

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 10%

Includes plates, napkins, utensils, condiments, table cloth, 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.

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 \$11⁹⁵

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} \$6⁹⁵

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 individual mason jars or build your own
Low Fat Greek Yogurt Served with Fresh Berries &
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 & Crème Fraiche

STUFFED FRENCH TOAST \$6⁹⁵

with Cheese & Assorted Fruit

MINI QUICHES {VE} \$5⁹⁵

Assorted Seasonal Combinations



SIDES

TROPICAL FRUIT SALAD BOWL \$4⁹⁵

TROPICAL SLICED FRUIT PLATTER \$5⁹⁵

HOME FRIES \$2⁵⁰

BREAKFAST PASTRIES \$3⁰⁰

BACON \$3⁵⁰

TURKEY BACON \$4⁰⁰

SAUSAGE \$3⁵⁰

MORNING BEVERAGES

COFFEE OR TEA SERVICE \$2⁵⁰

FRESH SQUEEZED JUICES \$2⁵⁰

Orange, Cranberry, Apple

WATER \$2⁰⁰

SALADS

GREEN SALADS \$3⁹⁵

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

CAESAR Romaine, Parmesan, Fire Roasted Tomatoes & Croutons

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

GRANNY APPLE HEALTH SLAW

VIVA'S SPECIAL SALADS \$4⁹⁵

V SPINACH

Mandarin Oranges, Cucumbers, Edamame & Carrot Ginger Dressing

V FRESH BABY SPINACH

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

BABY ARUGULA

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

FRESH MOZZARELLA, TOMATO & BASIL

with Aged Balsamic Vinaigrette

ZUCCHINI RIBBONS

Spinach, Goat cheese, Pine Nuts & Sherry Vinaigrette

AVOCADO

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

VIVA'S SPECIAL GRAIN SALADS \$5⁹⁵

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 \$3⁹⁵

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

ENTRÉE SALADS

BUFFALO CHICKEN \$12⁵⁰

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

MEDITERRANEAN CHICKEN \$12⁵⁰

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

HARVEST TURKEY \$12⁵⁰

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

TOKYO SALMON {GF} \$15⁵⁰

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

ASIAN SALMON \$15⁵⁰

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

V GRILLED SHRIMP \$15⁵⁰

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

V STEAKHOUSE {GF} \$15⁵⁰

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

SANDWICHES

All Sandwiches \$9⁹⁵ | Add \$1⁰⁰ for Petite Sandwiches (2 per order)

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

BASIL CHICKEN SALAD

Zucchini, Grilled Peppers & Spinach

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 \$12⁹⁵

Choice of Carrot Sticks or Homemade Chips

CLASSIC \$15⁹⁵

Choice of Green Salad & Dessert Tray

ASSOCIATE \$16⁹⁵

Choice of Green & Pasta Salads & Dessert Tray

EXECUTIVE \$18⁹⁵

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

SANDWICH SIDES \$2⁹⁵

GARDEN POTATO SALAD

Peas, Asparagus & Basil Dressing

HOMEMADE CHIPS with Sea Salt

VEGGIE STICKS

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

ENTREES

GRILLED PINEAPPLE CHICKEN KABOBS {GF} \$16⁹⁵

Citrus Soy Glaze

CHICKEN BROWN RICE CAKE {GF} \$16⁹⁵

Healthy Apple Slaw

ALMOND-CHIVE BAKED SALMON {GF} \$17⁹⁵

Maple Cranberry Sauce

ROASTED SALMON QUINOA CAKE \$17⁹⁵

Avocado, Edamame & Cucumber Salsa

CHILI GARLIC GRILLED TUNA \$19⁹⁵

with Papaya Lime Salsa

CHIPOTLE BBQ JUMBO SHRIMP \$18⁹⁵

Local Corn & Soy Bean Relish

FARRO & ZUCCHINI STUFFED TOMATO {VG} \$13⁹⁵

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 \$3⁹⁵

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 \$3⁹⁵

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 \$21⁹⁵/person

FRESH TORTILLAS

PULLED CHICKEN
with Roasted Corn Salsa

CHIPOTLE GRILLED FLANK STEAK

BRAISED BLACK BEANS

SALAD

Mixed Greens with Jalapeño Lime
Vinaigrette

TOPPINGS

Red Rice
Black Beans
Grilled Veggies
Pico de Gallo
Shredded Cheddar Cheese
Fresh Made Guacamole

SAUCE

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

DESSERT

Apple Cinnamon Empanadas
with Dulce de Leche Sauce

SLIDER BAR \$23⁹⁵/person

SLIDERS

MEATBALL
Seasoned Beef Patty

CHICKEN
Seasoned Chicken Patty

PORTOBELLO MUSHROOM
Whole Roasted Portobello Mushroom Cap

BREADS

Mini White & Whole Wheat Round Rolls

TOPPINGS

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

SIDES:

Sweet Potato Fries
Coleslaw

DESSERT

ViVa's Signature Cookie & Dessert Platter

KEBABS & SALAD \$24⁹⁵/person

KEBABS

GRILLED CHICKEN

GRILLED STEAK

EGGPLANT TOFU

SALADS

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

TABOULI SALAD

ISRAELI COUS COUS
Roasted Eggplant and Cauliflower

DESSERT

ViVa's Signature Cookie & Dessert Platter

“LIVE LONG” PRIX FIXE \$28⁹⁵/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.

