

Riviera Hills Restaurant & Counge ~Banquet Menu~



Main Entrees

Prime Rib

Slow roasted with fresh herbs, olive oil and garlic rub served with an Au jus

Rib Eye

Grilled Rib Eye served with a mushroom demi glaze

Pork Coin

Herb roasted Pork Coin served with a pear apple chutney

Filet Mignon

Filet wrapped in bacon pan seared and served with a port wine demi glaze

Osso Bucco

Tender Camb Shank slow cooked in a hearty bordelaise sauce

Chicken Piccata

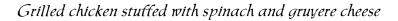
Breast of chicken sautéed with fresh herbs, lemon and served with a white wine butter and black olive caper sauce

Chicken Marsala

Grilled Chicken breast served with a mushroom Marsala wine sauce



Chicken Florentine





Rack of Camb

Oven roasted and seasoned with a rosemary fennel crust

Wild Pacific Salmon

Filet of salmon poached and served with a creamy béarnaise sauce

Crab Stuffed Sole

Filet of sole stuffed with Dungeness Crab meat herbs and lemon

Prawn Scampi

Jumbo Prawns sautéed with fresh herbs and lemon butter sauce

~ All items include~

Organic Roasted Vegetables

Choice of Soup or Salad

Choice of Potato, Pasta or Rice

Fresh Bread and Almond Butter

Coffee and Tea service

Your Choice of Desert

Also available~ German, Italian and Mexican Menus upon request, we can also help you choose a customized menu with your choice of entrees.