

Riverfront Cafe & Catering

111 Riverside Ave 32202-4905 · +19042499440 · Updated: Jan 14, 2026

[View online menu](#)



CONTINENTALS 2

RiverFront Continental

\$9.00

An assortment of fresh breakfast pastries, muffins and bagels. Condiments included. Served with seasonal fresh fruit bowl, yogurt parfait and breakfast juices

Just the Breads

AVAILABLE OPTIONS

An assortment of house made fresh breakfast pastries and muffins, breakfast breads, etc. with all the appropriate condiments

\$4.50

Add Seasonal Fresh Fruit Bowl (per person):

\$2.75

BREAKFAST SPECIAL 5

Fresh Seasonal Fruit Display

Hash Brown Casserole

Creamy Scrambled Eggs with Cheese & Salsa on Side

Crispy Bacon or Sausage Patty

Fresh Baked Muffins

HOT BREAKFAST 4

Egg Sandwich

\$4.95

Scrambled eggs on croissant, wrap and biscuits with bacon or sausage & cheese

Biscuits with Sausage Gravy

\$6.50

Flakey biscuits smothered in our southern sausage gravy

Stuffed French Toast

\$10.95

Golden French Toast filled with sweetened cream cheese topped with seasonal fruit, whipped butter & maple syrup. Served with scrambled eggs, breakfast potatoes or grits

Apple Pancakes

\$10.95

Buttermilk pancakes with a variety of fruit toppings, whipped butter and maple syrup. Served with scrambled eggs, breakfast potatoes or grits and fresh fruit

BREAKFAST CASSEROLES 4

Sausage Egg Casserole

Bananas Foster Baked French Toast

Sausage Hash Brown Casserole

Vegetarian Egg Casserole

BREAKFAST QUICHE 2

Traditional Lorraine

With bacon, caramelized onions, mushrooms and cheddar

Florentine

With spinach, red pepper, parmesan and asiago cheese

A' LA CARTE 6

Yogurt Parfait \$3.95

Yogurt, fresh fruit & granola

Quaker Individual Oatmeal Medley \$3.00

Apple Walnut or Summer Berry

Bagels with Cream Cheese AVAILABLE OPTIONS

Assorted fresh bagels with flavored cream cheeses \$1.75
Dozen: \$14.00

Seasonal Fruit \$2.75

A generous bowl of seasonal fresh fruit

Scrambled Eggs, Served with Shredded Cheese & Salsa \$3.00

Breakfast Meats AVAILABLE OPTIONS

Sausage (link or patty) or Ham \$1.50
Bacon: \$2.50

BREAKFAST BEVERAGES 3

Coffee Service \$2.25

Coffee service includes regular and decaf blends, cream, sugar, sugar substitute, cups and stir sticks

Tea Service \$2.25

A selection of teas including cream, sweetener, sugar, honey and lemon

Assorted Breakfast Juices AVAILABLE OPTIONS

An assortment of breakfast juices available including but not limited to: Orange, grapefruit, apple and cranberry Individually: \$2.50
Gallon: \$6.95

SIGNATURE BARBECUE 2

Barbecue Chicken & Ribs \$11.99

Barbecue Chicken

\$10.69

BARBEQUE SIDES5

Cole Slaw

Potato Salad

Tossed Salad

Baked Beans

Macaroni & Cheese

HOUSE FAVORITES17

Morgan's Chicken

\$11.75

Grilled boneless chicken breast topped with bacon and cheddar cheese served over yellow rice with honey mustard on the side for dipping

Southwestern Chicken

\$10.65

Boneless chicken breast served over Spanish rice with a southwestern black bean sauce

Baked Ziti

\$10.65

Penne pasta baked in our "house marinara" with chicken and Italian sausage

Greek Style Chicken

\$11.75

Boneless skinless chicken breast sautéed in olive oil with black olives, artichoke hearts, onions, fresh basil and feta cheese served with herbed rice

Lasagna

\$11.75

A classic favorite

Broccoli Cheddar Chicken

\$10.65

Grilled boneless chicken breast served over saffron rice with a creamy broccoli cheddar cheese gratin

