



THE  
RIVER ROOM



## WELCOME

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*While we try our best to predict market fluctuations, often times they abruptly change beyond our control. As such, **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 Event Contract.*

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

# APPETIZERS

*Minimum order of 25 per item*

## CROSTINIS

### CAMEMBERT & WALNUT PATE

*Slow roasted grapes, basil*

### HORSERADISH STEAK

*(medium rare) Horseradish sauce, caramelized onions*

### CHIMICHURRI STEAK

*(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

*Fried oregano, garlic marinade*

### 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

### CHICKEN EMPANADAS

*Chimichurri*

### BAKED POTATO BITES

*Creme fraiche, rosemary, caviar*

### SWEDISH MEATBALLS

*with lingonberry jam*

### CHIPOTLE SWEET EMPANADAS

*Sweet potato, chipotle, oaxaca*

### CRAB CAKES

*Charred lemon aioli*

### STUFFED JALAPENO

*Stuffed with creamy filling and herb breadcrumbs*

### BACON WRAPPED DATES

*Stuffed with Manchego cheese*

### MINI CUBANO

*Confit pork, ham, swiss, pickles, mustard*

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## CASUAL PLATTERS

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*Priced per person*

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### 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*

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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, 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*

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## FLATBREADS

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*24 pieces per flatbread*

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### 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*

*Prices noted per person, all entrees come with a first course option*

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## FIRST COURSE

*choice of 1 | surcharge for an additional option*

**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*

**BEET AND FETA SALAD** *Roasted pear vinaigrette, mixed greens, pickled red onion, beets, feta, maple glazed walnuts*

**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 | surcharge for an additional option*

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

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

**CRISPY CHICKEN BREAST** *Sage sauce, butternut squash puree, green beans, pomegranate*

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

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

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## OPTIONAL DESSERT COURSE

*choice of 1 | surcharge for an additional option*

**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*

*Prices noted per person, all entrees come with a first course option*

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## FIRST COURSE

*choice of 1 | surcharge for an additional option*

**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*

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

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## SECOND COURSE

*choice of 2 or 3 if choosing the Veg. Option | 150 surcharge for an additional 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** *Wild mushrooms, garlic, shallot, chevre, ricotta, sundried tomatoes, aged balsamic*

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## OPTIONAL DESSERT COURSE

*choice of 1 | surcharge for an additional option*

**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

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## VEGETABLE COURSE

*choice of 2*

**ROASTED BRUSSELS SPROUTS**

**CURRIED 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**

*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.

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## EXTRAS

**BREAD BASKETS**

**PLATED SALADS**

# JEFE TACO BARRE

*Recipes from Urban Cocina*

*Included:*

## CHIPOTLE SALSA & CHIPS AT THE TABLE

CORN TORTILLAS	JALAPEÑO	SALSA ROJA
PICO DE GALLO	ONIONS	CREMA
LETTUCE	RADISH	
COTIJA CHEESE	PICKLED ONIONS	SIMPLE GREEN SALAD WITH HOUSE MADE RANCH
LIMES	CILANTRO	

## PROTEIN

*choice of 2*

CARNITAS  
CHICKEN TINGA  
BARBACOA  
GROUND BEEF  
CHORIZO  
VEGAN CHORIZO

## 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

### MEAT QUICHE

*Ham, bacon, onion, cheddar*

### VEGGIE QUICHE

*Spinach, red pepper, onion, feta*

### BISCUITS & GRAVY

*Buttermilk biscuit, fennel sausage, gravy*

### EGGS BENEDICT

*Buttermilk biscuit, poached egg, fennel sausage, hollandaise*

### HUEVOS RANCHEROS

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

## MEATS

*choice of 1 | surcharge for an additional option*

### NUESKE'S BACON

### BREAKFAST SAUSAGE LINKS

### FENNEL SAUSAGE PATTIES

### VEGGIE SAUSAGE

## SIDES

*choice of 1 | surcharge for an additional option*

### HASH BROWN PATTIES

### FRUIT PLATTER

### GREENS SALAD

### BAGELS & CREAM CHEESE

### ROASTED BREAKFAST POTATOES

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# DESSERTS

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*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 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**

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## CUPCAKES

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**FULL SIZED CUPCAKES**

**MINI CUPCAKES**

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## CAKES

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**6" ROUND CAKE**

**8" ROUND CAKE**

**10" ROUND CAKE**

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## WHOLE DESSERTS

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**9" CHEESECAKE**

**5" CHEESECAKE**

**9" FLOURLESS CHOCOLATE CAKE**

**5" FLOURLESS CHOCOLATE CAKE**