

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

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

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.