



Holiday Buffet Dinner Menus

(In-House)

Three pre-set menus of our favorite items

Evergreen Menu

Stationary Hors d'Oeuvres

Oven-Roasted Artichoke and Parmesan Dip
with seasonal vegetables and our savory house-made crostini

Brie en Croute with cranberries, rosemary, walnuts, and crackers

Salad

Classic Caesar with house-made croutons and shaved parmesan

Entrées

Chicken Marsala with Mushrooms on Herbed Rice

~Or~

Baked Penne, roasted vegetables, smoked mozzarella, and red sauce

Desserts

Holiday Dessert Bars

White Chocolate and Cranberry, Apple Crumble, and Chocolate Peppermint

Blind Dog Organic Coffee Station

Minimum: 35 Guests

45.00 per person



Holly Menu

Passed Hors d'Oeuvres

Proscuitto, Brie, and Arugula Crostini with balsamic syrup
Smoked Trout Crostini with asian pear and horseradish cream
Peppered Goat Cheese Crostini with fig tapenade and fresh chives

Salad Selections

Classic Caesar with house-made croutons and shaved parmesan
~Or~
Baby Spinach with goat cheese, pancetta and a dried cherry and port dressing

Entrées

Maple and Soy-glazed Salmon
Braised Short Ribs

Pasta

Farfalle with roasted pepper, peas, red pepper flakes, and a peppered-parmesan cream

Side

Steamed Broccoli with roasted garlic and raisins

Desserts

Pumpkin Gingerbread Trifle

Blind Dog Organic Coffee Station

Minimum: 35 Guests

\$55.00 per person



Poinsettia Menu

Passed Hors d'Oeuvres

Tuna Tartare in a petite cone drizzled with wasabi aioli
Goat Cheese and Sweet Italian Sausage Crostini with fresh basil and sun-dried tomatoes
Endive Spears with gorgonzola, zinfandel-poached pears, and candied walnuts

Salad Selections – please choose one

Winter Greens with persimmons, blue cheese, candied walnuts and a citrus vinaigrette
Butter Lettuce with shaved red onions, toasted walnuts and creamy blue cheese dressing
Baby Spinach with dried cranberries, feta, red onion, and balsamic vinaigrette
Shrimp Louie with endive, avocado, and remoulade dressing (please add \$5.00)

Entrée Selections – please choose two

Roast Salmon with a tomato basil beurre blanc and roasted garlic mashed potatoes
Herb-crusted Lamb Chops with pistachio mint pesto on large cous cous pearls
Roast Prime Rib of Beef with horseradish crust and yukon gold gratin
Oven-roasted Organic Chicken Breast on buttermilk mashed potatoes with a madeira reduction
Cabernet-braised Short Ribs on cheddar polenta

Vegetables

Green Beans with toasted almonds
~Or~
Braised Brussels Sprouts with pancetta

Desserts – please choose one

Eggnog Trifle with a fabulous eggnog cream, sherry-soaked poundcake, and raspberry coulis
Pumpkin Bread Pudding with house-made caramel sauce
Chocolate Pot du Crème with peppermint
Pear Frangipane Tart with bittersweet chocolate sauce

Blind Dog Organic Coffee Station

Minimum: 35 Guests

75.00 per person



Catering Notes

- Minimum Guest Count – 35. For guest counts below 35, please add \$150.00.
- Length of Event – 3 hours. Should your event exceed three hours, additional staffing time is charged at \$35.00 per hour, per staff member.
- Room Rental: \$100.00. For events of less than 30 guests, please add \$50.00.
- For Bread and Butter Service, please add \$2.50 per person.
- All beverages are charged by consumption.
- All events are subject to current Nevada State Sales Tax (7.725%) and a service charge of 18%, which is calculated on food and beverage totals.
- The Cheese Board uses only the freshest ingredients, which are subject to change based on availability.
- Contact Krista Phillips at 775.323.3115, ext. 105 to discuss your catering options.
- Effective September 2009