



SAVORY AND SUMPTUOUS LUNCH BUFFETS

THE RIV PRESENTS AN INSPIRING CHOICE OF BUFFETS FOR LUNCH EVENTS ...

RIVIERA DELI BUFFET

Traditional Caesar Salad

Red Potato Salad with Bacon & Chive

Balsamic Marinated Cucumber & Roma Tomato Salad

Individual Bags of Terra Vegetable Chips

Albacore Tuna Salad

Sliced Roasted Turkey, Smoked Ham, New York Pastrami,
Genoa Salami & Slow Roasted Beef

Sliced Provolone, Mozzarella & Sharp Cheddar Cheese

Accoutrements of Lettuce, Beefsteak Tomatoes, Kosher Dill Pickles

Dijon Mustard, Mayonnaise & Horseradish Cream

Assorted Sandwich Breads and Artisan Rolls, Butter

Triple Chocolate Mousse, White, Dark & Milk Chocolate Layers

Sliced Fresh Fruit Display & Berries

Regular and Decaffeinated Coffees, Iced and Hot Herbal Teas

\$32 per guest

THE TUSCAN

Roasted Tomato Bisque

Belgian Endive, Curly Frisee, Prosciutto Lardons, Roasted Pumpkin Seeds
with Red Wine Vinaigrette

Grilled Balsamic & Herb Vegetables

Chilled Rosemary Red Potato Salad

Chilled Rotini Pasta Salad with Parmesan Vinaigrette

Veal Scaloppini with Wild Mushrooms, Olives, Capers & Lemon

Pan Seared Organic Chicken with Artichokes & Sundried Tomatoes

Tortellini with Italian Bacon, Peas & Carbonara Sauce

Mascarpone Tiramisu, Espresso Pastry Cream, Chocolate Ganache

Vanilla Bean Cheesecake, Wild Berry Compote

Regular and Decaffeinated Coffees, Iced and Hot Herbal Teas

\$38 per guest

Buffet minimum group size is 30 guests. A \$250 one-time / day surcharge applies for groups under minimum.
Buffet prices reflect 90 minutes of food and beverage service.
Menu selections and prices confirmed 90 days prior to event.
Prices subject to 22% service charge and current state sales tax.



LATIN AMERICA

Mexican Chop Salad with Mango, Roasted Corn
Poblano Pecan Vinaigrette

Citrus Marinated Raw Chayote Squash & Red Pepper

Tortilla Soup with Avocado, Jack Cheese & Crisp Tortilla Strips

Grilled Skirt Steak with Green Chili Sauce

Chili Rubbed Roasted Chicken with Honey Lime Glaze

Grilled Vegetable Enchiladas, Sour Cream

Cilantro Rice

Chocolate Flourless Torte, Cajata Anglaise

Cinnamon Churros and Carmel Sauce

Fruit Popsicles, Mango, Coconut, Strawberry & Lime

Regular and Decaffeinated Coffees, Iced and Hot Herbal Teas

\$36 per guest

CALIFORNIA SEASONS

Seasonal Vegetable Soup

Baby Mixed Greens with Cracked Mustard Vinaigrette

Cous Cous with Feta, Olives, Herbs & Spanish Olive Oil

Citrus Marinated Organic Chicken

Roasted Coastal Shrimp with Lemon, Basil & Tomato

Basmati Rice

Roasted Asparagus with Smoked Salt

White Cheddar Mac & Cheese Au Gratin

Vanilla Bean Cheese Cake, Wild Berry Compote

Flourless Bittersweet Chocolate Cake, Strawberry Chutney

Regular and Decaffeinated Coffees, Iced and Hot Herbal Teas

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