



THE
RIVER ROOM

WELCOME TO
THE RIVER ROOM!

*Prices provided are **PER PERSON** (unless noted otherwise) and are subject to change. Due to seasonal changes and market fluctuations, **menu items and pricing cannot be guaranteed until your BEO (banquet event order) is signed by both parties.***

Food, Liquor and Service Charges are subject to sales tax per the River Room Event Contract.

*Kindly be aware that neither **sales tax** nor **service charges** are listed in this menu.*

CHEF'S PREMIUM WINTER PLATED

*Featuring selections available from
September 15th - March 31th*

FIRST COURSE

choice of 1

CURRIED BUTTERNUT SQUASH SOUP *Garnished with pistachio yogurt*

POTATO LEEK SOUP *Leek oil, pecorino, bacon*

GREEK SALAD *Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish*

BEETS & FETA SALAD *Toasted walnuts, feta, shaved red onion, micro greens, orange-caraway vinaigrette*

CAESAR SALAD *Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan*

SECOND COURSE

choice of 2 or 3 if choosing the veg. option

HALIBUT OR SEABASS (6oz) *With curried yellow lentils, roasted carrots and cilantro chutney*

BEEF TENDERLOIN (7oz) *Sour cream & chive mashed potatoes, red wine demi-glace, roasted asparagus*

CHICKEN (8oz) *Airline breast, leek cream sauce, barley risotto, roasted asparagus*

PORK CHOP (10oz) *Bone-in pork chop cooked medium, crusted with herbs and black pepper, turnip puree, slow roasted button mushrooms, and sauce Robert*

ACORN SQUASH *Barley, kale, garlic, red onion, pecans, dried cranberries, spices, goat cheese and aged balsamic*

THIRD COURSE

choice of 1

CHOCOLATE MOUSSE *Strawberries, aged balsamic, whipped honey goat cheese*

BLACK CHERRY RICOTTA CHEESECAKE *Blackberries, sweetened toasted hazelnuts, white chocolate*

COCONUT PANNA COTTA *Fresh raspberries and pistachios*

CHEF'S PREMIUM SUMMER PLATED

*Featuring selections available from
April 1st - September 14th*

FIRST COURSE

choice of 1

CHILLED PEACH SOUP *Garnished with pistachio yogurt*

PROSECCO PECORINO SOUP *Garnished with roasted pears*

GREEK SALAD *Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish*

PANZANELLA SALAD *Croutons, heirloom cherry tomatoes, garlic-basil oil, fresh mozzarella, aged balsamic, and red onion on a bed of mixed greens*

BEETS & FETA SALAD *Toasted walnuts, feta, shaved red onion, micro greens, orange-caraway vinaigrette*

CAESAR SALAD *Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan*

SECOND COURSE

choice of 2 or 3 if choosing the veg. option

HALIBUT OR SEABASS (6oz) *With curried yellow lentils, roasted carrots and cilantro chutney*

BEEF TENDERLOIN (7oz) *Steak cooked to medium rare, rutabaga hash, sautéed spinach with garlic, maitre d butter*

AIRLINE CHICKEN BREAST (8oz) *Leek cream sauce, prosciutto, wild rice pilaf, mushrooms, tomato confit*

PORK CHOP (10oz) *Bone-in with red pepper coulis, roasted asparagus, sweet potato puree*

VEGGIE OR VEGAN SHAWARMA *Baked tofu shawarma, cauliflower tabbouleh, tzatziki or vegan tzatziki, feta or vegan feta, olives, pepperoncini's, cilantro.*

THIRD COURSE

choice of 1

CHOCOLATE MOUSSE *Strawberries, aged balsamic, whipped honey goat cheese*

BLACK CHERRY RICOTTA CHEESECAKE *Blackberries, sweetened toasted hazelnuts, white chocolate*

