

HEALTHY



LOCAL

FRESH


VIVA
EVENTS & CATERING

OUR CONCEPT IS SIMPLE:

Your corporate event presents an opportunity to impress your clients and we understand that every business demands commitment, reliability and confidence in always getting the job done.

Chef George Lichvar, creates outstanding and flavorful dishes, using local, seasonal and organic ingredients. If nothing tempts your palate, he will suggest something new.

Please inquire about ViVa's weekly and seasonal specials.

**You may be at work...
but it doesn't have to taste like it!**

ORDERING POLICIES:

MINIMUM

All prices are per person, minimum 6 people per dish, unless otherwise stated. \$150 minimum per order.

SERVICE CHARGE 13%

Includes plates, napkins, utensils, condiments, tablecloth, transportation, packing materials and administrative services

LAST MINUTE OR SAME DAY ORDERS

We accept last minute orders and in most cases, require only two hours notice to fulfill your order.

CANCELLATION

24 hours notice is required to cancel any order. Menu and prices are subject to change.

INDIVIDUAL PACKAGING

Our whole menu can be served individually packaged for an additional charge. Request the style that best fits your event:
Individually Packaged | Served Buffet Style
Individually Packaged Served in Bags or Boxes

CONTACT INFO


225 East 57th St. New York, NY
212-203-2149 | info@vivaeventsnyc.com
www.vivaeventsnyc.com

GET TO KNOW OUR MENU:

{GF} = GLUTEN FREE

{VG} = VEGETARIAN

{VE} = VEGAN

 = CHEF'S SIGNATURE DISH

BREAKFAST

BAGEL PLATTER \$3⁹⁵

Assorted Bagels & Cream Cheese
Seasonal Homemade Jams & Butter

SMOKED SALMON \$14⁹⁵

Mini Bagel Platter with Cream Cheese, Tomato, Red Onion & Capers

TRADITIONAL BREAKFAST \$5⁹⁵

An Assortment of Mini Bagels, Pastries, Muffins, Cream Cheese
Seasonal Homemade Jams & Butter

HOT BREAKFAST PLATTER* \$12⁹⁵

Scrambled Eggs, French Toast, Home Fries with Sea Salt,
Bacon & Sausage

MUFFIN PAN FRITTATA BREAKFAST* {GF} \$7⁹⁵

CHOICE OF: Bacon & Cheddar | Sausage & Cheddar | Spinach,
Mushroom & Swiss | Asparagus, Tomato & Provolone | Carrot & Leek |
Turkey, Swiss & Apple

**Served with Viva's special home fries.*

EUROPEAN BREAKFAST SANDWICHES {GF AVAILABLE} \$8⁹⁵

Served on Mini Assorted Rolls

HOT: Egg & Cheese, with choice of Ham, Bacon or Sausage
Egg whites or egg beaters available for \$1⁰⁰ extra.

COLD: Ham, Brie & Fig Jam | Turkey, Havarti & Tomato |
Smoked Salmon, Scallion, Cream Cheese & Tomato | Herb Egg Salad |
Tomato, Fresh Mozzarella & Basil

VIVA'S MORNING MOTIVATOR BREAKFAST

HEALTHY BREAKFAST {VG} \$6⁹⁵

Served in jars or build your own

Low Fat Greek Yogurt Served with Fresh Berries &
Toasted Homemade Granola

ACAI JARS {VG} \$8⁹⁵

Served in jars or build your own

Acai Puree, Low Fat Greek Yogurt Served with Bananas,
Blueberry, Dried Cranberries, Pumpkin Seeds &
Toasted Homemade Granola

HOT OATMEAL {VG} \$4⁴⁵

Creamy Oatmeal Drizzled with Honey, Brown Sugar,
Fresh Berries,
Granola & Dried Fruit

VIVA'S BREAKFAST TREATS

BELGIAN WAFFLES OR PANCAKES \$5⁹⁵

Whole Wheat Available
with Warm Maple Syrup

CINNAMON BRIOCHE FRENCH TOAST \$5⁹⁵

with Fresh Berries & Maple Syrup

AVOCADO TOAST BAR \$12⁹⁵

with Avocado Spread, Toast, Chopped Bacon,
Boiled Eggs, Red Onions, Radish, Cucumbers,
Cherry Tomatoes, Feta & Arugula

