



## *Corporate and Social Catering*

*390 Washington St*

*Wellesley, MA 02481*

*781-235-1885*

[www.larivieragourmet.com](http://www.larivieragourmet.com)

# Breakfast/Coffee Breaks

*Priced per person -8 person minimum*

**Assorted, Fresh Baked Croissants, Scones & Muffins**

\$4.25 per person

**Assorted Bagels and Cream Cheese**

\$3.50 per person

**Assorted Bagels with Smoked Salmon**

*Served with Sliced Tomato, Red Onion, Capers and assorted Cream Cheese*

\$9.95 per person

**Seasonal Sliced Fruit and Berries Platter**

\$57.00 serves 10-15   \$85.00 serves 20-25   \$130.00 serves 30-40

**Fruit Salad**

\$3.75 per person

**Assorted Yogurts**

\$1.50 per person

**Yogurt Parfaits**

\$4.95 per person

**Fresh Berry Bowl with Homemade Whipped Cream**

\$5.95 per person

**The Continental**

*Assorted Breakfast Pastries (Croissants, Bagels & Muffins),*

*Fruit Salad, Juice & Coffee*

\$12.95 per person

**Coffee**

*Regular, Decaf and Assorted Teas* \$23.95

*Priced per air pot – serves 10*

**Quiches**

Medium (7 ½”) serves 4 to 6   \$11.95

Large (11”) serves 8 to 12   \$22.95

*Lorraine • Vegetable • Tomato & Feta •  
Spinach & Feta • Artichoke & Mushroom • Ham & Swiss*

# Snacks

*Priced per person - 8 person minimum*

**Guacamole and Salsa served with Tortilla Chips**

\$4.95 per person

**Assorted Cookies and Dessert Bars**

\$2.25 per person

**Assorted Cheese and Seasonal Fruits**

*Small serves 10-15 • Medium serves 20-25 • Large serves 30-40*

\$65.00 • \$90.00 • \$125.00

**Assorted Whole Fruit**

*Apples, Oranges, Bananas, Peaches, Pears*

\$2.00 per person

**Organic Hummus and Pita Bread**

\$2.25 per person

**Assorted Sodas**

\$1.95 per person

**Flat and Sparkling Water**

\$1.95 per person

**Assorted Snapple Iced Teas**

\$2.25 per person

# **Sandwiches & Wraps**

*Priced per person - 8 person minimum*

## **Assorted Sandwiches**

*An assortment of Sandwiches served with Potato Chips.*

\$9.95

## **Assorted Wraps**

*An assortment of Wraps served with Potato Chips.*

\$9.95

## **La Riviera Sandwich and Wrap Platter**

*Served with Potato Chips and Fresh Baked Cookies and Dessert Bars.*

\$11.95

## **Corporate Lunch**

*An assortment of Sandwiches and Wraps on Fresh Baked Breads served with Potato Chips, choice of Salad, Cookies and Dessert Bars.*

\$14.95

## **La Riviera Gourmet Lunch**

*An assortment of Finger Sandwiches on Fresh Baked Rolls  
Served with a Sliced Fruit Platter, Salad and Mini Pastries.*

\$19.95

# **La Riviera Tote Bag Lunches**

## **Classic**

*Assorted Sandwiches, Chips, Cookies, Fruit and Bottle of Water*

\$14.95

## **Smart Choice**

*Grilled Chicken or Salmon Wrap, Salad, Fruit and Bottle of Water*

\$14.95

## **Executive**

*Assorted Sandwiches, Pasta Salad, Cookies, Fruit and Bottle of Water*

\$15.50

# Hors D'oeuvre Platters

*Small serves 10-15 • Medium serves 20-25 • Large serves 30-40*

## **Assorted Cheese and Seasonal Fruits**

*Served with Crackers and Sliced Breads*

\$65.00 • \$90.00 • \$125.00

## **Seasonal Vegetable Crudites with Dip**

\$40.00 • \$70.00 • \$100.00

## **Fresh Sliced Fruit & Berries**

\$57.00 • \$85.00 • \$130.00

## **Middle Eastern Display**

*Tabbouleh, Hummus, Grape Leaves, Tomato-Feta-Olive Salad served with Pita Wedges*

\$57.00 • \$79.95 • \$130.00

## **Marinated Grilled Vegetable Platter**

*Grilled Tomatoes, Eggplant, Zucchini, Red Onions, Summer Squash marinated in Olive Oil*

