



WELCOME

2025 EVENT MENU



THE
RIVER ROOM

February 2025

APPETIZERS

CROSTINIS

CAMEMBERT & WALNUT PATE

Slow roasted grapes, basil

STEAK - OPTION 1

(medium rare) Horseradish sauce, caramelized onions

STEAK - OPTION 2

(medium rare) Chimichurri, chipotle mozzarella

CRISPY PROSCIUTTO

Caramelized onions & sundried tomatoes, goat cheese

OLIVE TAPENADE

Fresh herbs

BRUSCHETTA

Heirloom tomatoes, fresh mozzarella, aged balsamic

BEET TARTARE

Beet coulis, citrus, microgreens

SATAY

TIKKA CHICKEN

Sweet peanut sauce

KOREAN BBQ SHORT RIB

Green onion, sesame

SHRIMP

Tequila cocktail sauce

GARLIC SHRIMP

Mango salsa

CAPRESE

Nut-free basil pesto, aged balsamic

CUCUMBER & JICAMA

Pickled jicama, arbol, lime, cilantro

ROASTED SQUASH

Butternut, brussels sprouts, garlic, paprika

VEGAN SASHIMI

Watermelon, cucumber, pickled ginger & ponzu

SPECIALTIES

WILD MUSHROOM FLAN

Porcini mushrooms, truffle aioli

POTATO PAVE

Crème fraîche, rosemary, caviar

CHICKEN EMPANADAS

Chimichurri, cilantro lime crema

CHIPOTLE SWEET EMPANADAS

Sweet potato, chipotle, oaxaca, crema

SWEDISH MEATBALLS

with lingonberry jam

CRAB CAKES

Charred lemon aioli

STUFFED JALAPENO

Breaded with a creamy filling

BACON WRAPPED DATES

Stuffed with Manchego cheese

MINI CUBANO

Confit pork, ham, swiss, pickles, mustard

CASUAL PLATTERS

CHARCUTERIE

Cured meats & cheeses with accoutrement

FRUIT PLATTER

Melons, grapes, pineapple, strawberries

CHEESE & OLIVE

Assortment of olives, pickled vegetables & cheeses

SPINACH AND ARTICHOKE DIP

Finished with aged balsamic, served with pita

CHIPS & SALSA

*Tomatillo salsa (mild), chipotle salsa (medium)
mango habanero salsa (hot), guacamole, tortilla chips*

Add queso

VEGETABLES

Assortment of fresh vegetables and choice of 2 dips

Hummus

Sundried Tomato Chevre

Vegetable Dill

Olive Tapenade

Green Goddess

French Onion

SALAD PLATTERS

GREEK SALAD

Romaine, red onion, cherry tomato, cucumber, olives, feta, pepperoncini

BEET AND PEAR SALAD

*Mixed greens, pickled red onion, pears, beets, feta, maple glazed walnuts,
roasted pear vinaigrette*

CAESAR SALAD

Artisan romaine lettuce, garlic croutons, cherry tomatoes, and parmesan

FLATBREADS

MEDITERRANEAN

*Roasted onions, tomato, artichoke,
spinach, feta, aged balsamic*

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, parmesan

CHEF'S PREMIUM SUMMER PLATED

*Featuring selections available from
May 1st - October 31st*

FIRST COURSE

choice of 1

CHILLED PEACH SOUP *Garnished with pistachio yogurt*

GREEK SALAD *Romaine, red onion, cherry tomato, cucumber, feta, kalamata olives, pepperoncini*

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*

SECOND COURSE

choice of 2 or 3 if choosing the Veg. Option

SABLEFISH *Polenta cakes, roasted corn pico, pineapple salsa, cilantro*

FILLET *Roasted garlic mashed potatoes, peppercorn sauce, broccolini*

CRISPY CHICKEN BREAST *Sage brown butter, butternut squash puree, green beans*

LEMONGRASS PORK MEDALLIONS *Broken rice, pickled vegetables, nuoc cham*

VEGETARIAN BUDDHA BOWL *Crispy garlic chili tofu, roasted broccolini, brown rice, pickled veggies, tahini, miso*

OPTIONAL DESSERT COURSE

choice of 1

CHOCOLATE MOUSSE *Strawberries, freshly whipped cream*

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
November 1st - April 30th*

FIRST COURSE

choice of 1

CURRIED BUTTERNUT SQUASH SOUP *Pistachio yogurt, pepitas, cilantro*

POTATO LEEK SOUP *Leek oil, parmesan, bacon*

GREEK SALAD *Romaine, red onion, cherry tomato, cucumber, feta, kalamata olives, pepperoncini*