Chicken Parmesan

\$10.65

Parmesan crusted chicken breast served over angel hair pasta and marinara sauce

Chicken Marsala

\$10.65

Sautéed chicken breast, button mushrooms and our sweet marsala sauce served over herbed rice

Lemon Chicken Florentine

\$10.65

Sautéed chicken breast with our cheesy Florentine sauce served with herbed rice

Harvest Breast of Chicken

\$11.75

Boneless chicken breast stuffed with carrots, onions, mushrooms, celery and breadcrumbs baked and topped with traditional chicken gravy served with rice pilaf

Smothered Chicken

\$11.75

Boneless chicken breast sautéed with multi-colored peppers and sweet onions in our Peruvian Gold sauce served with herbed rice

Southern Meatloaf

\$10.65

Our special recipe served with garlic mashed potatoes and gravy

Southern Fried Chicken

\$10.65

Buttermilk soaked chicken, breaded and oven fried to a golden brown served with house made mashed potatoes and country style gravy

Chicken Pot Pie

\$10.65

Sautéed chicken, diced carrots, celery, onion, green peas and red pepper in a creamy chicken sauce topped with flakey biscuits and served with buttered rice

Southern Pot Roast

\$11.75

Slow cooked until fork tender with carrots, broccoli and red potatoes in a rich tomato reduction

Shepherd's Pie

\$10.65

Ground beef and onions covered with whipped potatoes and topped with shredded cheddar cheese

Teriyaki Chicken Bowl

AVAILABLE OPTIONS

Top your bowl of sticky rice with stir-fried strips of chicken breast. Served with Asian style vegetables, vegetarian wontons and a rich dipping sauce

\$10.95

Add Stir-Fried Steak for:

\$2.50

VEGETARIAN 4

Veggie Ziti

\$10.65

Penne pasta baked in our "house marinara" with seasoned vegetables

Eggplant Parmesan

\$10.65

Eggplant lightly breaded and sautéed, layered with "house marinara", parmesan and mozzarella cheese served over angel hair pasta

Broccoli and Cheddar Rice

\$10.65

Seasoned vegetables served over saffron rice with a broccoli cream sauce topped with melted cheddar cheese

Pasta Primavera

\$10.65

Diced vegetables and penne pasta in a creamy alfredo sauce

LUNCH BUFFETS 4

Taco Bar

AVAILABLE OPTIONS

Warm taco shells ready to create your own special combination. Fresh ground beef in our spicy taco seasonings, cheddar cheese, salsa, black beans, lettuce, sour cream and guacamole served with Mexican rice, black beans and tortilla chips

\$10.65

Add Chicken for: \$2.00

Fajita Bar

AVAILABLE OPTIONS

Warm tortilla shells ready to be filled with marinated chicken with peppers and onions. Choose your own toppings of cheddar cheese, salsa, black beans, lettuce, sour cream and guacamole served with Mexican rice, black beans and tortilla chips

\$10.95

Add Steak for: \$3.50

Burgers and Dogs

AVAILABLE OPTIONS

Juicy hamburgers ready to top your own way served with BBQ baked beans, cole slaw, potato chips, cheddar cheese, pickles, lettuce, tomatoes and condiments

\$9.50

Add Hot Dogs for: \$2.50

Baked Potato and Soup Bar	AVAILABLE OPTIONS
Fresh soup de jour (call for this week's selections). Hot baked potatoes ready to be smothered with your favorite toppings including homemade chili, cheddar cheese, onions, sour cream, butter and broccoli served with tossed salad, choice of two dressings and rolls	\$10.59
	Add Additional Soup Choice for:
	\$2.50

DESSERTS OFFERED WITH ALL HOT ENTREES 6

Marble Cake

Banana Pudding

Chocolate Cake

Strawberry Shortcake

Pineapple Shortcake

Fresh Fruit Bowl

SPECIALTY SANDWICH PLATTER OR INDIVIDUAL BOXES 3

The VIP Boardroom	AVAILABLE OPTIONS
The VIP includes a variety of specialty cold sandwiches, your choice of a side salad and chips; served with cookies and brownies	\$9.95
	Add a Second Side Salad at (per person):
	\$0.95

