

River Event Menu 2025/26

Snacks

five orders per tray

Potato chips	<i>\$28 per tray</i>
Spiced nuts	<i>\$28 per tray</i>
Marinated olives	<i>\$28 per tray</i>
Spicy olives	<i>\$32 per tray</i>
French fries	<i>\$42 per tray</i>

Bar Bites

Platter

serves twelve to fifteen

Black garlic crostini	<i>\$75</i>
<i>with ricotta and honey</i>	
Deviled eggs	<i>\$36 / dozen</i>
<i>with pimenton and pickled shallots</i>	
Charcuterie board	<i>\$250</i>
<i>with two cheeses and two meats, seasonal fruits, honey, and crackers</i>	
<i>**vegan cheese option available with no meats and gluten free crackers (+\$10)</i>	
Crème fraîche onion dip	<i>\$45 (four orders)</i>

Vegetables

Crudités w/ pesto and crème fraîche onion dip	<i>\$75</i>
<i>seasonal vegetables and fruit</i>	
Endive and goat cheese salad	<i>\$75</i>
<i>pistachios, caramelized onion in a lemon sherry vinaigrette</i>	

Seafood

Shrimp cocktail	<i>\$120</i>
Oysters	<i>\$65 / dozen</i>
<i>seasonal options twelve dozen minimum</i>	
Smoked salmon toasties	<i>\$125</i>
<i>served with capers, shaved egg, and cucumber</i>	
Seafood tower	<i>\$350</i>
<i>assortment of clams, oysters, shrimp, crab legs & lobster, served with cocktail sauce, mignonette, Tabasco & lemon garlic aioli (serves six - eight people)</i>	

Hotdogs

Platter ***five orders per platter***

River classic hot dog

\$40

Schaller & Weber hot dog with dijon mustard, homemade pickled jalapeño relish & crunchy onions

Curry dog

\$45

Schaller & Weber hot dog with curry sauce & fries

The German

\$50

Schaller & Weber bratwurst with sauerkraut, dijon mustard & bacon

Sandwiches

Platter ***twelve finger sandwiches per platter***

Grilled cheese

\$50

with caramelized onions on sourdough (twelve finger sandwiches)

White fish sandwich

\$50

open face with pickled shallots and peppercorn

Smoked ham sandwich

\$50

smoked ham, cheddar, dijon mustard & pickled green tomatoes

Tartlets

Platters ***two dozen per platter***

Savory;

English pea, goat cheese and aleppo pepper

\$75

Whipped ricotta and pancetta

\$75

Wild mushrooms with sage and gruyère

\$75

Crème fraîche, salmon roe and chives

\$75

Minced tuna tartare with shallots, cilantro and lime

\$100

Sweet;

Chocolate cream, pistachio

\$50

Goat cheese and honey with candied almonds

\$50