

## RIVERS

FISH · SEAFOOD · STEAK

**MENU 1-** Includes Soup or Salad, Entree & Dessert (Beverages not included)**\$45 per guest**Please preselect Soup OR Salad and Dessert Option. Salad portions are sized for multi-coursed dinners. Due to seasonality, some food preparations may change without notice. Prices exclude applicable taxes, 20% gratuity & 2% service fee. *Gluten Free (gf) Dairy Free (df)***SOUP OR SALAD****Spicy Latin Soup** (gf/df option)

Avocado Crema / Tortilla Strips / Feta

**OR****Rivers Mixed Greens Salad**Roma Tomato / Onions / Goat Cheese /  
Herb Tomato Dressing / Garlic Croutons**Rivers Classic Caesar Salad** (gf option)Romaine / Parmesan Cheese / Creamy  
Caesar Dressing**SUGGESTED WINE PAIRING** (additional fee)

Red Tail Ridge Chardonnay

**ENTREE SELECTIONS**

SELECT ONE ENTRÉE PER GUEST

**Atlantic Salmon** (gf/df option)Sweet Corn Ragout/ Pearl Onions/  
Shiitake Mushrooms/ Red Peppers/  
Asparagus/ Red Wine Reduction**Grilled Center Cut Pork Chop** (gf/df option)8 oz Cut / Mashed Potatoes / Brussels  
Sprouts / Roasted Red Peppers / Bacon  
Leek Jus**Roasted Chicken Breast** (gf/df option)Ancho Glazed/ Mashed Potatoes/ Shiitake  
Mushrooms/ Red Peppers/ French Green  
Beans/ Veal Sauce**Vegetarian Penne Pasta** (df option)Asparagus / Tomatoes / Broccoli /  
Pecorino / Vegetable Stock**DESSERT OPTIONS**

SELECT ONE DESSERT OPTION FOR YOUR GROUP

**Tiramisu**Ladyfingers / Mascarpone Cream /  
Kahlua / Espresso / Dark Rum**Chocolate Mousse** (gf option)Topped with Whipped Cream &  
Mixed Berries**SUGGESTED WINE PAIRING** (additional fee)

Thomas Schmitt Riesling

**MENU 2-** Includes Appetizer, Soup or Salad, Entree & Dessert (Beverages not included)**\$55 per guest**Please preselect Soup OR Salad and Dessert Option. Salad portions are sized for multi-coursed dinners. Due to seasonality, some food preparations may change without notice. Prices exclude applicable taxes, 20% gratuity & 2% service fee. *Gluten Free (gf) Dairy Free (df)***APPETIZERS**

INCLUDES SERVINGS OF BOTH OF THE BELOW APPETIZERS

**Grilled Shrimp Bruschetta**Tiger Shrimp / Crostini / Red Pepper /  
Chipotle Butter Sauce / Micro Greens**Beef Satays** (gf/df option)Seasoned Marinated / Grilled / Finished  
with Veal Sauce**OR****Rivers Mixed Greens Salad** (gf/df option)Roma Tomato / Onions / Goat Cheese /  
Herb Tomato Dressing / Garlic Croutons**Rivers Classic Caesar Salad** (gf option)Romaine / Parmesan Cheese / Creamy  
Caesar Dressing**SUGGESTED WINE PAIRING** (additional fee)

La Marca Prosecco

**ENTREE SELECTIONS**

SELECT ONE ENTRÉE PER GUEST

**Lake Superior Whitefish** (gf/df option)Asparagus / Brussels Sprouts / Tomatoes  
/ Spinach / Fingerling Potatoes / Red  
Pepper Caper Oil**Grilled Wagyu Top Sirloin** (gf/df option)8 oz Cut / Mashed Potatoes / Zucchini /  
Baby Carrots / Mushroom Veal Sauce**Roasted Chicken Breast** (gf/df option)Mashed Potatoes/Shiitake Mushrooms/  
Red Peppers/French Green Beans/ Veal  
Sauce**Vegetable Risotto**Butternut Squash/Forest  
Mushrooms/Asparagus/Vegetable  
Stock/Parmesan Cream/Mascarpone  
Cheese**SUGGESTED WINE PAIRING** (additional fee)

Maso Canali Pinot Grigio or Buehler

**DESSERT OPTIONS**

SELECT ONE DESSERT OPTION FOR YOUR GROUP

**Tiramisu**Ladyfingers / Mascarpone Cream /  
Kahlua / Espresso / Dark Rum**Chocolate Mousse** (gf option)Topped with Whipped Cream &  
Mixed Berries**SUGGESTED WINE PAIRING** (additional fee)

