

*Riviera* | Cocktail Parties  
THE ART OF CATERING

2015

**meat**  
choose 2



**Wagyu Lil Cheese BRGR**



**One Bite Steak Frites**

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shallot jam

**Wagyu Lil Cheese BRGR**  
ground american wagyu | aged cheddar | lettuce | tomato | pickle | brioche

**Macallan Marinated Skirt Steak**  
24 hour marinated with Macallan 12 year | cucumber crisp | red pepper mint rouille

**Duck Confit**  
sweet potato gaufrette

**Dry Rub Chicken**  
memphis rub | celery skewer | gorgonzola dolce

**Chicken n Waffles**  
vermont maple syrup | powder sugar

**fish**

choose 2



**American Sturgeon Caviar**



**Drunken Shrimp Cocktail Pipette**

**Hamachi Crudo**

amberjack (baby yellowtail) | jalapeño foam | wonton crisp | shaved nori

**American Sturgeon Caviar**

warm blini | chive crème fraiche

**Drunken Shrimp Cocktail Pipette**

spicy bloody mary | chili fleur de sel

**Spicy Tuna Tartare**

sweet soy sauce reduction | sriracha aioli

**Salmon Tartar**

citrus cream | almond tuille | salmon caviar

**Crab Two Ways**

jumbo lump crab cake | crab meat cocktail | roasted red pepper aioli

**Lobster Pot Pie**

sherry cream

**veggie**

choose 2



**Deconstructed Eggplant Parmesan**



**Burrata Filled Arancini**

**Brie Brulee**

dried apricot | organic honey glaze | rhubarb tart

**Crispy Brussels Sprout**

apple | crème fraiche | pistachio dust

**Burrata Filled Arancini**

homemade burrata | shitake risotto | olive oil basil powder

**Deconstructed Eggplant Parmesan**

crispy eggplant | roasted cherry tomato | ricotta & chive drizzle

**Wild Mushroom Tartlet**

gruyere | rosemary

**Chips & Guac Cornet**

tomato cornet | micro cilantro | shaved jalapeno

**small plate**

choose 1

**Spicy Crab & Cucumber Salad**

sweet soy reduction | seaweed leaf | caviar garnish

**Baby Rack of Lamb**

candied rosemary | mint cream

**Mini Pizzette**

homemade mozzarella | basil

**sip & savor**

choose 1

**Spicy Big Eye Tuna Tartar & Chilled Sake Chaser**

sweet soy sauce reduction | sriracha aioli

**Mini Chicken Taco & Patron Margarita**

cilantro | bell pepper | lime zest

**Bite Size Lobster Roll & Mini Corona**

maine lobster | cucumber | paprika | scallion

**PBLT & Mini Brooklyn Lager**

pork belly | cherry tomato | micro greens

**Deviled Quail Egg & Mini Champagne**

white truffle oil | black caviar | chive

*\*any sip and savor can be substituted without the beverage as a passed hors d'oeuvres*



**Spicy Big Eye Tuna Tartar  
& Chilled Sake Chaser**

**passed desserts**

choose 4



**Cookies & Cream**



**Flavored Mallows**

**Cookies & Cream**

warm chocolate chip cookies served over a milkshake shot (Kahlua for adults)

**Miniature Carrot Cake**

butter cream ganache

**Chocolate Pyramid**

chocolate mudd sponge | chocolate gelatin | pistachio | gold leaf

**Red Velvet**

cherry sponge | cream cheese frosting

**Artisan Cake Pops**

custom color and flavor to your theme.

**Mini Cup Cakes**

assorted flavors

**Mini S'mores**

graham cracker | marshmallow | hershey bar

**Mini Mallows**

custom flavored marshmallows

**Mini Vanilla Cannoli's**

chocolate dipped | almond encrusted

mobile chefs table

Our Mobile Chefs Table is ideal for the most luxurious of cocktail parties. With clear acrylic legs and the finest of finishes, it appears and approaches guests as our chef creates custom bite size hors d'oeuvres for your guests to enjoy, then disappears after use.

choose 1:

Chefs Table

Chefs will create the following three small bites in front of your guests

**Caprese Salad** homemade mozzarella | compari tomato | pesto spread

**Seared Ahi Tuna** jicama salad | espelette

**Seared Filet Mignon** green pepper coulis | black truffle oil

Sushi Bar

Sushi chef rolls a signature rolls and assorted sushi for your guests

**Tuna & Salmon Sushi** (vegetarian options can be substituted)

**Rainbow:** tuna | salmon | avocado | cucumber | masago

Taco Cart

top your warm tortilla with the following toppings:

choose 1:

bistek (skirt steak) | pollo (chicken) | pescado (grilled market fish)

then add your choice of:

pico de gallo | jalapeños | cheese | guacamole | sour cream



**floating food display**

Our floating display pops out of the kitchen suspending food from a clear 6' long custom acrylic box carried by two of Riviera's waiters. The display can be filled w/ any custom decoration or left empty to give the food a "floating on air" affect.

**Savory: choose 1**

**Antipasto Cone**

fig | prosciutto di parma | mozzarella | basil pesto | balsamic reduction

**Brazilian Chicken Salad**

poached chicken | grilled corn | raisins | apples | carrots | red pepper aioli

**Ahi Tuna Tartar**

sweet soy reduction | spicy aioli | shaved nori

**Breakfast at Night**

house cured salmon | dill crème fraiche | fried caper | sugar crisp cone

**Baked Pear**

ricotta salata | organic honey | cinnamon

**Sweet: choose 1**

**Miniature Macarons** | pistachio

**Truffles** | coconut



vertical food wall

The Vertical Food wall is a unique way to present small plates to your guests. Carried by two of Riviera's trained waiters, the wall holds small plates of food elegantly displayed for guests to enjoy. It is a wonderful foodie conversation piece for any event. It shortly disappears after use.

