



www.cafemusee.com

775.332.1848

Up on the Roof

Passed Hors d'oeuvres

Ahi Tuna Cones - with avocado, cilantro, green onion, siracha, and sesame aioli

Smoked Salmon Tartare - with avocado, red onions, capers and dill served in mini cones

Steak Frites- beef medallion on a potato crisp topped with tarragon aioli and crisp bacon

Grilled Spiced Salmon Skewers- drizzled with citrus aioli

Beef Sliders- savory miniature burgers with blue cheese, Roasted garlic and onion jam, and baby greens (please add \$1.00)

Belgian Endive Spears- filled with crab, mango and parmesan salad

Chicken Satay – marinated chicken skewers served with a spicy peanut sauce

Bocconcini Napoleon Skewers- fresh mozzarella, grilled eggplant, fresh basil, grape tomato and red pepper with saffron aioli

Cumin-crusted Tri-tip in Petite Rolls- with cilantro aioli and baby greens

Shiitake Mushroom and Truffled Goat Cheese Pinwheels- in a crepe pinwheel with spicy sprouts and roasted red peppers

Baby Lamb Chops- petite marinated chops served with tomato rosemary chutney

Roasted Garlic Flan- in a phyllo cup topped with goat cheese and onion jam

Curried Chicken Tartlets- with red and green apple, green onions, almonds and raisins

Tuna Nicoise – seared ahi tuna with on a potato round with capers, dill, and lemon aioli

Provençal Tart – roasted eggplant, shallots, pine nuts, tomato, and feta in a rosemary-scented tart shell

Grilled Tri Tip Crostini -with spanish manchego, arugula, capers and double mustard aioli

Roasted Shallot and Pepper Biscotti- topped with fig tapenade, bleu d'auvergne and candied walnuts

Chicken Skewers- marinated greek chicken, with roasted lemons, crumbled feta and herbs

Petite Tartlets- filled with savory artichokes, goat cheese and kalamata olives 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

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

Ancho Chili Seared Chicken- on a polenta round topped with minced red pepper, cilantro and chipotle aioli

Zinfandel Poached Pear -on a brown butter cracker with blue cheese, candied walnuts and white pepper

Choose three –

Choose five –

Choose seven –

We recommend 3-5 hors d'oeuvres for a cocktail event, seven for heavy hors d'oeuvres (enough for a light meal).

Event Time:	1 to 2 hours only
Service Charge:	18% on food and beverage
Tax:	7.375%
Minimum:	50 guests.

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