Half Sandwich and Three Salads	\$9.95
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A variety of specialty sandwiches and your choice of three side salads served with chips, cookies and brownies

Deli Delights	\$10.95
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Create your own! Assorted meats, chicken salad & cheeses with gourmet breads, wraps and croissants to customize your own luncheon. Includes your choice of side salad, chips and dessert

SIDE SALADS 11

Southwestern Pasta

Italian Pasta

Cole Slaw

Caesar Salad

Mixed Greens Salad

Power Salad

Mediterranean Pasta

Southern Potato

Strawberry Salad

Greek Tossed Salad

Quinoa Salad

SPECIALTY SANDWICHES 12

Chicken Salad on Croissant

Choose your favorite – a southern tradition or our house chicken salad with sweet cranberries and walnuts. Served with shredded lettuce

Tuscan Veggie

Hummus, roma tomatoes, black olives, cucumbers, artichoke hearts, romaine lettuce and feta with balsamic vinaigrette. Also available with your choice of meat

South of the Border

Southwestern grilled chicken, cheddar cheese, black bean and roasted corn salsa with mixed baby greens and ranch

Cool Ranch Chicken Wrap

Shredded lettuce, sliced chicken breast, chopped cucumber and tomato topped with ranch dressing

Chicken Caesar Wrap

Grilled chicken, parmesan cheese, romaine lettuce and caesar dressing

Deli Meat and Cheese

Tender turkey, home baked ham, and roast beef with choice of provolone, cheddar, swiss or American cheese

BLT

Crispy bacon, juicy tomatoes and leaf lettuce with mayonnaise

The Italian

Salami, pepperoni, ham and provolone cheese with Italian vinaigrette, leaf lettuce and roma tomatoes

The Grinder

Ham, turkey, cheddar and swiss cheese with lettuce, tomato, mayonnaise and mustard

Talkin' Turkey

Turkey with a caramelized onion medley and sliced brie

The Iron Man

Roast beef with provolone cheese, mixed baby greens and horseradish cream

Turkey Beach Wrap

Smoked turkey, sliced bacon, provolone cheese and our Cajun ranch

SAVORY SALADS 10

Goat Cheese Salad

Bacon, mandarin oranges, walnuts, onions and goat cheese with balsamic vinaigrette

The Pear Salad

Sweet pears, bacon, cranberries, dates, mandarin oranges, almonds and feta cheese with balsamic vinaigrette

The Café Cobb

Bacon, tomato, boiled egg and bleu cheese crumbles with ranch dressing

Teriyaki Salad

Mandarin oranges, peanuts, chow mien noodles with our Asian dressing

Riverfront's BLT

Our twist on the BLT. Bacon, tomato, cucumber with cheddar cheese and French-fried onions on a bed of lettuce with ranch dressing

Power Salad

Kale, spinach, cucumbers, almonds, edamame, sunflower seeds, sun dried tomatoes, cranberries and feta cheese with balsamic vinaigrette

The Great Grain

Brown rice, black beans, quinoa, cucumber, red peppers, corn and sweet potato on a bed of spinach leaves

Strawberry Salad

Mixed baby greens, sliced strawberries, feta cheese and walnuts with raspberry vinaigrette

The Greek Tossed

Romaine lettuce, artichokes, black olives, roman tomatoes, red onion and feta cheese with Greek feta vinaigrette

The Caesar

Fresh cut romaine, black olives and tomatoes topped with house made croutons, parmesan cheese and Caesar dressing

CONTINENTAL AGENDA 2

Breakfast

Assorted muffins and bagels with whole fruit and orange juice

Lunch

Lunch & Learn with chips, assorted cookies and iced tea

EXECUTIVE AGENDA 2

Breakfast

A breakfast sandwich tray (egg sandwich), whole fruit, breakfast potatoes and orange juice

Lunch

The VIP Boardroom; Iced Tea included

DESSERT OPTIONS 4

Assorted Cookies & Brownies	\$1.75
Are You Square?	\$2.50
Assortment of brownies, blondies, nutty squares and lemon bars	
Brownie & Bar Platter	\$15.00

