

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 15%

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 \$4

Assorted Bagels & Cream Cheese
Seasonal Homemade Jams & Butter

SMOKED SALMON \$15

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

TRADITIONAL BREAKFAST \$6

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

HOT BREAKFAST PLATTER* \$13

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

MUFFIN PAN FRITTATA BREAKFAST* {GF} \$8

CHOICE OF: Bacon & Cheddar | Sausage & Cheddar | Spinach, Mushroom & Swiss {VG} | Asparagus, Tomato & Provolone {VG} | Spinach Peppers & Cheddar {VG} | Turkey, Swiss & Apple

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

EUROPEAN BREAKFAST SANDWICHES {GF AVAILABLE} \$8

Served on Mini Assorted Rolls

HOT: Egg & Cheese, with choice of Ham, Bacon, Sausage or Veggies – {VG} *Egg whites or egg beaters available for \$1⁰⁰ extra.*

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

VIVA'S MORNING MOTIVATOR BREAKFAST

HEALTHY BREAKFAST {VG} 8oz. \$7 | 4oz. \$4⁵⁰

Served in plastic cups or build your own
Request individual mason jars for an Additional \$1⁰⁰
Low Fat Greek Yogurt Served with Fresh Berries & Toasted Homemade Granola

ACAI JARS {VG} 8oz. \$9 | 4oz. \$5⁵⁰

Served in Plastic Cups | Request individual mason jars for an Additional \$1⁰⁰
Acai Puree, Low Fat Greek Yogurt Served with Bananas, Blueberry, Dried Cranberries, Pumpkin Seeds & Toasted Homemade Granola

