



PRIVATE CHEF

Enjoy Riverhorse's Award Winning Cuisine in the comfort of your own home.
Allow our amazing team to delight your guests with an unforgettable meal.

BREAKFAST

Requires an in home chef and server

Our private chef will design a menu with you.

Eggs your way, an omelette bar, custom benedicts, served along with our pastries, fresh fruit, housemade granola.

Prices starting at 45/pp

LUNCH

Requires an in home chef and server

Our private chef will customize a menu with you.

Paninis made to order, custom pasta bar, served along with fresh green salads, with housemade dressings, fresh fruit platter, and a sweet treat to thrill your guests.

Prices starting at 50/pp

DINNER

PASSED HORS D'OEUVRES AND COCKTAIL PARTY

Requires an in home chef and server (one server per 12 guests)

Choice of Three (9 pieces/person) 25/pp

Choice of Four (12 pieces/person) 28/pp

Choice of Five (15 pieces/person) 32/pp

DINNER EXPERIENCE

Requires an in home chef and server (one per 12 guests)

Three Course Dinner

Choice of Soup or Salad, Entree, and Dessert

Prices starting at 80/pp

Four Course Dinner

Choice of Soup, Salad, Entree and Dessert

Prices Starting at 90/pp

Five Course Dinner

Choice of Appetizer, Soup, Salad, Entree and Dessert

Prices starting at 100/pp

Chef's Tasting Menu

Customize your experience with 5-7 courses

Prices starting at 115/pp

ADDITIONAL ITEMS :

We are happy to provide your event's alcohol at cost, plus 30% procurement fee.

We are also able to provide bar/beverage set up. Please inquire.

Bottled Water Service - Still and Sparkling - 6/pp

Coffee and Tea Service - 3/pp

Wine glasses - 5/pp

Dinner Glassware - 4/pp

China/Flatware - 8/pp

PRICING FOR STAFF

PRIVATE CHEF 225

SERVER 200

Additional SERVER 175

Our staffing prices are based on 6 hour events (inclusive of set up and break down),
additional charges may apply for events going longer.

23% Event Fee and Local and State Taxes Apply. Gratuity may be added at your discretion.

Final numbers must be turned in 5 days prior to your event.

SAMPLE MENUS

Items may change, due to availability and season

COLD APPETIZERS

Vegetable Spring Roll

avocado | carrot | cucumber | sprouts

Smoked Salmon Potato Pancake

dill creme fraiche | pickled radish

Roasted Trout Salad

Endive leave | lemon zest | red onion

Lump Crab PoBoy

toasted bread | remoulade

Seafood Ceviche

crispy tortilla | lime | mango

Goat Cheese Panna Cotta

macerated figs | tiny greens | local honey

Lobster & Orange Cocktail

avocado | red onion

Foie Gras Filled Dates

balsamic pearls | local honey

Spicy Tuna Tartar

aioli | cucumber

Copa Ham & Brie

cocktail toast | honey mustard

Vegetable Ratatouille

crispy parmesan | fried rosemary | chili oil

Tomato & Fresh Mozzarella

basil | aged balsamic | cracked pepper

Rosemary Crusted Buffalo Carpaccio

asiago | crostini | frisee | djonaise

Petite Heirloom Beets Salad

goat cheese mousse | cracker

HOT APPETIZERS

Shrimp Bisque Shooters

poached shrimp

Maryland Crab Cakes

sriracha aioli | avocado

Risotto Bites

truffle aioli | peppers

House Smoked Brisket

huckleberry jam | served on skewers

Buffalo Style Tofu

Frank's Red Hot | macadamia nut "cream" | tofu bites

Roasted Butternut Squash

goat cheese fondue | pancetta | pumpkin seeds

Toasted Cheese Bites

pork belly | lemon aioli

Harissa Chicken Lollipops

Green onion | cilantro yogurt

Cajun shrimp and Sausage skewers

housemade sausage | peppers | Old Bay seasoning

SOUP

Wild Game Chili

tortilla chips | sour cream | fresh herbs

Tomato Bisque

Basil | parmesan crisp

Shrimp Bisque

cognac cream | butter poached shrimp salsa

Wild Mushroom Soup

goat cheese crouton | sage

SALAD

Baby Greens

sundried berries | local goat cheese | radish | walnuts | red wine vinaigrette

Hearts of Romaine

caramelized pears | candied pecans | blue cheese vinaigrette

Roasted Beet and Arugula

local goat cheese | endive | white balsamic

Organic Baby Field Greens

shaved radish | grape tomato | sunflower seeds | roasted garlic | lemon

Classic Caesar

crispy parmesan | anchovy | herb croutons | feathered croutons

Organic Baby Spinach

artichoke hearts | carrots | cucumbers | creamy dill vinaigrette

Butter Lettuce Leaves

shaved red onion | avocado | tomatoes | local feta cheese | champagne vinaigrette

ENTREE

served with chef's potatoes and market vegetables

Spinach and Ricotta Cheese Ravioli

toasted pine nuts | basil cream | diced tomato

Crispy Tofu Bites

Sweet chili glaze | citrus relish | coconut essence

Seasonal Vegetable Pappardelle Pasta

roasted tomatoes | fresh asparagus | white wine | basil essence | lemon

Riverhorse Signature Halibut

macadamia nut encrusted | lemon emulsion | mango

Citrus Seared Wild Salmon

Pomegranate salsa | lemon butter

Honey Glazed Wild Bass

leek fondue | roasted tomato

Crispy Organic Chicken Paillard

boursin cream | fresh herbs

Herb Crusted Pork Tenderloin

mustard cream | roasted tomato

Pan Seared Pheasant

goat cheese fondue | wild mushrooms

Roasted Utah Lamb Loin

natural juices | herb pistachio pesto | black sea salt

Grilled Rack of Local Lamb

olive tapenade | natural juices

Molasses and Soy Braised Buffalo Short Rib

horseradish demi glace | gremolata

North American Buffalo Tenderloin

port wine reduction | shoestring potatoes

Classic Center Cut Filet Mignon

cabernet demi glace | crispy onions

Grilled Prime NY Strip Steak

demi glace | caramelized onions

For an additional charge you may add the following sides: Mac and Cheese [local cheddar | asiago] □

Boursin Whipped Potatoes [garlic | herbs] □ Sweet Corn Pudding □ Creamy Risotto [asiago cheese | fresh herbs] □

Scalloped Potatoes □ Twice Baked Potato [white cheddar | bacon | scallions] □ Roasted Brussel Sprouts [sea salt] □

Green Beans [almond | citrus] □ Asparagus □ Sizzled Broccolini □

DESSERT

Riverhorse Signature Dessert Sampler

hand rolled chocolate truffles | classic cheesecake | fresh berries | peanut brittle | macaroons

Double Chocolate Cake

creme anglaise | fresh berries

Wild Blueberry Cobbler

vanilla ice cream

Fresh Fruit Tart

Vanilla cream | apricot glaze

Chocolate Covered Peanut Butter Bar

Classic New York Cheesecake

raspberry compote