



B's on the River, a family owned restaurant and catering company, has been in the business for almost 20 years. Our executive chef has been cooking for over 30 years and specializes in large group caterings. We offer a wide variety of menu options and are willing to customize menus to merely any personal request. At B's, our goal is to take all of the stress of your event away. Our staff is knowledgeable and willing to help with all aspects of your event. We pride ourselves on our friendliness and making sure we go above and beyond all expectations. Our staff pays attention to all of the details and goes above and beyond to make everyone's event special.

Hors d'Oeuvres

Bruschetta

Toasted crostini slices topped with our house made bruschetta mix and a balsamic reduction drizzle

Shrimp Cocktail

Tail on 26 to 30 cooked shrimp served with lemon wedges and our tangy cocktail sauce

Thai Peanut Chicken Skewers

Oriental marinated chicken skewers coated and slow cooked with Thai peanut sauce

Sweet & Sour Meatballs

Pork meatballs tossed with peppers, onions, pineapples and our house made spicy sweet and sour sauce

Fresh Seasonal Fruit Platter

An array of melons and berries sliced and served with a creamy honey vanilla fruit dip

Charcuterie Platter

An assortment of freshly sliced meats, cheese, crackers, olives and seasonal fruit

Classic Cheese and Cracker Tray

Jalapeno cream cheese ball served with an assortment of cheese and a variety of crackers

Spinach & Artichoke Dip

House made creamy spinach and artichoke dip. Served with crostini slices, tortilla chips and pita chips

Homemade Chips and Onion Dip

Fresh made chips served with B's homemade French onion dip

Dijon Deviled Eggs

Hard boiled and halved eggs filled with a creamy Dijon and egg yoke mixture. Topped with smoked bacon crumbles

Caprese Skewers

Fresh mozzarella, heirloom tomatoes and basil on a skewer drizzled with a balsamic reduction and olive oil. Sprinkled with cracked pepper

Toasted Crostini Platter

Italian flavored crostini slices piped with an herb cream cheese and topped with olives, cucumbers, heirloom tomatoes, peppers, smoked salmon and shaved beef

Fresh Veggies & Homemade Dill Dip

Seasonal vegetables served with our creamy house made dill dip

Specialty & Breakfast Buffets

B's Breakfast Buffet

Assorted breakfast pastries, muffins, scrambled eggs with cheddar cheese, sausage links or honey glazed ham, fried potatoes or cheesy hashbrowns, fresh Columbian coffee and fresh orange juice

B's Continental Buffet

Assorted breakfast pastries and muffins, fresh orange juice and fresh Columbian coffee

Belgian Waffle Bar

Belgian waffles, syrup, fresh strawberries, mixed berry reduction, chocolate chips, chopped nuts, butter and whipped cream

Swedish Meatballs

Pork and beef meatballs slow cooked in a creamy beef gravy. Served over garlic red-skinned mashed potatoes with Caesar salad, fresh baked white and wheat dinner rolls and seasoned green beans

Sandwich Buffet

Sliced ham, turkey, roast beef or grilled chicken breasts served on assorted breads with cheddar and Swiss cheese. Served with pasta salad, homemade chips, fresh seasonal fruit salad and condiments.

Add one of our house made soups!

Assorted Wrap Buffet

A variety of ham, turkey and chicken wraps wrapped in garlic herb tortillas served with pasta salad, homemade chips, fresh seasonal fruit salad and condiments

Breakfast Egg Bake Buffet

Ham, sausage or vegetable egg bake served with fried potatoes or cheesy hashbrowns, assorted breakfast pastries, muffins, fresh Columbian coffee and orange juice

Breakfast Accompaniments

Fresh fruit, granola bars, hot oatmeal, biscuits and gravy

Pasta Bakes

Garlic chicken alfredo, Italian beef with red sauce or roasted vegetable with Caesar salad, sliced garlic French bread and seasoned green beans.

Ask us about our pasta bars!