Savory: choose 1

**Slow Braised Short Ribs** rainbow slaw

**Honey – Lime Chipotle Glazed Rock Shrimp** mango jicama salad

**Grandma's Fried Chicken** powdered sugar | maple syrup

**Beef or Vegetarian Chili** cheddar cheese | onions | tomatoes | avocado

Sweet: choose 1

**Churros** cinnamon dust

**Mini Doughnuts** assorted flavors



### **Brazilian Steakhouse**

our take on a carving station

rack of lamb | marinated chicken wrapped in zucchini

homemade pork & cheese sausage | marinated skirt steak

haricot vert | roasted rosemary potatoes | mesclun salad | tomato & olive foccaccia

### **Little Italy**

grandma's eggplant rollatini

herb lemon chicken

wild mushroom risotto genovese

antipasto display | tomato & olive foccaccia

grilled vegetables | roasted red peppers | homemade mozzarella

prosciutto di parma | italian salami | sweet capicola

### **Asian Station**

peking duck | scallion | cucumber | hoison sauce

dim sum (beef | chicken | vegetable)

squab lettuce wraps | boston bibb lettuce

vegetable lo mein | mini Asian container

edaname & roasted shishito peppers

### **Mediterranean Gyro Stand**

lamb & chicken gyro

seasoned tomato & onion salad | pita

tzatziki & chili sauce (hot sauce / white sauce as we say in New York)

mediterranean salad w/ seedless cucumbers | cherry tomatoes | olives

beet salad w/ bermuda onions | balsamic vinaigrette | seasoning

baba ghanoush & grilled pita | grilled vegetables | baklava dessert

### **The Lobster Shack - \$10pp Supplement**

Maine Lobster Rolls

buttered roll | lobster salad | cucumber | old bay

*\*Optional steak house bacon for a little kick*

cape cod kettle chips | rainbow slaw | pickle chips



**choose 1 from this section**

Rack of lamb | new zealand  
Marinated Chicken | zucchini wrapped | mustard sauce  
Homemade Pork & Cheese Sausage | sautéed peppers and onions  
24 hour Marinated Skirt Steak

**choose 2 from this section**

Grandma's Eggplant Rollatini | housemade ricotta | basil  
Herb Lemon Chicken | white wine butter sauce  
Homemade Ricotta Ravioli | porcini mushrooms | baby spinach | pecorino romano  
Cavatelli | tomato champagne cream sauce | prociutto di parma | pearl onion

**choose 2 from this section – side dish**

Haricot Vert | pearl onion | pancetta  
Wild Mushroom Risotto | shaved parmesan reggiano  
Roasted Fingerling Potatoes | rosemary  
Edamame & Roasted Shashito Peppers | fleur de sel

**choose 2 from this section – salad**

Crispy Calamari Salad w/ cashews | bananas & asian vinaigrette  
Beet Salad w/ bermuda onions | balsamic vinaigrette | seasoning  
Mediterranean Salad w/ seedless cucumbers | cherry tomatoes | olives  
Artichoke Salad mesclun | shaved fennel | artichoke hearts | lemon parmesan olive oil  
Quinoa Salad | black olives | seedless cucumbers | scallion | carrots

**specialty items included**

Antipasto  
grilled vegetables | roasted red peppers | homemade mozzarella  
prosciutto di parma | italian salami | sweet capicola

**Hanging Wall (suspending over the station)**

Tomato & Olive Focaccia

### Contemporary Pizzetta Station

grandmas brick oven margarita | san marzano tomatoes | lioni mozzarella  
penne vodka | sesame crust | lioni mozzarella | figs  
artichoke hearts | roasted peppers | black olives | parmesan

### Ball Park Station w/ Hanging Pretzels Wall

mini grab & go artisan sandwiches:  
caprese bun | homemade mozzarella | vine tomato | basil pesto  
chicken cutlet | cheddar | tomato  
crispy shrimp po' boy  
nachos | cheddar cheese | toppings

### Taco Bar

top your fresh corn or flower tortilla with the following toppings:  
bistek (skirt steak) | pollo (chicken) | pescado (grilled market fish)  
then add your choice of:  
pico de gallo | pickled onions | jalapeños | cheese | guacamole | sour cream

### Interactive Slider w/ Mac & Cheese Station (2 stations in one)

interactive slider station (sirloin & fried chicken) w/ an assortment of toppings  
mac & cheese martini w/ an assortment of toppings  
ball park pretzels

### Ironed Grilled Cheese & Tomato Soup Bar

Classic American | bacon | tomato  
Smoked Turkey Cheddar | tomato | chipotle | seven grain  
BBQ Pulled Pork | caramelized onions

### The Rice Ball Slide (*select 2*)

*Home made stuffed rice balls that drops into an interactive maze and slides into flavored powders using the method of Molecular Gastronomy!*

**Grilled Cheese Arancini** | tomato soup powder

**Spiced Chicken Arancini** | buffalo powder

**Burrata Arancini** | basil olive oil powder

**Mac & Cheese Arancini** | bacon powder

### Hot Dog Cart – Supplement

hebrew national all beef jumbo dog | ketchup | mustard | sauerkraut | relish

