



RIVERA EVENTS

MENU

CATERING

COCKTAIL HOUR

Cocktail Stations during cocktail hour

Choose 1

Manchego Cheese Station and Serrano

(cheese, flatbread, Fruit Vegetables, and crostinis)

Tropical Ceviche Station

Glass Display with assorted Tortilla chips, Plantain Chips, Yucca Chips, and Chiflas
(1 Shrimp Ceviche, 1 Fish Ceviche)

Spanish Tapas Station

(assorted Tapas) (menu to be provided)

Self Service Sushi Station

(Sushi, Nigiri, Sashimi, Basic seafood...) (menu to be provided)

Chaurceterie Board (50 person Minnimum)

Assorted Meats, Assorted Cheeses, Fruits, Dry Fruits, Crackers, Breads, Crostinins,, Shrimp Cocktail, Cocktail Sauce, Fig Jam, Berries, Hummus, Olives and Pita Chips.

Tostone Sattion- with choice of

Ropa Vieja

Black Beans

Baby Shrimp Enchilada

Cheddar Cheese

And finished with choice of Garlic Mojo, Key Lime Crem Fresh, and Chives.

Antipasto Bar

Asiago Cheese, Parmesan Cheese, Caramelized Onion with Brie, Olives, Prosciutto, Genoa Salami, Roasted Red peppers, served with Fig Compote, Crackers, Bread Sticks, Grapes, and Dijon Mustard.

Bruschetta Bar

Toasted country Style Italian Bread with choice of Heirloom Tomato and Basil, Artichoke and Garlic, Prociutto, Fresh diced mozzarella and tomato, Olive Tapanade, Mushroom Compote, Fig Jam and Cheese.



Maple State Poutine Bar

Fresh Cut French Fries Served

Classic Poutine Sauce

Served with Fried Cheese Curds

With Choice of Pulled Pork, Crumbled Sausage,
and Sauté Garlic Portabella

Topped with choice of

Green onions, Cheddar shred, Red Onions, Bell
Peppers, and Crumbled Bacon.

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 Duck 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 mnyo

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 Croquetas- 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



Salad Course

Choose 2



Spinach Pancetta Salad

Crispy Pancetta tossed with spinach, red onions, slivered almonds, grape tomatoes and a Dijon pancetta dressing.

Panzanella Salad

Grilled bread, Basil leafs, Cherry tomatoes, basil leafs, Black Olives, Grated Granna Cheese, Balsamic reduction and a roasted shallot vinaigrette.

Greek Hortiki Salad

Diced cucumber, tomato, onion, olives, herbs, feta cheese, and Lemon vinaigrette.

Organic Mix Green Salad

Served with orange wheels, diced tomato, shaved onion, and goat cheese finished with a roasted shallot vinaigrette.

Crispy Prosciutto Organic Arugula Salad

Arugula, Crispy prosciutto, shaved red onion, Cherry tomato, and Apricot balsamic vinaigrette.

Tropical Palm Heart Medley

With cilantro, red onions, Tomato, Romaine, lemon vinaigrette, and red peppers.

The Wedge

Krispy Iceberg Wedges, Hard Boiled Egg, Applewood bacon ,Diced Avocado, Grilled Croutons, Red Onions, Tomato dice, and a Avocado Ranch Dressing.

Tropical Mix Green Salad

Lemon-cilantro vinaigrette served with palm hearts, sliced Vidalia onion, cherry tomatoes, and Pine nuts.

Tomato and Avocado Salad

Served with lime juice, olive oil and shaved red onions on a bed of Greens.

Krispy Classic Caesar Salad

Served with home made garlic croutons, and egg less Caesar dressing finished with Shaved Parmesean.

Organic Kale Caesar Salad

Served with home made garlic croutons, and egg less Caesar dressing finished with Shaved Parmesean.

Strawberry Mixed Green Salad

With slivered strawberrien, red onions, cherry tomatoes,gorgonzola cheese, and cranberry vinaigrette.



Starch

Choose 2

Roasted Garlic Plantain Mash

Mashed plantain and potato mixed in with roasted garlic.

Goat Cheese Mashed Potato

Creamy potato finished with chevre cheese.

Saffron Valencia Rice

Cooked with peas, onions, garlic, and fresh herbs.

Twice Baked Potato

Stuffed with Spinach Pesto puree.

Herb Marinated Roasted Mini Potatoes.

Prosciutto and Garlic Potato Gratin.

Mediterranean Quinoa

(Feta, Olives, Sundried tomato, Basil, and quinoa).

Spicy Papas Bravas

Potato, paprika, chorizo, onions, tomato and more cooked together.

Cranberry Wild Rice Medley.

Roasted Garlic and Goat Cheese Yukon Potato cake.

