



FABULOUS LUNCHESES & CATERED EVENTS SINCE 1981
247 CALIFORNIA AVENUE • RENO, NEVADA • 89509
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WWW.CHEESEBOARDCATERING.COM

In-House Buffet Dinner Menu

priced per person

Passed Hors d'oeuvres to start your evening

please choose three - \$8.50 per person

Tri Tip Crostini with spanish manchego, arugula, capers and double mustard aioli
Smoked Salmon Crepe Pinwheels with micro greens, caperberries, and dill crema
Sesame Tuna Tartare in a petite cone topped with a ginger aioli and wasabi tobiko
Minced Thai -Style Beef with ginger mint and soy in a cucumber cup
Buttery Phyllo Triangles filled with spinach tomato and feta cheese
Belgian Endive Spears filled with peppered goat cheese,
fresh strawberries and candied walnuts (seasonal)
Seared Scallop on truffled potato puree in a porcelain spoon (please add \$1.00 per person)
Bocconcini Napoleon Skewers with fresh mozzarella, grilled eggplant,
fresh basil, grape tomato and red pepper with saffron aioli
Sweet Potato Round with herbed goat cheese and applewood bacon (can be made vegetarian)
Gougere Puff – classic French cheese puff
Ancho Chili Seared Chicken on a polenta round topped
with minced red pepper, cilantro and chipotle aioli
Steak Frite, a grilled medallion of beef on a potato crisp with tarragon aioli
Ginger-poached prawn on a sushi rice round topped with
siracha aioli, avocado and fresh cilantro
Shiitake Mushroom and truffled goat cheese with sprouts and
roasted peppers in crepe pinwheels
Fig Tapenade Crostini with goat cheese, prosciutto, and balsamic honey (can be made vegetarian)

Buffet Menu

Salad Selections – (Please choose one):

Classic Caesar with house made croutons and a shower of parmesan
Baby Greens with feta cheese, green onions, grape tomatoes
and a balsamic vinaigrette

Entrée Selections –

(Please choose one):

Roasted Organic Chicken Breast with mushrooms and a savory dijon cream
Tuscan Chicken with roasted red pepper and olive compote
Citrus Glazed Chicken Breast on top of roasted green chilies drizzled with
charred tomato vinaigrette and sprinkled with feta cheese
Roast Chicken a la picatta with a lemon caper sauce

(Please choose one):

Fusilli Pasta with roasted vegetables and herbed alfredo sauce
Penne Pasta with Italian sausage, roasted peppers, olives, and tomatoes
Polenta with Bolognese sauce

Side Selections – (Please choose one; for two selections please add 3.50 per person):

Roasted garlic mashed potatoes
Oven-roasted herbed red potatoes
Broccoli with garlic and almonds
Seasonal vegetable sauté
Roasted Mediterranean Vegetables with extra virgin olive oil, sea salt
and cracked black pepper
Oven-Roasted Cauliflower with garlic, lemon, chives, and parmesan

Served with Artisan Breads and Butter

Plated Dessert: (please choose one)

Apple Tart with Cinnamon Cream
Strawberry Shortcake Martini with white chocolate cream
Individual Chocolate Ganache Cakes
Bread Pudding with Jack Daniel's Caramel Sauce
Chocolate Mousse Martini with espresso whipped cream and brownie crumble
Tiramisu Martini
Cheese Board's Carrot Cake with cream cheese frosting

Coffee and Tea Station

\$42.50 per person

Additional Tastes and Upgraded Selections:

Salads- (to upgrade please add an additional \$1.00 per person)

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

Entrees- (to upgrade please add an additional 2.95 per person, per selection)

Roast Tri Tip with a roasted cherry tomato relish

Ale-Marinated Tri Tip with blue cheese, wild mushrooms and onions

Grilled Leg of Lamb with roasted vegetables and a Lemon thyme vinaigrette

Herb Roasted Pork Loin with a sour cherry demi-glace

Roast Tri Tip with a honey chipotle bbq sauce

Slow-Roasted Beef with a cabernet sauce

Entrees- (to upgrade please add an additional \$4.50 per person, per selection)

Roast Salmon with a fresh corn, mushroom, and balsamic butter

Horseradish Crusted Roast Salmon with an orange aioli

Grilled Sirloin with caramelized onions and house made steak sauce

Minimum Guest Count – 25. For guest counts below 25, please add \$150.00

Room Rental: \$100.00. For events of less than 25 guests, please add \$50.00.

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

Length of Event – 3 hours. For events longer in length, staffing will be charged at \$35.00 per hour, per staff.

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

Beverage Service - All beverages are charged by consumption

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

All prices are subject to change without notice.

March 2011