MINI QUICHES {VG} \$5⁹⁵

Assorted Seasonal Combinations



SIDES

TROPICAL FRUIT SALAD BOWL \$4⁹⁵

TROPICAL SLICED FRUIT PLATTER \$5⁹⁵

HOME FRIES \$2⁵⁰

BREAKFAST PASTRIES \$4⁰⁰

BACON \$3⁵⁰

TURKEY BACON \$4²⁵

SAUSAGE \$3⁵⁰

MORNING BEVERAGES

COFFEE OR TEA SERVICE \$3⁰⁰

FRESH SQUEEZED JUICES \$2⁵⁰

Orange, Cranberry, Apple

WATER \$2⁰⁰

SALADS

GREEN SALADS \$5⁹⁵

GARDEN Grape Tomatoes, Cucumbers, Carrots, House Herb Croutons & Lemon Vinaigrette

CAESAR Romaine, Parmesan, Fire Roasted Tomatoes & Croutons

GREEK SALAD Tri-Color Peppers, Kalamata Olives, Feta Cheese & Lemon Vinaigrette {GF}

GRANNY APPLE HEALTH SLAW {GF}

VIVA'S SPECIAL SALADS \$6⁹⁵

V SPINACH {GF}

Mandarin Oranges, Cucumbers, Edamame & Carrot Ginger Dressing

V FRESH BABY SPINACH {GF}

Bosc Pears, Roasted Pecans, Butternut Squash, Goat Cheese & Whole Grain Mustard Lemon Dressing

BABY ARUGULA

Roasted Peppers & Asparagus, Crumbled Goat Cheese, Polenta Croutons & Aged Balsamic Vinaigrette

FRESH MOZZARELLA, TOMATO & BASIL {GF}

with Aged Balsamic Vinaigrette

ZUCCHINI RIBBONS {GF}

Spinach, Goat cheese, Pine Nuts & Sherry Vinaigrette

AVOCADO {GF}

Romaine, Grape Tomato, Cucumbers, Shaved Parmesan & White Balsamic Vinaigrette

COBB SALAD {GF} \$8⁹⁵

Romaine, Eggs, Bacon, Avocado, Cheddar, Grape Tomatoes, Cucumbers, Corn & Dijon Dressing

VIVA'S SPECIAL GRAIN SALADS \$6⁹⁵

ISREALI COUS COUS {VG,VE}

Eggplant & Roasted Cauliflower

FARRO {VG,VE}

Butternut Squash, Dried Cranberry & Zucchini

QUINOA {VG}

Arugula, Cucumbers, Tomatoes & Feta Cheese

PASTA SALADS \$4⁹⁵

Add \$1.50 for Whole Wheat Pasta Substitution

ORZO

Tomatoes, Cucumbers, Olives, Feta & Red Wine Vinaigrette

PENNE

Edamame, Feta Cheese, Cherry Tomato, Basil & Roasted Tomato Dressing

V SPICY SOUTHWESTERN FUSILLI

Corn, Scallions, Black Beans, Roasted Peppers & Chipotle Aioli

ORCCHIETTE

Caramelized Eggplant, Onion & Tomatoes

PASTA PRIMAVERA

Seasonal Selection of Vegetables with fresh Mozzarella & Pesto

ENTRÉE SALADS

BUFFALO CHICKEN \$14⁹⁵

Panko Crusted Chicken, Romaine, Grilled Carrots, Celery, Grape Tomato & Chef's Crumbled Blue Cheese Dressing

MEDITERRANEAN CHICKEN \$14⁹⁵

Grilled Chicken over Tabbouleh, Marinated Cucumbers, Grape Tomatoes, Olives & Lemon Vinaigrette

HARVEST TURKEY \$14⁹⁵

Fresh Carved Turkey, Roasted Butternut Squash, Roasted Brussel Sprouts, Cranberry Relish, Cornbread Croutons & Orange Cranberry Dressing

