



RIVERA EVENTS

GOURMET CATERING



HORS D'OEUVRES, FOOD STATIONS, BUFFET & DESSERTS



RIVERA EVENTS

*We are your go-to for
corporate & social
events.*



Miami, Florida



Phone (786) 226-4293



@riveraevents_



www.riveraevents.com

Butler style Hors D'oeuvres

Choice of 6 different choices-(2 hours)

Goat Cheese-Stuffed mushrooms- Served with Basil Aioli and Micro Greens.

Pancetta-wrapped figs- Glazed with Honey Sauce.

Croquettes with Prociutto and Brie- Served with an Aioli Dipping Sauce.

Kobe Kosher Pigs in a Blanket- with a Dijon Dipping Sauce.

Potato croquettes -with saffron aioli.

Spicy Florida Lobster Ravioli- Fried Ravioli served with a spicy Tomato Basil Dipping Sauce.

Bite-size chipotle chicken Crispy Tacos- Pulled Chicken Meat finished with pico and crem fresh.

Pulpo a la Gallega- Braised Grilled baby Octopus served on a Smoked Paprika potato with an Aji Parsley Sauce.

Mini Bandega Paisa- Tostone cup filled with Red Bean Puree, Diced Avocado, Beef and topped with a poached quail egg/Chicharonne, Cilantro- served with a mini fork.

Grilled Shrimp Enchilada Tostone Cup- Topped with Crem Fresh and Grilled Red Pepper.

Mini Columbian Empanada- Served with a traditional Columbian Pico Sauce.

Arepas and Pulled Pork- Mini Arepas topped with Fajita infused shredded Pork and topped with Key Lime Crem Fresh and micro greens.

Arepas and Cheese- Mini Arepas with Queso de Mano and topped with Avocado Dice.

Mesquita Duck Empanadas-Traditional Empanadas with Mesquita Smoked Buck Breast with Saute vegetables and served with a Jalapeno Roulade Sauce.

Peruvian Fish Ceviche shooter – Fish served in miniature Shot glass with red onion, dice avocado, cilantro and topped with dried cornnuts.

Grilled Cheese and Tomato Soup- Marble Rye Grilled Cheese with a RUSTIC TOMATO SOUP Served in a decorative bowl with a mini demi tasse spoon.

Coconut Shrimp- Butter flied Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce.





Bruchetta Caponata- Eggplant caponata served on a toasted crostini with Balsamic reduction and shaved Granna cheese.

Tomate & Mozarella Bruchetta- Dice Roma tomatoes & mozzarella served in a baked Phyllo cup.

Yellow-Fin Tuna Poke Shooters- Dice Tuna Poke Style mixed with pina, green onions, sesame, etc. Served in a Poke Soy Glaze.

Tuna tartar canapes- Aji tuna served atop of wonton skins and garnished with micro cilantro wasabi sesame seeds.

Mushroom tart- A blend of exotic mushrooms served in bread canape with fin herbs and baked in our home made imported cheeses Topped with Basil Aioli.

Apple wood Bacon wrapped shrimp- glazed with a guava bbq sauce

Moroccan Pulled Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Harissa yogurt sauce



Crab Rangoon Purses- Lump crab meat with cream cheese, scallions, and other asian ingredients wrapped in a wonton and cooked- served with a chili soy sauce

Vegetarian Indian Samosas- Seved with spicy Mango Chutney

Puff Pastry Baked Brie Purses- Brie wrapped in puff pastry with Apricot honey

Chinese Spring Rolls-Shangai style- Pork or vegetable spring rolls served with duck sauce glaze

Panzarotti- Classic Italian Fried ravioli stuffed with prociutto, and mozzarella and served with a golden tomato sauce

Gyoza- Pork, Duck, or Vegetable Pot Stickers served with a Soy Yakitori sauce and Chili Dipping Sauce

Thai Chicken Satays- Chicken Marinated in Thai Lemon grass marinade served with Thai Peanut sauce

Japanese Chicken Yakitori- Traditional Chicken Yakitori Skewers served with sesame seeds and Japanese Chili mayo

Sushi Boat-Assorted sushi platter served with Soy Sauce, Pickled Ginger, and Wasabi

