



[www.cafemusee.com](http://www.cafemusee.com)

775.332.1848

---

## Mt. Rose Reception

### Passed Hors d'oeuvres

#### Smoked Salmon Tartare

with avocado, red onions, capers and dill served in mini cones

#### Mini Niciose Salad

seared ahi tuna, diced red potatoes, red onion, green beans and a lemon aioli, served in a phyllo cup

#### Zinfandel Poached Pear

on a brown butter cracker with blue cheese, candied walnuts and white pepper

### Table Food

#### Savory Mac n'Cheese

in a petite porcelain skillet topped with porcini dust

#### Meatloaf Slider

our savory meatloaf with ancho chili aioli and baby greens on a petite focaccia round

#### Kalamata Olive, Feta, and Cream Cheese Spread

topped with fried capers and served with crackers

#### Baby Lamb Chop Lollipops

with blackberry sage sauce

#### Mediterranean Chicken Salad

with sun dried tomatoes, pine nuts, and basil aioli served in a rosemary-scented tart shell

---

**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.