TOKYO SALMON {GF} \$16⁹⁵

Roasted Salmon, Crisp Apple Asian Slaw, Edamame, Snow Pea & Miso Honey Dressing

ASIAN SALMON \$16⁹⁵

Sweet Chili Grilled Salmon, Sesame Green Beans, Sesame Noodles, Snap Peas & Peanut Dressing

V GRILLED SHRIMP \$16⁹⁵

Herb Roasted Shrimp, Arugula, Grape Tomato Salsa, Grilled Asparagus, Parmesan Croutons & Honey Balsamic Dressing

V STEAKHOUSE {GF} \$17⁹⁵

Grilled Steak, Romaine, Grilled Tri Color Peppers, Gorgonzola Cheese & Red Wine Vinaigrette

SANDWICHES

All Sandwiches \$9⁹⁵ | Add \$1⁰⁰ for Petite Sandwiches (2 per order)
Gluten-Free Available

CHIPOTLE GRILLED CHICKEN

Grilled Peppers, Pepper Jack, Avocado & Chipotle Aioli

PESTO GRILLED CHICKEN

Marinated Tomato Salsa, Fresh Mozzarella & Homemade Pesto

BREADED CHICKEN

Prosciutto, Fresh Mozzarella, Roasted Peppers & Honey Balsamic

HERB CHICKEN BREAST

Feta Cheese, Cucumber, Tomato & Arugula

CHICKEN CORDON BLUE

Ham, Swiss, Tomatoes & Horseradish Honey Mustard

“BUFFALO” CHICKEN

Romaine, Carrots, Celery & ViVa's signature Blue Cheese Relish

AVOCADO BLT

Bacon, Lettuce, Tomato, Avocado & Mayonnaise

THE ITALIAN

Ham, Salami, Prosciutto, Breaded Butternut Squash,
Fresh Mozzarella & Roasted Peppers

THE FRENCH

Ham, Smoked Gouda, Tomatoes Horseradish & Honey Mustard

TURKEY

Bacon, Avocado & Roasted Garlic Aioli

FRESH CARVED TURKEY

Stuffing, Arugula & Cranberry Spread

CLASSIC TURKEY

Swiss, Cole Slaw & Spicy Mustard

SLICED BEEF

Smoked Gouda, Balsamic Onions & Pesto Aioli

ROAST BEEF

Aged Cheddar, Roasted Peppers & Roasted Garlic Aioli

HORSERADISH ROAST BEEF

Muenster, Grilled Onions & Horseradish Aioli

PASTRAMI

Coleslaw, Swiss, Muenster & Spicy Mustard

TUNA SALAD

Roasted Tomatoes, Cucumbers & Spinach

GRILLED SHRIMP SALAD

Zucchini, Roasted Tomato & Pea Shoots

GRILLED SALMON

Bacon, Tomato & Lemon Aioli

MARINATED EGGPLANT {VG, VE}

Roasted Tomatoes, Arugula & Hummus

BREADED PUMPKIN {VG}

Grilled Zucchini, Fresh Mozzarella, Roasted Peppers, Spinach & Pesto

SANDWICH PACKAGES

RECESSION BUSTER \$14⁹⁵

Choice of Carrot Sticks or Homemade Chips

CLASSIC \$17⁹⁵

Choice of Green Salad & Dessert Tray

ASSOCIATE \$19⁹⁵

Choice of Green & Pasta Salads & Dessert Tray

EXECUTIVE \$21⁹⁵

Choice of Any Two Salads, Fruit Salad or Breaded Pumpkin Chips, & Dessert Tray

SANDWICH SIDES \$4⁹⁵

GARDEN POTATO SALAD {GF}

Peas, Asparagus & Basil Dressing

HOMEMADE CHIPS with Sea Salt {GF} \$3⁹⁵

VEGGIE STICKS {GF}

with ViVa's Signature Blue Cheese Relish

BREADED PUMPKIN CHIPS

additional \$1⁰⁰ —definitely worth it!