Cookies	\$9.50
A delicious assortment of our homemade cookies, including but not limited to: chocolate chip, oatmeal raisin, peanut butter and white chocolate macadamia nut	

THE EDGE 4

The Break	\$3.50
Peanuts, popcorn, and assorted mini candy bars	
Nuts, Assorted	\$15.00
Whole assorted nut selection by the bowl	
Health & Fitness	\$4.50
Whole fruit, granola bars and individual yogurts	
Sophistication	\$9.50
Fresh fruit and cheese, assorted finger sandwiches, vegetable crudités, and pound cake with whipped cream	

PLATTERS 3

Gourmet Cheese Display	AVAILABLE OPTIONS
Generous assortment of domestic and imported cheeses along with our signature torta garnished with fresh grapes and served with artisan crackers	Small (Serves 8-10): \$45.99
	Medium (Serves 15-25): \$65.99
	Large (Serves 30-45): \$85.99
Fresh Fruit Display	AVAILABLE OPTIONS
Selection of season fresh fruit, berries and melons	Small (Serves 10-15): \$49.99
	Medium (Serves 15-25): \$69.99
	Large (Serves 30-45): \$89.99
Farmers Market Crudité	AVAILABLE OPTIONS
Fresh assortment of seasonal vegetables served with creamy herb dip, spinach dip and hummus	Small (Serves 8-10): \$40.99
	Medium (Serves 15-25): \$60.99
	Large (Serves 30-45): \$80.99

BEVERAGES 6

Lemonade & Iced Tea	\$7.50
Coke	\$1.50
Diet Coke	\$1.50
Sprite	\$1.50
Bottled Water	\$1.50

Orange Juice	AVAILABLE OPTIONS	
	Individual:	\$2.50
	Gallon:	\$7.95

DELIVERY OPTIONS & FEES 4

Delivery Services

We set it up and you take care of the rest. Our experienced caterers will deliver your food in ready to serve dishware. There is a flat fee of \$20 for delivery to most areas

Breakfast Deliveries	\$25.00
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Dinner Deliveries	\$35.00
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Additional Charges May Apply to Locations Outside of Jacksonville Area

HORS D'OEUVRES 27

Artisan Cheese Display

generous assortment of domestic and imported cheeses to include baked brie wrapped in puff pastry with raspberry preserves and candied walnut along with our signature Torta garnished with seasonal fresh grapes and served with flat breads, pita chips and gourmet crackers

Fresh Fruit and Seasonal Berry Display

served with our chocolate dipping cream

Garden Vegetable Display with Creamy Herb Dip

a fresh assortment of seasonal crudité s including baby carrots, broccoli florets, cucumber slices, sugar snap peas and julienned red and yellow peppers

Rustic Antipasto Display

Mahon and Manchego cheeses, aged chorizo, toasted almonds, spiced nuts and sweet pecans, mixed olives, herb marinated mushrooms, crackers and much more!

Mezza Trip

Black Bean Hummus, Vegetable Tabbouleh and Bruschetta served with house made Pita Chips and Gluten Free Crackers upon Request

Caprese Display

buffalo mozzarella, roma tomato, basil leaf topped a Crostini and drizzled with aged balsamic vinaigrette

Grilled Caprese Skewers

Fresh mozzarella, tomatoes, basil and ciabatta cube drizzled with extra virgin olive oil

Baked Brie en Croute with Sliced Baguettes and Gourmet Crackers

Raspberry with candied walnuts, Apricot Chutney and toasted almonds

Baked Brie Served Warm with Sliced Baguettes and Gourmet Crackers

With Kahlua and Pecans

Chilled Dips

served with Toasted Crostini, Seasoned Pita Chips and Garden Vegetables; Choice of: Hummus (Gluten Free); Country Spinach Dip; French Olive Tapenade (Gluten Free); Goat Cheese and Roasted Red Peppers (Gluten Free)

