Enjoy Yourself at Rio City Cafe

We offer a delicious, high quality, farm fresh “California Cuisine” served daily on the scenic riverfront of Old Sacramento.
Host your event at Rio City Cafe! Whether it’s business or personal, your party of 30 or more will be the talk of the town when you and our Banquet Managers create a memorable experience for your special event.

Choose from our delicious banquet menus and leave the rest to us.

Your event and Rio City Cafe are the perfect combination.

A beautiful location for your special event!
PLATED LUNCH SELECTIONS

ALL ENTREES INCLUDE:
BREAD & BUTTER,
COFFEE, TEA OR SODA (REFILLS INCLUDED), DESSERT DU JOUR

Option #1

Rio City’s Hamburger
American Kobe Blend cooked medium, Havarti Cheese, Garlic Rosemary Aioli on a Brioche Bun, Rosemary French Fries

Grilled Salmon BLT
Grilled Salmon Filet, Apple Wood Bacon, Leaf Lettuce, Tomatoes, Sweet Fig Jam on Focaccia, Sweet Potato Fries

Fish and Chips (Mon-Fri Only)
Alaskan Cod lightly battered and fried, Malted Vinegar, Tartar Sauce, Coleslaw and Rosemary Fries

Crispy Chicken Salad
Napa Cabbage, Carrots, Wonton Strips, Crispy Chicken Tenders, Mandarin Oranges, Tomatoes and Scallions tossed in a Honey Mustard Vinaigrette

*Santa Fe Chicken Salad
Crisp Iceberg and Romaine Lettuce, Grilled Chicken, Roasted Corn, Tomatoes, Red Onion, Tortilla Strips, Avocado Crème, tossed in Southwestern Ranch Dressing

$ 23.00 per Person

Option #2

*Jambalaya
Pan Seared Shrimp, Assorted Seafood, Tender Chicken, Andouille Sausage, Peppers and Onions, Jasmin Rice tossed in our Creole Style Sauce

Crab Melt on Open-Faced Baguette
Swiss and Cheddar Cheese, Cole Slaw, Avocado, Rosemary Fries

*Steak Chimichurri
Tender slices of Bistro Filet topped with Chimichurri sauce and served over Jasmin Rice and Seasonal Vegetables

*Grilled Chicken Penne Pasta
Seasonal Vegetables with your choice of Pesto Cream Sauce or White Wine Sauce, Parmesan cheese (can be made vegetarian also)

*Crab and Shrimp Louie Salad
Romaine, Tomato, Egg, Cucumber, Avocado

$ 29.00 per Person

You can customize a menu from these two options and will be charged the per person price as stated in each option.

*Gluten Sensitive
Menu items are subject to change as we change our menu seasonally.
Plated Dinner Selections

All entrees include:
House salad, bread & butter,
coffee, tea or soda (refills included), dessert du jour

*Roasted Organic Chicken
In a seasonal sauce, mashed potatoes and seasonal vegetables

Prawn Penne Pomodoro
Sautéed prawns, garlic, shallots, capers, white wine, tomatoes, baby spinach,
parmesan and basil, served over penne pasta
(can be made vegetarian)

*Grilled Salmon
Brown mango butter sauce, mango salsa, and candied almonds, served with coconut rice
and seasonal vegetables

*Grilled Organic Pork Chop
In a seasonal sauce, mashed potatoes and seasonal vegetables and seasonal vegetables

*Bistro Filet Medallions
Zinfandel Bordelaise sauce, mashed potatoes, seasonal vegetables

$42.00 per person
The private banquet room can hold up to 56 seated guests, or up to 85 for an appetizer event with limited seating and plenty of mingling space.
BANQUET APPETIZERS

Seared Sea Scallops in a Citrus Buerre Blanc Sauce
50 - $180.00 / 100 - $350.00

Prime Rib Crostinis, horseradish sauce/red onions
50 - $120.00 / 100 - $230.00

Vine Ripened Tomatoes, Basil and Mozzarella Crostinis drizzled with olive oil and balsamic vinegar
50 - $130.00 / 100 - $240.00

Smoked Salmon Blinis with Dill and Caper Crème Fraiche
50 - $140.00 / 100 - $270.00

Asian Marinated Beef or Chicken Skewers with a Sweet Chili Sauce
50 - $148.00 / 100 - $286.00

Chicken or Shrimp Quesadilla with Salsa Fresca and Sour Cream
25 - $115.00 / 50 - $225.00

Chilled Prawns with Cocktail Sauce
50 - $125.00 / 100 - $250.00

Cheese Platter with Assorted Artisan Cheeses served with Crostini and Seasonal Fresh Fruit Platter
25 - $120.00 / 50 - $230.00

Grilled Vegetables with house-made Blue Cheese Dip
25 - $85.00 / 50 - $160.00

APPETIZER SALADS

Caesar Salad - Romaine, Rosemary Croutons, Parmesan Cheese
$150.00 per Bowl (Serves 20 People)

Penne Pasta Salad - Roasted Red Bell Peppers, Kalamata Olives, Squash, Red Onions and Parmesan Cheese
$110.00 per Bowl (Serves 20 People)

Santa Fe Chicken Salad - Crisp Iceberg and Romaine Lettuce, Grilled Chicken, Roasted Corn, Tomatoes, Red Onion, Tortilla Strips, Avocado Crème, tossed in Southwestern Ranch Dressing
$240.00 per Bowl (Serves 20 People)

Crab and Shrimp Louie - Romaine, Tomato, Egg, Cucumber, Avocado
$350.00 per Bowl (Serves 20 People)

Menu items are subject to change as we change our menu seasonally.
The enclosed patio can hold up to 85 for a seated buffet, 120 for a sit down plated dinner, or up to 200 for a standing room only appetizer party.
Plated Brunch Selections

All entrees include:
Bread & Butter, Coffee, Tea or Soda (refills included)

Entrees: (Choose up to three entrees)

**Eggs Benedict**
Canadian Bacon, Soft Poached Eggs, Hollandaise Sauce, served with
Breakfast Potatoes and Fresh Fruit

**Biscuits, Country Gravy & Eggs**
Homemade Buttermilk Biscuits with Country Gravy, served with
Scrambled Eggs and Breakfast Potatoes

*Huevos Rancheros*
Fried Eggs, Bacon, Corn Tortilla, Cheese, Ranchero Sauce, Avocado, Sour Cream,
with Spanish Rice and Black Beans

**Breakfast Combo**
Scrambled Eggs, French Toast, Bacon, Chicken Apple Sausage, served with
Breakfast Potatoes (can be made vegetarian—sub fruit for meat items)

**Vegetable Omelet**
Baby Spinach, Onions, Seasonal Vegetables, Jack Cheese, topped with Beurre Blanc Sauce,
garnished with Avocado, served with Breakfast Potatoes

$20.00 per person

To add lunch items, you may choose from our plated lunch menu
for a possible additional charge for that lunch menu item.

*Gluten Sensitive

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The enclosed patio can hold up to 85 for a seated buffet, 120 for a sit down plated dinner, or up to 200 for a standing room only appetizer party.
We offer buffets for
brunch, lunch or dinner
for your party of 80 people or more.
Your buffet menu is customized for your party
by our executive chef.

Buffs are for parties of 80 or more guests

*Gluten sensitive
Menu items are subject to change as we change our menu seasonally.
This is another seating arrangement for our private banquet room.