Thomas Schmitt Riesling

## MENU 3- Includes Appetizer, Soup or Salad, Entree & Dessert (Beverages not included)

**\$62 per guest**

Please preselect Soup OR Salad and Dessert Option. Salad portions are sized for multi-coursed dinners. Due to seasonality, some food preparations may change without notice. Prices exclude applicable taxes, 20% gratuity & 2% service fee. *Gluten Free (gf) Dairy Free (df)*

### APPETIZERS

INCLUDES SERVINGS OF BOTH OF THE BELOW APPETIZERS

#### **Coconut Shrimp**

Served with Thai Sweet Chili Sauce

#### **Stuffed Mushrooms**

Stuffed with Onion and Gruyere

### OR

#### **Apple Frisee Salad** (gf/df option)

Walnuts / Bleu Cheese / Vinaigrette

#### **Rivers Classic Caesar Salad** (gf option)

Romaine / Parmesan Cheese / Creamy Caesar Dressing

#### **SUGGESTED WINE PAIRING** (additional fee)

La Marca Prosecco

### ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

#### **Florida Coastal Grouper** (gf/df option)

Pan Seared / Asparagus / Fingerling Potatoes / Citrus Micro Greens / Citrus Butter Sauce

#### **Grilled Filet Mignon** (gf/df option)

6 oz Cut / Mashed Potatoes / Baby Zucchini / Baby Carrots / Mushroom Veal Sauce

#### **Rivers Crab Cake** (df option)

Mashed Potatoes / Broccoli / Fresh Berry Salsa / Thai Chili Sauce

#### **Vegetarian Penne Pasta** (df option)

Asparagus / Tomatoes / Broccoli / Pecorino / Vegetable Stock

#### **SUGGESTED WINE PAIRING** (additional fee)

Louis Martini Cabernet or Martin Codax Albarino

### DESSERT OPTION

#### **Flourless Chocolate Cake**

Vanilla Ice Cream / Chocolate Sauce / Fresh Berries

#### **SUGGESTED WINE PAIRING** (additional fee)

Bin 27 Port Fonseca

## MENU 4- Includes Appetizer, Soup or Salad, Entree & Dessert (Beverages not included)

**\$70 per guest**

Please preselect Soup OR Salad and Dessert Option. Salad portions are sized for multi-coursed dinners. Due to seasonality, some food preparations may change without notice. Prices exclude applicable taxes, 20% gratuity & 2% service fee. *Gluten Free (gf) Dairy Free (df)*

### APPETIZERS

INCLUDES SERVINGS OF BOTH OF THE BELOW APPETIZERS

#### **Seared Ahi Tuna Canapes** (gf option)

Napa Cabbage / Wasabi Aioli / Pickled Ginger / Fried Wanton

#### **Stuffed Mushrooms**

Stuffed with Onion / Marmalade / Cheeses

### OR

#### **Rivers Mixed Greens Salad** (gf/df option)

Roma Tomato / Onions / Goat Cheese / Herb Tomato Dressing / Garlic Croutons

#### **Rivers Classic Caesar Salad** (gf option)

Romaine / Parmesan Cheese / Creamy Caesar Dressing

#### **SUGGESTED WINE PAIRING** (additional fee)

Farm Chardonnay

### ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

#### **Salmon** (gf/df option)

Sweet Corn Ragout/Pearl Onions/Shiitake Mushrooms/ Asparagus/ Red Pepper/ Red Wine Reduction

#### **Grilled Filet Mignon** (gf/df option)

6 oz Cut / Mashed Potatoes / Zucchini / Baby Carrots / Mushroom Veal Sauce

#### **Asiago Crusted Sea Scallops**

Mushrooms / Potatoes / Peppers / French Green Beans / Caper Butter Sauce / Pommies Frites

#### **Vegetable Risotto**

Butternut Squash/Forest Mushrooms/Asparagus/Vegetable Stock/Parmesan Cream/Mascarpone Cheese/add shrimp or chicken

#### **SUGGESTED WINE PAIRING** (additional fee)

Buehler Cabernet or Martin Codax

### DESSERT OPTION

#### **Tiramisu**

Ladyfingers / Mascarpone Cream / Kahlua / Espresso / Dark Rum

#### **Flourless Chocolate Cake**

Vanilla Ice Cream / Chocolate Sauce / Fresh Berries

#### **SUGGESTED WINE PAIRING** (additional fee)

Bin 27 Port Fonseca