Grilled Asparagus Crespelle

fresh grilled asparagus rolled in a tender crepe with pesto cream cheese

Thai Chicken Won Ton Cups

grilled Thai chicken with Asian slaw in a crisp won ton cup

Antipasto Kabob

cheese tortellini, sundried tomato, prosciutto and Kalamata olive

Sun-Dried Tomatoes and Feta Tartlets

Fresh Shrimp, Artichoke Hearts and Mushrooms

Add \$1.50 per guest. Marinated in our balsamic vinaigrette

Chilled Marinated Fresh Shrimp

Add \$1.50 per guest. Marinated in our balsamic vinaigrette

Chilled Cocktail Shrimp

Add \$1.50 per guest. With spicy cocktail sauce

Garlic Shrimp Cocktail

Add \$1.50 per guest

Smoked Salmon in Phyllo Cups with Cucumber Salsa

Pastrami and Pepper Roll Ups

Assorted Mini Sandwiches

honey baked ham, smoked turkey, marinated roast beef and chicken salad served on assorted rolls, mini croissants and tortilla wraps

Smoked or Peppered Salmon Display

with capers, onions, cream cheese, tomatoes, black olives and egg

Grilled Vegetable Bruschetta

Grilled vegetables on toasted country bread with fresh pesto

Mediterranean Chickpea Salad

Quinoa Salad

Fig & Goat Cheese in a Phyllo Purse

Southwestern Dipping Station

Tomato Salsa, Guacamole, Black Bean & Corn salsa and Jalapeno Queso served with Multicolored Tortilla Chips

HOT HORS D'OEUVRES 47

Warm Dips Served Fondue Style with Sliced Baguette

Choice of: Hot Sherry Crab Fondue; Artichoke and Spinach; Buffalo Chicken and Blue Cheese; Goat Cheese with Fresh Thyme; Pepperoni Pizza Dip

Mini Italian Sausage Calzones

turnovers filled with Italian sausage, tomato, bell peppers, marinara and mozzarella served on house made rolls

Spicy Chicken Quesadilla

served in a tortilla cornucopia with cheddar, cream cheese, and jalapeno with a house made salsa for dipping

Beef Szechwan Teriyaki Satay

Empanada

Mexican turnover made from a cream cheese pastry and filled with your choice: Beef, Chicken or Vegetable

Bacon Wrapped Sea Scallops

Add \$2.25 per guest. Drizzled with Creamy Chipotle Crème Fraiche

Stuffed Mushroom Caps

Choice of: Fresh Crab, Greek Style, Chorizo & cheddar, Ratatouille & asiago

Miniature Baked Potatoes

Choice of: Loaded with Sour Cream, Butter, Bacon and Scallions; Broccoli & cheddar; Bacon & pepper-jack

Petite Crab Cakes with Cajun Remoulade

Crab Cake Poppers with Aioli

Oysters Rockefeller

Add \$2.25 per guest. Baked on the half shell with spinach and mornay sauce

Carmel Apple & Goat Cheese Purse

Blue Cheese & Pear in Phyllo

Pan Fried Pot Stickers with Soy Chili Sauce

Mini Beef Wellington

beef tenderloin bites with mushroom duxelles wrapped in puff pastry

Beef Tenderloin Tray

Add \$4.50 per guest. Prepared medium rare sliced and served with horseradish crème fraiche

Grilled Chicken Taquitos

rolled in corn tortillas and fried, served with salsa for dipping

Bacon Wrapped Almond & Blue Cheese Stuffed Dates

Brochettes

Choice of: Melon, Prosciutto, and Fresh Mozzarella; Tequila-Lime Chicken; Thai Grilled Shrimp & Pineapple; Beef Teriyaki with Orange Soy Sauce; Chipotle Steak Churrasco with a chimichurri sauce; Thai Spiced Chicken or Beef with Peanut Sauce

Meatballs

Choice of: Cranberry Meatballs; Beef Meatballs in a Cranberry Barbecue Sauce with Jalapenos; Sweet N Tangy Meatballs; Hawaiian Meatballs; Pork Meatballs served with our Island Sauce

