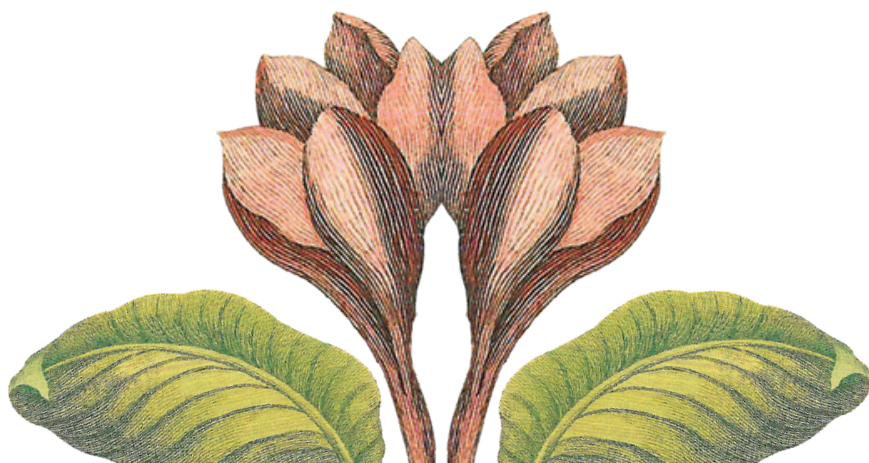
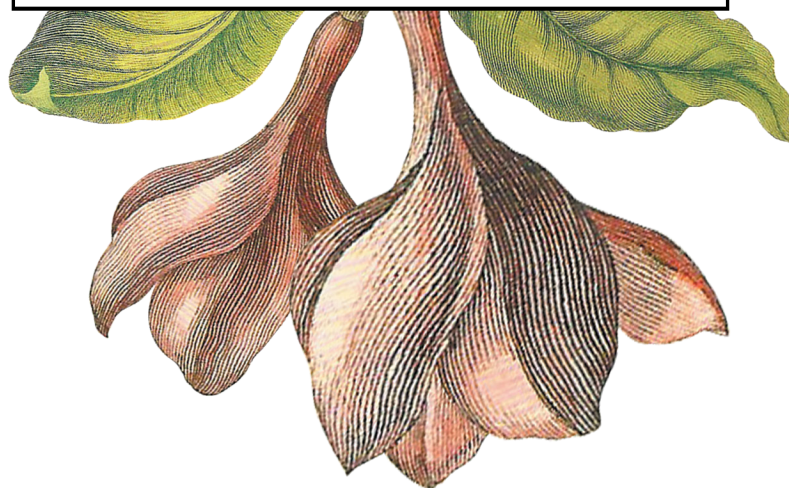




RIVERTREES

• COUNTRY INN •

EVENT MENUS



W E L C O M E

—

In keeping with the nature of the place, Rivertrees' restaurant specialises in gourmet country cuisine, and many of the ingredients are picked fresh from its gardens. The recipes are based on tried-and-true old family favourites, and the pizzas turned out of the wood-burning oven are understandably popular among regulars.



= Gluten Free



= Vegetarian



= Vegan



= Alcohol



= Pork



= Peanuts

“ Please inform us of any food allergies when booking. We make every effort to avoid cross-contamination, but sadly cannot guarantee that our dishes are free from nut or other allergens. All prices are in Tanzanian Shillings, subject to changes without prior notice, and include 18% VAT. ”

I N D E X

—

(Price per Person)

TZS

Tea & Coffee Break

18,000

Breakfast Buffet

35,000

Cocktail Canapés

50,000

Heritage

60,000

Classic Buffet

60,000

Signature Buffet

90,000

Gourmet Buffet

130,000

TEA & COFFEE BREAK

Choice of Tea or Coffee
Seasonal Fresh Fruit Juice
Fruit Plate
Choice of Cake



14 ,—
COFFEE
Mentha

BREAKFAST BUFFET

Eggs of your choice
Streaky Bacon
Beef and Pork Sausages
Mozzarella Cheese
Baked Beans
Roast Vegetables
Steamed Vegetables
Steamed Cassava
Swahili Chapati
Stuffed Kaimatis
Crepes
Selection of Homemade Breads
Cereals ☞
Assortment of Pastries ☞
Chia Seed Porridge ☞
Milk (Fresh Milk, Almond Milk & Yogurt)
Tropical Fruits
Seasonal Juice
Tea
Fresh Brewed Tanzanian Coffee



18,—
MANGO
Mangifera indica

COCKTAIL CANAPÉS

CRUDITIES & DIPS

Sliced Cucumber

Carrots Sticks

Peanut Butter Dipping Sauce ☯

Homemade Sweet Chili

Chick Pea Hummus

Guacamole

MEAT BASED

Mini Beef Sliders

Chicken Satay Skewers ☯

Herb Meat Balls



11,—
GRAPES
Vitis vinifera.

VEGETARIAN

Caprese Skewers

Mini Margherita Pizza

Vegetable Mishkaki ☯

Feta & Chive Samosa

Cheese & Balsamic Onion Jam
Sliders

BREADS

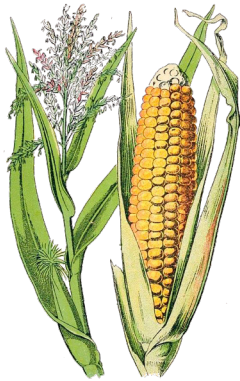
Herb Focaccia

Pita Bread



24,—
LETTUCE
Lactuca sativa.