COCONUT PANNA COTTA *Fresh raspberries and pistachios*

CHEF'S PREMIUM BUFFET

VEGETABLE COURSE

choice of 2

BRUSSELS SPROUTS

Roasted with chili powder, garlic, crushed red pepper and butter

GREEN BEANS *Szechuan style*

BROCCOLI *Butter & garlic*

CAULIFLOWER *Curry roasted*

CARROTS *Roasted with garam masala and garlic*

SALADS

choice of 1 | Plated salads available

GARDEN

CEASAR

GREEK

MAIN COURSE

choice of 2

BUTTER BASTED WALLEYE *Herbs, wild rice pilaf, toasted almonds*

MOROCCAN CHICKEN *Turmeric & cilantro cous cous*

BRAISED PORK SHOULDER *Black beans & rice*

KOREAN BBQ SHORT RIB *Cilantro jasmine rice*

CHICKEN MARSALA *Wild mushrooms, mashed potatoes*

SIRLOIN STEAK *Potato hash & peppercorn gravy*

**HAVE A FEW VEGETARIAN GUESTS?
JUST LET US KNOW AND WE WILL ACCOMMODATE.**

EXTRAS

BREAD BASKETS

with butter - 20 rolls per basket

PLATED SALADS

CASUAL PLATTERS

CHARCUTERIE

Cured meats & cheeses with accoutrement

FRUIT PLATER

Melons, grapes, pineapple, strawberries

CHEESE & OLIVE

Assortment of olives, pickled vegetables and cheeses

SALMON LOX

Cured Alaskan salmon, capers, onions, arugula, hard-boiled egg, preserved lemon cream cheese, tomatoes, crackers, and crostini

CHIPS & SALSA

*tomatillo salsa (mild), chipotle salsa (medium)
arbol salsa (hot), guacamole, tortilla chips*

VEGETABLES (choice of 2 dips)

Assortment of fresh vegetables

Hummus

Sundried Tomato Goat Cheese

Vegetable Dill

Olive Tapenade

French Onion

Green Goddess

CHIPS & GUACAMOLE

LATE NIGHT SNACKS

WINGS

Choice of buffalo, bbq or dry rubbed served with celery, ranch dressing and bleu cheese dressing

BUILD YOUR OWN MAC & CHEESE

Hot sauce, green onion, french fried onions, bacon bits, all beef hot dog bits, toasted herbed bread crumbs, pickled jalapenos

SMORES' STATION

Includes: Fire pit, roasting sticks, marshmallows, graham crackers and chocolate bars

HOT CHOCOLATE STATION

Hot Chocolate, mugs, marshmallows, peppermints

SALAD PLATTERS

GREEK SALAD

Romaine, red onion, cherry tomato, cucumber, Bulgarian feta, radish

BEETS & FETA SALAD

Toasted walnuts, feta, shaved red onion, micro greens, orange-caraway vinaigrette

CAESAR SALAD

Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan

SPRING/SUMMER OPTION (April 1st – September 14th)

PANZANELLA SALAD

Croutons, heirloom cherry tomatoes, garlic-basil oil, fresh mozzarella, aged balsamic, and red onion on a bed of mixed greens

APPETIZERS

Minimum order of 25 per item

CROSTINI'S

CAMEMBERT & WALNUT PATE

Slow roasted grapes, basil

RED WINE MARINATED STEAK

(medium rare) Leek pesto, aged balsamic

STEAK

(medium rare) Chimichurri, chipotle mozzarella

FIVE SPICED PORK BELLY

with pear jam

WILD MUSHROOM

Roasted garlic, and avocado

CRISPY PROSCIUTTO

Caramelized onion and sundried tomatoes, goat cheese

TOSTONES

with avocado and pico de gallo

SATAY

TIKKA CHICKEN

KOREAN BBQ SHORT RIB

SHRIMP

Served with tequila cocktail sauce

GARLIC MARINATED SHRIMP

PORK BELLY

Watermelon & feta

TOMATO

Fresh basil mozzarella, aged balsamic

ROASTED BUTTERNUT SQUASH

Pearl onion, aged balsamic

CUCUMBER & PICKLED JICAMA

with arbol, lime, cilantro (V)

SPECIALTIES

CORN & BLACK BEAN QUESADILLA

Choice of flour or corn tortilla

CHICKEN TINGA QUESADILLA

Choice of flour or corn tortilla

OXTAIL QUESADILLA

with chipotle crema on corn tortilla

ENDIVE

Bacon jam, organic goat cheese

DEVEILED EGGS

DEVEILED EGGS WITH BACON

TUNA POKE

on wonton crisp

CHORIZO STUFFED JALAPENO

with cheese

BACON WRAPPED DATES

Stuffed with Manchego cheese

MINI CUBANO HAM

Braised pork, swiss, pickles, and mustard

CHICKEN EMPANADAS

CHIPOTLE SWEET EMPANADAS

JEFE TACO BARRE

Recipes from Urban Hacienda

Included:

CHIPOTLE SALSA & CHIPS AT THE TABLE

CORN TORTILLAS

PICO DE GALLO

LETTUCE

COTIJA CHEESE

LIMES

JALAPEÑO

ONIONS

RADISH

PICKLED ONIONS

CILANTRO

SALSA ROJA

CREMA

**SIMPLE GREEN
SALAD WITH HOUSE
MADE RANCH**

PROTEIN
choice of 2

CARNITAS

CHICKEN TINGA

SHORT RIB

GROUND BEEF

CHORIZO

VEGAN CHORIZO
(from Herbivorous Butcher)

