



RECEPTION

DISPLAYS

Crudités Display

\$365 per 100 guests

International & Domestic Cheese Display

\$475 per 100 guests

Cheese & Crudités Combination Display

\$450 per 100 guests

Antipasto Platter

\$600 per 100 guests

PREMIUM HORS D'OEUVRES

COLD

Crab Crostini

Tuna Poke Cones

Jumbo Shrimp Cocktail

Oyster on Half Shell

Vietnamese Spring Rolls

Peach and Serrano Ham Crostini

Blistered Grape and Mascarpone Crostini

Assorted Sushi

HOT

Chicken Slider

Bacon Wrapped Shrimp

Kobe Beef Slider

Corn and Crab Fritter

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Seared Scallop with Conch Bolognese

\$46 per dozen

HORS D'OEUVRES

COLD

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto Skewer

Caprese Tartlet

Tomato Bruschetta

Fruit Skewers

Goat Cheese and Roasted Red Pepper Tart

Smoked Chicken Salad with Mango Salsa

Roasted Tomato, Cucumber, Boursin Cup

Smoked Salmon Crostini

HOT

Three Cheese Arancini

Assorted Mini Quiche

Jalapeno Poppers

Corn Cheese Fritters

Spicy Buffalo Chicken Wings

Chicken Satay

Spinach and Feta Cheese wrapped in Phyllo Dough

House-Made Meatballs

Toasted Ravioli

Pork or Vegetable Pot Stickers

Spinach and Artichoke Arancini

Honey Sriracha Chicken Meatball

Wild Mushroom Arancini

Buffalo Chicken Wontons

Short Rib Biscuit

Chicken Tikka with Cucumber Raita

\$40 per dozen

RECEPTION

SPECIALTY STATIONS

SALAD STATION

(Choice of 3)

Caprese Salad

Served with Mozzarella, Grape Tomatoes, Basil, Balsamic

Beet Salad

Served with Arugula, Goat Cheese, Candid Pecans

Southwest Salad

Served with Corn, Black, Beans, Tomato, Avocado, Cilantro

Caesar Salad

Served with Herbed Croutons, Parmesan, Caesar Dressing

Cibare Salad

Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

Arugula Salad

Served with Blistered grapes, Pecorino, Roasted Almonds, Vinaigrette

\$14 per guest

MINI SLIDER AND FRENCH FRY STATION

KOBE BEEF AND NASHVILLE HOT CHICKEN SLIDERS

FRENCH FRY BAR

(Choice of 1)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries

Served Ketchup, Ranch and Roasted Garlic Aioli

\$16 per guest

PASTA BAR

\$125 chef's labor fee per 50 guests Minimum 50 guests

PASTA

(Choice of 2)

Rigatoni, Penne, Tortellini, Shellbows

SAUCE SELECTIONS

(Choice of 2)

Classic Mariana, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan

\$16 per guest

TACO OR BURRITO BOWL STATION

\$125 chef's labor fee per 50 guests Minimum 50 guests

PROTEIN SELECTIONS

(Choice of 2)

