

## Wedding Reception Buffet Dinner Menu

### **Before Dinner:**

#### **Passed Hors d'oeuvres-**

- Fresh basil pesto and goat cheese spread on our house made crostini with oven-roasted cherry tomato
- Wild mushroom and parmesan on house made crostini
- Caponata with feta on a crostini
- Roast Beef Crostini with Spanish manchego arugula, capers and double mustard aioli
- Smoked Salmon Crepe Pinwheels with radish greens, caperberry, and dill crema
- Sesame Tuna Tartare in an edible cone topped with a wasabi aioli and ginger tobiko
- Fig Tapenade on Roasted Shallot and Pepper Biscotti with bleu d'auvergne and candied walnuts
- Petite Corn Madeline topped with herbed boursin-style cheese
- Minced Thai Style Beef with ginger and soy in a cucumber cup
- Buttery Phyllo Triangles filled with sun-dried tomato and feta cheese
- Belgian Endive Spears filled with peppered goat cheese, fresh strawberries and candied walnuts
- Curried Chicken Salad in a Phyllo Cup with green and red apple, almonds, raisins, celery and green onion
- Oven- Roasted Ajo Prawns marinated with garlic and red pepper flakes
- Bocconcini Napoleon Skewers with fresh mozzarella, grilled eggplant, fresh basil, grape tomato and red pepper with saffron aioli
- Ancho Chili Seared Chicken on a cornbread round topped with minced red pepper, cilantro and chipotle aioli
- Crab Salad with mango and red peppers in a petite cone
- Smoked Salmon, avocado and sesame aioli in petite cone
- Ratatouille Tartlet with roasted eggplant, peppers, red onion and capers topped with goat cheese
- Steak Frite a grilled medallion of beef on a potato crisp with tarragon aioli
- Nicoise Tartlet with seared ahi tune, capers, and red potato with roasted garlic aioli
- Fresh Figs topped herbed goat cheese, frizzled prosciutto and balsamic syrup

**Dinner:**

**Salad Selections – (Please choose one):**

Classic Caesar Salad with house made croutons and a shower of parmesan  
Baby Greens Salad with feta cheese, green onions, grape tomatoes  
and a balsamic vinaigrette

**Entrée Selections – (Please choose two):**

Lemon and Thyme Roasted Chicken Breast with wild mushrooms  
and aromatic herb jus  
Citrus Glazed Chicken Breast on top of roasted green chilies drizzled with  
charred tomato vinaigrette and sprinkled with goat cheese  
Tuscan Chicken with roasted red pepper and olive compote  
Roast Tri Tip with a roasted cherry tomato relish  
Ale-Marinated Tri Tip with blue cheese, wild mushrooms and onions

**Side Selections – (Please choose one):**

Roasted Garlic Mashed Potatoes  
Oven Roasted Herbed Red Potatoes  
Saffron Rice Pilaf with orange zest, golden raisins and pistachios

**Served with Artisan Breads and Butter**

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**Additional Tastes and Upgraded Selections:**

**Salads-**

Hearts of Romaine with pt. reyes blue dressing and candied walnuts  
Mesclun Greens with seasonal fruit, danish blue, dried cranberries,  
and an apple cider dressing  
Baby Spinach with shaved red onions, spiced pecans and crumbled goat cheese  
with a roasted shallot vinaigrette  
Arugula with fresh mozzarella, cherry tomatoes, and basil balsamic vinaigrette

**Entrees-**

Roast Salmon with a shitake mushroom, fresh corn and balsamic butter  
Rosemary Scented Salmon with frizzled leeks and lemon beurre blanc  
Grilled Sirloin with wild mushroom and cabernet demi glace  
Rosemary and Zinfandel marinated leg of lamb with roasted tomato vinaigrette  
Bistecca alla Fiorentina, a thick sliced new york steak topped with olive oil, lemon  
and parmesan (please add 3.95 per person for this selection)

**Pasta Selection –**

Fusilli with sun-dried tomatoes, pesto cream, and parmesan  
Penne Primavera with a house made arrabbiata sauce  
Linguini with an herbed alfredo sauce  
Orzo with mushrooms, peas, green onions, a touch of cream  
and shaved parmesan  
Wild Mushroom Orecchiette with sage and parmesan

**Side Selections –**

Polenta with caramelized onions and parmesan

Roasted Couscous Pearls with sliced almonds, raisins, and green onions

Roasted Mediterranean Vegetables with extra virgin olive oil, sea salt  
and cracked black pepper

Broccoli and Parmesan Gratin

Oven-Roasted Cauliflower with Garlic, Lemon, Chives, and Parmesan

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**Minimum: 75 Guests**

All events are subject to current Nevada State Sales Tax of 7.375% and a service charge of 18% which is calculated on food and beverage totals.

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

All prices are subject to change without notice.