

## 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

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## 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

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## Petite Sweets

Mini Mousse Checkerboard  
white and dark chocolate mousse in chocolate pastry tartlets  
topped with a toasted hazelnut

## Petite Sweets

Little bites of our house made bars: caramel coconut bars dipped in chocolate,  
lemon bars dusted with powdered sugar and raspberry bars with almond glaze

Mini Chili-Infused Chocolate Pots du Crème

Petit Fours

Mini Trifles

with pound cake, berries, and crème anglaise

Milk Chocolate Fondue

with dippables

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## Petite Dessert Buffet

delicious small bites to end your event

Chocolate Pot du Crème with espresso cream

Seasonal Bread Pudding with house made caramel sauce

Petit Fours enrobed in dark or white chocolate

Brownie Lollipops

Lemon Poundcake with limoncello mascarpone and raspberry puree

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Peet's Coffee and Tea Station

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<b>Event time:</b>	3 hours
<b>Service Charge:</b>	18% on food and beverage
<b>Tax:</b>	7.375%
<b>Minimum:</b>	100 guests

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