



EVENT MENU

estimates / party size available upon request

FINGER FOODS & SNACKS

snacks priced / dozen unless otherwise specified

LAOTIAN SPRING ROLLS / 26

filled with asian herbs & spices, seasoned vegetables, carrot peanut dipping sauce

WOOKIE BALLS / 26

rivoli's classic sesame coated deep fried sticky rice balls, sweet chilli dipping sauce

BACON WRAPPED DATES / 18

medjool dates stuffed w/ toasted almonds, wrapped in smoked bacon & fried

CAJUN CHICKEN WINGS / 13 (per lb)

tossed in a cajun style dry spice rub, creamy blue cheese, spicy pepper hot sauce

GOLDEN TRIANGLES / 24

samosas filled with curry spiced potatoes & vegetables, mint yogurt dipping sauce

SHRIMP SATAY / 38

black tiger shrimp marinated in a sweet & spicy sauce, grilled, sweet chilli dipping sauce, cilantro & lime

CHICKEN SATAY / 35

chicken tenders marinated in yellow curry sauce, grilled, spicy peanut sauce

SLIDERS

choice of;

BEEF / 42

mini rivoli burger, grilled, tomato butter, dill pickle, aioli

PORK / 42

achiote pulled pork, chipotle mayo, pickles

VEGGIE / 36

house made quinoa & rye berry patty, mayo, sprouts, cucumber

DUCK / 54

shredded duck confit, cucumber slaw, pickled onion, orange Sriracha mayo

SANDWICHES

served in an Ace Bakery baguette & priced per baguette, choice of;

BEEF / 36

roast beef, cheddar cheese, pickles, chipotle mayo, lettuce

CHICKEN / 36

tarragon chicken salad, shaved radishes, edamame, scallions, grainy dijon

VEGGIE / 32

crispy tofu banh mi, pickled carrots cucumber, cilantro, radish

PLATTERS

all prices are per platter

DELI* / 34

a selection of locally sourced cured meats, marinated and pickled seasonal vegetables, crostini

CHEESE* / 52

a selection of one soft, one semi-firm, one hard, candied nuts, apples, compote & crostini

VEGETABLES* / 55

fresh seasonal vegetables served with roasted red pepper & goat cheese dip

CALAMARI / 48

lightly dusted with seasoned flour, potato-lemon-garlic dip

CHIPS & DIP* / 24

- tortillas & house made guacamole, corn salsa or
- bbq chips, sour & onion dip

BREAD PLATTER / 24

spinach and artichoke dip, dark rye & flat bread

KOREAN STYLE BBQ BEEF RIBS* / 25

bulgogi marinated thin cut (per lb)
short ribs, spicy mayo, green onions, cilantro

FOCACCIA

baked italian flat bread topped with choice of;

- basil pesto, roasted / 28
roasted red peppers,
goat cheese
- plum tomato sauce, / 24
fresh basil, grana
padano cheese
- smoked bacon, caramelized / 26
onion, sour cream, fresh
thyme & honey
- cajun spiced chicken / 28
breast, cheddar,
red onion, smokey
bbq sauce

ALL ORDERS MUST BE FINALIZED 72 HOURS PRIOR TO EVENT.

A 50% DEPOSIT IS REQUIRED UPON CONFIRMATION.

AN 15% GRATUITY WILL BE CHARGED ON CATERING.

ALL ATTENDEES MUST BE 19 YEARS OR OLDER.

*GLUTEN-FREE OPTIONS AVAILABLE.

ANY QUESTIONS?
THIS IS YOUR GIRL >

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