HOT OATMEAL {VG} \$4⁵⁰

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

VIVA'S BREAKFAST TREATS

BELGIAN WAFFLES OR PANCAKES \$6

Whole Wheat Available
with Warm Maple Syrup

CINNAMON BRIOCHE FRENCH TOAST \$6

with Fresh Berries & Maple Syrup

AVOCADO TOAST BAR \$13

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

MINI QUICHES {VG} \$6

Assorted Seasonal Combinations



SIDES

TROPICAL FRUIT SALAD BOWL {VE} \$5

TROPICAL SLICED FRUIT PLATTER \$6

HOME FRIES {VG, GF} \$2⁵⁰

BREAKFAST PASTRIES {VG} \$4⁰⁰

BACON {GF} \$3⁵⁰

TURKEY BACON {GF} \$4²⁵

SAUSAGE {GF} \$3⁵⁰

MORNING BEVERAGES

COFFEE OR TEA SERVICE \$3⁵⁰

FRESH SQUEEZED JUICES \$2⁵⁰

Orange, Cranberry, Apple

WATER \$2⁰⁰

SALADS

GREEN SALADS \$6

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

CAESAR Romaine, Parmesan, Fire Roasted Tomatoes & Croutons {VG}

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

GRANNY APPLE HEALTH SLAW {GF, VG}

VIVA'S SPECIAL SALADS \$7

SPINACH {GF, VE}

Mandarin Oranges, Cucumbers, Edamame & Carrot Ginger Dressing

FRESH BABY SPINACH {GF, VG}

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

BABY ARUGULA {VG}

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

FRESH MOZZARELLA, TOMATO & BASIL {GF, VG}

with Aged Balsamic Vinaigrette

ZUCCHINI RIBBONS {GF, VG}

Spinach, Goat cheese, Pine Nuts & Sherry Vinaigrette

AVOCADO {GF, VG}

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

COBB SALAD {GF} \$9

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

VIVA'S SPECIAL GRAIN SALADS \$7

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 \$5

Add \$1.50 for Whole Wheat Pasta Substitution

ORZO {VG}

Tomatoes, Cucumbers, Olives, Feta & Red Wine Vinaigrette

PENNE {VG}

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

SPICY SOUTHWESTERN FUSILLI {VG}

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

ORCCHIETTE {VE}

Caramelized Eggplant, Onion & Tomatoes

PASTA PRIMAVERA {VG}

Seasonal Selection of Vegetables with fresh Mozzarella & Pesto

ENTRÉE SALADS

BUFFALO CHICKEN \$15

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

MEDITERRANEAN CHICKEN \$15

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

HARVEST TURKEY \$15

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

TOKYO SALMON {GF} \$17

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

ASIAN SALMON \$17

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

GRILLED SHRIMP \$17

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

STEAKHOUSE {GF} \$18

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

SANDWICHES

All Sandwiches \$10 | 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 \$15

Choice of Carrot Sticks or Homemade Chips

CLASSIC \$18

Choice of Green Salad & Dessert Tray

ASSOCIATE \$20

Choice of Green & Pasta Salads & Dessert Tray

EXECUTIVE \$22

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

SANDWICH SIDES \$5

GARDEN POTATO SALAD {GF}

Peas, Asparagus & Basil Dressing

HOMEMADE CHIPS with Sea Salt {GF, VE} \$4

VEGGIE STICKS {GF, VE}

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 \$15

Citrus Soy Glaze

CHICKEN BROWN RICE CAKE \$14

Healthy Apple Slaw

ALMOND-CHIVE BAKED SALMON \$16

Maple Cranberry Sauce

ROASTED SALMON QUINOA CAKE \$18

Avocado, Edamame & Cucumber Salsa

CHILI GARLIC GRILLED TUNA {GF} \$22

with Papaya Lime Salsa

CHIPOTLE BBQ JUMBO SHRIMP {GF} \$18

Local Corn & Soybean Relish

FARRO & ZUCCHINI STUFFED TOMATO {VG} \$12

Spinach Pesto

MULTI GRAIN WRAPS \$10

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 \$6

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 \$6

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 \$32/person

FRESH TORTILLAS

ROJA CHICKEN {GF}

CHIPOTLE GRILLED FLANK STEAK {GF}

BRAISED BLACK BEANS {VE, GF}

SALAD

Mixed Greens {VE, GF}
with Jalapeño Lime Vinaigrette

TOPPINGS

Red Rice {VE, GF}
Grilled Veggies {VE, GF}
Pico de Gallo {VE, GF}
Shredded Cheddar Cheese {VG, GF}
Fresh Made Guacamole {VE, GF}
Street Corn Salsa {VG, GF}

SAUCE

Salsa Verde {VE, GF} (Puréed tomatillos,
Jalapeño, Onion, Garlic and Cilantro)
Cholula Hot Sauce {VE, GF}

DESSERT

Apple Cinnamon Empanadas {VG}
with Dulce de Leche Sauce



SLIDER BAR \$30/person

SLIDERS

BEEF
Seasoned Beef Patty

CHICKEN
Seasoned Chicken Patty

PORTOBELLO MUSHROOM {VE, GF}
Whole Roasted Portobello Mushroom Cap

BREADS {VG} *GF Options Available*
Mini White & Whole Wheat Round Rolls

TOPPINGS {VG}

American Cheese
Swiss Cheese
Pepper Jack Cheese Lettuce &
Tomato {VE}
Crispy Onions (*Contains Gluten*)
Chipotle Mayo
BBQ Sauce
Pickles {VE}

