



THE
RIVER ROOM

WELCOME

*Prices provided are **PER PERSON** (unless otherwise noted) and are subject to change due to seasonal and market fluctuations. While we try our best to predict these 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

BACON WRAPPED DATES

Stuffed with Manchego cheese

ITALIAN MEATBALLS

Marinara, parmesan

SWEDISH MEATBALLS

Lingonberry jam

BAKED POTATO BITES

Creme fraiche, rosemary, caviar

CRAB CAKES

Charred lemon aioli

CASUAL PLATTERS

Priced per person

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

Priced per person

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

24 pieces per flatbread

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

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*

BEEF 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*

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, broccolini*

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

CRISPY CHICKEN BREAST *Rum sauce, sweet potato, French green beans*

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

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

OPTIONAL DESSERT COURSE

choice of 1 | surcharge for an additional option

PANNA COTTA

CHEESECAKE

CHOCOLATE MOUSSE

FLOURLESS CHOCOLATE CAKE

BROWN BUTTER CARROT CAKE

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

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*

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 | 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*

BONE-IN PORK CHOP *Cider-dijon glaze, creamy polenta, brussels sprouts*

STUFFED PORTOBELLO MUSHROOMS *Wild mushrooms, garlic, shallot, chevre, ricotta, sundried tomatoes, lemon parmesan asparagus, aged balsamic*

OPTIONAL DESSERT COURSE

choice of 1 | surcharge for an additional option

PANNA COTTA

CHEESECAKE

CHOCOLATE MOUSSE

FLOURLESS CHOCOLATE CAKE

BROWN BUTTER CARROT CAKE

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

MEATLOAF

Chive mashed potatoes

CHICKEN BREAST

Rosemary lemon, couscous

SALMON

Wild rice pilaf, lemon beurre blanc

PORK LOIN

Apple cider brine, scalloped potatoes

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

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

EXTRA PROTEIN

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

DESSERTS

MINI FRUIT TARTLETS *BITES*

VANILLA OR CHAI TEA CANNOLIS *BITES*

BROWN BUTTER CARROT CAKE *BITES* | *PLATED*

FLOURLESS CHOCOLATE CAKE *BITES* | *PLATED*

CHOCOLATE MOUSSE *PLATED*

PANNA COTTA *PLATED*

CHEESECAKE *PLATED*

COOKIE AND BAR SAMPLER *PLATED*

CUPCAKES *PLATED*

Vanilla, Chocolate, or Red Velvet

We're delighted to allow birthday and wedding cakes from your chosen vendor. A per-guest cutting and plating fee allows our team to present your celebration dessert with care.