









Rivoli

♦ PLATTERS ♦

BREAKFAST/SANDWICHES

CONTINENTAL BREAKFAST 	\$15/HD
An assortment of Mini Pastries, Croissants, Bagels, and breads served with Butter, Jams, Cream Cheese and fresh berries. Served with Orange Juice and Coffee. *15 People Minimum*	
BREAKFAST PASTRIES 	\$85.00
An assortment of Mini Pastries and Croissants	
BREAKFAST WRAPS 	\$6/HD
A warm toasted flour tortilla tenderly wrapped around scrambled eggs, cheddar, bacon, and fresh tomato. *15 People Minimum*	
PINWHEEL SANDWICH 	\$75.00
Individual Pinwheel Sandwiches of Assorted Deli meats, cheeses, and vegetables	

CANAPES

BRUSHETTA (COLD CANAPE) 	\$50.00
Oven baked crostins topped with pesto, tomato Bruschetta with a balsamic drizzle	
SMOKED SALMON CANAPE (COLD CANAPE) 	\$75.00
Smoked Atlantic salmon served on an English cucumber wheel and finished with lemon basil aioli and slivered red onion.	
RARE PEPPERED BEEF (COLD CANAPE) 	\$135.00
Thinly sliced roasted rare peppered beef served on a parmesan crisp, and topped with grainy mustard	
FISH AND CHIPS SKEWERS (HOT CANAPE) 	\$150.00
Deep fried beer battered cod skewer with a crisp potato wedge and finished with house made tartar sauce and fresh lemon	

All Platters are designed for 36 people.
Prices are exclusive of taxes.



APPETIZERS




CRUDITE 	\$90.00
Crisp, cut market fresh vegetables, accompanied by creamy ranch dressing	
CHEESE PLATTER 	\$145.00
A platter of herd crusted chevre, Gruyere, Brie, and medium cheddar with an assortment of dried fruit, nuts and crackers.	
SALMON AND SHRIMP 	\$165.00
Rich Smoked Atlantic salmon served with poached Black Tiger shrimp. Served cold with fresh lemon wedges, shaved red onion and capers	
ANTIPASTO 	\$150.00
An assortment of Prosciutto, marinated grilled zucchini, Bocconcini, marinated artichoke hearts, kalamata olives, roasted red peppers and fresh cantaloupe.	
PIZZA	\$99.00
Our famous oven baked pizzas, select from the following, or we will do our best to take any special requests:	
<ul style="list-style-type: none">• Pepperoni Pizza • Grilled Vegetable Pizza 	
SLIDERS 	\$130.00
Char grilled certified Angus Beef Sliders on toasted brioche buns Add Cheese \$10.00	
MONSEROUS MEATBALL PLATTER 	\$145.00
Approximately 9 lbs of Danish Style jumbo meatballs in a beef gravy come hungry	
LOX PLATTER 	\$150.00
Brined and smoked Atlantic Salmon served with whipped cream cheese, slivered Red Onion, Capers and fresh Lemon.	
CHARUTERRIE 	\$145.00
Prime rib, Black Forest Ham, Salami & Prosciutto, served with Roasted peppers, olives, stone ground mustard and fresh bread.	
POMME FRITE PLATTER 	\$45.00
Our famous fries, hand cut daily. Served with our house made Garlic Parmesan Aioli	

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SATAY PLATTER 	\$110.00
Tender marinated beef or chicken satay with a peanut dipping sauce	
TOSTADA'S!! 	\$80.00
Toasted Tortilla rounds topped with fresh Pico De Gallo, cheddar, Guacamole, salsa and Tequila sour cream	
SPRING ROLLS 	\$145.00
Hand rolled vegetable Spring Rolls fried golden crisp and served with a Mango Plum sauce.	
WOOKIE BALLS 	\$80.00
Rivoli's classic sesame coated deep fried sticky rice balls, sweet chilli	
BUFFALO CAULIFLOWER DRUMMETS 	\$95.00
With a Ranch dip	
MAC & CHEESE BITES 	\$100.00
Decadent deep fried breaded Macaroni & Cheese bites served with a home-made Ketchup.	
FLANK STEAK PLATTER 	\$120.00
Cooked to your pleasing and served with roast potatoes, grilled red onion and roast balsamic Roma Tomato	
SALMON NICOISE 	\$150.00
Pan Seared Atlantic Salmon fillet served with olives, green beans, boiled potato, tomato, capers and lemon.	
CURRY ROLLS 	\$140.00
Crisp fried Thai Chicken curry rolls served with a mango chutney dip	

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SALADS

SPINACH SALAD 	\$65.00
An assortment of Fresh baby spinach, poached pear, silvered red onions, pecans and chevre tossed in red wine vinaigrette of Mini Pastries and Croissants	
CAESAR SALAD 	\$75.00
Fresh torn romaine lettuce tossed with crisp bacon bits, croutons and shaved parmesan cheese in a light eggless Caesar dressing	
HOUSE SALAD 	\$80.00
Market fresh mesclun, cherry tomatoes, English cucumbers tossed in a sweet onion vinaigrette.	
CAPERSE SALAD 	\$90.00
Crushed grape tomatoes with fresh Bocconcini cheese, torn basil and	

DESSERTS

FRUIT PLATTER 	\$145.00
A market fresh selection of fresh seasonal fruit.	
FRUIT KEBABS 	\$150.00
Market fresh seasonal fruit kabobs drizzled with a Semi Sweet chocolate ganache	
GOURMET COOKIE PLATTER 	\$75.00
MINI CAKE PLATTER 	\$75.00

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