VIVA "LIVE LONG" MENU

NO FRY • NO DAIRY • LOW SODIUM

Minimum 10 person order

ENTREES

GRILLED PINEAPPLE CHICKEN KABOBS {GF} \$13⁹⁵

Citrus Soy Glaze

CHICKEN BROWN RICE CAKE {GF} \$13⁹⁵

Healthy Apple Slaw

ALMOND-CHIVE BAKED SALMON {GF} \$15⁹⁵

Maple Cranberry Sauce

ROASTED SALMON QUINOA CAKE {GF} \$17⁹⁵

Avocado, Edamame & Cucumber Salsa

CHILI GARLIC GRILLED TUNA {GF} \$21⁹⁵

with Papaya Lime Salsa

CHIPOTLE BBQ JUMBO SHRIMP {GF} \$17⁹⁵

Local Corn & Soybean Relish

FARRO & ZUCCHINI STUFFED TOMATO {VG} \$11⁹⁵

Spinach Pesto

MULTI GRAIN WRAPS \$9⁹⁵

Gluten-Free available

GRILLED SHRIMP WITH EDAMAME, AVOCADO & CORN

Jumbo Shrimp, Roasted Corn, Cilantro & Baby Spinach

RUBBED SALMON WITH PAPAYA-MANGO SALSA

Spiced Grilled Salmon, Asparagus & Baby Arugula

LEMON THYME SALMON & FRENCH LENTILS

Grilled Salmon, Grape Tomato Salad & Sherry Vinaigrette

ROAST TURKEY & CRANBERRY-ORANGE COMPOTE

Butternut Squash & Alfalfa Sprouts

GRILLED CHICKEN WITH ROASTED BALSAMIC TOMATO

Oven Roasted Tomatoes, Arugula & Balsamic Asparagus

"NAPA VALLEY" WITH CHARDONNAY DRESSING {VE}

Shredded Carrots, Cucumber, Tomatoes, Sprouts, Avocado, Bell Peppers & Spinach

SIDES \$4⁹⁵

Quinoa, Red Rice & Flax Seed Pilaf | Brown Rice & Confetti Vegetables | Mediterranean Whole Wheat Couscous | Whole Grain Jasmine Rice & Scallions | Roasted Sweet Potato & Cinnamon | Whole Grain Pasta Primavera, Garlic & EVOO | Whole Wheat Pasta Primavera Salad

VEGETABLES \$4⁹⁵

Minted Sugar Snap Peas | Green Beans & Lemon Zest | Grilled Marinated Vegetables | Braised Kale, Zucchini & Leeks | Grilled Jumbo Asparagus & Basil | Steamed Baby Bok Choy & Shitake Mushrooms | Baby Beet Salad with Apple & Toasted Bulgar Wheat {VG, VE}



“OUT OF THE BOX” PRIX-FIXE MENUS

Minimum 10 person order

TACO OR BURRITO BAR \$31⁹⁵/person **SLIDER BAR** \$29⁹⁵/person

FRESH TORTILLAS

ROJA CHICKEN {GF}

CHIPOTLE GRILLED FLANK STEAK {GF}

BRAISED BLACK BEANS {VE, GF}

SALAD

Mixed Greens {GF}
with Jalapeño Lime Vinaigrette

TOPPINGS

Red Rice
Grilled Veggies
Pico de Gallo
Shredded Cheddar Cheese
Fresh Made Guacamole
Street Corn Salsa

SAUCE

Salsa Verde (Puréed tomatillos, Jalapeño,
Onion, Garlic and Cilantro)
Cholula Hot Sauce

DESSERT

Apple Cinnamon Empanadas
with Dulce de Leche Sauce



SLIDERS

BEEF
Seasoned Beef Patty

CHICKEN
Seasoned Chicken Patty

PORTOBELLO MUSHROOM {GF}
Whole Roasted Portobello Mushroom
Cap

BREADS

Mini White & Whole Wheat Round Rolls

TOPPINGS

American Cheese
Swiss Cheese
Pepper Jack Cheese
Lettuce & Tomato
Crispy Onions
Chipotle Mayo
BBQ Sauce
Pickles

Add Bacon for \$1.00

SIDES:

