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## Chilled Plated Luncheon Menu

Priced per person  
Minimum Guest Count - 30

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### **Salad:(Please choose one)**

salads to be pre-set

Asian-spiced Grilled Chicken Salad  
with crispy rice noodles, romaine hearts, toasted peanuts, cucumbers,  
shredded carrots and tahini vinaigrette

Classic Caesar Salad with Grilled Chicken Breast  
with romaine hearts, house made croutons, shaved parmesan and creamy caesar dressing  
Grilled Prawns: Please add \$2.95

Southwest Cobb Salad  
with field greens, bbq chicken breast, hard-cooked eggs, blue cheese, applewood bacon,  
grilled onions, and guacamole with a creamy buttermilk dressing

Salmon Nicoise Salad  
on baby spinach with green beans, red potatoes, hard-cooked eggs, red onions,  
olives, and capers with a black olive tapenade vinaigrette

Grilled Steak Salad  
on spring greens with fresh mushrooms, red onions, blue cheese,  
grape tomatoes, and a roasted shallot and tarragon vinaigrette

Greek Couscous Salad with Grilled Oregano Shrimp  
with feta, tomatoes, red onion, cucumber, and a preserved lemon vinaigrette

All Salads are served with Bread and Butter

### **Dessert:(Please choose one)**

Lemon Poundcake with seasonal fruit and limoncello whipped cream

Perfect Chocolate Cake with cinnamon whipped cream

Lemon Mousse Terrine with raspberry coulis

Sticky Toffee Pudding with house made caramel sauce

Key Lime Tart

Crème Brulee

Apple Galette with cinnamon whipped cream

### **Peet's Coffee Service**

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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