



RIVA
CRABHOUSE
• NAVY PIER •

PRIVATE DINING AT RIVA

Make your special event one to remember by hosting it at Riva Crabhouse on Navy Pier. Whether your party is casual, or calls for a truly extravagant meal, we offer menu options that are perfect for all your special event needs.

All of our menu items are prepared to order using only fresh, high-quality ingredients. We can accommodate groups from 15-100 people. Riva is a popular choice for both social and corporate events such as Private Corporate Events, Benefits, Convention Dinners, Showers, Birthdays, Anniversaries, or Fundraisers.



HORS D'OEUVRES RECEPTION

6 Pieces \$24.00 per person

8 Pieces \$28.00 per person

10 Pieces \$32.00 per person

Minimum of 2 dozen per selection

Marinated Tomato and Fresh Mozzarella Toast Points

Fried Chicken Wontons

Chicken Satay

Vegetarian Spring Rolls

Mini Mozzarella Pizza

Tomato Gazpacho & Shrimp Shooters

Steak Tartar Crostini

Tomato Bruschetta

Prime Beef Tataki Canapé

Raspberries and Brie Cheese Canapé

Boursin Cheese Stuffed Artichokes

Mini Crab Cakes (+\$2)

Jumbo Shrimp Cocktail (+\$2)

Coconut Shrimp Skewers (+\$2)

Bacon Wrapped Blackened Scallops (+\$2)

Ahi Tuna Poke Spoon (+\$2)

BUFFET MENU

Basic Lunch Buffet - \$32.00 per person
Basic Dinner Buffet - \$45.00 per person
20 Person Minimum - Price valid for 20-125 people

CHOOSE TWO SALADS

Baby Mixed Greens with Cucumbers, Carrots, and House Vinaigrette
Caesar Salad with croutons, parmesan cheese
Baby Spinach with Citrus Vinaigrette
Vegetable Chopped Salad (+\$2)
Caprese Salad with basil oil, balsamic (+\$2)

CHOOSE ONE PASTA

Penne Pasta with Spicy Tomato Sauce
Rigatoni with Four Cheese Sauce
Penne Pasta with Julienne Vegetables
Shrimp Ravioli with Cognac Sauce (+\$2)

CHOOSE TWO ENTREES

Chicken Breast Lemon with Fresh Herbs
Chicken Breast Seared with Garlic-Rosemary Essence
Chicken Breast, with Red Bell Pepper Essence
Atlantic Salmon with Lemon Caper Sauce
Lake Superior Whitefish with Burre Blanc
Regional Swordfish with Jamaican Rum Down (+\$4)
Skirt Steak with Chimichurri Sauce
Tenderloin Tips with Wild Mushroom Sauce
Strip Loin with Bordelaise Sauce (+\$6, chef attended)
Adobo Crusted Pork Tenderloin with Grilled Pineapple
Pork Tenderloin with Roasted Shallots Sauce

CHOOSE TWO SIDES

Julienne Vegetables	Roasted Potatoes
Haricot Verts	Mashed Potatoes
Grilled Vegetables	Basmati Rice

CHOOSE ONE DESSERT

Fresh Baked Cookies	Mini Pastries (+\$4)
Carrot Cake (+\$2)	Assorted Dessert Bars

BUFFET ENHANCEMENTS

Vegetable Crudite Platter (+\$3)	Sushi Platter (4pcs / person +\$6)
Caprese Platter (+\$4)	Italian Cold Cuts Platter (+\$6)
Import/Domestic Cheese Platter (+\$5)	Seasonal Fresh Fruit (+\$4)
Assorted Smoked Fish Platter (+\$10)	

Availability and price on all fresh seafood subject to weather and fishing conditions.





