, Jalapenos
Triple Chocolate Cake

Southern Style \$43

House Salad
Southern Fried Chicken
Bayou Thin Fried Catfish with Tartar Sauce
Roasted Pork Loin
Mac and Cheese
Turnip Greens with Pepper Sauce
Fresh Baked Corn Bread
Home-made Seasonal Fruit Cobbler

Italian Dinner \$44

Caesar Salad
Breaded Italian Chicken
Five Cheese Lasagna (Vegetarian Lasagna can be substituted.)
Penne Pasta Bolognese
Garlic Bread
Seasonal Vegetables
Italian Lemon Cream Cake

Deli Buffet \$40

House Salad
Soup of the Day
Sliced Ham
Sliced Turkey
Chicken Salad
White and Wheat Bread
Lettuce, Tomatoes, Cheeses
Assorted Condiments
Chocolate Chip Cookies

All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Lunch: Plated

Plated Lunches are served with Iced Tea, Water, and Dinner Rolls.

First Course (Select One)

Mixed Green Salad

Fresh Mixed Greens, Tomatoes, Cucumbers, Carrots, Tarragon Vinaigrette, and House-made Ranch Dressing

Spinach & Berry Salad \$5

Spinach, Local Strawberries, Walnuts, Dried Cranberries, Goat Cheese, Orange Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Grated Parmesan, Caesar Dressing

Iceberg Wedge Salad \$5

Baby Iceberg Lettuce, Bleu Cheese Crumbles, Cherry Tomatoes, Red Onion, Bacon, Bleu Cheese Dressing

Jumbo Lump Crab Cakes \$10

Warm Corn Relish, Lemon Aioli

Fresh Fruit Plate

Second Course (Select Three)

Seasonal Vegetable Pasta \$36

Penne Pasta and Parmesan Cream, Seasonal Vegetables
(Pesto can be substituted for a vegetarian option.)

Herb Roasted Chicken \$37

Redbird Farms Chicken Breast, Lemon Herb Jus

Bourbon Glazed Pork Tenderloin \$39

Sweet and Spicy Infused Bourbon Sauce

Shrimp & Grits \$40

Sauteed Shrimp, Andouille Sausage, Country Ham, Cajun Sauce,
"Grit Girl" Stone Ground Grits

Filet Mignon \$52

Hand-Cut 6 ounce Filet, Herb Butter

Classic Caesar Salad with Grilled Chicken \$37

Hearts of Romaine, Garlic Croutons, Grated Parmesan, Caesar Dressing
(Substitute Salmon \$40)

Spinach & Berry Salad with Grilled Chicken \$37

Spinach, Local Strawberries, Walnuts, Dried Cranberries, Goat Cheese, Orange Balsamic Vinaigrette
(Substitute Salmon \$40)

Third Course (Select One)

Fresh Strawberry Crepe

Fresh Strawberries, Brown Sugar, Orange Apricot Sauce, Whipped Cream

Seasonal Bread Pudding

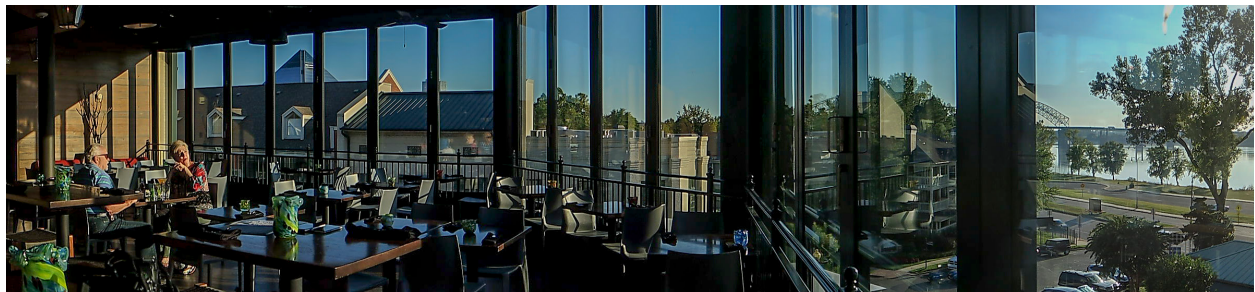
Flavored Crème Anglaise

Key Lime Pie

Key Lime Custard, Whipped Cream, Graham Cracker Crust

Chocolate Decadence

Flourless Chocolate Cake, Crème Anglaise, Fresh Berries



All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Meetings and À la Carte Snacks

Light fare to keep ideas flowing.

