



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
services charges are listed in this menu.*



* THE RIVER ROOM MPLS *

Appetizers



CROSTINI

priced per 25

Olive tapenade, herbs, crumbled feta 

Bruschetta, heirloom tomato, basil 

Roasted garlic hummus, carrot, celery, herbs 

Smoked salmon mousse, capers, dill, pumpernickel

Roasted beets, goat cheese spread, lemon, dill 

Steak crostini medium rare, herb cream cheese, onion jam



SATAY

priced per 25

Sage marinated chicken, cranberry mayonnaise 

Herb chicken skewer, roasted red pepper aoli 

Poached shrimp, citrus cocktail sauce

Compressed watermelon, basil, feta cheese  

Caprese, nut free pesto, aged balsamic  

Swedish meatballs, beef, juniper cream sauce, lingonberry

Angus beef slider, green peppercorn mayonnaise, sharp cheddar, brioche

Bourbon BBQ pork sliders, apple coleslaw, brioche

Roasted mushrooms, vegan Italian sausage  





PLATTERS

priced per 25

Fruit display, fresh sliced melon, seasonal berries, grapes **VG GF**

International cheese display, local cheeses, jams, grapes and breads **VG**

Charcuterie (Midwest fancy or International)

Smoked salmon platter, capers, cream cheese, crackers, dill, pickled vegetables

Vegetable crudité, ranch, roasted garlic hummus **VG GF**

Cocktail shrimp, cocktail sauce, lemon, 3PP **GF**

Spinach and artichoke dip, aged balsamic, pita **V**

FLATBREADS

24 pieces per

Margherita, roasted garlic, tomatoes, mozzarella, fresh basil, parmesan **VG**

Wild mushroom, oven roasted wild mushrooms, parmesan cream sauce, mozzarella, spinach pesto **VG**

Classic pepperoni, marinara, mozzarella, pepperoni, grated parmesan

Chicken bacon ranch, mozzarella, braised chicken, crispy bacon, ranch, chives





Premium DINNER BUFFET



SALADS

choose 1

Mixed greens, semi sec tomatoes, cucumber, radish, herb vinaigrette  

Caesar salad, artisan romaine, herb croutons, roasted garlic Caesar dressing, parmesan

Roasted beet and arugula salad, goat cheese, candied pecans, citrus vinaigrette  



VEGETABLES

choose 1

Roasted Brussels sprouts, lemon gastrique, pine nuts  

Roasted carrots, carrot top pistou  

Charred cauliflower, orange zest  



STARCH

choose 2

Sour cream smashed potatoes  

Smoked gouda mac and cheese 

Wild rice pilaf  

Roasted fingerling potatoes  



PROTEINS

choose 2

Herb roasted chicken breast, lemon pepper sauce 

Red wine braised beef short ribs, pearl onions, root vegetables 

Juniper crusted pork loin, cream sauce 

Salmon with lemon beurre blanc 

Marinated beef flank steak, chimichurri 





Plated DINNERS



SALADS

choice of 1 - surcharge for additional option

Mixed greens, semi sec tomatoes, cucumber, radish, herb vinaigrette  

Caesar salad, artisan romaine, herb croutons, roasted garlic Caesar dressing, parmesan

Roasted beet and arugula salad, goat cheese, candied pecans, citrus vinaigrette  

Butternut squash soup, pepitas, orange cream fraiche  

Turkey wild rice soup 



ENTREES

choice of 2 - surcharge for additional option

Grilled 8oz beef tenderloin, roasted garlic pommes puree, asparagus, green peppercorn demi-glace 

Norwegian salmon, wild rice pilaf, haricot vert, lemon beurre blanc 

Airline chicken breast, roasted fingerling potatoes, brussels sprouts, chicken demi-glace 

Grilled pork chop, chorizo white bean ragu, braised greens, orange glaze 

Mushroom chickpea cakes, carrot puree, spring peas, carrot top pistou  



DUO PLATES

Beef tenderloin medallion and chicken, potato puree, roasted baby carrots, chimichurri 

Beef tenderloin medallion and salmon, herb roasted potatoes, asparagus, tarragon gremolata 





Desserts

Flourless chocolate torte, raspberry coulis, whipped cream **VG GF**

Brown butter cake, roasted pineapple salsa, cherries, mint, whipped cream **VG**

Vanilla cheesecake, macerated berries, whipped cream **VG**

Churro cheesecake, spiced chocolate, whipped cream **VG**

Family style cookie & bar sampler **VG**

Family style Chefs assortment miniature desserts (3 per) **VG**

Kids Menu

all served with fruit cups

Cheese pizza, red sauce, mozzarella, parmesan, side of kettle chips **VG**

Two beef sliders, cheese, brioche buns, side of kettle chips

Three cheese mac & cheese, side of kettle chips **VG**

Chicken tenders, ketchup, ranch, served with kettle chips



DIETARY KEY

VG Vegetarian **V** Vegan **GF** Gluten Free