



BUILD-YOUR-OWN-PLATED DINNERS AT THE RIV

Choose one soup or salad for the three-course dinner

SOUP & SALAD SELECTIONS

SOUPS

Sherry Infused Asparagus Cream, Basil Oil

Brandied Lobster Bisque En Croute, Vanilla Crème Fraiche

Heirloom Tomato Basil, Asiago Crostini

White Corn, Avocado & Tortilla Soup with Cilantro Foam

Poblano Corn Chowder, Sweet Corn Fritter

Mediterranean Minestrone with Pistou

Organic Split Pea, Vermont Cheddar, Herb Croutons

Prime Beef & Barley, Bleu Cheese Croutons

APPETIZERS

Butter Braised Main Lobster, Warm Truffled Potato Salad, Tarragon Emulsion (add \$17 per person)

Tuna & Crab Napoleen, Spicy Tuna and Crab Meat, Serach Aioli & Kabayaki Sauce (add \$15 per person)

Seared Diver Scallops (add \$14 per person)

Lump Crab Succotash, Warm Pancetta Vinaigrette

Lamb Lolly Pop & Tabbouleh, Seared New Zealand Lamb, Mint Oil (add \$13 per person)

SALADS

Crisp Romaine Caesar Shaved Parmesan, Garlic Croutons

Mesclun, Navel Orange, Roasted Hearts of Palm, Avocado Mousse, Lemon Thyme Vinaigrette

Boston Bibb Lettuce, Maytag Cheese, Toasted Hazelnuts, Tobacco Onions & Hazelnut Vinaigrette

Riviera Chop Salad, Walnuts, Roasted Peppers, Cucumbers, Blue Cheese Balsamic Vinaigrette

Arugula & Frisse with Shaved Parmesan & Prosciutto

Asian Greens, Seared Ahi, Crispy Wontons, Sweet Chili Vinaigrette (add \$5 per person)

Spinach Salad with Smoked Shrimp, Creole Mustard Vinaigrette (add \$5 per person)

Lobster & Shrimp Salad, Hearts of Palm, Sherry Vinaigrette (add \$5 per person)

BUILD-YOUR-OWN PLATED DINNER ENTREE SELECTIONS

CHOOSE ONE. PRICES INDICATED ARE PER-GUEST PRICES FOR THE THREE-COURSE DINNER.

SINGLE ENTREES

Slow Braised Lamb Shank Roasted Root Vegetables, Orzo	\$55 per guest
Whisky Brined Organic Chicken Double Smoked Bacon Mac & Cheese, Brown Chicken Jus	\$55 per guest
Grilled New York Steak Onion, Bacon & Mushroom Compote, Blue Cheese Mash Potatoes	\$65 per guest
Seared Trout Lobster Stew, Beluga Lentils, Tarragon	\$70 per guest
Marinated Filet of Beef Tenderloin Roasted Shallot Aged Prot Reduction & Gratin Potatoes	\$80 per guest
Grilled Rosemary Pork Chop Sun Dried Cherry Jus & Roasted Garlic Polenta Cake	\$60 per guest
Soy Glazed Salmon & Tempura Shrimp Wasabi Potatoes, Bok Choy, Ginger Lime Sauce	\$63 per guest
Braised Beef Short Rib Smoked Cheddar Potato Cake, Roasted Organic Carrots	\$65 per guest

DUET ENTREES

Grilled Shrimp & Crab Cakes Saffron Rice, Mango Chipotle Sauce	\$70 per guest
Petite Beef Tenderloin & Champagne Lobster Glazed Green Beans, Roasted Potatoes, Red Wine Reduction	\$80 per guest
Braised Beef Short Rib & Goat Cheese Stuffed Chicken Caramelized Root Vegetables	\$65 per guest
Citrus Glazed Salmon & Scallops Asparagus, Tomato & Lemon Scented Fingerling Potatoes	\$68 per guest

VEGETARIAN ENTREES

Grilled Vegetable Lasagna with Roasted Tomato Sauce	\$55 per guest
Chile Relleno with Smoked Tomato Barley on a Roasted Corn and Black Bean Relish, Red Pepper Cream	\$55 per guest
Smoked Asian Tofu with Ginger Stir-Fry Vegetables, Buckwheat Noodles, Mushroom Dashi Sauce	\$55 per guest
Eggplant Parmigiana with Basil Pesto, Fresh Tomato Sauce and Garlic Parsley Pasta	\$55 per guest

Menu selections and prices confirmed 90 days prior to event.
Prices subject to 22% service charge and current state sales tax.

BUILD YOUR-OWN PLATED DINNER DESSERT SELECTIONS

CHOOSE ONE

DESSERTS

Praline Turtle Cheesecake Cinnamon Crème Anglaise
Apple Brown Butter Tart Calvados Carmel Sauce
Flourless Bittersweet Chocolate Cake Strawberry Chutney
Maple Ricotta Cheesecake, Braised Strawberry
White Chocolate Velvet Bomb Raspberry Mousse, Mango Coulis
Banana Cream Pie Chocolate Crust, Bourbon Butter Sauce
Red Velvet Cake, Rum Cream Cheese
Vanilla Bean Cheesecake, Wild Berry Compote
Praline Warm Chocolate Pudding Cake, Espresso Sauce
Banana Bread Pudding Kahlua Caramel

