

Wedding Reception Plated Dinner Menu

Before Dinner:

Fresh Tastes Stationary Displays:

The Cheese Board

artisan cheeses with fresh or dried fruit, candied spiced pecans, crackers and baguettes

Antipasto

salami, marinated mozzarella, seasonal grilled vegetables, toasted focaccia triangles and sun-roasted tomato and cannellini bean dip

Fresh Vegetable Crudité

may include asparagus, cherry tomatoes, baby carrots, broccoli, snap peas, cauliflower, zucchini, and peppers with creamy blue cheese and scallion dip

Passed Hors d'oeuvres-

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 tuna, capers, and
red potato with roasted garlic aioli
Fresh Figs topped herbed goat cheese, frizzled prosciutto and balsamic syrup

Dinner: Includes choice of Salad, Entrée, Cake Service and Gourmet Coffee Service

Salads:

Organic Mesclun Greens with belgian endive, feta,
and a roasted shallot vinaigrette
Baby Spinach with dried cranberries, sugar coated pecans,
chevre and an aged sherry vinaigrette
Café Caesar with shaved parmesan and house made
garlic croutons
Mesclun Greens with green apple, toasted walnuts,
crumbled pt. reyes blue cheese and a balsamic vinaigrette
Baby Spinach with pear, pancetta, shaved parmesan
and a dijon vinaigrette

Entrées:

Honey-Orange Glazed Game Hen with toasted pearl couscous
Rosemary Crusted Chicken Breast
with a whole grain mustard sauce and herbed orzo
Grilled Chicken Breast with yukon gold mashed potatoes,
baby spinach, and a wild mushroom marsala demi glace
Ale Marinated Tri Tip with wild mushrooms and onions served with
garlic mashed potatoes
Herbed Prawn and Chicken Breast Alfredo with zucchini,
asparagus and wild mushrooms over farfalle pasta

Grilled Salmon with balsamic mushrooms, sweet corn
and basil mashed potatoes
Oven Roasted Spiced Salmon on French lentils
Asian Glazed Salmon on jasmine rice with citrus butter
Balsamic Glazed Pork Tenderloin with cheddar orzo and
apple cider jus
Pork Osso Bucco on herbed polenta with root vegetables
Petite Sirloin with peppercorn and cognac demi glace
on roasted garlic mashed potatoes
Prime Rib with horseradish mash and red wine jus

Roasted Chicken and Salmon served on saffron rice pilaf
with herbed beurre blanc
Seared Halibut over wild mushroom risotto with a
basil beurre blanc
Herb Crusted Filet of Beef with a wild mushroom gratin,
and a sherry peppercorn sauce
Petit Filet of Beef and Grilled Garlic Prawns with
lobster mashed potatoes
Roasted Rack of Lamb with an herbed mustard crust
on mint pesto couscous with a zinfandel reduction

Vegetarian guests will always be accommodated with advance notice.

Menu pricing is based on one choice per course. Customized menus are available.

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 Musée charges 10% above the published pricing for all additional or upgraded contracted equipment.

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

All prices are subject to change without notice.