



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

775.332.1848

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## Plated Lunch Menu

Priced per person  
Minimum guest count - 30

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4 Courses – Soup, Salad, Entrée, Dessert  
3 Courses – Salad, Entrée, Dessert

**Soups:**  
Roasted Tomato Soup with a cambazola crouton  
Carrot Ginger Soup with sherry and chive cream  
Butternut Squash with a nutmeg cream  
Creamy Mushroom and Wild Rice Soup

**Salads:**  
Mesclun Greens Salad with green apple, toasted walnuts,  
crumbled pt. reyes blue and a balsamic vinaigrette  
Baby Spinach Salad with dried cranberries, sugar coated pecans,  
and an orange balsamic vinaigrette  
Café Caesar Salad with shaved parmesan and garlic croutons

**Entrees:**  
Penne Pasta with grilled chicken, mushrooms, artichoke hearts,  
creamy tomato basil sauce and shaved asiago  
Grilled Chicken with arugula, capers, olives, and roasted red potatoes  
Chicken Marsala with mushrooms on herbed polenta  
Roast Salmon with a dill beurre blanc and lemon caper risotto  
Grilled Shrimp with penne pasta, roasted vegetables and herbed alfredo  
Southwest Beef Tri-tip with grilled peppers on cilantro mashed potatoes  
Petite Filet of Beef with a wild mushroom sauce  
over herbed orzo pasta (Please add \$5.00 per person)

**Desserts:**  
Lemon Poundcake with limoncello whipped cream  
Seasonal Fruit Tart with vanilla bean crème anglaise  
Perfect Chocolate Torte with grand marnier whipped cream  
Frozen Lemon Mousse with raspberry coulis  
Apple Galette with cinnamon crème anglaise  
Key Lime Tart  
Crème Brulee

### Peet Gourmet Coffee Service

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**Menu pricing is based on one choice per course.**

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All events are subject to Nevada State Sales tax of 7.375% and a Service Charge of 18%, which is calculated on food and beverage totals.

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