



Holiday Buffet Dinner Menu (Off-Premise)

Passed Hors d'Oeuvres

(please add \$8.00 for three choices)

- Wild Mushroom Tarts topped with blue cheese crumble and balsamic syrup
- Phyllo Triangles filled with sun-dried tomatoes and goat cheese
- Petite Wellingtons with beef tenderloin, mushrooms, and a sherry demi glace
- Smoked Salmon Roulade with fresh dill, radish micro greens and caperberry crema
- Truffled Shitake Crepe Pinwheels with goat cheese, sprouts and red pepper
- Artichoke, Goat Cheese, and Kalamata Olive Tarts
- Chicken Satay with spicy peanut dipping sauce
- Chicken Tapenade on a polenta round with basil pesto aioli and red pepper
- Chilled Prawns with cilantro and a sweet and sour glaze (please add \$2.00)
- Tuna Tartare in a won ton cup drizzled with wasabi aioli
- Chipotle-glazed Rock Shrimp in a tortilla cup with black beans, corn, and cilantro crema
- 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
- Caramelized Onion and Gruyere Toasts
- Endive Spears with gorgonzola, zinfandel-poached pears, and candied walnuts

Stationary Hors d'Oeuvres

(please add \$4.50 for one choice)

- Winter Antipasto with focaccia squares and seasonal spreads
- Holiday Cheese Board with candied pecans, dried cranberries, crackers, and baguettes
- Oven- Roasted Artichoke and Brie Dip with savory house-made crostini
- Brie en Croute with cranberries, rosemary, walnuts, and crackers
- Chilled Prawns with three sauces (please add \$3.00 per person)
- Hot Crab, Artichoke, and Brie Dip with crostini
- Wild Mushroom Pâté with crackers and baguette
- Stilton Dip with apples, endive, and walnuts



Salad Selections

(\$4.50 each, \$7.50 for two)

- Baby Greens with toasted walnuts, pt. reyes blue cheese, grape tomatoes and tarragon dijon vinaigrette
- Classic Caesar with house-made croutons and shaved parmesan
- Winter Greens with persimmons, blue cheese, candied walnuts and a citrus vinaigrette
- Arugula with manchego, apples, caramelized walnuts and an aged sherry vinaigrette
- Mesclun Greens with goat cheese, pancetta and a dried cherry and port dressing
- Butter Lettuce with shaved red onions, toasted walnuts and creamy blue cheese dressing
- Baby Spinach with dried cranberries, feta, red onion, and balsamic vinaigrette

Entrée Selections

\$11.25 each (for two choices - \$8.50 each)

- Dijon Chicken with a tarragon cream sauce
- Chicken Breast with wild mushrooms and herbed madeira sauce
- Tuscan Chicken with roasted red pepper and olive compote
- Roast Salmon with fresh corn, shitake mushrooms, and balsamic butter
- Roast Salmon with a tomato basil beurre blanc
- Maple and Soy-glazed Salmon
- Grilled Leg of Lamb with rosemary-zinfandel reduction
- Herb-crusted Lamb Chops with pistachio mint pesto (please add \$10.00)
- Grilled Pork Tenderloin with sour cherry compote
- Roast Tri Tip with a honey chipotle bbq sauce
- Braised Short Ribs Provencal (add \$3.00)
- Roasted Beef Tenderloin with Cabernet Sauce and Stilton (please add \$10.00)
- Roast Prime Rib with house-made fresh horseradish cream sauce (please add \$5.00)
- Savory Meatloaf
- Baked Mac and Cheese with shrimp, pancetta, and spinach
- Roasted Vegetable Gratin with a parmesan crust

Pasta Selection

(\$3.95 side /\$6.50 for entrée)

- Penne with a house-made arrabbiata sauce
- Linguini with an herbed alfredo
- Farfalle with roasted peppers, capers, lemon, and goat cheese
- Orzo with mushrooms, peas, green onions, and parmesan
- Cheese Tortellini with a wild mushroom sauce (please add \$2.00)
- Baked Penne roasted vegetables, smoked mozzarella, and red sauce



Side Selections

(\$3.25 each)

- Roasted Garlic Mashed Potatoes
- Oven- Roasted Herbed Red Potatoes
- Holiday Rice Pilaf
- Polenta with caramelized onions and parmesan
- Couscous Pearls with sliced almonds, raisins, and green onions
- Sweet Potato, Apple and Chestnut Gratin
- Steamed Broccoli with roasted garlic and raisins
- Savory Bread Pudding with gruyere and herbs
- Braised Brussels Sprouts with pancetta

Desserts

(\$5.50 each, \$8.00 for two, \$10.00 for three)

- Pear Almond and Frangipane Tart with house-made caramel sauce and crème anglaise
- Pumpkin Gingerbread Trifle
- Decadent Chocolate Torte with grand marnier scented crème anglaise
- Spiced Apple Bread Pudding with hard cider sauce
- Bavarian Dark Chocolate and peppermint mousse parfait
- Eggnog Trifle
- Holiday Tiramisu
- Holiday-decorated Petit Fours
- Chocolate Pot du Crème with peppermint
- Sticky Toffee Pudding Cake

Blind Dog Coffee Station

\$2.75 per person



Catering Notes

Minimum: 30 Guests

Customized pricing is available for guest counts below 35.

For Bread and Butter Baskets: please add \$25.00 per table

A site inspection is necessary to determine an estimate for delivery, set-up, rental equipment and décor. The Cheese Board charges 10% above the published pricing for all contracted equipment.

The Cheese Board has a full liquor license. Bartenders are all serve-safe trained. All beverages are charged by consumption. A bar service fee of \$1.50 per person will be charged to cover costs of bar set-up, beverage service equipment, ice, cocktail napkins, liquor licensing and insurance.

The Cheese Board will determine the number of staff needed for your event based on your guest count and menu. Culinary and Service staff are priced from \$25 to \$35 dollars per hour, per staff. Bartenders are priced at \$30.00 per hour, per staff member.

For insurance liability purposes, The Cheese Board does not provide staffing unless all food is provided by The Cheese Board. Desserts provided by a county health department-approved kitchen facility are the only exception.

All events are subject to current Nevada State Sales Tax (7.725%) and a service charge of 18% that is calculated on food and beverage totals.

Delivery and Garbage/Recycling Removal charges are based on location.

The Cheese Board uses only the freshest ingredients, which are subject to change based on availability.

To discuss catering options, please call Krista at 775.323.3115, ext 105.

All prices are subject to change without notice.

Effective September 2009.