

SERVED DINNER

All Dinners Under 20 Guests, 75.00 Labor Charge Applicable

SALAD (choice of one)

Riviera Mixed Greens with Tomato, Cucumber, Hearts of Palm and Feta Cheese with Choice of Dressing, **Bibb and Romaine** with Orange Sections, Watercress and Tomato Vinaigrette, **Boston Lettuce** with Hearts of Palm, Tomato and Lemon Basil Dressing, **Riviera Caesar Salad** with Parmesan and Croutons, **Tomato and Mozzarella Salad** with Gorgonzola Crumbles and Fresh Basil Balsamic Vinaigrette

SEAFOOD

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| D-1 | Pacific Fresh Salmon Fillet Topped with Fresh Tarragon and Lime, in White Wine Sauce | 37.00 per person |
| D-2 | Fillet of Sole Stuffed with Fresh Crab in a Champagne Sauce | 40.00 per person |
| D-3 | Shrimp Scampi Jumbo Tiger Prawns, Sautéed to Perfection in a White Wine Lemon Butter Sauce | 39.00 per person |
| D-4 | Trout D'Amandine Whole Boneless Rainbow Trout Coated with Almonds, Served with Beurre Blanc | 37.00 per person |

CHICKEN

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| D-5 | Chicken Marsala Boneless Breast of Chicken, Sautéed with Marsala Wine, Mushrooms, Served with Ricotta Cheese Manicotti and Fresh Asparagus | 35.00 per person |
| D-6 | Grilled Chicken Breast Italiano Topped with Prosciutto, Mushrooms, Spinach, Mozzarella and Pomodoro Sauce | 35.00 per person |
| D-7 | Chicken Sorrentino Breast of Chicken Filled with Roasted Pepper, Spinach and Mozzarella Cheese Laced with Rosemary Lemon Butter | 34.50 per person |
| D-8 | Chicken Parmesan Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese, Served with Buttered Fettuccini and Fresh Italian Vegetables | 34.00 per person |

(Continued)

All Prices Subject To Change And Do Not Include 8.1% Sales Tax and 20.5% Service Charge
Prices are current through June 30, 2010

BEEF

D-9	Broiled New York Steak Maitre'd Butter	45.50 per person
D-10	Roast Prime Rib of Beef Au Jus 12 Ounce	42.00 per person
D-11	Filet Mignon 8 Ounce Filet, Chianti Rosemary Butter	50.00 per person

DUOS

D-12	Petite Filet Mignon and Prawns Petite Filet Served with Three Jumbo Shrimp Provençal	53.00 per person
D-13	Tenderloin of Beef Filet (6 oz) and Chicken Chardonnay	50.00 per person
D-14	Filet Mignon and Pan Seared Crab Cake (6 oz) Tenderloin of Beef and a Crab Cake with Red Pepper Coulis	69.00 per person

FAVORITES

D-15	Veal Oscar Veal Cutlets Topped with Crabmeat and Béarnaise Sauce Finished with Asparagus Spears	43.00 per person
D-16	Lamb Chops Marinated in Fresh Herbs and Olive Oil and Roasted to Perfection	42.50 per person
D-17	Roasted Pork Loin Pork Loin Stuffed with Apple Corn Bread Stuffing, Apricot Glaze and Green Beans	36.00 per person

Menu Selections Served with Chef's Choice of Sides, Fresh Rolls and Butter

DESSERTS

Black Forest Cake, Strawberry Topped Cheesecake, Riviera Ice Cream Cake, White Chocolate Mousse in Chocolate Cup with Fresh Raspberry Coulis, Key Lime Pie, Double Chocolate Cake with Raspberry Sauce, Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk

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