



# RIVERVIEW

— ROOM —

600 DECATUR STREET NEW ORLEANS, 70130, 4TH LEVEL

# MENU ONE

## GOURMET DISPLAY

### Artisanal Cheese Board

Domestic and Imported Cheese Paired with Seasonal Fruits and Nuts

## PASSED HORS D'OEUVRES (2 HOURS)

(Choice of Four)

### Fried Oysters

BBQ Compound Butter

### Caprese Salad Bites

Baby Heirloom Tomatoes, Basil and Mozzarella

### Avocado Prosciutto Toast

Balsamic Vinegar & Frisee

### Fried Shrimp

Beurre Blanc, Pepper Jelly, Pickled Onions

### Jambalaya Arancini

Creole Mustard Vinaigrette & Steen's Molasses

### Crab Cakes

Charred Sweet Corn, Bacon infused Tartar Sauce

### Pork Belly Skewers

Vanilla Balsamic, Pickled Vegetables, Watermelon Skewers

## SALAD STATION

(Choice of One)

**Grilled Caesar** with Caesar Dressing

**Mixed Greens** with Balsamic Vinaigrette

**Baby Spinach** with Strawberry Vinaigrette

## SOUP STATION

(Choice of One)

**Chicken Gumbo**

**Oyster Soup**

## MAIN COURSE

(Choice of Two)

**Crawfish Etouffee**

**Spaghetti Carbonara**

**Smoked Chicken Rotini**

**Chicken & Sausage Jambalaya**

**Red Beans, Andouille Sausage & Rice**

# MENU TWO

## GOURMET DISPLAY

### Artisanal Cheese Board

Domestic and Imported Cheeses Paired with Seasonal Fruits & Nuts

**Baked Brie with Pecan Sauce & Strawberries**

## PASSED HORS D'OEUVRES (2 HOURS)

(Choice of Four)

### Smoked Drum Rillettes

Watercress, Pickled Onions, Sourdough Points

### Caprese Salad Bites

Baby Heirloom Tomatoes, Basil & Mozzarella

### Caesar Salad Croquettes

Romaine Oil, House Made Dressing

### Fried Shrimp

Beurre Blanc, Pepper Jelly, Pickled Onions

### Smoked Salmon Crostini

Dill, Saffron Gribiche,

Pumpernickel Points

### Avocado Prosciutto Toast

Balsamic Vinegar & Frisee

Fennel Fronds

### Jambalaya Arancini

Creole Mustard Vinaigrette & Steen's Molasses

### Crab Cakes

Charred Sweet Corn, Bacon infused Tartar Sauce

### Pork Belly Skewers

Vanilla Balsamic, Pickled Vegetables,

Watermelon Skewers

### Slow Roasted Prime Rib Crostini

Horseradish Aioli, Bell Pepper,

Demi Jus

### Fried Oysters

BBQ Compound Butter

## SOUP STATION

(Choice of One)

**Chicken Gumbo**

**Oyster Soup**

**Corn & Crab Bisque**

## SALAD STATION

(Choice of One)

**Grilled Caesar** with Caesar Dressing

**Mixed Greens** with Balsamic Vinaigrette

**Baby Spinach** with Strawberry Vinaigrette

## CARVING STATION

(Choice of One)

**Cajun Fried Turkey**

**Root Beer Glazed Ham**

**Slow Roasted Prime Rib**

## MAIN COURSE

(Choice of Two)

**Spaghetti Carbonara and Fresh Basil**

**Fettuccine with Mint, Citrus & Crab**

**Manicotti with Smoked Chicken & Goat Cheese**

**Crawfish Etouffée**

**Shrimp Etouffée**

**Red Beans, Andouille Sausage & Rice**

## SIDES

(Choice of One)

**Smoked Gouda Mashed Potatoes**

**Grilled Carrots with Goat Cheese & Honey**

**Charred Corn & Green Bean Salad**

# MENU THREE

## GOURMET DISPLAY

### Artisanal Cheese Board & Cured Meat Board

Domestic and Imported Cheeses Paired with Seasonal Fruits & Nuts

## PASSED HORS D'OEUVRES (2 HOURS)

(Choice of Six)

