

RIVERS

FISH · SEAFOOD · STEAK

MENU 1- Includes Salad, Entree & Dessert (Beverages not included)**\$55 per guest**

Please preselect 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 & 4% operations fee. *Gluten Free (gf) Dairy Free (df)*

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

ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

Atlantic Salmon (gf/df option)

Red Lentils/Diced Potatoes/Sauteed
Spinach/Baby Carrots/Onions/
Diced Jalapenos/Celery/Roasted
Plantains/Pomegranate Glaze

Center Cut Pork Chop (gf/df option)

Bone in/Panko and Porcini Crust/Mustard
Glaze/Asparagus/Fried Brussels
Sprouts/Red Wine Reduction

Ancho Glazed Chicken Breast (gf/df option)

Marinated Airline Chicken Breast/Mashed
Potatoes, Red Peppers/Shiitake
Mushrooms/French Green Beans/Veal
Sauce

Vegetarian Penne Pasta (df option)

Asparagus / Tomatoes / Broccoli /

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

MENU 2- Includes Appetizer OR Salad, Entree & Dessert (Beverages not included)**\$65 per guest**

Please preselect Appetizer 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 & 4% operations 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**You may choose a salad****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

ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

Lake Superior Whitefish (gf/df option)

Asparagus / Brussels Sprouts / Tomatoes/
Spinach / Fingerling Potatoes / Red
Pepper Caper Oil

Flat Iron Steak (gf/df option)

8 oz Cut / Black Angus/Mashed Potatoes /
Green Beans / Baby Carrots / Mushroom
Veal Sauce

Ancho Glazed Chicken Breast (gf/df option)

Marinated Airline Chicken Breast/Mashed
Potatoes, Red Peppers/Shiitake
Mushrooms/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

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

\$70 per guest

Please preselect Appetizer 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 & 4% operations 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

you may choose a salad

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

ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

Mediterranean Sea Bass(gf/df option)

Pan Seared/Butternut Squash

Hash/Cranberry/Fingerling

Potato/Broccoli/Toasted Pumkin

Seed/Beure Blanc Sauce

Ancho Glazed Chicken Breast (gf/df option)

Marinated Airline Chicken Breast/Mashed

Potatoes, Red Peppers/Shiitake

Mushrooms/French Green Beans/Veal

Grilled Filet Mignon (gf/df option)

6 oz Cut /Black Angus/ Mashed Potatoes /

Green Beans / Baby Carrots / Mushroom

Veal Sauce (sub 8 oz cut, add \$5)

Vegetarian Penne Pasta (df option)

Asparagus / Tomatoes / Broccoli /

Pecorino / Vegetable Stock

DESSERT OPTION

Tiramisu

Ladyfingers / Mascarpone Cream /

Kahlua / Espresso / Dark Rum

Chocolate Mousse (gf option)

Topped with Whipped Cream

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

\$80 per guest

Please preselect Appetizer 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 & 4% operations 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 you may choose a salad

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

ENTREE SELECTIONS

SELECT ONE ENTRÉE PER GUEST

Australian Barramundi

Pan Seared/White Rice blended with Red

and Green peppers, Zucchini/Roasted

Tomato/ Asparagus Cream Sauce

Please note the Salmon or whitefish

can be substituted for the Barramundi

Grilled Filet Mignon (gf/df option)

8 oz Cut /Black Angus/ Mashed Potatoes

/Green Beans/ Baby Carrots / Mushroom

Veal Sauce

Asiago Crusted Sea Scallops

Mushrooms / Potatoes / Peppers / French

Green Beans / Capers Butter Sauce /

Pommes Frites

Vegetarian Penne Pasta (df option)

Asparagus / Tomatoes / Broccoli /

Pecorino / Vegetable Stock

DESSERT OPTION

Tiramisu

Ladyfingers / Mascarpone Cream /

Kahlua / Espresso / Dark Rum

Flourless Chocolate Cake

Vanilla Ice Cream / Chocolate Sauce /

Fresh Berries

4/23/2025