

Wedding Hors d'oeuvres Reception

Tahoe Reception

a combination of artfully garnished passed hors d'oeuvres and innovative food stations with portions to replace a meal

Passed hors d'oeuvres (Please choose three):

Grilled Tri Tip Crostini with Spanish Manchego
arugula, capers and double mustard aioli

Smoked Salmon Crepe Pinwheels
with radish greens, caperberries, and dill crema in a crepe pinwheel

Sesame Tuna Tartare on a Wonton Crisp
topped with a wasabi aioli and ginger tobiko

Fig Tapenade on Roasted Shallot and Pepper Biscotti
topped with bleu d'auvergne and candied walnuts

Chicken Skewers
marinated Greek chicken skewers
with roasted lemons, crumbled feta and herbs

Petite Tartlets
savory artichokes, goat cheese and kalamata olive tarts
and topped with a roasted artichoke heart

Arancini di Riso
savory deep-fried risotto balls filled with sun-dried
tomatoes and fresh mozzarella, drizzled with a savory red sauce

Petite Corn Madeline
topped with herbed boursin-style cheese

Minced Thai-Style Beef
with ginger, scallions, mint, and soy in a cucumber cup

Belgian Endive Spears
filled with peppered goat cheese, fresh strawberries and candied walnuts

Curried Chicken Salad in a Phyllo Cup

green and red apple, almonds, raisins, celery and green onion

Oven-Roasted Ajo Prawns

marinated with garlic, extra virgin olive oil and red pepper flakes

Bocconcini Napoleon Skewers

fresh mozzarella, grilled eggplant, fresh basil, grape tomato and red pepper with saffron aioli

Ancho Chili Seared Chicken

on a polenta round topped with minced red pepper, cilantro and chipotle aioli

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

Food Stations

Fresh Tastes

Artisan Cheese Display with dried fruits, candied pecans, crackers and baguettes

Petite Focaccia Bites with smoked turkey, red pepper, provolone and basil pesto

Antipasto Display with salami, fresh mozzarella, grilled vegetables, olives and toasted focaccia with roasted tomato and cannellini bean dip

Mediterranean Medley

Orzo Pasta with peas, mushrooms, green onions and shaved parmesan

Penne Pasta with spicy eggplant, tomatoes, basil and ricotta salata

Three-Cheese Tortellini with a truffled wild mushroom sauce

Fusion Flavors

Asian Noodle Salad served in mini "to go" boxes with chopsticks

Coconut Shrimp Skewers drizzled with citrus aioli

Crispy Vietnamese Vegetarian Spring Rolls with Sweet Chili Sauce

Sticks and Stones

Harissa-Spiced Beef Skewers with smoked paprika aioli

Chicken Satay Skewers with spicy peanut dipping sauce

Honey Pomegranate-Glazed Lamb with spiced yogurt dip

Additional Tastes

Lollipop Lamb Chops

with a blackberry sage chili glaze

Truffled Macaroni and Cheese

baked and served in a petite ramekin

Mini Beef Tenderloin Sandwiches

with béarnaise aioli and mesclun greens

Peet's Coffee and Tea Station

Service Charge: 18% on food and beverage

Tax: 7.375%

Minimum: 100 guests

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