



www.cafemusee.com

775.332.1848

Verdi Reception

Table Food

Sherried Wild Mushrooms
on house made crostini and topped with goat
cheese and fresh chives

Grilled Balsamic-Glazed Salmon Skewers
served with rosemary aioli

Hot Artichoke and Parmesan Dip
with savory crackers and fresh vegetables

Mediterranean Chicken Salad
with sun-dried tomatoes, toasted pine nuts, red peppers,
and a basil aioli in a phyllo tart shell

Petite Cumin-cruste Tri Tip
in fresh rolls with cilantro aioli and baby greens

Blue Cheese and Toasted Walnut Spread
paired with fresh apple slices and baguettes

Event Time:	2 hours
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.