\$55.00 • \$75.00 • \$125.00

## **Tuscan Antipasto with Fresh Italian Breads**

*An assortment of fine Italian specialties - Salami, Provolone, Prosciutto, Roasted Garlic, Sundried Tomato Pesto, and White Bean and Rosemary Puree. Freshly prepared and presented in grand Italian style with Fresh Baked Tuscan Breads*

\$62.95 • \$91.95 • \$132.95

## **Baked Brie En Crute**

*Stuffed with your choice of Apricot, Cranberries, Pecans, Walnuts, or Brown Sugar*

*Served with Crackers*

Serves 20-25

\$75.00

## **Spinach and Artichoke Dip**

*Served with Pita Chips and Sliced Breads*

Serves 20-25

\$59.95

## **Hot Crab Dip**

*Served with Pita and Tortilla Chips*

Serves 20-25

\$89.95

## **Buffalo Chicken Dip**

*Served with Tortilla Chips*

Serves 20-25

\$79.95

**7 Layer Mexican Dip**

*Served with Tortilla Chips*

Serves 20-25

\$59.95

**Foccacia Station \$4.25pp**

*Sliced Foccacia Bread served with your choice of 3 Homemade Salsas*

*Tomato, Basil, Mozzarella*

*Jerk Chicken with Pineapple Mango Salsa*

*Tiger Shrimp Salsa*

*Italian Salsa*

**Mexican Station \$4.25pp**

*Salsa, Guacamole, Black Bean Dip, and Corn Salsa Served with Tortilla Chips*

**Shrimp Cocktail Display**

*(3 shrimp per person)*

*Served with our very own Cocktail Sauce and Lemon Wedges*

\$74.95 • \$99.95 • \$134.95

**Oven Roasted Shrimp Display**

*(3 shrimp per person)*

*Marinated with Sweet Chili Sauce, Lime and Fresh Cilantro*

\$74.95 • \$99.95 • \$134.95

**Sliced Beef Tenderloin**

*Served with Dinner Rolls, Grain Mustard and Horseradish*

Serves 15-20

\$250.00

**Spiral Baked Ham**

*Served with Dinner Rolls, Swiss Cheese and assorted Mustards*

Serves 35-40

\$150.00

**Sliced Roasted Turkey**

*Served with Dinner Rolls, Mustard and Cranberry Chutney*

Serves 30-35

\$175.00

**Poached Salmon**

*White Wine Poached Side of Salmon Topped with Cucumber Slices and served with a Dill Cream  
Sauce*