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

SALSA SELECTIONS

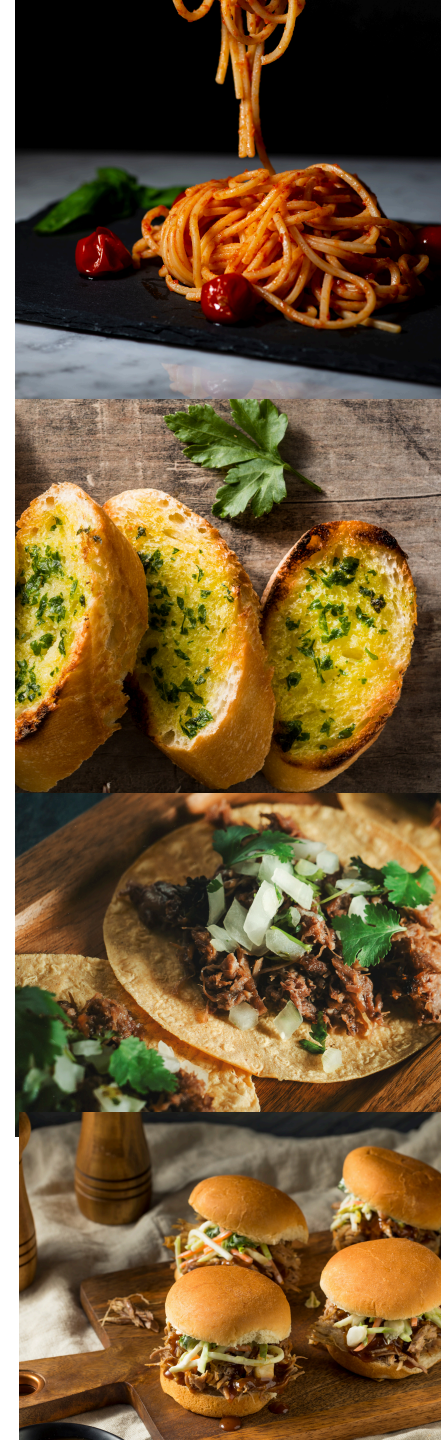
(Choice of 2)

Served with Tortilla Chips

Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Served with Corn and Flour Tortillas, Pico de Gallo, Queso Fresco, Grated Cheddar, Diced Tomatoes, Black Olives, Shredded Lettuce, Diced Onions and Cilantro, Limes

\$20 per guest





RECEPTION

SPECIALITY STATIONS

TASTE OF CIBARE

PIZZA

(Choice of 2)

Cheese, Pepperoni, Margherita, Bianca, Vegetable

Toasted Ravioli

Served with Marinara Dipping Sauce

\$12 per guest



SLIDER STATION

\$125 chef's labor fee per 50 guests Minimum 50 guests

SLIDER SELECTIONS

(Choice of 2)

Grilled Chicken, Kobe Beef, Buffalo Chicken, Pulled Pork, Black Bean

SIDE SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served with Ketchup, Ranch and Roasted Garlic Aioli

\$16 per guest



DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Garlic Hummus

\$12 per guest



STIR FRY STATION

\$125 chef's labor fee per 50 guests Minimum 50 guests

PROTEIN SELECTIONS

(Choice of 2)

Beef, Chicken, Shrimp, Pork

SIDE SELECTIONS

(Choice of 2)

Jasmine Rice, Lo Mien Noodles, Brown Rice, Soba Noodle

Served with Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

\$16 per guest

CHICKEN WING STATION

WING SELECTIONS

(Choice of 2)

Hot, Mild, BBQ, Garlic Parmesan, Lemon Pepper, Dry Rub, Sweet Chili

SIDE SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served Ketchup, Ranch and Roasted Garlic Aioli

\$22 per guest

SOFT PRETZELS

Served with Beer Cheese

\$6 per guest

DESSERT

CONFECTIONS

CUSTOM DESSERT PLATE

Company Logo on Chocolate
\$5 per guest

GELATO BAR

\$100 chef's labor fee per 50 guests Minimum 50 guests
(Choice of 4)

French Vanilla	Butter Pecan
Chocolate Fudge	Salted Caramel
Strawberry Cheesecake	Raspberry Sorbet
Mint Chocolate Chip	Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles,
Whipped Cream, Chocolate Sauce, Berry Sauce Caramel Sauce
\$12 per guest

MACAROON STATION

Minimum 25 guests
(Choice of 4)

Blueberry	Raspberry
Coffee	Vanilla Bean
Mango Pistachio	Orange
Lemon	Blackberry

\$11 per guest

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple	Banana Cream
Cherry	Chocolate Silk
Mixed Berry	Lemon
Coconut Cream	Peach

\$11 per guest

CREPE STATION

\$100 chef's labor fee per 50 guests
Minimum 25 guests

Strawberry Crepe	Vanilla Gelato
Nutella Crepe	Fresh Berries
Banana Crepe	Whipped Cream
Cinnamon Crepe	

\$20 per guest

BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests
Minimum 25 guests

Bananas Spiced Rum	Vanilla Gelato
Cinnamon Sugar	Orange Almond Biscotti

\$20 per guest



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CASINO & HOTEL