Jerk Chicken Empanadas-Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa

Tandoori Chicken Pastries- Indian tandoori chicken served in a pastry shell with fresh yogurt sauce

Pesto Cheese Tortellini Skewer- Served with a Pesto Cream Sauce and finished with Winter Truffle Oil

Asian Tuna Tar Tar- Sesame soy dressed Yellow -fin tuna served on a crispy wonton skin



Greek Chicken Souvlaki- Greek garlic, lemon, herb marinated chicken served on a skewer with tzatziki sauce-Grilled to Perfection

Huli Huli Chicken- Hawaii's own version of barbecued chicken meat is cooked with Huli-Huli Sauce (made with pure Hawaiian brown sugar cane along with soy sauce, fresh ginger and more) served on a Stick, topped with a Black Bean Chipotle sauce

BBQ Brisket- BBQ Pulled Brisket served on a Fried Potato Patty and topped with Pickled Red Onions

Steak and fries- mini seared beef tenderloin topped with thin sliced pomme frites and served with house steak sauce

Sugar Cane Shrimp- BBQ Tamarid-soy glaze shrimp skewered through a sugar cane skewer, grilled to perfection

Beef Loin Kabobs- Sterling silver beef loin kabobs Marinated in Thai Lemon grass marinade.

Duck Confit- Served on a crispy homemade herb potato graufette served with

Cajun Shrimp Cocktail- Cajun shrimp cooked then chilled and served with a Cajun cocktail sauce.

Beef/Shrimp Satay-Meat will marinate in ginger-soy marinate and grilled to perfection and served with peanut dipping sauce.

Mini Grilled Mesquite Shrimp Tacos- served with micro greens, cherry tomatoes, cheese, triple citrus lime sauce and sour cream.

Scallops and Pork-Crispy Pork Belly served with a seared Scallop finished in a garlic Lime Mojo Sauce.

Mini Key Largo Crab cakes- fresh florida blue crab meat cake, served with a key lime aioli.

Mini Grilled Beef tenderloin au poive- crusted in peppercorn served with an au poive sauce.

Pan Seared Sesame Crusted Breast of Duck Won-Ton Served with a Honey Hoisin Sauce and topped with Micro Wasabi.

Lobster Bisque Shooter- Served in a Shooter Glass and finished with Arugula Oil.

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimmichuri sauce on a Cassava chip.

Grilled Jerk Chicken and Mango Kabob- Jerk marinated Chicken and Mango skewered and served with a Cilantro dipping Sauce.

Lobster Croquetas- Sweet Fl. Lobster Meat made into a traditional Cuban croqueta.

Lamb Lollipop- Bite size lamb chop, herb crusted and served with a yogurt tzatziki sauce.





Manchego Risotto cake- Topped with Demi Pulled Short Rib and topped with Roasted Pepper.

Shrimp Tempura Pop- Asian classic served with homemade soy glaze and Chili Sauce- Presented on a lollipop stick.

Grilled Pesto Shrimp- Served on a skewer with lemon sections.

Lobster Fish and Chips-Beer Battered Lobster Served with Lime-Garlic Aioli and Potato Graufette.

Panko Crusted Mahi Mahi Lollipop Sticks- Served with a Lemon Red Pepper Tarter Sauce.

Slap Your Mama Cajun Powder Grilled Shrimp- Served on a French Baguette with Avocado Puree and Cajun Remoulade sauce.

Grilled Pear Phyllo cups- filled with gorgonzola, shallot marmalade, and grilled pears.

Truffle Mac and Cheese Bites- Panko Crusted and served with a Truffle Cheese Dipping Sauce.

Miniature Grilled chicken and Caramelized apple Empanada- Served warm with gorgonzola cheese.

Crispy Potato and Truffle pancake- served with Truffle oil crem fresh and chives.

Ground Lamb Kafta Kabob- Served with a Yogurt Mint Sauce.

Mini Croque Madame- Mini Toast with Tavern Ham, Gruyere, Fried Egg, and Béchamel Sauce.



Havana Tropical Series

Mango and Mojo Chicken- Slowly Braised pulled chicken served in a Phyllo cup topped with Mango chutney.

Jerk Chicken Empanadas-Slowly Braised jerk chicken in puff pastry with a spicy tropical salsa.

