

## Rivage Menu

### Salads

#### *Tomato Caprese*

*Heirloom Tomato, Field Greens, Fresh Mozzarella,  
Basil, Balsamic Drizzle, Lemon Vinaigrette*

#### *Arugula & Mixed Greens*

*Pears, Craisins, Toasted Pine Nuts  
Vinaigrette*

#### *Rivage Super Salad*

*Kale, Blueberries, Grapes, Dried Cherries, Sunflower Seeds, Oranges*

### Stationary Hors d'oeuvres Station

*Imported & Domestic Cheeses with Crackers, Fresh Vegetables w/ Dipping Sauce  
Three Hot Passed Hors d'oeuvres*

### Entrees

#### *\*Roast Prime Rib au jus*

*Chef Carved with Horseradish Cream*

#### *Grilled White Fish*

*Topped with Peach Mango Salsa*

#### *Stuffed Ravioli*

*Lobster \* Maryland Crab \* Porcini Mushroom*

#### *Tuscan Grilled Pork Chops*

*Drizzled with Balsamic Glaze*

*Or Eggplant Gorgonzola*

#### *Shrimp Mediterranean*

*Grilled Jumbo Shrimp, Orzo, Broccoli, Asparagus,  
Grape Tomato, Spinach, Feta, Pesto Vinaigrette*

#### *Mushroom Asiago Chicken*

*Seared Chicken Smothered in White  
Wine, Asiago Cheese & Mushrooms*

### Savory Sides

*Bourbon Glazed Carrots*

*Sicilian Cauliflower*

*Cream Braised Brussels sprouts w/ Lemon*

*Yukon Gold Mashed Potatoes*

*Maple Glazed Sweet Potatoes*

*Mushroom Risotto & Parmesan*

*Desserts*

*NY Cheesecake \* Flourless Chocolate Cake \* Italian Rum Cake \* Tiramisu Cake \* Napoleon*

*Custom Designed Menus Available Upon Request at no charge*