Sweet Potato Fries
Coleslaw

DESSERT

ViVa's Signature Cookie & Dessert Platter



KEBABS & SALAD \$31⁹⁵/person

KEBABS

GRILLED CHICKEN {GF}

GRILLED STEAK {GF}

TRICOLORED VEGGIE SKEWERS {GF}

SALADS

GREEK SALAD {GF}
Tri-Color Peppers, Feta Cheese & Lemon
Vinaigrette

TABOULI SALAD

ISRAELI COUS COUS
Roasted Eggplant and Cauliflower

SAUCE

Tszaziki Sauce

DESSERT

ViVa's Signature Cookie & Dessert Platter

“LIVE LONG” PRIX FIXE \$32⁹⁵/person

No Fry, Low Sodium, Low Carb

SALAD

BABY BEET SALAD
Apple & Toasted Bulgur Wheat

ENTRÉE

ROASTED SALMON QUINOA CAKE
Avocado, Edamame & Cucumber Salsa

GRILLED PINEAPPLE CHICKEN KEBABS
Citrus Soy Glaze

SIDES

Minted Sugar Snap Peas
Roasted Wild Mushrooms

DESSERT

Chocolate-dipped Seasonal Fruit



CHEF'S PLATES

Served with green salad and choice of two sides.
Minimum 10 person order

POULTRY \$21⁹⁵

LEMON CHICKEN FRANCAISE

Roasted Artichoke, Tomato & Asparagus

V GRILLED CHICKEN NAPOLEON {GF}

Grilled Vegetables, Fresh Mozzarella & Aged Balsamic Syrup

STUFFED CHICKEN with Asparagus & Fontina

TERIYAKI CHICKEN with Scallion & Grilled Pineapple

CHICKEN PARMESAN

Fresh Mozzarella & San Marzano Tomato Sauce

V CHICKEN MARSALA with Wild Mushrooms

CARVED TURKEY with Country Stuffing

BEEF, PORK & LAMB \$23⁹⁵

V CHIPOTLE BBQ FLANK STEAK with Crispy Sweet Potato

ROSEMARY HANGER STEAK with Red Wine Sauce & Caramelized Onions

V HOMEMADE MEAT BALLS

Beef, Pork & Veal

ROSEMARY & GARLIC LEG OF LAMB with Cucumber Yogurt Sauce {GF}

12 HOUR BRAISED BBQ BEEF BRISKET {GF}

BURGUNDY BRAISED SHORT RIBS \$22⁹⁵

STEAK MEDALLIONS with Roasted Mushrooms & Red Wine Demi

FILET MIGNON \$31⁹⁵ with Porcini Brandy Cream Sauce

RACK OF LAMB \$32⁹⁵ with Dijon & Herb Crust

SEAFOOD \$23⁹⁵

V MISO GINGER SALMON with Baby Bok Choy {GF} HONEY BBQ SALMON with Corn Relish {GF}

LEMON COD with Sautéed Spinach

{GF} STUFFED BASA FILET

Mushrooms, Spinach & Roasted Peppers

VIVA'S SPECIAL SEAFOOD \$25⁹⁵

V SHRIMP SCAMPI {GF}

Cherry Tomatoes, Asparagus & Zucchini

CRAB STUFFED SHRIMP with Lemon Buerre Blanc

MARYLAND CRAB CAKES with Roasted Pepper Aioli (+\$3)

SESAME CRUSTED TUNA {GF}

with Wasabi Aioli (+\$5)

STARCH SIDES \$5⁹⁵

Roasted Potato with Sea Salt & Fresh Herbs | Smashed Roasted New Potato & Thyme | Roasted Garlic Mash & Fried Leeks | Sweet Potato & Yukon Gold Potato Hash | "Loaded" Mashed Potato | Baked Sweet Potato Wedges & Candied Pecans | Yukon Gold Potato Gratin | Vegetable Rice Pilaf | Wild Rice & Dried Cranberries | Vegetable Basmati Rice | Saffron Rice & Lentil Pilaf | Coconut Jasmine Rice | Grilled Saffron Polenta Cakes | Creamy Mascarpone Polenta



CHEF'S PLATES

VEGETARIAN & PASTA \$13⁹⁵

Served with choice of green salad and one side.