Churrasco Cassava- Char grilled Skirt Steak served with fresh Chimmichuri sauce on a Cassava chip.

Roasted garlic Chicken Croquetas-Roasted chicken Meat made into a traditional Cuban croqueta, served with a Aoili sauce.

Vegetarian Maduro Empanada- filled with maduros and cheese served with a spicy mayo sauce.

Yuca fritters- finished with key lime aioli.

Minature Cuban sandwiches- filled with gruyere cheese, tavern ham, Roasted pork,gerkin pickle, Dijon mustard, and pressed in a Cuban roll.

Apple wood Bacon Wrapped Maduros- Wrapped and glazed in a Guava glaze sauce.



Havana Crab Cakes- served with a pineapple aioli sauce.

Bistec empanizado bites- served with a lime onion chutney.

Plantain Pork- Cumin Mojo pork served on a plantain chip with garlic dipping sauce.

Valencia Arroz con Pollo Croquettas- Served with a Aji Red Pepper Aioli.

Haitian Inspired Cuisine

Coconut Shrimp- Butter flied Shrimp battered and fried in coconut flakes served with a Pina Chili Sauce with a candie pineapple bite.

Haitian Conch Ceviche shooter- Minced Conch served in miniature Corn tortilla in a tomato citrus sauce.

Marinade au Poulet fritters- Spicy Caribbean chicken fritters served with a Piquant Mango sauce and cilantro leafs.

Bannann Peze Poulet- Twice Fried Green Plantain topped with a chicken in a Carribean sauce.

Griot Kabobs- Scotch Marinated Fried Pork Chunks served with a sweet sauce on a skewer.

Boulette Balls- Famous Hatian Meatballs served in a cumin stew on a pop stick and coconut flakes.

Lambi a la Creole- Fried Conch fritters with Creole lambi sauce.

Tassot Kabobs- Citrus Marinated beef grilled, skewered, and finished with a Cajun Garlic Sauce.

Bread

Assorted Artisan Bread Mix
Served with Whip Butter



STATIONS

ONLY CHOOSE TWO OF THE STATIONS

Tasting Station Sous Vide #1



Farm Fresh Sous vide Modernist
Cuisine Station-
Beautiful Display of Sous vide
interactive Cooking
Herb Crusted Boneless Harris
Ranch Beef Short Rib
With an Stewed Roma Demi Sauce
Sous Vide Grilled Herb Butter
Chicken
Rainbow Heirloom Baby Carrots
with Butter Sauce
Garlic Roasted Sour Cream
potatoes



Hibachi Station#2



Chef attended- Beautifully Decorated
Hibachi Grill
Choose 2 meats-
Grilled Angus Beef New York Strip
With Soy glaze ,Mushrooms ,and Green
Onions
Grilled Shrimp General Tsos with Sesame
Seeds
Teriyaki Chicken with green onions and
sesame seeds
Asian Fried Rice
Stir Fry Vegetables
Served with Yakitori Sesame Sauce, Sirracha,
Soy Sauce and Yum Yum Sauce
Above Garnished with Fried noodles and
fortune cookies



Bao Down Station #3

Steamed Bao Down Buns with choice of 2
fillings
Korean BBQ Berkshire Pork Belly
Braised Boneless Short ribs
Spicy Tuna and Avocado
Wild Mushroom Medley
Pulled Crispy Vaca Frita Pork
5 Spice Grilled Shrimp
with topping bar to include
Crispy Pickled Asian Slaw, Sirracha Mayo,
Wasabi Mayo, Pink Sauce, Soy Glaze, and
Fried Shallots



Tasting Station #4

Miniature Paella Marinera and Tapas Station including shrimp calamari Black Mussels, chicken, peas,chorizo, and vegetables cooked with Valencia rice. Served in a Martini glass

Tapas-
Serrano and melon bites, tortilla Espanola, and cured olives



Tasting Station #5

Tropical Beef Tasting
Sliced Char Grilled Flap Angus Churrasco served on a Roasted Garlic Plantain and Potato mash with a doable of Chimmichuri sauce and finished with a fried plantain strip



Tasting Station #6

Pasta Tasting
Gorgonzola and Chicken Panzarotti (Deep fried Ravioli)
Served with a sun dried tomato sauce and finished with shave parmesan and white truffle oil
With a garlic toast point



Carving Tasting Station #7

Flap Angus Churrasco with fresh Horseradish Crème Fraiche

Brined Roast Turkey Breast with Pesto Mayonnaise

Dill Crusted Salmon Side with Dill sauce

Guava Glazed Pork Loin

Peppercorn Crusted Roast Beef with Mushroom Demi Sauce

Poulet roti'

Fresh Butter Roasted Whole Chicken Stuffed with Herbs and roasted to perfection.

