RIVERA EVENTS

MENU

Celebration Catering

FLAVORS THAT CELEBRATE EVERY OCCASION

Appetizer Table- Finger Food

ALL CHARCUTERIE APPETIZER TABLES INCLUDE

A refined assortment of cured meats: salami, prosciutto, chorizo, and mozzarella-wrapped specialties paired with artisan cheeses including Brie, Manchego saca other cheeses.

Complemented with a mix of fresh seasonal fruit, dried fruit, marinated olives, and gourmet crackers, along with grapes, strawberries, blackberries, and other rotating accents depending on availability.





CHOOSE 4 ADD ONS



Mini meatballs with chef's signature sauce — small beef meatballs simmered in house-made sauce

Hawaiano tostones topped with fresh ceviche — crispy plantains layered with citrus-marinated seafood

Tostones stuffed with shredded beef or sautéed shrimp — plantain cups filled with savory meat or shrimp

Serrano ham croquettes — creamy ham filling breaded and fried

Chicken croquettes or chorizo croquettes — minced chicken or chorizo in a crispy golden shell

Coconut-crusted shrimp — shrimp coated in shredded coconut and lightly fried

Fried seasoned garbanzos — chickpeas tossed in spices and fried until crunchy

Mini BBQ pork sandwiches — pulled pork served on small buns with barbecue sauce

Classic Spanish tortilla — traditional potato and egg omelette slice



Firecracker shrimp mini tacos with bang bang sauce — crispy tacos filled with shrimp and spicy-creamy sauce

Scallops over parsnip purée — seared scallops served on smooth parsnip purée

Sweet and sour meatballs — meatballs coated in sweet and tangy sauce

Ceviche shots with fresh tender fish marinated in lime juice, cilantro, and red onions — chilled citrus-marinated fish in shot cups

Pot stickers — pan-seared dumplings filled with meat and vegetables

Vegetarian egg rolls — crispy rolls filled with mixed vegetables

Yuca bites — fried yuca pieces served warm











Buffet & Food Stations



Taco Station

Hard and soft tacos, ground beef, shredded beef, chicken, cheese, variety of sauces, pico de gallo, etc.

Pasta Station

Variety of pastas, marinera, vodka & alfredo sauces. shrimp, chicken, sausage, ham, shredded beef and mixed veggies.



Paellas

With hawaiian bread and salad.
Paellas de: mariscos, mixta, gourmet, campesino, pollo, frito, chaufa y risotto.



Lomo Saltado

Peruvian-style stir-fry with marinated strips of beef, sautéed with red onions, tomatoes, and aji amarillo in a savory soy-based sauce. Served with crispy French fries and a side of white rice.

Whole Roasted Lechón

Traditional Cuban-Style. A whole pig, slow-roasted to perfection with traditional Cuban seasonings, fresh garlic, citrus, and aromatic herbs, served with seasoned black beans and rice (arroz moro) and tender yuca drizzled with mojo sauce.



Slow-Roasted Pulled Lechón

Traditional Cuban-Style. Tender, shredded slow-roasted pork seasoned with traditional Cuban spices, fresh garlic, citrus, and aromatic herbs, served with seasoned black beans and rice (arroz moro) and tender yuca drizzled with mojo sauce.

Arroz con Pollo, Maduros y Ensalada

Traditional saffron-infused rice with tender chicken, served with sweet fried plantains (maduros) and a fresh house salad.

Pollo en Salsa, Arroz Blanco y Ensalada

Juicy chicken simmered in a rich house-made sauce, served with fluffy white rice and a crisp garden salad.

Dessert Station

PER DOZEN / PER FLAVOR

- Arroz con Leche
- Natillas
- Mini bread pudding
- Profiteroles rellenos con crema vainilla o chocolate
- Mousse Shots: Chocolate/ Dulce de Leche/ Cookies & Cream/ maracuyá/ guayaba
- Mini Flan
- Lemon pie
- Mini Brownies
- Tres Leches
- Cupcakes
- Marquesa de chocolate y Ferrero
- Mini shots cheesecake (flavor of your choice)
- Fresas con crema
- Mini Choco flan