Assorted Granola or Protein Bars\$4

Priced per Each

Fresh Sliced Fruit & Berries.....\$8

Priced per Person

Deluxe Mixed Nuts.....\$35

Priced per Pound

Chocolate Chip Cookies\$36

Priced per Dozen

Peanut Butter, Sugar, or Oatmeal available on request

Smoked Deviled Eggs.....\$36

Priced per Dozen

Individual Bags of Chips.....\$4

Priced per Each

Fresh Baked Brownies.....\$36

Priced per Dozen

Spinach & Artichoke Dip.....\$10

Priced per Person

Imported & Domestic Cheese Display...\$10

Priced per Person

Chef's Selection of Cheeses

Assorted Crackers and Crostini

Fresh Brewed Coffee, Decaf or Hot Tea\$65

Priced per Gallon

Iced Tea\$30

Priced per Gallon

Canned Coke Products\$4

Priced per Each

Bottled Water.....\$4

Priced per Each

Lemonade\$45

Priced per Gallon

Fruit Infused Water\$30

Priced per Gallon

All Day Beverage Station.....\$12

Priced per Person

Regular and Decaf Coffee, Hot Tea on request,
Canned Coke Products, and Bottled Water

Half Day Beverage Station.....\$8

Priced per Person



All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Dinner: Plated

Plated Dinners are served with Iced Tea, Water, and Dinner Rolls.

First Course (Select One)

Mixed Green Salad

Fresh Mixed Greens, Tomatoes, Cucumbers, Carrots, Tarragon Vinaigrette, and House-made Ranch Dressing

Spinach & Berry Salad\$5

Fresh Leaf Spinach, Local Strawberries, Walnuts, Dried Cranberries, Goat Cheese, Orange Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Grated Parmesan, Caesar Dressing

Iceberg Wedge Salad\$5

Baby Iceberg Lettuce, Bleu Cheese Crumbles, Cherry Tomatoes, Red Onion, Bacon, Bleu Cheese Dressing

Jumbo Lump Crab Cakes.....\$10

Warm Corn Relish, Lemon Aioli

Fresh Fruit Plate

Second Course (Select Three)

Seasonal Vegetable Pasta.....\$40

Penne Pasta and Parmesan Cream, Seasonal Vegetables
(Pesto can be substituted for a vegetarian option.)

Filet Mignon.....\$64

Hand-Cut 8 ounce Filet, Herb Butter

Rack of Lamb\$68

Grilled Rack of Lamb, Demi Glace

Salmon.....\$48

Grilled Filet, Lemon Beurre Blanc

Chicken Brochette.....\$52

2 Skewers with Chicken Breast and Forest Mushrooms,
Rice and Mushroom Cream Sauce

Vegetable Brochette.....\$52

2 Skewers with Forest Mushrooms, Red Onion, Bell Peppers, Zucchini, Squash, Rice

Filet Mignon & Crab Cakes\$80

Hand-Cut 4 ounce Filet, Herb Butter, Crab Cake with Warm Corn Relish and Lemon Aioli

Herb Roasted Chicken.....\$42

Redbird Farms Chicken Breast, Lemon Herb Jus

Pork Ribeye with Apple Chutney\$56

8 ounce Pork Ribeye

Gulf Redfish with Crab.....\$52

Sauteed Filet, Mushrooms, Fresh Crab, Lemon Beurre Blanc

Crab Cakes\$62

Fresh Hand-Made Crab Cakes, Warm Corn Relish and Lemon Aioli

Filet Mignon & Roasted Chicken.....\$60

Hand-Cut 4 ounce Filet, Herb Butter, Redbird Farms Chicken Breast

Filet Mignon & Shrimp\$78

Hand-Cut 4 ounce Filet, Herb Butter

Filet Mignon & Salmon.....\$78

Hand-Cut 4 ounce Filet, Herb Butter, Pan-Roasted Salmon, Lemon Beurre Blanc

Third Course (Select One)

Fresh Strawberry Crepe

Fresh Strawberries, Brown Sugar, Orange Apricot Sauce, Whipped Cream

Seasonal Bread Pudding

Flavored Crème Anglaise

Key Lime Pie

Key Lime Custard, Whipped Cream, Graham Cracker Crust

Chocolate Decadence

Flourless Chocolate Cake, Crème Anglaise, Fresh Berries

All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Hors d'Oeuvres

Elegant bites, hot and cold—perfect for any gathering.

Cold Hors d'Oeuvres

Fresh Fruit Display with Berries	
Small (up to 25 people).....	\$125
Large (up to 75 people).....	\$250
Vegetable Crudit� with Ranch	
Small (up to 25 people).....	\$125
Large (up to 75 people).....	\$250
Imported & Domestic Cheese Display	
Small (up to 25 people).....	\$150
Large (up to 75 people).....	\$275
Charcuterie Display	
Small (up to 25 people).....	\$175
Large (up to 75 people).....	\$325

Chicken Salad on Brioche	\$150
Per 50 Pieces	
Smoked Salmon Rosettes	\$160
Per 50 Pieces	
Shrimp Cocktail	\$200
Per 50 Pieces	
Smoked Deviled Eggs	\$36
Per Dozen	

