



Riviera Mansion
Wedding Menu Options

BUFFET & FAMILY STYLE

\$110 PER PERSON: 100-200 GUESTS

\$135 PER PERSON: 50-99 GUESTS

\$185 PER PERSON: UP TO 49 GUESTS

SALAD OPTIONS

CHOICE OF (1) ONE:

- Baby Spinach with Bacon, Gorgonzola and Sherry Vinaigrette
- Organic Baby Arugula with Shaved Parmesan, Red Onion and Balsamic Vinaigrette
- Spring Mix Salad with Cucumber, Tomatoes, Goat Cheese and Red Wine Vinaigrette

ENTRÉE OPTIONS

CHOICE OF (2) TWO:

- Grilled Beef Tri-Tip with Chimichurri
- Rosemary Roasted Chicken Breast with Mushroom & Sage
- Pan Roasted Salmon with Tomato, Olive, Caper & Onion Relish
- Mushroom Ravioli with Brown Butter Sage Walnuts
- Grilled New York Steak with Bordelaise or Peppercorn Sauce
- Roasted Cauliflower Steak with BBQ Spices, Carrots, Carrot Pesto
- Spinach and Mushroom Lasagna with Garlic Crema, Parmesan

STARCH OPTIONS

CHOICE OF (1) ONE:

- Creamy Polenta with Mushrooms
- Yukon Gold Mashed Potatoes
- Vegetable Rice Pilaf
- Mediterranean Couscous
- Penne Pasta with Garlic, Tomatoes, Oregano, Olive Oil & Parmesan Cheese

VEGETABLES

Seasonal Market Fresh Vegetables with Shallots, Parsley and Olive Oil

TWO COURSE PLATED

\$150 PER PERSON: 100-200 GUESTS

\$175 PER PERSON: 50-99 GUESTS

\$200 PER PERSON: UP TO 49 GUESTS

FIRST COURSE

CHOICE OF (1) ONE SOUP OR SALAD

- Roasted Tomato Basil Soup with Parmesan Cheese Croutons
- Tortilla Soup with Cheddar Cheese, Tortilla Crisps & Cilantro
- Wild Mushroom Soup with Sage Cream
- Corn Chowder with Roasted Poblano Peppers and Yukon Gold Potatoes
- Butternut Squash Soup with Figs & Toasted Pepitas
- Roasted Red Pepper Bisque with Goat Cheese Crostini

- Baby Iceberg Wedge Salad with Bacon, Tomato, Red & Blue Cheese Dressing
- Baby Kale Salad with Roasted Beets & Green Goddess Dressing
- Organic Mixed Baby Greens Salad with Herb Vinaigrette
- Baby Spinach Salad Granny Smith Apples, Candied Walnuts, Blue Cheese & Apple Cider Vinaigrette
- Arugula Salad with Shaved Vegetables & Citrus Vinaigrette
- Traditional Caesar with Chopped Romaine, Parmesan Cheese, Garlic & Herb Croutons
- Caprese Salad with Tomato, Mozzarella, Basil EVOO, Balsamic Glaze

ENTRÉES

CHOICE OF (3) THREE:

- Grilled 8oz. New York Steak (Prepared Medium Rare) - Garlic & Herb Potatoes, Vegetables, Cognac Peppercorn Sauce
- Braised Beef Short Ribs - Creamy Polenta & Root Vegetables
- Grilled 8oz Filet of Beef Tenderloin (Prepared Medium Rare) - Truffle Potato Gratin, Haricot Verts & Truffle Madeira Sauce
- Oven Roasted Chicken Breast - Whipped Sweet Potatoes, Roasted Cauliflower & Herb Caper Vinaigrette
- Pan Seared Salmon - Crushed Gold Potatoes, Olives, Broccoli & Chilis, Basil
- Lemon Herb Crusted Local White Sea Bass - Herb Couscous, Ratatouille & Red Pepper Coulis
- Pistachio Crusted Rack of Lamb Roasted - Sunchokes Zucchini with Rosemary jus
- Grilled Marinated Tofu (veg)- Lemongrass Ginger Steamed Rice, Baby Bok Choy, Coconut Curry
- Risotto with Shrimp, Spring Peas, Rosemary
- Salt Baked Beets with Sweet Potato Fondants, Tokyo Turnips, Pistachios
- Eggplant Parmesan with Tomato Ragu, Mozzarella

COCKTAIL HOUR OPTIONS

CHOOSE ONE PACKAGE

ANTIPASTI STATION \$13 PER PERSON

Grilled Seasonal Vegetables, Cured Italian Meats, a Variety of Olives, Italian Cheeses, Baguette, Focaccia, Olive Oil & Balsamic Vinegar

TRAY PASSED #1 \$22 PER PERSON

- Coconut Fried Shrimp with Thai Sweet Chile Dip
- Truffle Artichoke Crostini
- Spiced Beef Empanada with Smoked Paprika Aioli

TRAY PASSED #2 \$26 PER PERSON

- Tuna Poke on Cucumber with Wasabi Caviar and Ponzu
- Spanakopitas Spinach with Feta Cheese in Phyllo
- Mini Beef Wellington

DESSERT STATIONS

CHOOSE THREE ITEMS

\$15 PER PERSON

CHOCOLATE TRUFFLES

CHOCOLATE COVERED STRAWBERRIES

ASSORTMENT OF MINI CUPCAKES

ASSORTED FRENCH MACAROONS

HOSTED BAR PACKAGES

You may choose from a bar based on consumption or from one of the following bar package.
These cannot be combined - Price for 6 hours of bar

PREMIUM BAR \$90 PER PERSON

- House Wine: Red & White
- Sparkling Wine
- Beer: Domestic & Imported
- Well & Premium Cocktails

DELUXE BAR \$80 PER PERSON

- House Wine: Red & White
- Sparkling Wine
- Beer: Domestic & Imported
- Well & Call Cocktails

WINE, BEER, SIGNATURE COCKTAIL \$56 PER PERSON

- House Wine: Red & White
- Sparkling Wine
- Beer: Domestic & Imported
- Two (2) Signature Well Cocktails

WINE & BEER PACKAGE \$45 PER PERSON

- House Wine: Red & White
- Sparkling Wine
- Beer: Domestic & Imported

HOUSE WINE

LAMPO - PROSECCO
BALLARD LANE- SAUVIGNON BLANC
BALLARD LANE- PINOT NOIR
BALLARD LANE- CHARDONNAY
BALLARD LANE- CABERNET SAUVIGNON

SIGNATURE COCKTAILS

Served on the Rocks

BELLINI Sparkling Wine & Fruit Puree

MARGARITA Tequila, Lime Juice, Agave Syrup

MOJITO Rum, Lime Juice, Mint, Sugar, Soda

MANHATTAN Bourbon, Sweet Vermouth, Bitters

FRENCH 75 Gin, Lemon, Simple Syrup, Sparkling Wine

MOSCOW MULE Vodka, Ginger Beer, Fresh Lime Juice

OLD FASHIONED Bourbon, Bitters, Soda, Orange & Luxardo Cherry

LEMON DROP Vodka, Fresh Lemon Juice, Sugar