



www.cafemusee.com

775.332.1848

Galena Reception

light courtesy food

Table Food

Shiitake Pinwheels

petite crepe pinwheels filled with shiitake mushrooms,
balsamic-scented goat cheese, roasted red peppers and truffled micro greens

Petite Wellingtons

beef tenderloin, mushrooms and a sherry demi-glace in puff pastry

Cheese Platter

California and European cheeses
served with crackers and baguettes

Petite Polenta Rounds

topped with herbed chicken, olive tapenade, orange oil and basil aioli

Baked Artichoke and Parmesan Dip

savory dip served with fresh vegetable crudité's and house-made crostini

The food portions for this event are very light
and are not meant to replace a meal

Event time:	1-2 hours
Staffing:	charged separately
Service Charge:	18% on food and beverage
Tax:	7.375%
Minimum:	35 guests.

Café Musée uses only the freshest ingredients,
which are subject to change based on availability.