STUFFED PORTOBELLO MUSHROOMS {GF}

Rice, Squash, Goat Cheese & Roasted Pepper Puree

POLENTA NAPOLEON

Grilled Eggplant, Zucchini, Squash, Roasted Peppers, Mozzarella, and topped with Balsamic Glaze & Basil Pesto

EGGPLANT PARMESAN

Marinara Sauce & Fresh Ricotta Cheese

PENNE ALA VODKA

Crushed Tomato Sauce

PASTA PRIMAVERA

Garlic White Wine Sauce

BAKED PENNE

Roasted Eggplant, Peas, Fresh Mozzarella, Ricotta Cheese & Pink Sauce

CHEESE RAVIOLI

San Marzano Tomato Sauce

BAKED MACARONI & CHEESE

Crispy Breadcrumbs

PASTA BOLOGNESE

Fresh Ricotta Cheese & Basil

V ROLETTO LASAGNAS

CHOICE OF: SEASONAL VEGETABLE

with Pumpkin & Homemade Marinara Sauce *or*
BEEFBOLOGNESE with Homemade Marinara Sauce

ADD Chicken \$4⁵⁰ **ADD** Breaded Chicken \$4⁵⁰

ADD Shrimp \$5⁰⁰ **ADD** Meatballs \$5⁰⁰

VEGGIE SIDES \$5⁹⁵

Haricot Vert & Carrots | Sugar Snap Peas & Peppers | Honey Glazed Carrots | Sesame Green Beans | Roasted Zucchini & Grape Tomatoes | Broccoli & Parmesan Cheese | Sautéed Broccoli Rabe & Roasted Garlic | Seasonal Vegetable Medley | Ratatouille | Roasted Wild Mushrooms | Grilled Asparagus | Roasted Root Vegetables | Sautéed Corn with Butter



DESSERTS

SLICED SEASONAL FRUIT PLATTER \$5⁹⁵

SEASONAL FRUIT BOWL \$4⁹⁵

ASSORTED FRUIT KEBABS \$5⁹⁵

with Chocolate Sauce or Honey Yogurt

CHOCOLATE COVERED STRAWBERRIES \$4⁹⁵

SEASONAL CHOCOLATE COVERED FRUIT \$4⁹⁵

MINI PASTRIES \$7⁹⁵

APPLE CINNAMON EMPANADAS \$4⁹⁵

with Dulce de Leche Sauce

VIVA'S SIGNATURE COOKIE & BROWNIES PLATTER \$4⁹⁵

VIVA'S SIGNATURE CAKE POPS \$6⁹⁵

15person minimum | GF Available upon request*



PARTY BASKETS & PLATTERS

We can customize for a large social gathering in the office or off-site.
Small serves 10-15 | Large serves 16-25

FARM FRESH VEGETABLE CRUDITÉS \$90⁰⁰ | \$150⁰⁰

ViVa's Signature Blue Cheese Relish

GRILLED VEGETABLE PLATTER \$150⁰⁰ | \$250⁰⁰

Seasonal Vegetables, Olives & Fresh Mozzarella

V SIGNATURE VEGETABLE PLATTER \$180⁰⁰ | \$275⁰⁰

Seasonal Grilled Vegetables, Breaded Pumpkin, Zucchini Sticks, Artichoke Salad & Fresh Mozzarella

MEDITERRANEAN PLATTER \$180⁰⁰ | \$275⁰⁰

Hummus, Tabouli, Eggplant Salad, Tzaziki Sauce, Olive Tapanade, Feta Spread & Pita Chips

CHIPS & SALSA \$80⁰⁰ | \$120⁰⁰

Fresh Guacamole, Pico de Gallo & Crispy Tortilla Chips

ANTIPASTO MISTO \$215⁰⁰ | \$335⁰⁰

Genoa Salami, Prosciutto, Provolone, Fresh Mozzarella, Roasted Peppers, Breaded Pumpkin & Olive Salad