Serves 20-25

\$99.95

# Hors D'oeuvres

## Seafood

*Priced per piece • 2 dozen minimum for each type • Served Warm*

**La Riviera Crab Cakes \$2.45**

*With a Tuscan Tartar Sauce*

**Oven Roasted Shrimp \$2.25**

*Marinated with Sweet Chili Sauce, Lime and Fresh Cilantro*

**Shrimp Cocktail \$2.25**

*Served with Cocktail Sauce and Lemon*

**Coconut Shrimp \$2.25**

*Served with a Pineapple Mango Sauce*

**Tequila Shrimp \$2.25**

*Served with a Pineapple Mango Sauce*

**Shrimp or Salmon Ceviche \$1.95**

*Served in a Tortilla Cup*

**Smoked Salmon & Boursin Roulade \$2.10**

**Salmon Blini with Sour Cream \$2.45**

**Sesame Seared Tuna \$2.65**

*With Wasabi Mayo*

**Sashimi Tuna Crisp \$2.65**

*Served on a Sesame Cracker with a Dollop of Wasabi*

**Seared Lobster on Lemon Thyme Risotto Cake \$Market Price**

*Drizzled with a Coconut Curry Sauce*

**Lobster Crostini \$Market Price**

*With Arugula and Saffron Aioli*

**Scallops Wrapped in Bacon \$Market Price**

# Hors D'oeuvres

## Meat & Chicken

*Priced per piece • 2 dozen minimum for each type*

*\*Served Warm \*On-Site Assembly Required*

**Chorizo and Date Wrapped in Bacon \$2.25**

**Parma Ham Wrapped Cantaloup Melon \$2.25**

**Mini Beef Wellington \$2.55**

*Wrapped in Puffed Pastry with Mushroom Duxelle and Spinach*

**Coconut Chicken Skewers \$1.95**

*With a Pineapple Mango Sauce*

**Teriyaki Chicken Skewers \$1.95**

**Buffalo Chicken Skewers \$1.95**

*Served with a Blue Cheese Dip*

**Cashew Crusted Chicken Skewers \$1.95**

*Served with a Bourbon BBQ Sauce*

**Chicken Satay \$1.95 - Beef Satay \$2.25**

*With a Spicy-Chili Peanut Sauce*

**Chicken Curry in a Cucumber Cup \$1.95**

**Lollipop Lamb Chops \$3.75**

*With Mint Pesto*

**Prosciutto, Mozzarella and Pesto Pinwheels \$1.90**

**Chicken & Mango Salsa Crostini \$2.10**

**Beef and Rosemary Spread Crostini \$2.25**

**Fig, Prosciutto and Bleu Cheese Crostini \$2.10**

**Mini Quiche \$1.95**

*Lorraine (Ham, Mushroom, Swiss), Tomato and Feta or Spinach and Feta*

## Sliders

**Beef \$3.75 - Chicken \$3.50 - Salmon \$4.25 - Crab \$Market - Lobster \$Market**



# Hors D'oeuvres

## Vegetarian

*Priced per piece • 2 dozen minimum for each type*

*\*Served Warm \*On-Site Assembly Required*

**Goat Cheese and Sundried Tomato Tartlets \$1.85**

**Fried Mac N' Cheese Bites \$1.59**

**Stuffed Mushrooms \$2.25**

*Mushroom, Onion, Garlic Bread, Spinach & Prosciutto Stuffing  
(Prosciutto can be removed for Vegetarian Version)*

**Mushroom Profiterole \$2.25**

*Mini Cream Puff filled with Fresh Mushrooms and Walnuts*

**Wild Mushroom Crostini \$1.95**

**Apple Brie Crostini \$1.95**

*Brie Cheese with Caramelized Onion and Apple on Crostini*

**Mini Spring Rolls \$1.95**

*Served with a Raspberry Curry Dipping Sauce*

**Butternut Squash Risotto Balls \$1.95**

*With a Maple Cream Sauce*

**Arancini \$1.95**

*With Marinara Sauce*

**Brie Cups \$1.75**

*In a Phyllo Cup with Cranberry Chutney*

**Tomato, Mozzarella and Pesto Skewers \$1.95**

**Cold Soup Shots \$1.50**

*Gazpacho, Golden Gazpacho, Carrot, Squash, Creamy Asparagus*

**Mini Jalapeno and Cheddar Scones \$2.25**

**French Potato Pancakes \$2.25**

**Sweet Potato Pancake \$2.35**

**Spanikopita Triangles \$2.10**

# Green Salads

8 person minimum per type • Priced Side/Entree

## **Sesame Chicken Salad \$4.95/\$9.95**

*Teriyaki Chicken, Crisp Greens, Crispy Asian Noodles, Peanuts and Mandarin Oranges with a Sesame Dressing*

## **Classic Caesar Salad \$3.95/\$7.95**

*(Add \$2.25 for grilled chicken)*

*Fresh Romaine Lettuce topped with Croutons & Parmesan Cheese*

## **Greek Salad \$4.95/\$7.95**

*Mixed Greens, Feta Cheese, Tomatoes, Kalamata Olives and Red Onion*

## **Cobb Salad \$4.95/\$9.95**

*Sliced Turkey, Cucumber, Bacon, Celery, Tomatoes, Egg and Bleu Cheese on Lettuce*

## **Spinach Salad \$4.95/\$8.95**

*Baby Spinach topped with Roasted Red Peppers, Portobello Mushrooms and Goat Cheese. Served with a Balsamic Vinaigrette*

## **Caprese Salad \$6.95/\$10.95**

*Buffalo Mozzarella and Tomatoes with Fresh Chopped Basil in EVOO*

## **Apple and Walnut Salad \$4.95/\$8.95**

*Mixed Greens, Sliced Fresh Apples and Candied Walnuts with a Raspberry Vinaigrette*

## **Traditional Garden Salad \$4.95/\$7.95**

*Mixed Greens, Cucumbers, Carrots, Peppers and Red Onion with a Sundried Tomato Dressing*

## **Mesclun Salad \$4.95/\$7.95**

*Mixed Greens with Candied Walnuts, Sundried Cranberries and Bleu Cheese*

## **Pear Salad \$4.95/\$8.95**

*Mixed Greens with Crumbled Goat Cheese, Candied Pecans, Sliced Pears, and Cherry Tomatoes Served with Cranberry Vinaigrette*

## **Citrus Salad \$4.95/\$8.95**

*Mixed Greens with Mandarin Oranges, Grapefruit Pieces, Red Peppers, and Bean Sprouts. Served with a Citrus Dressing*

