



RIVERA EVENTS

MENU



GOURMET

HORS D'OEUVRES, FOOD STATIONS & DESSERTS

## 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 & Mozzarella 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.

# Food 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, Serracha, 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, Serracha 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 double of Chimichuri 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 shaved 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



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## 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 Serracha 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 Risotto 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 Ripiada

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 Tequenos 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 Macarons

White Chocolate Panacotta  
with Dried Craisins

Guava and Cream Cheese  
Bites

Granny Smith Carmel Sauté  
Apple Pie Shooter