Chili-Lime Salmon Satay

Coconut Crusted Shrimp with Our Pina Colada Sauce

Add \$1.50 per guest

Mini Grilled Sliders

accompanied with ketchup, mustard and relish

Mini Reuben Puffs

Shrimp & Andouille Sausage Kabob

Sirloin & Gorgonzola Wrapped in Bacon

Spanakopita

traditional Greek pastry filled with Spinach and Feta

Caribbean Chicken Satay with Pineapple & Mango Chutney

Vegetable Spring Rolls with Island Sauce

Plump & Juicy Chicken Wings

served with Buffalo Sauce, Ranch, Blue Cheese and Celery

Crab Ragoons

crabmeat, cream cheese and oriental seasonings in a crunchy egg roll

Deviled Eggs with Caviar

Seafood Potato Skins

Succulent Seafood meet Crispy Potatoes and Melty Cheese

Jumbo Crab & Seafood Brie Melt

Crab and Seafood are mixed with mayo, chives, Tabasco, lemon zest and mascarpone cheese on a bagel and topped with brie cheese melted to perfection

Black Bean and Corn Cakes

Parmesan Hash Brown Slider

Savory hamburger sliders over hash brown patties and smothered in a hot bacon and onion jam

Grilled Sausages with Homemade Mustard Dipping Sauce

Jambalaya Kabob

Andouille Sausage, Chicken and Shrimp served with a Creole Dip

Shrimp & Grits Crisp with Bacon & Gouda

Mac & Cheese Tart

Creamy Mac & Cheese in a phyllo cup

Andouille Sausage en Croute

Cajun spiced Andouille sausage and zesty pepper jack cheese topped with jalapenos then loaded into our flaky puff pastry

Bacon Wrapped Dijon Chicken Skewers

Tender chicken glazed with Dijon mustard wrapped with smoked bacon

BBQ Chicken Skewers with Blue Cheese Crumbles

Grilled Cheese Bites with Roasted Tomato Soup Shooters

Cuban Sliders

Chicken Parmesan Sliders

Island Cheese Steak Wrap

Shaved Sirloin Steak, grilled onion, roasted peppers and jalapeno jack cheese wrapped in a red tortilla

ACTION STATIONS 3

Stir Fry Station \$7.95

Shrimp, Marinated Chicken or Beef with Oriental Vegetables, Sweet & Sour Sauce and Szechwan Sauces, Fried Rice

Scampi Station \$10.95

Jumbo Shrimp & Scallops Sautéed in Garlic, Lemon & Basil served with Linguine

Fajita Bar \$8.95

Marinated Grilled Chicken or Beef, Shredded Lettuce, Diced Tomatoes, Guacamole, Cheddar Cheese, Sour Cream, Salsa & Jalapenos served with warm Flour Tortillas

PASTA STATION 2

Cheese Tortellini & Penne Pasta

Pesto Alfredo and Marinara Sauce

CLASSIC CAESAR SALAD STATION 3

Chef to Prepare Tossed Hearts of Romaine Leaves, Caesar Dressing, Cracked Pepper

Parmesan Cheese & Focaccia Croutons

Marinated Herb Grilled Chicken & Garlic Seared Shrimp

MASHED POTATO BAR 2

Hot Sauces

choice of two: Shrimp Newberg; Gorgonzola Crème Sauce; Wild Mushroom Cognac Crème Sauce

Toppings

Cheddar Cheese - Bacon Bits - Sour Cream Butter - Scallions - Bruschetta

LAVISH CARVING STATIONS 6

Roasted Prime Rib of Beef

London Broil

Marinated and Grilled

Molasses & Brown Sugar Cured Smoked Ham

Rum Raisin or Honey Pineapple Glazed

Boneless Whole Roasted Turkey Breast

Slow Roasted to tender perfection

Pork Roasted Loin

Herb Crusted and Grilled

Roasted Beef Tenderloin

A SWEET DELIGHT DESSERT DISPLAY 1

A Sweet Delight Dessert Display

AVAILABLE OPTIONS

Vast array miniature pastries & desserts

\$3.50

Add Chocolate Dipped Strawberries (Each): \$2.95