## **Build Your Own Salad Bar \$9.95**

*Mixed Greens, Tomatoes, Cucumbers, Red Onion, Green & Red Peppers, Egg, Croutons, and your choice of dressing*

*\*\* Add Grilled Chicken \$2.75, Salmon \$4.75, or Shrimp \$4.75 to any Salad \*\**

# Potato/Pasta Salads

*8 person minimum per type • Priced Per Person*

## **Pesto Pasta Salad \$4.95**

*Tossed with Sundried Tomatoes and Parmesan Cheese*

## **Red Bliss Potato Salad \$3.95**

*With Red Bell Peppers, Onions, and Celery mixed with our own Creamy Dressing*

## **Moroccan Bean Salad \$4.95**

*Chick Peas, Kidney Beans, Bell Peppers and Onions with a Moroccan Vinaigrette*

## **Orzo Salad \$4.95**

*Orzo tossed with Roasted Red Peppers, Baby Spinach, Feta and Rosemary Dressing*

## **Greek Orzo Salad \$4.95**

*Orzo tossed with Tomato, Cucumber, Black Olives, Red Onion, Feta, and Greek Dressing*

## **Primavera Pasta Salad \$4.95**

*Corkscrew Pasta tossed with Broccoli, Green Beans, Sugar Snap Peas, Carrot, Red Peppers, and Tomatoes. Tossed in a Creamy Dressing*

## **Mexican Pasta Salad \$4.95**

*Your choice of Pasta with Black Beans, Roasted Peppers, Corn and Cilantro*

# Cold Entree Platters

*Priced per person - 8 person minimum per type*

**Grilled Chicken with Roasted Vegetables \$10.95**

*Topped with a Sundried Tomato Tapenade*

**Grilled Chicken with Asian Noodles \$10.95**

*With assorted Vegetables and a Ginger Soy Glaze*

**Beef with Asian Noodles \$11.95**

*With assorted Vegetables and a Ginger Soy Glaze*

**Grilled Salmon with Asparagus Salad \$12.95**

*With Cucumbers, Yellow Peppers and a Lemon Vinaigrette*

**Chicken Tortellini \$10.95**

*Tortellini with Grilled Chicken, Roasted Peppers, Spinach, and Pesto*

*OR*

*Tortellini with Grilled Chicken, Sundried Tomatoes, and Artichoke Hearts*

# Party Trays

**Meat Lasagna**

*Half Pan - Serves 8-10 \$59.95 / Full Pan - Serves 15-20 \$94.95*

**Vegetable Lasagna**

*Half Pan - Serves 8-10 \$59.95 / Full Pan - Serves 15-20 \$85.95*

**Four Cheese Baked Ziti**

*Half Pan - Serves 8-10 \$59.95 / Full Pan - Serves 15-20 \$85.95*

**Chicken Broccoli and Ziti**

*Half Pan - Serves 8-10 \$69.95 / Full Pan - Serves 15-20 \$99.95*

**Vegetable Penne Alfredo**

*Half Pan - Serves 8-10 \$59.95 / Full Pan - Serves 15-20 \$85.95*

**Spaghetti & Meatballs**

*Half Pan - Serves 8-10 \$59.95 / Full Pan - Serves 15-20 \$89.95*

**Ravioli**

*Cheese, Spinach, Mushroom, or Butternut Squash*

*Half Pan - Serves 8-10 \$55.95 / Full Pan - Serves 15-20 \$99.95*

**Chicken Fettucine**

*Half Pan - Serves 8-10 \$69.95 / Full Pan - Serves 15-20 \$99.95*

# Entrées

## Seafood

*Priced per person - 8 person minimum per entree*

### **Cod “Provençal” \$Market Price**

*Oven Roasted Cod with Provençal Sauce, Onions, Garlic, Pepper, Tomato, Olive and Basil*

### **Salmon “6oz” \$12.95**

*Grilled with Mango Salsa*

*Poached with Dill Crème*

*Sesame Seared with Teriyaki Glaze*

*Pan-seared with Lemon*

### **Shrimp Scampi \$11.95**

*Shrimp in a Lemon Garlic White Wine served with Linguine*

### **Sea Scallops “Provençal” \$Market Price**

*Sautéed Scallops with Onions, Garlic, Pepper, Tomato, Olive and Basil*

### **Orange Glazed Sea Scallops \$Market Price**

*Sautéed Scallops tossed with an Orange Soy Glaze*

### **Seared Crab Cake \$Market Price**

*Served with Tuscan Tartar*

### **Lobster Risotto \$Market Price**

*Fresh Lobster Meat and Creamy Risotto with Sweet Peas, Grape Tomatoes & Asparagus drizzle with White Truffle Oil*

