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775.332.1848

Wedding Reception Little Bites

Galena Reception

Table Food

Artisan Cheese Platter

European and California cheeses with seasonal fruits, candied-spiced pecans, balsamic syrup, crackers and baguettes

Shiitake Mushroom Crepe Pinwheels

truffled goat cheese, roasted red bell peppers, sprouts and tender shiitake mushrooms wrapped in a delicate crepe

Tarragon Chicken Salad in Endive Spears

with toasted almonds, green onions, dried cranberries and lemon aioli and served in fresh endive spears

Petite Beef Wellingtons

buttery pastry filled with tender beef, mushrooms and a brandy demi-glace and drizzled with port wine syrup

This menu is portioned as light courtesy food and is not intended to replace a meal
Stationary food will be pulled after 2 hours

Additional Delights

Sippable Tomato Bisque

creamy and classic, served in a demitasse cup along with a petite grilled cheese sandwich

Focaccia Bites

house-made pesto spread on herbed focaccia bread and stacked with turkey, roasted red peppers and provolone

Crispy Coconut Shrimp Lollipops

drizzled with lemongrass curry

Minimum: 75 guests.
Service Charge: 18% on food and beverage
Tax: 7.375%