



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 Shooters

Steak Tartar Crostini

Tomato Bruschetta

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)

Mini Maine Lobster Rolls (+\$3)

Ahi Tuna Poke Spoon (+\$2)

Wagyu Beef Tataki Canapé (+\$2)



BUFFET MENU

Basic Dinner Buffet - \$32.00 per person
20 Person Minimum

CHOOSE ONE SALAD

Baby Mixed Greens with Cucumbers, Carrots, and House Vinaigrette
Caesar Salad with croutons, parmesan cheese
Arugula-Tomato Salad with Balsamic 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 Au Poivre with Green Peppercorn Sauce
Chicken Breast Seared with Garlic-Rosemary Essence
Chicken Breast with Portobello Sauce
Chicken Breast, French Cut with Red Bell Pepper Essence (+\$2)
Atlantic Salmon with Lemon Caper Sauce
Lake Superior Whitefish with Burre Blanc
Seasonal Fish with Crab-Tomato Broth (+\$2)
Hawaiian Swordfish with Coconut-Tomato Sauce (+\$4)
Tenderloin Tips with Wild Mushroom Sauce
Strip Loin with Bordelaise Sauce (+\$6)
Pork Tenderloin with Roasted Shallots Sauce (+\$2)

CHOOSE TWO SIDES

Julienne Vegetables	Roasted Potatoes
Steamed Broccoli	Mashed Potatoes
Grilled Vegetables	Basmati Rice
Baby Bok Choy (+\$1)	Fingerling Potatoes (+\$1)
Zucchini Saute	Wild Rice (+\$1)

BUFFET DESSERTS

Fresh Baked Cookies	Mini Pastries (+\$4)
Sliced Fruit Display	Carrot Cake (+\$2)
Assorted Dessert Bars (+\$1)	

BUFFET PLATTERS

Vegetable Crudite Platter (+\$3)	Assorted Sushi Platter (+\$6)
Caprese Platter (+\$4)	Italian Cold Cuts Platter (+\$5)
Cheese Platter (+\$6)	Cold Cuts & Cheeses (+\$6)
Assorted Smoked Fish Platter (+\$10)	



LUNCH MENU

Four Course - \$34.00

Three Course - \$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 SCHOONER

Tomato Bruschetta

Jumbo Shrimp Cocktail

Chicken Wontons (+\$4)

Please Select 1 Soup or Salad

SOUPS

Lobster Corn Bisque (+\$2)

New England Clam Chowder

Vegetarian Soup

SALADS

Riva's House Salad

Caesar Salad

Arugula & Tomato Salad

Please Select up to 3 Entrees

Chicken Lemon - olive oil, mashed potatoes, natural jus

Chicken Au Poivre - brocolini, fingerling potatoes, green peppercorn sauce

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

Cheese Agnolotti - brown butter, sage, parmigiano

Grilled Atlantic Salmon - haricot verts, red potatoes

Lake Superior 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 - fingerling potatoes, portobello mushrooms, au jus (+\$6)

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

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

Grilled Shrimp Skewer - escarole, piquillo pepper vinaigrette (+\$4)

Please Select 1 Dessert

DESSERT

Seasonal Tart

Key Lime Tart

Lemon Sorbet

Assorted Gelato

Tiramisu

Fresh Baked Cookies



DINNER MENU

Four Course - \$49.00
Three Course - \$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
Tomato Bruschetta
Jumbo Shrimp Cocktail
Chicken Wontons (+\$4)

THE YACHT

Mini Crab Cakes
Kobe (Wagyu) Tataki
Ahi Tuna Poke Spoon
Mini Pizzas (+\$8)

Please Select 1 Soup and 1 Salad

SOUPS

Lobster Corn Bisque
New England Clam Chowder
Vegetarian Soup

SALADS

Riva's House Salad
Caesar Salad
Arugula & Tomato 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 jus
Chicken Au Poivre - brocolini, fingerling potatoes, green peppercorn sauce
Atlantic Salmon - julienne vegetables, lemon burre blanc
Hawaiian 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 - baked potato, broccoli, roasted shallots sauce (+\$5)
Surf & Turf - filet mignon/lobster tail, mashed potatoes, asparagus (+\$30)
King Crab Legs 1.5 lbs - baked potato, asparagus, butter (+\$18)
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
Seasonal Tart
Key Lime Tart

Pineapple Upside-down Cake
Assorted Gelato or Sorbet
Tiramisu