Hot Hors d'Oeuvres

Spinach & Artichoke Dip	\$120
With Tortilla Chips	
Chicken Wings	\$150
Buffalo, Asian, or Honey BBQ, Carrots and Celery, Ranch or Bleu Cheese Dressing	
Per 50 Pieces	
Mediterranean Flatbread	\$120
Tomatoes, Spinach, Zucchini, Goat Cheese on Pesto Flatbread	
Per 50 Slices	
Mini Crab Cakes	\$200
Per 50 Pieces	
Southwestern Eggrolls	\$120
With Chipotle Ranch	
Per 50 Pieces	
Fried Pimento Cheese Balls	\$120
Per 50 Pieces	
Cheese Stuffed Mushrooms	\$120
Herbed Cream Cheese, Spinach	
Per 50 Pieces	
Spanakopita	\$120
Spinach & Feta Cheese in Phyllo	
Per 50 Pieces	

Caramelized Bacon	\$200
Per 50 Pieces	
Mojo Shrimp	\$150
Sauteed Gulf Shrimp, Chipotle, Cilantro Lime, Parmesan Baguette	
Per 50 Pieces	
St. Louis Style Toasted Ravioli	\$120
With Basil Garlic Marinara	
Per 50 Pieces	
Fried Chicken Tenders	\$150
Per 50 Pieces	
Fried Catfish Sliders	\$175
With Cole Slaw and Tartar Sauce	
Per 50 Pieces	
Bacon Wrapped Scallops	\$125
Per 50 Pieces	
Cheeseburger Sliders	\$175
Per 50 Pieces	
Lamb Sliders	\$200
Feta, Cherry Tomatoes, Shallot Jam, Lettuce, Pickle, Tzatziki, Brioche Bun	
Per 50 Pieces	

All catering food, beverages, and services are subject to a 24% service charge and 9.75% Tennessee State Sales Tax.

Bar Service

\$150 Bartender Fee. \$500 Minimum for Cash Bars.

Beer (Select up to Three)

Domestic Beer\$5
 Bud Light, Michelob Ultra, Miller Lite

Import Beer\$7
 Stella Artois, Ghost River Golden, Wiseacre Sky Dog Light Lager,
 Wiseacre Tiny Bomb

Liquor (Select One Tier)

Well\$9
 Old Dominick Brands

Premium\$11
 Tito's Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Light Rum,
 Jose Cuervo Silver Tequila

Top Shelf\$13
 Grey Goose Vodka, Woodford Reserve Bourbon, Bombay Sapphire Gin, Patron
 Tequila, Redbreast Whiskey, Patron

Wines

Champagne & Sparkling

House \$36 per Bottle / \$10 per Glass
 Castello Poggio Moscato\$38
 Wycliff Sparkling\$36
 La Bella Prosecco\$38
 Lucien Albrecht Cuvee Romanus\$46
 Gloria Ferrer Brut\$54
 Veuve Cliquot Yellow Label Brut\$150

Pinot Grigio

Benvolio\$38
 Cantina Zaccagnini Pinto Grigio\$70

Sauvignon Blanc

13 Sauvignon Blanc\$38
 Wairu River\$78
 French Blue\$56
 Rombauer\$88

Chardonnay

House \$3 per Bottle / \$10 per Glass
 Chloe\$38
 Louis Latour Grand Ardeche\$62
 Rodney Strong\$34
 Cakebread Cellars\$90
 Cordillera Reserva Especial\$62

Rosé

Fleur De Mar La Jollie\$38

Pinot Noir

Imagery\$38
 Elk Cove\$68
 Loveblock\$90

Merlot

Chloe\$38
 Emmolo\$64

Cabernet Sauvignon

House \$36 per Bottle / \$10 per Glass
 Carmel Road\$64
 Ammunition\$42
 The Chocolate Block\$90
 Frank Family Vineyards\$110
 0-61 Cabernet Sauvignon\$46

Significant Other Reds

E. Guigal Cotes-du-Rhone\$38
 Catena Malbec\$50

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Catering Menu



Other Fees

We sweat the small stuff, so you don't have to.

Bartender Fee \$150

Menu Tasting \$85 for 2 Guests

Menu tastings are held Tuesday, Wednesday, or Thursday at 5:00 pm.

Tripod Screen \$50

LCD Projector \$250

Late Event Start \$100 per 30 Minutes

Excess Event Time \$100 per 30 Minutes

Cake Cutting Fee \$2 per Guest

Room Reset Fee \$250

Place Cards \$40

Cash Bar Minimum \$500

Corkage Fee \$15 per Bottle

Coat Rack \$25

Podium \$25

Additional Linens \$10 Each



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50 Harbor Town Square, Memphis, TN 38103 • (901) 260-3333 • riverinnmemphis.com