



THE  
RIVER ROOM

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WELCOME TO  
THE RIVER ROOM!

# APPETIZERS

*Minimum order of 25 per item*

## CROSTINIS

### 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*

### CRIMINI MUSHROOM

*Cremini mushroom, brussels sprout, ricotta, balsamic*

### CRISPY PROSCIUTTO

*Caramelized onion and sundried tomatoes, goat cheese*

### OLIVE TAPENADE

*with fresh herbs*

## SATAY

### TIKKA CHICKEN

### KOREAN BBQ SHORT RIB

### SHRIMP

*Served with tequila cocktail sauce*

### GARLIC MARINATED SHRIMP

### PORK BELLY

*Watermelon & feta*

### TOMATO AND FRESH MOZZARELLA

*Marinated in basil and olive oil, finished with aged balsamic*

### ROASTED BUTTERNUT SQUASH

*Pearl onion, aged balsamic*

### CUCUMBER & PICKLED JICAMA

*with arbol, lime, cilantro (V)*

### AHI TUNA

*ponzu, ginger, cucumber*

## SPECIALTIES

### CORN & BLACK BEAN QUESADILLA

*Choice of flour or corn tortilla*

### CHICKEN TINGA QUESADILLA

*Choice of flour or corn tortilla*

### BARBACOA QUESADILLA

*Fresno crema*

### ENDIVE

*Bacon jam, organic goat cheese*

### SWEDISH MEATBALLS

*with lingonberry jam*

### ITALIAN MEATBALLS

*with marinara and fresh herbs*

### WALLEYE CAKE

*with charred lemon aioli*

### 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

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## CASUAL PLATTERS

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*Priced per person*

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### CHARCUTERIE

*Cured meats & cheeses with accompaniment*

### FRUIT PLATTER

*Melons, grapes, pineapple, strawberries*

### CHEESE & OLIVE

*Assortment of olives, pickled vegetables and cheeses*

### SPINACH AND ARTICHOKE DIP

*Finished with aged balsamic, served with pita*

### FRENCH ONION DIP WITH KETTLE CHIPS

### CHIPS & SALSA

*Tomatillo salsa (mild), chipotle salsa (medium)  
mango habanero 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

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## SALAD PLATTERS

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*Priced per person*

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### GREEK SALAD

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

### BEET AND FETA SALAD

*Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel*

### 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*

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## FLATBREADS

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*24 pieces per flatbread*

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### MEDITERRANEAN

*Roasted onions, tomato, olives, micro 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, mozzarella, pecorino*

# CHEF'S PREMIUM SUMMER PLATED

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

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## FIRST COURSE

*choice of 1*

**CHILLED PEACH SOUP** *Garnished with pistachio yogurt*

**PROSECCO PECORINO PEAR 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*

**BEEF AND FETA SALAD** *Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel*

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

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## SECOND COURSE

*choice of 2 or 3 if choosing the veg. option*

**SABLEFISH** *Cashew-annatto salsa, cucumber and honeydew salad, saffron rice*

**FILLET** *Garlic mashed potatoes, peppercorn sauce, broccolini*

**ALMOND AND COCONUT CRUSTED CHICKEN BREAST** *Dark rum sauce, sweet potatoes, sugar snap peas*

**CHIPOTLE AND HONEY GLAZED PORK CHOP** *Yuca, peppers, onions, mojo de ajo*

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

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## THIRD COURSE

*choice of 1*

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

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

**HORCHATA PANNA COTTA** *Spiced Chocolate Ganache, Salted Dolce de Leche, Pepita Crumble*

# CHEF'S PREMIUM WINTER PLATED

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

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## 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*