CAESAR SALAD *Artisan romaine lettuce, garlic croutons, cherry tomatoes, parmesan*

BEEF AND PEAR SALAD *Mixed greens, pickled red onion, pear, beet, feta, maple glazed walnuts, roasted pear vinaigrette*

SECOND COURSE

choice of 2 or 3 if choosing the Veg. Option

HERBED CRUSTED SALMON *Wild rice pilaf, root vegetables, lemon beurre blanc*

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

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

PORK TENDERLOIN MEDALLIONS *Honey lime glaze, triple pepper mashed potatoes, charred pineapple salsa*

STUFFED PORTOBELLO MUSHROOMS *Garlic, shallot, wild mushroom, chevre, ricotta*

OPTIONAL DESSERT COURSE

choice of 1

CHOCOLATE MOUSSE *Strawberries, freshly whipped cream*

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

HORCHATA PANNA COTTA *Spiced chocolate ganache, salted dulce de leche, pepita crumble*

CHEF'S PREMIUM BUFFET

VEGETABLE COURSE

choice of 2

ROASTED BRUSSELS SPROUTS

CURRIED CAULIFLOWER

STEAMED GREEN BEANS

GLAZED CARROTS

SALADS

choice of 1 | Plated salads available

GARDEN

CAESAR

GREEK

MAIN COURSE

choice of 2

SHORT RIB

Red wine braised short rib, creamy mashed potatoes, au jus, chives

TIKKA CHICKEN

Spiced potatoes, cilantro

SALMON

Wild rice pilaf, lemon burre blanc

SMOKED BRISKET

Manchego mac and cheese, crispy onions, Carolina BBQ

CONFIT PORK

Carnitas, mexican rice, black beans, pickled onions

BBQ TOFU

Cilantro lime rice, pickled vegetables

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

EXTRAS

BREAD BASKETS

PLATED SALADS

JEFE TACO BARRE

Recipes from Urban Cocina

————— *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)

EXTRAS

MEXICAN RICE

BLACK BEANS

GUACAMOLE

QUESO

FAJITAS

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

SPINACH ARTICHOKE DIP

Served with pita bread and finished with aged balsamic

HOT CHOCOLATE STATION

Hot Chocolate, marshmallows, peppermints

CHIPS & SALSA

Tomatillo salsa (mild), chipotle salsa (medium), habanero mango salsa (hot), guacamole, chips

Add queso

BRUNCH

SWEETS

Choice of 1

YOGURT & GRANOLA

Variety of granola and fresh berries

FRENCH TOAST BAKE

Tres leches style with strawberries, maple syrup, toasted pecans

SAVORIES

Choice of 3

SCRAMBLED EGGS

BISCUITS & GRAVY

Buttermilk biscuit, fennel sausage, gravy

MEAT QUICHE

Ham, bacon, onion, cheddar

EGGS BENEDICT

Buttermilk biscuit, poached egg, fennel sausage, hollandaise

VEGGIE QUICHE

Spinach, red onion, tomato, cheddar, parmesan

HUEVOS RANCHEROS

Chorizo, scrambled eggs, refried beans, pico de gallo, chipotle salsa

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

FRUIT PLATTER

ROASTED BREAKFAST POTATOES

GREENS SALAD

DESSERTS

Our desserts are prepared by Cocoa & Fig Desserts

For current flavor offerings, please visit cocoaandfig.com

**BROWN BUTTER RICE
KRISPIE TREATS**

**MINI FLOURLESS
CHOCOLATE CAKE**

MINI COOKIES

MINI TARTLETS

DIPPED RICE KRISPIE TREATS

MINI CHEESECAKE

BOUCHON BROWNIES

MINI PIES

FRENCH MACAROONS

CAKE POPS

MINI SANDWICH COOKIES

SHOOTERS

CUPCAKES

FULL SIZED CUPCAKES

MINI CUPCAKES

CAKES

6" ROUND CAKE

8" ROUND CAKE

10" ROUND CAKE

WHOLE DESSERTS

9" CHEESECAKE

5" CHEESECAKE

9" FLOURLESS CHOCOLATE CAKE

5" FLOURLESS CHOCOLATE CAKE