NEW ORLEANS BASKET \$230⁰⁰ | \$360⁰⁰

Cajun Shrimp Skewer, Buttermilk Fried Chicken Tenders, Blackened Grilled Vegetables, Jalapeno Corn Bread, Remoulade & Creole Mustard

THAI BASKET \$255⁰⁰ | \$410⁰⁰

Coconut Shrimp, Chicken Sate, Curried Beef Sate, Vegetable Spring Rolls, Cucumber Salad, Peanut & Sweet Chili Dipping Sauce

JUMBO SHRIMP COCKTAIL \$200⁰⁰ | \$320⁰⁰

Tangy Horseradish Cocktail Sauce & Creole Remoulade Sauce

BRUSCHETTA PLATTER \$160⁰⁰ | \$250⁰⁰

Fresh Tomatoes & Capers, Roasted Peppers & Goat Cheese, Spinach, & Artichokes, Portobello Mushrooms & Boursin on Toasted Focaccia & Grilled Crostini

INTERNATIONAL FRUIT & CHEESE PLATE \$165⁰⁰ | \$275⁰⁰

Imported Artisan Cheeses & Assorted Crackers



HORS D'OEUVRES

\$6⁹⁵ per person | Choose 6 for \$37⁹⁵ per person
Minimum 10 person order

HOT

COCONUT SHRIMP

Sweet Chili Sauce

SESAME CHICKEN TENDERS

Honey Dijon

ASSORTED MINI QUICHE

with Sour Cream & Pesto

PULLED CHICKEN TOSTADAS {GF}

with Roasted Corn & Avocado Crema

“RETRO” PIGS-N-BLANKET

with Honey Horseradish Mustard

BUFFALO CHICKEN DRUMETTES {GF}

with ViVa's Signature Blue Cheese Dipping Sauce

MINI CRAB CAKES

with Chipotle Aioli

CRAB STUFFED MUSHROOMS

CRISPY SWEET POTATO LATKAS {VG}

With a Goat Cheese Mousse, Pear Chutney & Walnuts

MINI SWEET & SOUR MEATBALLS {GF}

ROOT VEGETABLE LATKAS {VG}

Beet, Parsnip, Carrot & Potato with Dill Sour Cream

GRILLED RAINBOW VEGGIE SKEWERS {VE, GF}



COLD

CURRIED CHICKEN SALAD

in Phyllo Cups

CUCUMBER CUPS {VG, GF}

with Greek Yogurt & Hummus

FRESH MOZZARELLA, TOMATO, BASIL & OLIVE SKEWERS {VG, GF}

SHRIMP SALAD in a Cucumber Basket {GF}

ASSORTED BRUSCHETTAS {VG}

SMOKED SALMON on Puff Pastry

ENDIVE LEAVES {VG, GF}

with Walnut, Blue Cheese & Red Pepper

GRILLED FILET MIGNON CROSTINI

with Horseradish Cream

TUNA TARTARE STUFFED CANNOLI (add \$3⁰⁰)

with Black Sesame Seeds

MINIATURE LOBSTER ROLLS (add \$5⁰⁰)

On Brioche Rolls

ASSORTED VEGETABLE PUFF PASTRY {VG}

BEVERAGES

Inquire for full service bar, beer and wine.

SODAS \$2⁰⁰

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer

ASSORTED BOTTLED ICED TEAS \$3⁰⁰

SPARKLING WATER \$3⁰⁰

BOTTLED WATER \$2⁰⁰

NATURALLY INFUSED WATER \$3⁹⁵

Cucumber & Mint or Basil Watermelon & Mint

A collection of appetizers presented on white trays. The items include dumplings with orange sauce, fried skewers of round items, a skewer of dark meat, a salad with yellow dressing and green herbs, and three breaded skewers with a dipping sauce. The text "BE A GUEST AT YOUR OWN PARTY!" is overlaid in the center.

BE A GUEST AT YOUR OWN PARTY!

**ViVa makes each event as effortless as possible.
Please inquire for more information about our full service
catering and party planning services:**

Menu Planning | Event Managment | Staffing | Rentals



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