Add Bacon for \$1.00

SIDES: {VG}

Sweet Potato Fries
Coleslaw

DESSERT {VG}

ViVa's Signature Cookie & Dessert Platter



KEBABS & SALAD \$32/person

KEBABS

GRILLED CHICKEN {GF}

GRILLED STEAK {GF}

SUBSTITUTE WITH TRI COLORED
VEGGIE SKEWERS {VE, GF}

SALADS {VG}

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

TABOULI SALAD

ISRAELI COUS COUS {VE}
Roasted Eggplant and Cauliflower

SAUCE {VG}

Tsaziki Sauce

DESSERT {VG}

ViVa's Signature Cookie & Dessert Platter

“LIVE LONG” PRIX FIXE \$33/person

No Fry, Low Sodium, Low Carb

SALAD

BABY BEET SALAD {VE}
Apple & Toasted BulgurWheat

ENTRÉE

ROASTED SALMON QUINOA CAKE
Avocado, Edamame & Cucumber Salsa

GRILLED PINEAPPLE CHICKEN KEBABS
Citrus Soy Glaze

SIDES {VE}

Minted Sugar Snap Peas
Roasted Wild Mushrooms

DESSERT {VG}

Chocolate-dipped Seasonal Fruit



CHEF'S PLATES

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

POULTRY \$22

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 \$24

V CHIPOTLE BBQ FLANK STEAK with Crispy Sweet Potato

ROSEMARY HANGER STEAK with Red Wine Sauce & Caramelized Onions

V HOMEMADE MEAT BALLS

Beef, Pork or Veal Available

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

12 HOUR BRAISED BBQ BEEF BRISKET {GF}

BURGUNDY BRAISED SHORT RIBS

STEAK MEDALLIONS with Roasted Mushrooms & Red Wine Demi

FILET MIGNON \$23

with Porcini Brandy Cream Sauce

RACK OF LAMB \$32

with Dijon & Herb Crust

LAMB LOLLIPOPS {GF} \$33

with Mint Yogurt Sauce

SEAFOOD \$24

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 \$26

V SHRIMP SCAMPI {GF}

Cherry Tomatoes, Asparagus & Zucchini

CRAB STUFFED SHRIMP with Lemon Beurre Blanc (+\$3)

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

SESAME CRUSTED TUNA {GF} (+\$5)

with Wasabi Aioli

STARCH SIDES \$6

Roasted Potato with Sea Salt & Fresh Herbs | Smashed Roasted New & 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 \$14

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

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 \$6

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 | **V** Roasted Wild Mushrooms |
Grilled Asparagus | Roasted Root Vegetables | Sautéed Corn with Butter

DESSERTS

GLUTEN FREE & VEGAN OPTIONS AVAILABLE!

VIVA'S SIGNATURE COOKIE & BROWNIES PLATTER {VG} \$5

SLICED SEASONAL FRUIT PLATTER {VE} \$6

SEASONAL FRUIT BOWL {VE} \$5

ASSORTED FRUIT KEBABS {VE,VG} \$6

with Chocolate Sauce or Honey Yogurt

CHOCOLATE COVERED STRAWBERRIES {VG} \$5

SEASONAL CHOCOLATE COVERED FRUIT {VG} \$5

MINI PASTRIES {VG} \$8

APPLE CINNAMON EMPANADAS {VG} \$5

with Dulce de Leche Sauce

VIVA'S SIGNATURE CUPCAKES {VG} \$6

VIVA'S SIGNATURE CAKE POPS {VG} \$7

15 person minimum



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 {VE,VG} \$90⁰⁰ | \$150⁰⁰
ViVa's Signature Blue Cheese Relish

GRILLED VEGETABLE PLATTER {VG} \$150⁰⁰ | \$250⁰⁰
Seasonal Vegetables, Olives & Fresh Mozzarella

SIGNATURE VEGETABLE PLATTER {VG} \$180⁰⁰ | \$275⁰⁰
Seasonal Grilled Vegetables, Breaded Pumpkin,
Zucchini Sticks, Artichoke Salad & Fresh Mozzarella

MEDITERRANEAN PLATTER {VG,GF} \$180⁰⁰ | \$275⁰⁰
Hummus, Tabouli, Eggplant Salad, Tzatziki Sauce,
Olive Tapenade, Feta Spread & Pita Chips

CHIPS & SALSA {VE,GF} \$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 {GF} \$200⁰⁰ | \$320⁰⁰
Tangy Horseradish Cocktail Sauce & Creole Remoulade Sauce

BRUSCHETTA PLATTER {VG} \$160⁰⁰ | \$250⁰⁰
Fresh Tomatoes & Capers, Roasted Peppers & Goat Cheese,
Spinach, & Artichokes, Portobello Mushrooms & Boursin on
Toasted Focaccia & Grilled Crostini

INTERNATIONAL FRUIT & CHEESE PLATE {VG} \$165⁰⁰ | \$275⁰⁰
Imported Artisan Cheeses & Assorted Crackers



HORS D'OEUVRES

§8 per person | Choose 6 for §38 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

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

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 §4

Strawberry, Lemon Basil | Lemon Cucumber & Ginger | Watermelon & Mint | Cucumber & Mint

A collection of appetizers presented on white trays. The top left tray features dumplings with orange sauce and green garnishes. The middle tray has three fried skewers: one with round pieces, one with three round pieces, and one with three dark pieces, all on wooden sticks. The top right tray shows a salad with yellow dressing and green garnishes. The bottom left tray has three breaded skewers with a dipping sauce. The bottom right tray has two small bowls of dipping sauce and green garnishes.

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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