# Entrées

## Meat

*Priced per person - 8 person minimum per entree*

**Beef “Bourguignon” \$12.95**

*Beef Braised with Burgundy Wine, Mushrooms, Bacon and Onion*

**Sliced Roast Tenderloin of Beef \$21.95**

*With your choice of Sauce:*

*Horseradish Cream, Tarragon Aioli, Mushroom Burgundy, Au Jus, Brandied Boison*

**Braised Beef w/ Carrots \$12.95**

*Beef Braised with Carrots and Red Wine*

**Lamb “Navarin” \$14.95**

*Lamb Stew with Potatoes, Turnips, Vegetables*

**Veal “Blanquette” \$Market Price**

*Refined French Stew with Tender Pieces of Veal and Mushrooms in a Light Cream Sauce*

**Dijon Crusted Rack of Lamb \$19.95**

*Rack of Baby Lamb Chops encrusted with Herbs, Dijon Mustard and Ritz Crackers*

**Rosemary Roasted Rack of Lamb \$19.95**

*Rack of Baby Lamb Chops encrusted with Herbs, and served with Rosemary and Roasted Garlic  
Au Jus*

**Beef Wellington \$38.95**

# Entrees

## Poultry

*Priced per person - 8 person minimum per entree*

### **La Riviera Chicken (Coq Au Vin) \$12.95**

*Braised Chicken Breast in Red Wine, Garnished with Carrots, Shallots, Mushrooms and Bacon*

### **Chicken Marsala \$11.95**

*Sauteed Chicken and Mushrooms in a Red Wine and Herb Sauce*

### **Lemon Artichoke Chicken \$11.95**

*Chicken Breast in White Wine with Lemon, Artichokes, Garlic, Balsamic Vinegar and Capers*

### **Chicken "Picatta" \$11.95**

*Pan Seared Boneless Breast served with a Lemon Caper Sauce*

### **Chicken Cordon Bleu \$11.95**

*Breaded Chicken filled with Prosciutto, Swiss Cheese & Herbs*

### **Chicken Parmesan \$11.95**

*Hand Breaded Chicken Cutlets topped with Pomodoro Sauce and Mozzarella Cheese. Served with Linguine*

### **Tuscany Chicken \$11.95**

*Grilled Chicken with Diced Tomato, Garlic and Rosemary*

### **Bourbon Pecan Chicken \$11.95**

*Tender Chicken Medallions tossed in a Bourbon Glaze and topped with Pecans*

### **Lemon Dijon Chicken \$11.95**

*Served with Pineapple Salsa*

### **Coconut Encrusted Chicken \$11.95**

*Served with Mango Chutney*

### **Panko encrusted Chicken \$11.95**

*Served with a Parmesan Cream Sauce or a Light Pomegranate Sauce*

### **Pan-Seared Duck Breast \$19.95**

*Served with an Orange Reduction*

### **Stuffed Chicken Breast \$16.95**

*With Creme Brie and Apple*

*With Fresh Spinach and Boursin Cheese*

*With Orzo and Olive*

### **Jamaican Jerk Chicken Breast \$12.95**

*Served with Pineapple Mango Salsa*

# Special Entrees

*Priced per person - 8 person minimum per entree*

## **Paella Valenciana \$16.95**

*Chicken, Chorizo, Calamari, Shrimp, Rice, Saffron, in a Basil, Garlic & White Wine Sauce*

## **Jambalaya \$16.95**

*A Rice Dish with Shrimp, Chicken and Ham along with Seasonings and Bell Peppers*