**BEET AND FETA SALAD** *Saffron vinaigrette, shallot, pistachios, feta, radish micros, shaved fennel*

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

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## SECOND COURSE

*choice of 2 or 3 if choosing the veg. option*

**WALNUT CRUSTED NORDIC BLU SALMON** *Herbed butter, parsnip puree, apple chutney, shaved fennel*

**FILLET** *Roasted garlic mashed potatoes, brussels sprouts, portobello cream sauce*

**AIRLINE CHICKEN BREAST** *Leek cream sauce, barley risotto, roasted broccolini*

**BONE IN PORK CHOP** *Sweet potato hash, brussels sprouts, apricot mostarda*

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

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## THIRD COURSE

*choice of 1*

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

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

**HORCHATA PANNA COTTA** *Spiced Chocolate Ganache, Salted Dolce de Leche, Pepita Crumble*

# CHEF'S PREMIUM BUFFET

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## VEGETABLE COURSE

*choice of 2*

**ROASTED BRUSSELS SPROUTS**

**SPICED CAULIFLOWER**

**STEAMED GREEN BEANS**

**GLAZED CARROTS**

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## SALADS

*choice of 1 | Plated salads available*

**GARDEN**

**CAESAR**

**GREEK**

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## MAIN COURSE

*choice of 2*

**SHORT RIB** *Sour cream smashed potatoes, red wine jus*

**MOROCCAN CHICKEN** *Turmeric & cilantro cous cous*

**SALMON** *Wild rice pilaf, lemon burre blanc*

**SMOKED BRISKET** *Manchego mac and cheese, crispy onions*

**BRAISED PORK SHOULDER** *Saffron rice, black beans, pickled onions*

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

## EXTRAS

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**BREAD BASKETS**

*with butter - 20 rolls per basket*

**PLATED SALADS**

# JEFE TACO BARRE

*Recipes from Urban Cocina*

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*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**

**BARBACOA**

**GROUND BEEF**

**CHORIZO**

**VEGAN CHORIZO**

*(from Herbivorous Butcher)*

**EXTRA PROTEIN**

## EXTRAS

**SAFFRON RICE**

**BLACK BEANS**

**GUACAMOLE**

**GRILLED PEPPER &**

**ONION**

**SWEET PLANTAINS**

# 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, toasted herbed bread crumbs, pickled jalapenos*

## **FIRE PIT & SMORES' STATION**

*Includes: Fire pit, roasting sticks, marshmallows, peanut butter cups, graham crackers and chocolate bars*

## **HOT CHOCOLATE STATION**

*Hot Chocolate, mugs, marshmallows, peppermints*



# BRUNCH

## SWEETS

*Choice of 1*

**APPLE STREUSEL COFFEE CAKE**

**YOGURT & GRANOLA** *with berries*

**MINI CINNAMON ROLLS**

**FRENCH TOAST BAKE**

*Tres leches style with strawberries, maple syrup,  
toasted pecans*

**FRUIT PLATTER**

## SAVORIES

*Choice of 3*

**SCRAMBLED EGGS**

**HUEVOS RANCHEROS** *Chorizo, scrambled  
eggs, refried beans, pico de gallo, chipotle salsa*

**MEAT QUICHE**

*with ham, bacon, onion, cheddar*

**EGGS BENEDICT** *with buttermilk biscuit and  
fennel sausage*

**VEGGIE QUICHE**

*with spinach, onion, tomato, parmesan*

**BISCUITS** *with fennel sausage and wild mushroom  
gravy*

## MEATS

*Choice of 1*

**NUESKE'S BACON**

**FENNEL SAUSAGE PATTIES**

**BREAKFAST SAUSAGE LINKS**

**VEGGIE SAUSAGE**

## SIDES

*Choice of 1*

**HASH BROWN PATTIES**

**BAGELS & CREAM CHEESE**

**ROASTED BREAKFAST POTATOES**

**SALMON LOX PLATTER**

**GREENS SALAD**

**PREMIUM FRUIT PLATTER**

*Strawberries, blackberries, pineapple and grapes*

**FRUIT PLATTER**

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# DESSERTS

*Our desserts are prepared by Cocoa & Fig Desserts*

*For current flavor offerings, please visit [cocoaandfig.com](http://cocoaandfig.com)*

**BROWN BUTTER  
RICE KRISPIE TREATS**

**MINI COOKIES**

**DIPPED RICE KRISPIE TREATS**

**BOUCHON BROWNIES**

**FRENCH MACAROONS**

**MINI SANDWICH COOKIES**

**MINI FLOURLESS  
CHOCOLATE CAKE**

**MINI TARTLETS**

**MINI CHEESECAKE**

**MINI PIES**

**CAKE POPS**

**SHOOTERS**

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## CUPCAKES

**FULL SIZED CUPCAKES**

**MINI CUPCAKES**

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## CAKES

**6" ROUND CAKE**

**8" ROUND CAKE**

**10" ROUND CAKE**

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## WHOLE DESSERTS

**9" CHEESECAKE**

**5" CHEESECAKE**

**9" FLOURLESS CHOCOLATE CAKE**

**5" FLOURLESS CHOCOLATE CAKE**