



RIVA
CRAB HOUSE
• NAVY PIER •

PRIVATE DINING AT RIVA CRAB HOUSE

Make your special event one to remember by hosting it at Riva Crab House 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

Options of Pieces per person:

6 Pieces \$26.00 per person

8 Pieces \$30.00 per person

10 Pieces \$35.00 per person

Minimum of 2 dozen per selection

Marinated Tomato and Fresh Mozzarella Toast Points

Chicken Pot Stickers

Mission Fig and Cheese Canapé

Chicken and Green Mango Skewer (coconut curry sauce)

Vegetable Spring Rolls

Mini Mozzarella Pizza

Tomato Gazpacho & Shrimp Shooters

Beef Samosa

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 (+\$3)

Moo Shoo and Crab Taquito (+\$2)

Coconut Shrimp Skewers (+\$3)

Bacon Wrapped Blackened Scallops (+\$3)

Ahi Tuna Poke Spoon (+\$2)

Lamb Chop Lollipop (+\$3)



BUFFET MENU

Basic Lunch Buffet - \$37.00 per person

Basic Dinner Buffet - \$55.00 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)

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 (+\$3)

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

Haricot Verts

Grilled Vegetables

Roasted Potatoes

Mashed Potatoes

Basmati Rice

CHOOSE ONE DESSERT

Fresh Baked Cookies

Flourless Chocolate Torte

Mini Pastries (+\$4)

Assorted Dessert Bars

BUFFET ENHANCEMENTS

Vegetable Crudite Platter (+\$3)

Caprese Platter (+\$4)

Import/Domestic Cheese Platter
(+\$5)

Sushi Platter (4pcs / person +\$6)

Italian Cold Cuts Platter (+\$6)

Seasonal Fresh Fruit (+\$4)

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



LUNCH MENU

Four Course (Hors d'oeuvres, soup or salad, entree, dessert) - \$39.00
Three Course (soup or salad, entree, dessert) - \$33.00
15 Person Minimum

Please Select 1 Hors d'oeuvre Package (Four Course Only)

THE CATAMARAN

Mini Mozzarella Pizza
Tomato Gazpacho & Shrimp Shooters
Raspberries and Brie Canapé

THE LAKEFRONT (+4)

Tomato Bruschetta
Jumbo Shrimp Cocktail
Chicken Pot Sticker

Please select 1 Soup and 1 Salad. Guests will choose either Soup or Salad

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 - 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

Boneless Beef Short Rib - slow braised, mashed potatoes, baby carrots

Stuffed Sweet Pepper - toasted faro, marcona almonds, English pea puree, fresh mint

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

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

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

Chilean Sea Bass - julienne vegetables, lemon burre blanc (+\$10)

Grilled Shrimp Skewer - vegetables, burre blanc (+\$6)

Please Select 1 Dessert

DESSERT

Flourless Chocolate Torte	Seasonal Tart
Assorted Gelato	Tiramisu
Lemon Sorbet	Fresh Baked Cookies

Options and Pricing subject to change



DINNER MENU

Four Course (Hors d'oeuvres, soup or salad, entree, dessert) - \$59.00

Three Course (soup or salad, entree, dessert) - \$54.00

15 Person Minimum

Please Select 1 Hors d'oeuvre Package (Four Course Only)

THE CATAMARAN

Chicken Pot Sticker

Mini Mozzarella Pizzas

Raspberries and Brie Canapé

THE SCHOONER (+\$6)

Tomato Bruschetta

Ahi Tuna Poke Spoon

Moo Shoo & Crab Taquito

THE YACHT (+\$10)

Mini Crab Cakes

Prime Beef Tataki Canapé

Vegetable Spring Rolls

ULTIMATE SEAFOOD TOWER (+\$16)

East Coast Oysters

Chilled Jumbo Shrimp

Jumbo Lump Crab Salad

Tuna Tartar

Classic Accompaniments

Please select 1 Soup and 1 Salad. Guests will choose either Soup or Salad

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

Boneless Beef Short Rib - slow braised, mashed potatoes, baby carrots

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

Stuffed Sweet Pepper - toasted faro, marconna almonds, English pea puree, fresh mint

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

New York 14oz - au gratin potato, vegetables, portobello demi glaze (+\$20)

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

Surf & Turf - filet mignon/lobster tail, mashed potatoes, asparagus (+\$35)

King Crab Legs 1.5 lbs - baked potato, asparagus, butter (+\$41)

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

Australian Lobster Tail 12oz - baked potato, asparagus, butter (+\$30)

Whole Maine Lobster 1.5 lbs - baked potato, asparagus, butter (+\$18)

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

Chilean Sea Bass - ratatouille, vin cotta, butter sauce (+\$8)

Please Select 1 Dessert

DESSERT

Flourless Chocolate Torte

Assorted Gelato or Sorbet

Lemon Sorbet

Chef's Seasonal Dessert

Tiramisu

Riva Cheesecake

Options and pricing subject to change