LUNCH MENU

Four Course (appetizers, soup or salad, entree, dessert) - \$34.00

Three Course (soup or salad, entree, dessert) - \$28.00

15 Person Minimum

Please Select 1 Appetizer Package (Four Course Only)

THE CATAMARAN

Coconut Chicken Puffs

Mini Pizzas

Raspberries and Brie Canapé

THE LAKEFRONT (+4)

Tomato Bruschetta

Jumbo Shrimp Cocktail

Chicken Wontons

Please Select 1 Soup and 1 Salad for your guests to choose from

SOUPS

Lobster Corn Bisque

New England Clam Chowder

Vegetarian Soup (Chef's Choice)

SALADS

Riva's Organic Green Salad

Caesar Salad

Baby Spinach Salad

Please Select up to 3 Entrees

Chicken Limone - olive oil, mashed potatoes, natural jus

Chicken Au Poivre - haricot verts, fingerling potatoes,
green peppercorn sauce

Penne Shrimp - tomato, sweet peppers, white wine, herbs

Three Cheese & Swiss Chard Agnolotti - brown butter, sage, parmigiano

Grilled Atlantic Salmon - haricot verts, red potatoes

Lake Whitefish - spinach, capers, lemon essence

Beef Sirloin Tagliata - roasted fingerling potatoes, asparagus, demi glaze

Upgrades - Choose these Premium Selections and pay the
upcharge on consumption only.

Filet Mignon 8oz. - fingerling potatoes, portobello mushrooms, au jus (+\$6)

French Cut Chicken- prosciutto, fontina cheese, spinach, sherry wine (+\$3)

Chilean Sea Bass - julienne vegetables, lemon burre blanc (+\$5)

Grilled Shrimp Skewer - vegetables, burre blanc (+\$4)

Please Select 1 Dessert

DESSERT

Chocolate Cake

Assorted Gelato

Lemon Sorbet

Seasonal Tart

Tiramisu

Fresh Baked Cookies

Options and Pricing subject to change



DINNER MENU

Four Course (appetizers, soup or salad, entree, dessert) - \$49.00

Three Course (soup or salad, entree, dessert) - \$43.00

15 Person Minimum

Please Select 1 Appetizer Package (Four Course Only)

THE CATAMARAN

Coconut Chicken Puffs

Mini Pizzas

Raspberries and Brie Canapé

THE SCHOONER (+4)

Tomato Bruschetta

Ahi Tuna Poke

Chicken Wontons

THE YACHT (+\$8)

Mini Crab Cakes

Kobe (Wagyu) Tataki

Jumbo Shrimp Cocktail

Mini Pizzas

Please Select 1 Soup and 1 Salad for your guests to choose from

SOUPS

Lobster Corn Bisque

New England Clam Chowder

Vegetarian Soup (Chef's Choice)

SALADS

Riva's Organic Green Salad

Caesar Salad

Baby Spinach Salad

Please Select up to 3 Entrees

Beef Sirloin Tagliata - mashed red potatoes, asparagus, demi glaze

Pork Chop - red potato puree, agro dolce, black currants

French Cut Chicken Lemon - olive oil, mashed potatoes, natural juices

Chicken Au Poivre - haricot verts, fingerling potatoes,
green peppercorn sauce

Atlantic Salmon - julienne vegetables, lemon burre blanc

Regional Swordfish - mashed potatoes, baby veggies, Jamaican rum down

Linguini with Vegetables - roasted vegetables, olive oil, garlic

Cheese Agnolotti - brown butter, sage, parmigiano

Upgrades - Choose these Premium Selections and pay the
upcharge on consumption only.

New York 16oz - au gratin potato, vegetables, portobello demi glaze (+\$12)

Filet Mignon 8oz - fingerling potatoes, portobello mushrooms, au jus (+\$5)

Surf & Turf - filet mignon/lobster tail, mashed potatoes, asparagus (+\$30)

King Crab Legs 1.5 lbs - baked potato, asparagus, butter (+\$39)

King Crab Legs 1 lb - baked potato, asparagus, butter (+\$27)

Australian Lobster Tail 12oz - baked potato, asparagus, butter (+\$20)

Whole Maine Lobster 1.5 lbs - baked potato, asparagus, butter (+\$10)

Hawaiian Tuna Steak - baby bok choy, grilled mushrooms, demi glaze (+\$8)

Alaskan Halibut - fingerling potatoes, wild mushrooms, saffron (+\$6)

Chilean Sea Bass - ratatouille, vin cotta, butter sauce (+\$6)

Please Select 1 Dessert

DESSERT

Chocolate Cake

Assorted Gelato or Sorbet

Lemon Sorbet

Seasonal Tart

Tiramisu

Fresh Baked Cookies

Options and pricing subject to change