Street Taco Bar

Your choice of 2 proteins (ground beef, shredded chicken, pork carnitas, chorizo or sliced grilled steak) served with shredded lettuce, diced tomatoes, onions, jalapenos, black olives, cheddar and cotija cheese, fresh pico de gallo, sour cream, guacamole, cilantro, black bean and corn salsa, tri-colored tortilla chips, cilantro lime rice, refried beans and house made queso dip

Lasagna

Italian Beef, Chicken Alfredo or Roasted Vegetable Lasagna baked and served with Caesar salad, sliced garlic French bread and seasoned green beans

B's Box Lunch

Sliced ham, turkey, roast beef or grilled chicken sandwiches served with potato chips, whole fruit, a pickle and a cookie

Whole Hog Roast

B's on the River signature, slow-roasted hog, cooked over charcoal for 12 to 14 hours. It comes fully dressed to your event for guests to see and is carved right in front of you. Served with your choice of salad and two sides, B's house made sauce trio, fresh baked white and wheat dinner rolls and homemade apple kraut



Salads

All entrées come with choice of one salad

Tossed Greens Salad

Fresh greens topped with cucumbers and heirloom tomatoes. Served with your choice of two dressings

Caprese Salad

Spring mix tossed with fresh mozzarella, heirloom tomatoes and fresh basil tossed in a balsamic vinaigrette

Garden Vegetable Pasta Salad

Fresh seasonal vegetables tossed in our house made creamy herb dressing with elbow macaroni noodles

Strawberry Spinach Salad

Fresh spinach, sliced strawberries, bleu cheese crumbles, sliced red onions and toasted almonds tossed in a creamy poppyseed dressing

Caesar Salad

Chopped romaine tossed with shredded parmesan cheese and creamy Caesar dressing

Creamy Potato Salad

Diced Idaho potatoes tossed in our house made creamy mustard dressing with celery and onions. Topped with hard boiled eggs

Sides

All entrées come with choice of two sides

Fresh Seasonal Fruit Salad

A variety of sliced melons and berries

Whole Kernel Corn

Buttered corn seasoned to perfection

Green Beans Almondine

Lightly seasoned and buttered fresh green beans topped with toasted slivered almonds

Honey Glazed Carrots

Baby carrots tossed in a honey butter brown sugar glaze. Topped with fresh parsley

Coleslaw

Sliced cabbage tossed with carrots in our creamy coleslaw dressing

Garlic Mashed Potatoes

Creamy garlic red-skinned mashed potatoes lightly buttered and seasoned to perfection

House Made Stuffing

Dried bread cubes lightly seasoned and cooked in chicken stock

Wild Rice Blend

Mixture of seasoned long grain and wild rice

Rice Pilaf

Seasoned long grain rice tossed with mirepoix and cooked in vegetable stock

Cheesy Potatoes

Seasoned hash browns tossed in our house made creamy cheese sauce topped with our house cheese blend and baked to a crisp golden brown

Baked Potato

Seasoned and baked Idaho potatoes served with butter and sour cream

Alfredo Pasta

Penne noodles tossed in our house made creamy Alfredo sauce

Homemade Mac and Cheese

Macaroni pasta noodles tossed in our house made creamy cheese sauce topped with our house cheese blend



Entrées

Served with your choice of salad, two sides, fresh baked white and wheat dinner rolls, condiments, disposable plates, utensils and napkins

Oven Roast Turkey

Honey Glazed Ham

Oven Roast Beef

Slow Roasted Prime Rib

Lemon Dill Salmon

Teriyaki Chicken

Chicken Breast in White Wine Sauce

Roast Pork Loin In Rosemary Sauce

BBQ Chicken

Bone-In or Chicken Breasts

Pulled Meats

BBQ Beef, Chicken or Pork

Burgers

Hamburgers, Turkey Burgers or Veggie Burgers

BBQ Ribs

Grilled Chicken Breasts

Smoked Brisket

Smoked Pulled Pork

Beer Boiled & Grilled Bratwurst

All Beef Hot Dogs

Desserts

Ice Cream Sundae Bar

Vanilla and chocolate ice cream served with caramel, chocolate syrup, fresh strawberries, chocolate chips, cookie crumbles, sprinkles, chopped nuts and whipped cream

