



Private Events
Lunch Menus

CHICAGO · EST 1996

RIVERS

FISH · SEAFOOD · STEAK



RIVERS

SEATED LUNCHES FOR GROUPS

(Menus can be customized)

11 am—2:30 pm

MENU 1

\$20 per person

STARTER

Spicy Latin Tomato Soup

Avocado Crema / Tortilla Strips / Feta

ENTRÉE SELECTIONS

Classic Caesar Salad with Salmon

Romaine / Garlic Croutons / Parmesan

Braised Beef Black Pepper Fettuccine

Brisket / Beer / Red Peppers / Porcini / Spinach /
Veal Sauce / Herb Sour Cream

Roasted Turkey Sandwich

Fresh Mozzarella / Pine Nut Pesto Aioli /
Roasted Tomatoes / Roasted Red Peppers

Vegetarian Penne Pasta

Asparagus / Tomatoes / Broccoli / Pecorino

MENU 2

\$23 per person

STARTER

Bruschetta Canapes

and

Stuffed Mushrooms

ENTRÉE SELECTIONS

Maryland Crab Cake Sandwich

Caper Remoulade / Napa Cabbage Slaw

Rivers Chopped Salad

Romaine / Smoked Turkey / Salami / Green Beans / Basil /
Provolone / Tomatoes / Creamy Balsamic / Parmesan

Ribeye Sandwich

Herb Bread / Horseradish Sauce /
Lettuce / Tomato / Pickle Spear

Cheese Tortellini

Sundried Tomatoes / Spinach / Shiitakes /
Scallions / Parmesan Cheese

DESSERT

Freshly Baked Cookies

RIVERS

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SEATED LUNCHES FOR GROUPS

(Menus can be customized)

11 am—2:30 pm

MENU 3

\$27 per person

STARTER SELECTIONS

Shrimp Bruschetta Canapes
and
Stuffed Mushrooms

— Or —

Apple Frisée Salad
Walnuts / Bleu Cheese /
Vinaigrette

Spicy Latin Tomato Soup
Avocado Crema / Tortilla Strips / Feta

ENTRÉE SELECTIONS

Roasted Chicken Breast
Chipotle Carrot Puree / Brussels Sprouts /
Heirloom Baby Carrots / Pan Jus

Grilled Salmon Salad
Watercress / Spinach / Frisée / Blue Cheese /
Oranges / Candied Walnuts / Raspberry Vinaigrette

Ribeye Sandwich
Herb Bread / Horseradish Sauce /
Lettuce / Tomato / Pickle Spear

Vegetarian Risotto
Corn / Sweet Potato / Porcini / Parmesan

DESSERT

Freshly Baked Cookies

MENU 4

\$36 per person

STARTER SELECTIONS

Bacon Wrapped Dates
and
Mini Crab Cakes

— Or —

Shaved Brussels Sprout Salad
Frisée / Dried Apricots and Cherries /
Blue Cheese / Sherry Vinaigrette / Pro-
sciutto Crisps

Spicy Latin Tomato Soup
Avocado Crema / Tortilla Strips / Feta

ENTRÉE SELECTIONS

Grilled Center Cut Pork Chop
Grilled / Mashers / Brussels Sprouts /
Red Peppers / Bacon Leek Jus

Roasted Chicken Breast
Chipotle Carrot Puree / Brussels Sprouts /
Heirloom Baby Carrots / Pan Jus

Lake Superior Whitefish
Yellow Pepper Sauce / Broccolini
Potato Pancake / Oven Roasted Tomatoes

Risotto with Duck Confit (vegetarian available)
Corn / Sweet Potato / Porcini / Parmesan

DESSERT

Freshly Baked Cookies



Rittergut

wine bar & restaurant

Lunch Menu Options for Groups

(Menus can be customized)

Served 11 am to 2:30 pm

MENU 1
STARTER
Zesty Tomato Bisque crème fraiche & fried basil or Caesar Salad romaine, black quinoa, white anchovy vinaigrette, parmesan
ENTREES
Grilled Salmon & Kale Salad black kale, oranges, blackberries, roasted pine nuts, honey citrus vinaigrette
French Dip braised brisket, house-pickled peppers, white cheddar, au jus, on baguette
Grill Cheese & Bisque smoked mozzarella, cheddar, bacon onion marmalade, vienna bread
DESSERT
Pumpkin Tart graham cracker crust, whipped cream, fresh berries
Price- 25

MENU 2
STARTER
Cheese & Charcuterie served with crostini, honey comb, brandied cherries, bread & butter pickles or Hummus, Vegetables and Pita roasted red pepper and harissa hummus, seasonal vegetables, warm pita
ENTREES
Grilled Salmon & Kale Salad black kale, oranges, blackberries, roasted pine nuts, honey citrus vinaigrette
Lobster Roll cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll
American Classic Burger bacon, artisan cheddar, pretzel bun
DESSERT
Tiramisu ladyfingers, mascarpone cream, kahlua, espresso, dark rum
Price- 29

MENU 3
STARTER
Cheese & Charcuterie served with crostini, honey comb, brandied cherries, bread & butter pickles or Guacamole, Salsa & Chips onion, cilantro, jalapeno, lime, homemade tortilla chips
ENTREES
Nicoise Salad ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette
Lobster Roll cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll
Grilled Hanger Steak roasted tomato, spinach, mushroom bordelaise, pomme frites
DESSERT
Flourless Chocolate Cake vanilla ice cream, chocolate sauce, fresh berries
Price- 32

GLUTEN FREE OR VEGETARIAN OPTION, substitute:

mushroom risotto

cremini, hen of the wood, tart cherry,
whipped brie, arugula and truffle shavings

SUBSTITUTIONS

- Dessert choices for each package are interchangeable.
- Menu selections from Menus 1 & 2 can be substituted into Menu 3 at no additional cost.
- All Menu Packages are customizable.



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