POULTRY \$19⁹⁵

LEMON CHICKEN FRANCHAISE

Roasted Artichoke, Tomato & Asparagus

GRILLED CHICKEN NAPOLEON

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

GRILLED CHICKEN MARSALA with Wild Mushrooms

CARVED TURKEY with Country Stuffing

BEEF, PORK & LAMB \$21⁹⁵

GRILLED CHIPOTLE BBQ FLANK STEAK with Crispy Sweet Potato

ROSEMARY HANGER STEAK with Red Wine Sauce & Caramelized Onions

HOMEMADE MEAT BALLS

Beef, Pork & Veal

ROSEMARY & GARLIC LEG OF LAMB with Cucumber Yogurt Sauce

12 HOUR BRAISED BBQ BEEF BRISKET

BURGUNDY BRAISED SHORT RIBS

STEAK MEDALLIONS with Roasted Mushrooms & Red Wine Demi

FILET MIGNON \$21⁹⁵

with Porcini Brandy Cream Sauce

RACK OF LAMB \$25⁹⁵

with Dijon & Herb Crust

LAMB LOLLIPOPS \$26⁹⁵

with Mint Yogurt Sauce

SEAFOOD \$22⁹⁵

GRILLED MISO GINGER SALMON with Baby Bok Choy

HONEY BBQ SALMON with Corn Relish

LEMON COD with Sautéed Spinach

STUFFED BASA FILET

Mushrooms, Spinach & Roasted Peppers

VIVA'S SPECIAL SEAFOOD \$23⁹⁵

SHRIMP SCAMPI

Cherry Tomatoes, Asparagus & Zucchini

CRAB STUFFED SHRIMP with Lemon Buerre Blanc

MARYLAND CRAB CAKES with Roasted Pepper Aioli

SESAME CRUSTED TUNA with Wasabi Aioli

STARCH SIDES \$3⁹⁵

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 \$13⁹⁵

Served with choice of green salad and one side.

STUFFED PORTOBELLO MUSHROOMS

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 Bread Crumbs

PASTA BOLOGNESE

Fresh Ricotta Cheese & Basil

V ROLETTO LASAGNAS

CHOICE OF: SEASONAL VEGETABLE with Pumpkin
& Homemade Marinara Sauce *or* BEEF BOLOGNESE
with Homemade Marinara Sauce

ADD Chicken \$3⁰⁰ ADD Breaded Chicken \$3⁵⁰

ADD Shrimp \$4⁰⁰ ADD Meatballs \$3⁵⁰

VEGGIE SIDES \$7⁹⁵

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 & Herbs

DESSERTS

SLICED SEASONAL FRUIT PLATTER \$4⁹⁵

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 \$4⁹⁵

APPLE CINNAMON EMPANADAS \$4⁹⁵

with Dulce de Leche Sauce

VIVA'S SIGNATURE COOKIE & BROWNIES PLATTER \$3⁹⁵

VIVA'S SIGNATURE CAKE POPS \$5⁹⁵

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 \$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, Cucumbers, Olive Tapanade, Feta Spread & Pita Chips

CHIPS & SALSA \$60⁰⁰ | \$100⁰⁰
Fresh Guacamole, Pico de Gallo & Crispy Tortilla Chips

ANTIPASTO MISTO \$195⁰⁰ | \$325⁰⁰
Genoa Salami, Prosciutto, Provolone, Fresh Mozzarella, Roasted Peppers, Breaded Pumpkin & Olive Salad

NEW ORLEANS BASKET \$210⁰⁰ | \$350⁰⁰
Cajun Shrimp Skewer, Buttermilk Fried Chicken Tenders, Blackened Grilled Vegetables, Jalapeno Corn Bread, Remoulade & Creole Mustard

THAI BASKET \$245⁰⁰ | \$400⁰⁰
Coconut Shrimp, Chicken Sate, Curried Beef Sate, Vegetable Spring Rolls, Cucumber Salad, Peanut & Sweet Chili Dipping Sauce

JUMBO SHRIMP COCKTAIL \$180⁰⁰ | \$300⁰⁰
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 v Grilled Crostini

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



HORS D'OEUVRES

\$5⁹⁵ per person | Choose 6 for \$18⁹⁵ per person

HOT

COCONUT SHRIMP

Sweet Chili Sauce

SESAME CHICKEN TENDERS

Honey Dijon

ASSORTED MINI QUICHE

with Sour Cream & Pesto

PULLED CHICKEN TOSTADAS

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

🍷 BUFFALO CHICKEN WINGS

Blue Cheese Relish

MINI SWEET & SOUR MEATBALLS {GF}

ROOT VEGETABLE LATKAS {VG}

Beet, Parsnip, Carrot & Potato with Dill Sour Cream

GRILLED RAINBOW VEGGIE SKEWERS {VE}



COLD

CURRIED CHICKEN SALAD

in Phyllo Cups

CUCUMBER CUPS {VG}

with Greek Yogurt & Hummus

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

SHRIMP SALAD {GF} in a Cucumber Basket

ASSORTED BRUSCHETTAS {VG}

SMOKED SALMON on Puff Pastry

ENDIVE LEAVES {VG}

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

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



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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