Donut Wall

A wall of assorted ring donuts surrounded by an array of donuts and donut holes

Chocolate Dipped Strawberries

Fresh strawberries carefully dipped and drizzled in white and milk chocolate

Cheesecake

Homemade vanilla cheesecake served with fresh strawberries, house made berry sauce, caramel and chocolate syrup, chopped nuts and whipped cream for toppings

Assorted Cookies & Bars

An assortment of chocolate chip, sugar, white chocolate macadamia nut, M & M and oatmeal raisin cookies with brownies, rice krispies, chocolate chip bars and lemon bars

Assorted Pies

Your choice of French silk, apple, cherry, blueberry, strawberry (seasonal), pumpkin or pecan

Cobblers & Crisps

Your choice of apple, peach, cherry or blueberry

Cupcakes

Vanilla, chocolate, red velvet or marble cupcakes topped with vanilla, chocolate, cream cheese, buttercream or whipped cream frosting

Snacks & Late Night

Woodfire Pizzas

Homemade pizza crusts topped with pepperoni, Italian sausage, andouille sausage or Canadian bacon with our house cheese blend and house made pizza sauce

Walking Taco Bar

Your choice of seasoned beef or chicken taco meat with cheesy nacho chips, sour cream, salsa, lettuce and cheddar cheese

Pretzel Wall

A wall of Bavarian knot pretzels surrounded by pretzel sticks served with creamy queso, chipotle queso and stone-ground mustard

Sliders

BBQ Beef, Pulled Pork or Pulled Chicken served on fresh baked white and wheat rolls

Dollar Sandwiches

Fresh baked white and wheat rolls with sliced ham and turkey. Served with mayo and mustard packets

Popcorn Bar

Fresh made buttered popcorn served with gummy bears, M & M's, mini marshmallows, sprinkles, cheese seasoning and ranch seasoning

Nacho Bar

Tri-colored tortilla chips served with seasoned ground beef, onions, jalapenos, fresh pico de gallo, guacamole, sour cream and house made queso

Beverages/Bar Service

Bar service includes Set-Up/Clean-Up, Bartenders, Ice, Cups, Cold Plates, Condiments and N/A beverages (Coke, Diet Coke, Sprite, Lemonade, Club Soda, Tonic Water, Fresh Columbian Coffee with Cream and Sugar, and an Ice Water Station).

Customizable host & cash bar packages are available for all events.

Domestic Kegs

Specialty Kegs

House Red & White Wine

Canned Beer

Seltzers

House Spirits

Top Shelf Spirits

Champagne

Mimosa Bar

N/A Champagne or Wine

Bottled Water

Canned Soda

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice



Rental Packages & Additional Rental Items

Bronze Package

Heavy Duty Plastic Plates, Utensils and Paper
Napkins

Silver Package

China Plates, Utensils & Linen Napkins

Gold Package

China Dinner Plates & Dessert Plates, Utensils,
Linen Napkins, Water Glasses, Water Carafes &
Chargers

6 Foot Banquet Tables

8 Foot Banquet Tables

30 Inch Bar Height Tables

White Folding Chair

China Champagne Glasses

China Wine Glasses

Chair Covers

Table Linens

Wooden Dance Floor

Bean Bag Toss

Tents

Easels

Food Trailer

B's on Wheels is the perfect addition to your next event! A wide variety of menu options are available, with a full-service kitchen and fresh food cooked to order.

State Fair Snacks:

Mini Donuts

Churros

Boneless Wings

Chicken Tenders

French Fries

Waffle Fries

Homemade Chips

Cheese Curds

Backyard BBQ:

Nachos

Tacos

Pulled Pork

Burgers

Brats

Hot Dogs

Gyros

Shrimp 'Po Boy



ON THE RIVER

restaurant • bar • catering • banquet facility
outdoor bar & patio • 9 hole golf course