

# RIVERHOUSE

## HORS D'OEUVRE SELECTIONS

Priced per Piece - 25 piece minimum

### Beef Selections

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#### Beef Quesadillas

Flour tortilla, bell peppers, onions, ground beef and Monterrey Jack cheese mix. Served with pico de gallo and sour cream.

#### Beef Tenderloin Slider

Certified Angus beef served between 'King's Hawaiian Rolls' with au jus and creamy horseradish sauce.

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#### Meatballs GF

Homemade Pork meatballs made with fresh spices & parmesan cheese. Baked and served with choice of:

**Italian Style:** House made marinara sauce, fresh basil & Grated Parmesan Cheese

**Swedish Style:** Creamy house made Beef Gravy

**Barbeque Style:** House sweet & tangy papaya-bbq sauce

**Grape Jelly:** Grape Jelly, Chili Sauce, Cayenne Pepper and other fresh spices

**Hawaiian Style:** Polynesian sauce made with fresh pineapples, ginger and fresh house spices.

### Chicken Selections

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#### Kickin Chicken

Lightly breaded chicken morsels fried to perfection and tossed in our Kickin Sauce.

#### Wings GF

Perfectly Seasoned and Fried Golden or Marinated Italian Style and Baked Mild, Medium or Hot Sauce

#### Chicken Quesadilla

Flour tortilla, bell peppers, onions, grilled chicken, Monterrey Jack cheese mix. Served with pico de gallo & sour cream.

### Seafood Selections

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#### Grouper Bites

Fresh Gulf Grouper morsels fried to perfection and served with cilantro lime aioli.

#### Grilled Shrimp Bruschetta

Large grilled shrimp served atop toasted French baguettes with our bruschetta mix and drizzled with balsamic reduction.

#### Lobster Fritters

Bahamian style chunks of cold water lobster meat mixed with fresh vegetables. Fried to perfection and served with remoulade sauce.

#### Coconut Shrimp

Large shrimp encrusted with banana chips and sweet coconut flakes. Fried to perfection and served with pineapple chili sauce.

#### Seafood Stuffed Mushroom Caps GF

Cremini mushrooms stuffed with lobster meat, mahi-mahi and shrimp. Baked and topped with parmesan cheese.

#### Mini Lobster Cakes

Handmade cakes with cold water lobster meat, sautéed baby shrimp and mahi-mahi, roasted bell peppers and fresh herbs. Served with Cajun remoulade sauce.

#### Bacon Wrapped Scallops GF

Sea scallops wrapped in Applewood bacon and fried to perfection. Tossed in brown sugar and topped with tropical salsa.

#### Green Goddess Shrimp

Lightly breaded baby shrimp flash-fried and tossed in herbal lime aioli sauce.

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## Grilled Shrimp Skewers GF

Large tail-on white shrimp grilled and served with lemon dill aioli.

## Shrimp Cocktail GF

Large tail-on white shrimp poached in our Cajun style recipe. Served with our homemade cocktail sauce.

## Kickin Shrimp

Lightly breaded baby shrimp flash-fried and tossed in our Kickin sauce.

## Seafood Ceviche with Tortilla Chips

Peruvian style seasonal seafood cooked in citrus juices and served with homemade tortilla chips.

## Tuna Tartare GF

Sushi graded tuna diced with capers, red onion, avocados, peanut and olive oil and soy sauce. Served with housemade tortilla chips.

## Pork Selections

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### Pork Tenderloin Slider

Baked pork topped with sautéed mushrooms and drizzled with port wine reduction. Served between 'King's Hawaiian Rolls'.

### Bacon Wrapped Plantains

Sweet plantains wrapped in Applewood bacon, fried to perfection and topped with feta cheese and tropical salsa.

### Island Ribs - 1/4 Rack GF

Slow Roasted Baby Back Pork Rib with Pineapple sweet/Hot Barbecue

## Vegetarian Selections

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### Vegetarian Quesadillas

Flour tortilla, bell peppers, onions, zucchini, squash and Monterrey Jack cheese mix. Served with pico de gallo and sour cream.

### Vegetarian Stuffed Mushroom Caps GF

Cremini mushrooms stuffed with spinach, cream cheese, artichokes and roasted red pepper. Baked and topped with parmesan cheese.

### Fresh Bruschetta Crostini

Local tomatoes, basil, garlic, shaved parmesan cheese and extra virgin olive oil mixture served atop toasted French baguettes and drizzled with Balsamic reduction.

### Pesto Parmesan Crostini

Homemade pesto spread on French baguette baked and topped with parmesan cheese.

### Spanakopita

Baked phyllo dough stuffed with mixture of spinach, feta cheese and fresh spices.

### Brie Beggars Purse - Raspberry

Baked phyllo sheets stuffed with raspberry compote and brie cheese.

### Antipasto Skewers GF

Fresh mozzarella, sun-dried tomatoes, Kalamata olives, artichokes and basil. Drizzled with balsamic reduction.

### Vegetarian Spring Roll

Crepe Wrapper filled with crisp vegetables and spices. Served with our sweet chili sauce.

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## Presentations & Stations

*Priced per Guest*

*Minimum of 50 guests*

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### **Domestic Cheese Display**

*Chef's selection of cubed cheeses, nuts and fruit garnish, sliced baguettes and gourmet crackers*

### **Seasonal Fresh Fruit Display** GF

*Chef selection of fresh fruits with a wild berry dipping sauce.*

### **Crudités Display** GF

*Chef selections of crisp vegetables with a cucumber dill dipping sauce.*

### **Bruschetta Bar**

*Chef's homemade olive tapenade, hummus, pesto, tomato/feta salata. Served with flatbreads and crostinis.*

### **Trio of Skewers**

*Kickin chicken, grilled shrimp, marinated beef, fire roasted pineapple, horseradish dipping sauce.*

### **Baked Spinach Artichoke Dip**

*Creamy blend of cheese, spinach, artichoke and herbs. Served with a crispy baguette.*

<p><b>An Event with only Hors D'oeuvres:</b></p>
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<p>Water, Iced Tea &amp; Coffee are included</p>
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<p>Additional cost for Serving Staff</p>
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