Chef Carved to order and served with an herb butter sauce

Above served with Roasted Herb Crispy Mini Potatoes



Tasting Station #8

Black Angus Flap Angus Churrasco
Flap Angus Churrasco Served with Truffle
Butter mash potato, Grilled Asparagus Tips,
Sweet balsamic demi sauce, and finished
with Organic Micro Greens



Tasting Station #9

Vegetarian Ravioli Station
Butternut Squash Vegetarian Ravioli with
granna cheese, sage, roasted garlic, and
finished with a light Pomodoro Sauce and
A garlic toast point



Tasting Station #11

Seafood Station (Asian influence)

Pan seared Sesame crusted yellow fin tuna
loin served on a wakame crab salad finished
with chopsticks Sirracha and soy glaze



Stir-fry Wok Station #13



Cooked to order...
Choose from Chicken, Pork, or Shrimp
With choice of
Baby corn, snow peas, bean sprouts,
peppers, Thai basil, bamboo shoot,
cashews, etc..
Finished in choice of soy sauce, sesame oil,
hoisin sauce, or Thai coconut curry broth
Above served with Asian Sticky Rice, and
chopsticks.

Martini Mac and Cheese Station #14

Choice of
3 Cheese White Mac and Cheese
Or
Cold Water Lobster Mac and Cheese
With choice of toppings which
include,Crumbled Bacon Sautéed
Mushrooms, Fried Onions, Diced
Tomatoes, Black Olives, Jalapenos,diced
tavern ham, and petite peas.



Latin Martini Mash Station #15

Roasted Plantain Mash
Toppings included-Choose 2
Ropa Vieja
Pollo Fricasse
Chicken Vaca Frita
Cold Water Shrimp Enchilada
Finished with garnish-Chifla, pommes frites,crem
fresh, Black Beans, micro greens,truffle oil, etc..



Traditional Martini Mash Station #16

Red Smashed Potato
Toppings included-Choose 2
Grilled Garlic Chicken
Smoked BBQ Pulled Pork
Mini Meatloaf and Demi Sauce
Grilled Steak
Finished with garnish-Cheddar, Bacon bits,
pommes frites,crem fresh, micro greens,truffle
oil, etc..



Slider and FF Station #17

Organic Chicken Breast
Black Angus Burger
Served with tomato, lettuce, grilled onion sauce,
ketchup, mayo, mustard, and cheese
With sweet potato fries or French fries in a
Bamboo Cone.

Risotto Station #19

Risotto Station
Wild Mushroom Risotto, Seafood Risotto,
Prosciutto & Asparagus Risott The Chef
prepares risotto for your guests and serves it
up in a martini glass with choice of toppings





Ramen Noodle Bar Station #20

Ramen Noodle Bar fresh made to order
in triple fortified ramen broth with choice of
toppings to include Sliced Pork Shoulder,
Poached Organic Egg, Poached Shrimp, Green
Onions, Bean Sprouts, Enoki Mushrooms, and
Konbu
served with Chop Sticks



Tasting Station #21

Cuban Asian Hibachi Station

Fried Rice made with Moros, Pork, Chorizo, eggs,
Cilantro, Soy Sauce, vegetables and topped with
choice of
Puerco Ropa Vieja
Seafood Aji in Wine sauce
Topped with choice of Platain Chips, Truffle oil,
crem fresh, tumble weed onions, cilantro, and
Chimmichurri

Puerto Rican Station #22

Puerto Rican Mofongo Station
Garlic and Chicharonne Mofongo with choice of
topping to include
Fried Karubuto pork Bellies
Fried Mojo Chicken
Caldo de Pollo
Topped with Micro Greens, Garlic Mojo, and
Crem Fresh



Peruvian Station #23

Risotto Station

Classic Peruvian Aji Marillo Mahi-Mahi Ceviche
Finished With Corn-Nuts and served with Assorted
Tortilla, Yuca, and Platain Chips in a decorative Glass
Display Served

Papas a la Huancaína with Chicken
Served with Peeled Potatoes, Black Olives, and Hard
Boiled Eggs served in a Ball Chair cup and Finished
With Aji Sauce and Rainbow Micro Greens.

