

*It's Not Just About The Wedding  
Day Reception, Rehearsal Dinners  
Come First*

**Salad**

Choice of one:

- **Kentucky Floral**  
Baby spinach topped with julienne peppers, chopped walnuts and feta cheese drizzled with a creamy dill dressing
- **Caesar**  
Fresh Romaine lettuce tossed with Parmesan cheese ripe sliced olive, diced red peppers and croutons all covered with Caesar dressing

**Entrée**

Choice of one:

- **Pistachio Chicken**  
Chicken tenders grilled and baked in a rich cream of Boursin and caramelized onions topped with toasted pistachios
- **Breast of Chicken Mediterranean**  
Stuffed with couscous, dates, raisins, and red peppers, seasoned with spices and finished with a sweet honey-curry and fig reduction
- **Oven Roasted Wild Alaskan Salmon**  
Rosemary pepper glaze and caviar rice

**Dessert**

- **New York Tall Cheesecake**  
Mango coulis and fresh berries

**\$40 per person**

21% Service Charge and 6% Tax Not Included



# R I V U E

RIVUE features breathtaking panoramic views, sophisticated décor, and twin revolving floors that let you drink it all in. And the contemporary cuisine is just as amazing. Let RIVUE take your rehearsal dinner to a whole new level.

## Rehearsal Dinner Menu Option A

### **RIVUE House Salad**

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

### **Entrées**

(Choice of one)

#### **Chicken Baccala**

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

#### **Tynhenian Sea Bass**

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

#### **Grilled Pork Chop**

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

### **Dessert**

#### **RIVUE Florentine**

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

**Non-Alcoholic Beverage Included**

**\$56 Inclusive of Tax & Gratuity**



R I V U E

**Rehearsal Dinner Menu  
Option B**

**RIVUE House Salad**

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

**Entrées**

(Choice of one)

**New York Strip**

A sixteen ounce center cut strip steak with garlic-herb butter and truffle fries

**Chicken Baccala**

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

**Tynhenian Sea Bass**

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

**Grilled Pork Chop**

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

**Dessert**

**RIVUE Florentine**

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

**Non-Alcoholic Beverage Included**

**\$64 Inclusive of Tax & Gratuity**



# R I V U E

## Rehearsal Dinner Menu Option C

### Appetizers & Soup

(Choice of one)

#### Jumbo Shrimp Trio

Chilled shrimp with house made cocktail sorbet, Meyer lemon sorbet and horseradish mousse

#### Imperial Crab Croquant

Fresh Dungeness crabmeat with citrus celery root remoulade and parsley oil

#### Asparagus Bisque

Served with Dungeness crab and lobster slaw

#### RIVUE House Salad

Baby mixed greens tossed with red onions, artichokes, asparagus, croutons, and spiced pecans in a creamy herbed dressing.

### Entrées

(Choice of one)

#### New York Strip

A sixteen ounce center cut strip steak with garlic-herb butter and truffle fries

#### Chicken Baccala

Boneless breast of chicken, smoked mozzarella and arugula wrapped in Kentucky country ham with a red eye gravy demi-glace

#### Tynhenian Sea Bass

Sautéed fillet of Sea Bass marinated in orange juice and soy sauce accompanied by a stir fry of fresh vegetables.

#### Grilled Pork Chop

Double thick chop, merlot reduction, Bosc pear preserves, fingerling rounds and Brussels sprouts with walnuts and bleu cheese

### Dessert

#### RIVUE Florentine

Crispy Florentine shells filled with light white chocolate mousse finished with fresh berries, kiwi and raspberry puree

#### Hazelnut-Chocolate Mocha Triangle Torte

Thin layers of moist genoise and chocolate mocha cream flavored with toasted hazelnuts

**Non-Alcoholic Beverage Included**

**\$74 Inclusive of Tax & Gratuity**