HERITAGE BUFFET



16 ,—
CORN
Zea mays

VEGETARIAN



-
Zanzibar Vegetable Curry Stew
Swahili Okra Stew

MAIN COURSE

-
Lamb Pilau
BBQ Chicken
Nile Perch Stew

DESSERTS

-
Seasonal Fruit Salad

...

Kilimanjaro Tea or Coffee

SOUP

-
Butternut and Ginger Soup ☼

STARTERS

-
Vegetable Samosa with Chilli Sauce ☼
Finger Licking Chicken Wings
Banana Plantain Fritters ☼

STARCHES



-
Roasted Mzuzu
Boiled Cassava
Yellow Ugali



22 ,—
OKRA PLANT
Abelmoschus esculentus

CLASSIC BUFFET

S O U P

-
French Onion Soup

S T A R T E R S

-
Roasted Beet and Goat
Cheese Salad

Penne Pesto Salad

Niçoise Salad

S T A R C H E S

⊗
-
Garlic Mashed Potatoes
Savoury Vegetable Fried Rice
Couscous Pilaf



09,—
CAULIFLOWER
Brassica oleracea



25,—
ONION
Allium cepa

VEGETARIAN

⊗
-
Vegetarian Moussaka with Grilled
Aubergine
Stuffed Zucchini and Parmesan Béchamel
Classic Spinach & Cream

MAIN COURSE

-
Beef Lasagne
Herb Roasted Chicken with Thyme Jus
Seared Perch with Capers Lemon Butter
Sauce

D E S S E R T S

-
Chocolate Mousse
Crème Caramel

• • •

Kilimanjaro Tea or Coffee

SIGNATURE BUFFET

S O U P

Cauliflower and Cassava Soup ☼

S T A R T E R S

Sesame Prawns Salad

Grilled Oyster Mushroom Skewer and
Seasonal Hummus ☼

S T A R C H E S

Mashed Butternut ☼

Lemongrass Scented Rice with Red
Onions and Bell Peppers ☼

Summer Potato Gratin



10,—
OYSTER MUSHROOM
Pleurotus ostreatus



17,—
CARROT
Daucus carota

V E G E T A R I A N

Vegetarian Moussaka with Grilled
Aubergine, Pepper Stew and Parmesan
Bechamel

Maple Glazed Carrots ☼

Yellow Lentil Coconut Curry Stew ☼

Mediterranean Roasted Vegetable ☼

M A I N C O U R S E

Honey Glazed Pork Ribs 🍷

Beer Braised Beef with Mushroom Sauce

Char Grilled Swahili Chicken with
Island Spices

D E S S E R T S

Mango Panna Cotta

Fruit Crumble with Vanilla Custard

Chocolate and Strawberry Mousse

• • •

Kilimanjaro Tea or Coffee

GOURMET BUFFET

Grill Available for Outdoor Events.

S O U P

(Served with Artisan Bread and Butter)

-
Creamy Pumpkin Soup ☼

Hearty Beef and Vegetable Soup

A P P E T I Z E R A N D S T A R T E R S

-
Mixed Greens with Assorted Farm
Vegetables ☼

Chicken Goujons

Sauteed Calamari

Marinated Shrimps and Avocado

D R E S S I N G S

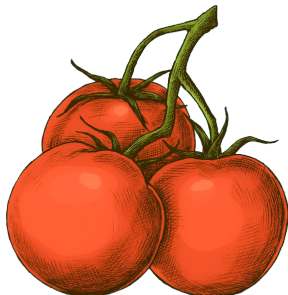
-
Caesar Dressing

Mustard Dressing ☼

Balsamic Dressing ☼

Red Pesto

Basil Pesto



21,—

TOMATO

Solanum lycopersicum



15,—

AVOCADO

Persea americana

C A N A P É S

-
Chicken Lollipops

Mushroom Pate on Toasted Bread ☼

Smoked Salmon Rillettes with Tropical
Chutney

Fresh Tomato Basil Pesto Bruschetta

S A L A D

-
Mixed Lettuce with Croutons and Shaved
Parmesan Cheese

Sautéed Green Beans with Almonds ☼

Roasted Beet and Goat Cheese Salad with
Balsamic Glaze

Grilled Asparagus with Lemon Zest ☼

Quinoa and Roasted Vegetable Salad ☼

MAIN COURSE

Braised Beef Short Ribs with Red Wine Reduction

Lamb Casserole Stew

Herb-Marinated Grilled Chicken Breast with Lemon-Thyme Sauce

Slow-Roasted Pork Shoulder with Apple Cider Glaze

Dorado Fillet in White Wine Sauce

Grilled Vegetable Platter with Balsamic Glaze ☼

Vegetarian Stuffed Bell Peppers with Quinoa and Black Beans ☼

STARCHES

Fragrant Rice ☼

Gratin Dauphinois

Roasted Root Vegetables ☼

Beetroot Risotto ☼

Baked Macaroni and Cheese with Herbed Bread Crumbs



23,—
ROSEMARY
Salvia rosmarinus

DESSERTS

Strawberry Cheese Cake

Chocolate Almond Cake

Lemon Meringue Tartlet

Mango Passion Coconut Cream Pie
Tropical Fruit Platter

...

Freshly Brewed Coffee or Selection of Fine Teas

(Speciality Coffees such as Cappuccino, Latte, and Espresso are not included)



13,—
BEETROOT
Beta vulgaris



THANK YOU

Rivertrees Country Inn
P.O. Box 221 – Usa River

info@rivertrees.com
www.rivertrees.com

+255 (0) 743 600 202
+255 (0) 743 600 160