



PLATED LUNCHES AT THE RIV . . .

PLATED LUNCH SELECTIONS – COOL

All Cool Plated Lunch Selections include

Artisan Rolls & Butter

Dessert

Regular and Decaffeinated Coffees, Iced Tea

Smoked Chicken Salad

Topped with Tillamook Cheddar, Marinated Tomatoes

Chipotle Buttermilk Cream Dressing and Crispy Pita Chips

\$25 per person

Grilled Chicken Breast Caesar Salad

Crisp Romaine Lettuce topped with Parmesan Garlic Croutons,

Caesar Dressing, Shredded Parmesan and Grilled Chicken Breast

\$25 per person

Gingered Beef Chop Chop Salad

Napa Cabbage topped with Bok Choy, Carrots, Roasted Red

Peppers, Water Chestnuts, Green Onions, Crispy Won Tons and

Soy Wasabi Vinaigrette

\$27 per person

Grilled Shrimp Wrap

Filled with Grilled Shrimp, Tzatziki Sauce, Romaine Lettuce and

Tomato Olive Relish

\$28 per person

Menu selections and prices confirmed 90 days prior to event.

Prices subject to 22% service charge and current state sales tax.

PLATED LUNCH SELECTIONS – WARM

All Warm Plated Lunch Selections include

Salad or Soup, One Entrée & One Dessert

Artisan Rolls & Butter

Dessert

Regular and Decaffeinated Coffees, Iced Tea

SALADS

Wild Mixed Greens, Shaved Fennel, Tear Drop Tomatoes with

Cracked Mustard Vinaigrette

Crisp Romaine Caesar with Shaved Parmesan and Garlic Croutons

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

Belgian Endive, Curly Frisee, Proscuitto Lardons, Roasted Pumpkin
Seeds with Cherry Vinaigrette

Organic Tomato & Buffalo Mozzarella, Opal Basil & Balsamic Syrup

SOUPS

Heirloom Tomato Basil Bisque Asiago Crostini

Classic French Onion, Gruyere and Crouton

Mexican Tortilla, Salsa, Jack Cheese and Crispy Tortillas

Potato & Leek topped with Cheddar, Chives and Smoked Bacon

Roasted Chicken & Noodle

"Meat & Potatoes" with Blue Cheese Crostini

PLATED LUNCH SELECTIONS – WARM (CONTINUED)

ENTREES

Prosciutto Wrapped Chicken Breast
Topped with Natural Jus
Grilled Portobello & Asparagus
\$29 per person

Grilled New York Steak
Smoked Garlic & Black Bean Sauce
Roasted Fingerling Potatoes
\$34 per person

Grilled Lemon Garlic Prawns
Gnocchi, Parsnips & Fresh Herbs
\$33 per person

Braised Short Rib Enchiladas & Grilled Shrimp
Cilantro Rice, Charred Tomato Sauce, Mango Relish
\$32 per person

Smoked Chicken & Penne Pasta
Roasted Garlic, Ancho Cream & Shaved Parmesan
\$28 per person

Grilled Wild Salmon
Fennel, Dilled Cucumbers & Chive Sour Cream
Red Potatoes
\$30 per person

DESSERTS

Vanilla Bean Cheese Cake, Wild Berry Compote

Chocolate Flourless Torte, Cajata Anglaise

Seasonal Fruit Tart, Vanilla Rum Sauce, Butter Cookie

White Chocolate Velvet Bomb Raspberry Mousse, Mango Coulis

Mascarpone Tiramisu Espresso Pastry Cream, Chocolate Ganache

Moms Red Velvet Cake, Sweet Cream Cheese, Velvet Crumbs

Banana Bread Pudding, Kahlua Carmel Rum Whipped Cream

Triple Chocolate Mousse, White, Dark & Milk Chocolate Layers



OTHER LUNCH OPTIONS AT THE RIV

BOXED-TO-GO LUNCHESES

HERBED CHICKEN BREAST

Grilled Breast of Chicken, Lettuce & Tomato, Mozzarella Cheese
Pesto Mayonnaise on Kaiser Roll

MARINATED ROAST BEEF

Shaved Slow Roasted Beef, Horseradish Cream, Caramelized Onions, Double Cream
Brie on a Fresh Panini Roll

SMOKED TURKEY BREAST BLT

Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato & Mayonnaise
on Toasted Wheat

CALIFORNIA VEGETABLE SANDWICH

Sprouts, Avocado, Cucumber, Shaved Carrot, Tomato & Boursin Cheese on a
Focaccia Roll

All Boxed-to-Go Lunches include Potato, Fruit or Italian Herbed Pasta Salad, Terra
Chips or Potato Chips, Chocolate Peanut Butter Brownie or Jumbo Chocolate Chip
Cookie

\$25 per guest

BOXED LUNCH ACCOMPANIMENTS

Assorted Soft Drinks	\$3.00 Each
Bottled Fruit Juices	\$4.00 Each
Bottled Water	\$3.00 Each

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