Or

Lomo Saltado

Aji Marinated Pork Loin, Grilled Peppers, Onions,
Tomato, Folded with Natrual Cut French Fries and
finished with
Crumbled White Cheese and Cilantro



Mixed Hawaiian Station-#24

Tuna Poke with Root Chips

Hawaiian pulled pork with Sweet Bread
and Huli BBQ Sauce

Pina Glazed Shrimp on Sugar Cane Skewer
served with Tropical Slaw

Mexican Station #25

Choice of Warm Flour Tortillas or Hard Corn Tacos
With choice of

Pulled Pork Fajita

Grilled Angus steak

With Choice of toppings to include

Lime Sour Cream, Queso Fresco, Homemade
Quacomole, Pico De Gallo, Cheddar Cheese, Crispy
Lettuce, Spicy Pickled Vegetables, Roasted Green
Tomatillo Salsa



Venezuelan Station #26

Pabellon Criollo

Served in a Martini Glass- Layered rice, Beans,
Maduros, and Carne Rapiada

Topped with choice of diced avocado, Grilled
Pepper, Cheese, Crem Fresh, Arugula green oil,
truffle oil, and finished with micro Greens

Served

With a Mini Tequenios with Cilantro Dip Sauce





Trinidadian Station #28

Fresh Fried Doubles
Channa
(West Indies Garbanzo Puree)
Coconut rice and Peas
(Pigeon Beans and Rice)
Curried Goat Bites
Pulled Stewed Chicken and Sauce

Served with micro greens, mango Chutney, Pikliz,
Scotch Bonnet Sauce, and Carribean Crem fresh

Dominican Mangu-Mangu Station-#29

Traditional Mangu Mangu
Served with Choice of Toppings to include
Macitas de Puerco
With an Confit Onion Mojo
Carne Guisada
Stewed with Peppers and Onions
Dominican Salami
With Pickled Onions and a Cilantro Cream Sauce
Served with micro greens, Truffle Oil, Plantain chips,
Chimmichurri, Pickled Onions, and Crem Fresh



Arepa Station #30

Hand Size Arepas Cooked on Site-sliced in 1/2
And stuffed with choice of
Angus Sliced Chimmichurri Steak
or
Pulled Mojo Pork Stuffing
Served with Black Beans, Queso de Mano, Butter
,PickledRed Onions,
Topped with choice of diced Florida avocado, Goat
Cheese , Crem Fresh, Arugula green oil, truffle oil, and
finished with micro Greens
(Vegan, Vegetarian, and GF menus available on request)

Jamaican Station #31

Choice of 2 Meats-
Jerk Chicken and Grilled Pineapple
Jer Pork with Grilled Pineapple
Stew Shrimp
Caribbean Oxtail
Grilled Mahi with a Curry Sauce
Curry Coconut Chicken
Served with Rice and Peas
Sweet Plantains
And Steamed Caribbean Cabbage
All above served with Coconut Bread, Scotch Bonnet Sauce, and Mango Sauce



Desserts

DELICIOUS DESSERT STATION-CHOOSE 5



Double Chocolate Brownie
Mousse Shooter

Chocolate Chip Cookie and
Milk Shooter

Dulce de Leche and Pound
Bread Shooter

Key Lime Pie Shooter with
Graham Cracker Crumble

Coconut Crem Brulee Asian
Spoon Bite

Strawberry shortcake Bite

Assorted Chocolate Truffles

Mini Smores Cookies

Assorted Macaroons

White Chocolate Panacotta
with Dried Craisins

Guava and Cream Cheese
Bites

Granny Smith Carmel Sauté
Apple Pie Shooter