### Smoked Drum Rillettes

Watercress, Pickled Onions, Sourdough Points

### Caprese Salad Bites

Baby Heirloom Tomatoes, Basil & Mozzarella

### Caesar Salad Croquettes

Romaine Oil, House Made Dressing

### Fried Shrimp

Beurre Blanc, Pepper Jelly, Pickled Onions

### Smoked Salmon Crostini

Dill, Saffron Gribiche,  
Pumpnickel Points

### Avocado Prosciutto Toast

Balsamic Vinegar & Frisee

### Chicken Salad Liver Pate'

Baby Herbs, Wonton Crisps

### Pickled Melon & Caviar

Ghost Pepper Caviar,  
Whipped Goat Cheese,  
Fennel Fronds

### Jambalaya Arancini

Creole Mustard Vinaigrette & Steen's Molasses

### Crab Cakes

Charred Sweet Corn, Bacon Infused Tartar Sauce

### Pork Belly Skewers

Vanilla Balsamic, Pickled Vegetables,  
Watermelon Skewers

### Slow Roasted Prime Rib Crostini

Horseradish Aioli, Bell Pepper,  
Demi Jus

### Fried Oysters

BBQ Compound Butter

### Smoked Crab Salad

Micro Herbs on Endive

### Smoked Duck Foie Gras Terrine

Sour Cherry Mustard,  
Chervil, French Baguette

## SOUP STATION

(Choice of One)

Chicken Gumbo

Oyster Soup

Corn & Crab Bisque

## SALAD STATION

(Choice of One)

Grilled Caesar with Caesar Dressing

Mixed Greens with Balsamic Vinaigrette

Baby Spinach with Strawberry Vinaigrette

## CARVING STATION

(Choice of One)

Cajun Fried Turkey

Root Beer Glazed Ham

Slow Roasted Prime Rib

Pepper Crusted Filet of Beef

## MAIN COURSE

(Choice of Two)

Rigatoni with Lobster & Cheese

Fresh Basil Fettuccine with Mint, Citrus & Crab

Crawfish Etouffée

Pappardelle with Braised Short Rib Ragout

Rotini with Smoked Chicken & Goat Cheese

Louisiana Shrimp & Gris

## SIDES

(Choice of One)

Smoked Gouda Mashed Potatoes

Grilled Carrots with Goat Cheese & Honey

Charred Corn & Green Bean Salad

Roasted Brussel Sprouts, Beets & Vinagrette

# BAR OPTIONS

## BEER & WINE

Domestic Beer, House Red and White Wine, Champagne, Soft Drinks

## CALL BRAND BAR

Svedka Vodka, Bombay Gin, Dewar's Scotch, Seagram's V.O. Canadian Whiskey, Jack Daniels, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Domestic Beer, House Red and White Wine, Champagne, Soft Drinks

## PREMIUM BAR

Ketel One Vodka, Beefeater's Gin, Johnny Walker Red Scotch, Makers Mark, Crown Royal, Bacardi Rum, Malibu Rum, Captain Morgan's Spiced Rum, Champagne, Imported and Domestic Beer, House Red and White Wine, Champagne, Soft Drinks

## SUPER PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal, Woodford Reserve, Mount Gay Rum, Captain Morgan's Spiced Rum, Malibu Rum, Imported and Domestic Beer, House Red and White Wine, Champagne, Soft Drinks

# ENHANCEMENTS

## LOUISIANA RAW BAR

Fresh LA Oysters, Cocktail Sauce, Horseradish, Lemon, Hot Sauce and Saltine Crackers

## BANANAS FOSTER FLAMBÉ STATION

Sliced Bananas Sautéed, Brown Sugar, Cinnamon Flambéed, Banana Liqueur, Dark Rum Vanilla Bean Ice Cream

## PRALINE STATION

Individually wrapped, can be done as a favor