



## **Holiday Plated Dinners** (In-House)

### **Passed Hors d'Oeuvres** (please choose three)

Ahi Tuna Tartare in a Petite Cone  
with sesame aioli, scallions and avocado

Deconstructed Sushi  
ginger-poached prawn on a sushi rice round  
topped with wasabi aioli, cilantro and pickled ginger

Fig Tapenade and Stilton  
on a walnut shortbread round

Caramelized Onion Polenta Round  
topped with roasted Portobello mushrooms  
and pecorino romano fonduta

Goat Cheese Mousse and Roasted Pears  
on a parmesan tuile

Crepe Pinwheel  
filled with smoked salmon, micro greens  
and caperberry dill crème

Waldorf Chicken Tartlets  
red and green apples, dried cranberries, scallions,  
celery, and tarragon aioli

Artichoke and Kalamata Olive Tartlet  
with goat cheese and topped with roasted artichoke heart

Petite Beef Wellington  
filled with mushrooms, petite filet, and a sherry demi-glace  
drizzled with balsamic reduction

Caprese Crostini  
with grape tomatoes, fresh mozzarella,  
prosciutto, and a balsamic syrup



## **Salad**

(please choose one)

Grape Tomatoes and tarragon dijon vinaigrette

Classic Caesar with house made croutons and parmesan cheese

Baby Spinach with candied pecans, red onions, feta,  
and a caramelized shallot vinaigrette

Arugula with manchego, apples, and caramelized walnuts  
and an aged sherry vinaigrette

Goat Cheese with pancetta and dried cherry and port dressing  
on mesclun greens

Romaine Heart and Roasted-Beets with creamy roquefort dressing

## **First Course**

(please add \$7.00 per person)

Mesa Pumpkin Soup with ancho crème

Roasted Red Pepper Soup with a cambazola crouton

Apple and Squash Soup with an lemon crème

Roasted Onion Soup with a gruyere crouton

Bocconcini Napoleon (room temperature)  
grilled eggplant, red peppers, fresh mozzarella,  
saffron aioli, and basil-scented extra virgin olive oil

Wild Mushroom Pate  
on truffled micro greens with house made crostini

Gravlax with Whole-Grain Mustard and Rye Triangles



### **Entrée Choices**

(please choose one)

Chevre-Stuffed Chicken Breast with Savory Wild Mushroom Bread Pudding  
drizzled with a dijon sauce

Roasted Chicken Breast with a Boursin Sauce  
sautéed portobello mushrooms and roasted hazelnut green beans

Duck Confit with Herbed Risotto (please add \$5.00 per person)

Roast Salmon Filet with Savory Beluga Lentils and Balsamic Butter

Searred Salmon on Mediterranean Couscous with Honey-Roasted Root Vegetables

Oven Roasted Halibut on Polenta with Tomato Saffron Broth (please add \$8.00)

Petite Filet on Yukon Gold Mash  
with stilton, caramelized onions, and a cabernet reduction (please add \$8.00 per person)

Petite Filet with Grilled Prawns and Shiitake Mushroom Potato Gratin  
drizzled with white truffle oil (please add \$10.00 per person)

Ale Marinated Pork Tenderloin on Butternut Squash Orzo Risotto  
with a cranberry apple chutney

New York Steak and Grilled Garlic Shrimp  
with horseradish chive yukon mash (please add \$10.00 per person)

Grilled Tri Tip with a Zinfandel Marinade  
cherry tomato relish on cheddar polenta

Braised Short Ribs Provencal  
with gorgonzola polenta

Rack of Lamb with french green lentils,  
garlic flan and shiraz sauce (please add \$10.00 per person)



### **Dessert**

(please choose one)

Sticky Toffee Pudding  
with caramel sauce

Trio of Chocolate – paté, pot de crème, cheesecake (please add \$3.00)

Chocolate Espresso Mousse Martini  
topped with peppermint whipped cream and a holiday cookie

Decadent Chocolate Torte  
with grand marnier scented crème anglaise

Eggnog Tiramisu

Holiday -Spiced Panna Cotta  
served with a caramel apple compote and cinnamon crème

### **Blind Dog Organic Coffee Service**

55.00 per person



## Catering Notes

Minimum: 25 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.