## **Vegetarian**

*Priced per person*

### **Pasta Pomodoro \$7.95**

**Bell Peppers stuffed with Confetti Rice \$8.95**

**Wild Mushroom Risotto \$9.95**

**Grilled Asian Tofu w/ Stir Fry Vegetables \$11.95**

**Whole Wheat Linguine \$7.95**

*With Sautéed Garden Vegetables*

**Eggplant Parmesan \$9.95**

**Roasted Portobello Cap \$9.95**

*With Mushroom and Sundried Tomato Risotto*

**Cavatappi La Riviera \$9.95**

*With Sundried Tomatoes, Artichokes, Basil and a Garlic Cream Sauce.*

**Stuffed Acorn Squash \$11.95**

*Roasted and Stuffed with Fresh Herbs, Stuffing and Apricots*



# Side Dishes

*Priced per person - 8 person minimum per side*

**Mashed Potatoes \$3.95**

*Creamy  
Herb Roasted Garlic  
Gorgonzola*

**Rosemary Roasted Red Bliss Potatoes \$4.95**

**Potatoes Au Gratin \$5.95**

**Ginger Mashed Sweet Potato \$4.95**

**Root Mash \$5.95**

*With Carrots, Sweet Potato, Turnips and Potatoes*

**Rice Pilaf \$3.95**

**Wild Rice Pilaf \$3.95**

**Autumn Harvest Rice \$4.95**

*Wild Rice and Orzo, tossed with Sunflower Seeds, Apricots, and Dried Cranberries*

**Wild Rice with Sundried Tomatoes and Pine Nuts \$4.95**

**Orzo with Spinach, Roasted Red Peppers and Feta \$4.95**

**Roasted Vegetables \$4.95**

*Mediterranean Vegetables Roasted with Garlic, Provençal Herbs and EVOO*

**Green Beans Almondine \$4.95**

*Sauteed with Toasted Sliced Almonds*

**Grilled Asparagus or Lemon Scented Asparagus \$4.95**

# Desserts

We also offer a wide selection of Cakes, Tarts, Pastries and Classical desserts. Try our Chocolate Crème Brule Torte, French Apple Crumb Tart and our Flourless Chocolate Cake among others.

Please call or visit our website for more selections at: [www.LaRivieraGourmet.com](http://www.LaRivieraGourmet.com)

## Cookies and Dessert Bars

*Minimum order: 2 Dozen*

Assorted Cookies \$1.00 each

Assorted Dessert Bars \$2.25 each

Assorted Cookies and Dessert Bars \$2.25 per person

Chocolate Covered Strawberry \$3.25

*Large Strawberry covered with Dark Chocolate*

Mini Pastry Assortment

*2 piece per person \$4.95*

*8 person minimum*

# Catering Policies

La Riviera has a 72 hour cancellation period on all orders. For corporate events any order over \$1000 requires a 20% deposit at time of ordering. For social events a 10% deposit is required at time of ordering in order to secure the date of your event and a 40% deposit 10 days prior to the event. Any increase or decrease in party size requires a 48hour advance notice. Payment is due in full the day of your event.

La Riviera offers drop-off service as well as full service, staffed events. We have a team of friendly and professional staff and we maintain very high service standards to ensure that you and your guests thoroughly enjoy the event

To learn more, or to make an appointment, call **GARY** at **781-235-1885**

We look forward to being a partner in your success!

# Description of Catering Services & Charges

## **Rentals:**

La Riviera will also work with you to rent the necessary items for your event. In addition to providing food, La Riviera also rents tables, chairs, tents, china, glassware, flatware, linens and other event staples. Rental costs are estimated until a final guest count is determined and depend on style selection.

## **Liquor Liability:**

La Riviera does not sell alcohol. However, we can assist you in ordering your bar needs from a local liquor distributor. Liquor liability is mandatory on all events where La Riviera staff is handling alcohol; this includes set-up and break-down of a self-service bar. Liquor Liability and a bartender are strongly recommended for any event over 30 guests. A \$1.25 per person charge incurs when any alcohol is handled and/or served by La Riviera staff. There is an additional \$75 for any party wishing to be covered under our insurance policy.

**Gratuities = 18% added to your Total Full Service Bill**

**Drop or Local Delivery = Free**

**Long Distance (Over 20 Miles) = \$50.00**

**Set Up Fee = \$40.00**

## **Staffing:**

Staffing needs to be assessed based on the type of event, number of guests and menu being served. We do require specific levels of staffing to ensure a quality experience.

The following information is being provided to assist you in evaluating the potential costs for a fully staffed catering event. It is important to note that La Riviera focuses on providing our customers with exceptional quality in both the food that we serve and the level of service our staff provides. La Riviera prepares and serves all food for catering events in a timely manner to ensure the highest quality.

Staff time estimates and staff amounts are at the discretion of La Riviera Gourmet

Function Manager \$40.00 per hour

Chef \$40.00 per hour

Bartender \$30.00 per hour

Server \$28.00 per hour

The first staff to be booked must be of manager status with a minimum of 5 hours. A minimum of 4 hours is charged for each additional staff person.

Events on holidays or holiday weekends are subject to time and a half. All times are estimates until the end of the event

Additional travel time and hourly charges may be incurred.