EXTRA PROTEIN

EXTRAS

SAFFRON RICE

BLACK BEANS

GUACAMOLE

**GRILLED PEPPER &
ONION**

SWEET PLANTAINS

FLATBREADS

24 pieces per flatbread

MEDITERRANEAN

Roasted onions, tomato, olives, arugula, parmesan

BUTCHER BLOCK

Marinara, sopressata, sausage, bacon, chicken

APPLE BACON BLEU

Roasted onion, granny smith apples, bacon, gorgonzola dolce, aged balsamic

BASIL PIZZA

Garlic basil oil, fresh mozzarella, pecorino

DESSERTS

Our desserts are prepared by Coco & Fig Desserts

**CHOCOLATE DIPPED
PRETZEL STICKS**

**BROWN BUTTER
RICE KRISPIE TREATS**

MINI COOKIES

DIPPED RICE KRISPIE TREATS

BOUCHON BROWNIES

FRENCH MACAROONS

MINI SANDWICH COOKIES

**MINI FLOURLESS
CHOCOLATE CAKE**

FRESH FRUIT TARTLET

LEMON MERINGUE TARTLET

CHOCOLATE CARAMEL TARTLET

S'MORES TARTLETS

MINI CHEESECAKE

MINI PIES

CAKE POPS

KEY LIME SHOOTERS

TIRAMISU SHOOTERS

**VERY BERRY
SHORTCAKE SHOOTERS**

SOUTHERN BANANA PUDDING

DARK CHOCOLATE

BUTTERSCOTCH BUDINO

CUPCAKES

**AVAILABLE AS FULL SIZED CUPCAKES
OR MINI CUPCAKES**

CUPCAKE FLAVORS

Vanilla | White Chocolate Raspberry | Sinfully Chocolate

Lemon Raspberry | Black Velvet | Chocolate Salted Caramel

Lemon Raspberry | Chocolate Vanilla | Coffee Lovers

Roasted Coconut | Guinness Stout Cupcakes | Cookies & Cream

Chocolate Raspberry | Pumpkin | S'Mores | Carrot Cake*

*Vanilla Salted Caramel | Chocolate Hazelnut | Peanut Butter Bombe Key Lime**

Chocolate Chip | Strawberry Champagne | Banana

**Cannot be made in Mini Size*

CAKES

Our desserts are prepared by Coco & Fig Desserts

CAKE FLAVORS

Vanilla | Dark Chocolate | Sinfully Chocolate | Tuxedo Black

Velvet | Lemon Raspberry | Coffee Lovers

Toasted Coconut | Strawberry Champagne | Carrot Cake Chocolate

Raspberry | Pumpkin | Salted Caramel

Banana | Chocolate Hazelnut | Peanut Butter Bombe

6" ROUND CAKE

6" ROUND GF CAKE

8" ROUND CAKE

8" ROUND GF CAKE

10" ROUND CAKE

10 " ROUND GF CAKE

10" SQUARE CAKE

CUSTOM WEDDING CAKES

2 TIER CAKE

3 TIER CAKE

WHOLE DESSERTS

9" FRESH FRUIT TART

**5" FLOURLESS
CHOCOLATE CAKE**

9" CHEESECAKE

9" APPLE PIE

5" CHEESECAKE

9" BOURBON PECAN PIE

9" COCONUT CREAM PIE

9" PUMPKIN PIE

**9" FLOURLESS
CHOCOLATE CAKE**

9" BANANA CREAM PIE

BRUNCH

SWEETS

Choice of 1

SWEETS (CHOOSE ONE)

APPLE STREUSEL COFFEE CAKE

MINI CINNAMON ROLLS

FRUIT PLATTER

YOGURT & GRANOLA *with berries*

**CORN FLAKE CRUSTED
FRENCH TOAST**

with syrup & butter

SAVORIES

Choice of 3 included in prices

SCRAMBLED EGGS

MEAT QUICHE

with ham, bacon, onion, cheddar

VEGGIE QUICHE

with spinach, onion, tomato, parmesan

EGGS BENEDICT *with buttermilk*

biscuit and fennel sausage

BISCUITS *with fennel sausage and wild*

mushroom gravy

MEATS

Choice of 1

3 NUESKE'S BACON

3 BREAKFAST SAUSAGE LINKS

2 FENNEL SAUSAGE PATTIES

2 VEGGIE SAUSAGE

SIDES

Choice of 1

HASH BROWN PATTIES

ROASTED BREAKFAST POTATOES

GREENS SALAD

FRUIT PLATTER

BAGELS & CREAM CHEESE

SALMON LOX PLATTER

PREMIUM FRUIT PLATTER

Strawberries, blackberries, pineapple and grapes