3 Cheese Truffle Mac and Cheese

With Crispy Panko Crust.

Goat Cheese and Butternut Squash Puree.

Vegetables

Choose 1

Garlic Dressed Haricot Vert

Sauté and served

Grilled Asparagus

Served with crispy shallots

Herb Marinated Grilled Vegetables

Eggplant, zuchinni, squash, red peppaer, roma tomato, and asparagus

Served at room temp with balsamic glaze

Baby Vegetable Medley

Roasted Garlic Bacon Brussels Sprouts

Honey Carrot Soufflé

Corn and Cheese Fritter cake



Entrée

Choose 2 (1 beef only)

Mediterranean Seared Florida Yellowtail snapper

finished with a sauce vierge (made of olives, capers, tomato, lemon, basil, anchovies, etc) topped with fried leeks

Masaman Chili Paste Marinated Pan Seared Grouper

Topped with Roasted Red Pepper and Micro Mustard Greens

Grilled Angus Picana Sirloin

served with a Tropical Cilantro Chimmichurri

Lemon-Herb Marinated Organic Airliner Chicken Breast

Finished with Tri Color Peppernada Topping

Grilled Angus Churrasco

Finished with Grilled Red Onion Demi

Sauté Lime Garlic Confit Royal Red Shrimp

Finished with a Parsley Butter

Grilled Choice Beef Tenderloin- Chef carved to order

Garnished with sweet vidalia onion hay.

Served with Chimmichurri Sauce and Port Mushroom gravy

Pan Seared Chili Lime Airliner Chicken Breast

Served with a Key Lime Aioli Sauce

Mojo Grilled Airliner Chicken Breast

Topped with a Onion Mojo Confit

Whole Telicherry Peppercorn Crusted Prime Rib

Served with jus sauce, Horsey Sauce, and Fried onions

Asian Teriyaki-Miso Faroe Island Salmon

Finished with Fried Leeks

Tropical Grilled Vacio-Chef Carved

Served with Classic Chimmichurri

Guava Glazed Pork Loin-Chef Carved

Served with Pineapple Pico de Gallo

Sesame Crusted Yellow Fin Tuna Loin

Served in a soy marinate and Glaze

Grilled Line Caught Mahi-Mahi

With a Avocado Lemon caper Sauce

Roasted Tomato Demi Boneless Short Rib

Served with Fried Red Onions

Stuffed Airliner Chicken Rollatinni

Stuffed with Fresh Mozzarella,, Basil, and Sundried Tomato- With a Sundried Tomato Sauce

Huli-Huli Boneless Chicken Breast

A boneless chicken breast served with home made Huli-huli sauce then accompanied





Ginger Rum Drowned Pork Loin

Sliced pork loin marinated and cooked in a Ginger-rum sauces

Mojo Pulled Pork

Home made garlic sauce served on top of smoked pulled pork with marinated onions

Stir-fry Pineapple Chicken Chunks

Stir fry thigh meat, pineapple, red onion, red pepper, and finished with a pineapple glaze

Chimmichurri Chicken

Argentinean parsley sauce served on chicken

Tahitian Chicken with ginger

Lightly floured chicken chunks pan fried served with ginger, baby corn, snow peas, and a Tahitian vanilla bean garlic sauce

Grilled Honey Tamarind Shrimp

Sweet and tart shrimp served with stir fry vegetables



Broiled Citrus Glazed Mahi-Mahi

Polynesian Shrimp

Stir fry Florida Shrimp with thin sliced vegetables (Celery, red onion, julienne carrots) red grapes, green onions, and mandarin oranges with juices.Shrimp will be served in decorative pineapple boats and accompanied with Tropical tri-coleslaw
(Substitute lobster chunks for \$7 per person)

Crispy Garlic Shrimp

Rolled in a Savory garlic Sauce

Baked Whole Seasonal Fish (add \$5 per person)

1 large fish served with sliced citrus fruits, Cilantro, Chunky tomato salsa- served with steamed assorted vegetables

(Vegan, Vegetarian, and GF menus available on request)



Coffee Service-included

Coffee, Cream, Sugar, Teaspoons, Porcelain Coffee cups, saucers.

Party Rental

Included- Dinner fork, Dinner Knife, spoon, Salad Fork, Dessert spoon/fork, Appetizer fork, Tasting station plate, cake plate, appetizer plate, water glasses, wine glasses, rocks glasses, champagne glasses, Coffee Cups, buffet tables, bar tables (standard tables), all serving ware, deco for buffet tables, heat lamps ,all kitchen equipment, Decorated Stations with choice of specialty linens, etc.

***Not included-** Linens, seats, tables, delivery, same day pick up, upstairs charge, etc..
(Additional fees apply) *

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

