



FABULOUS LUNCHES & CATERED EVENTS SINCE 1981  
247 CALIFORNIA AVENUE • RENO, NEVADA • 89509  
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[WWW.CHEESEBOARDCATERING.COM](http://WWW.CHEESEBOARDCATERING.COM)

## In-House Plated Dinner Menu

four courses priced per person

### Passed Hors d'oeuvres to start your evening

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)

**Salad: (please choose one)**

Baby Greens Salad

toasted walnuts, pt. reyes blue cheese, grape tomatoes and tarragon dijon vinaigrette

Classic Caesar Salad

house made croutons and parmesan cheese

Baby Spinach Salad

candied pecans, red onions, feta, and a caramelized shallot vinaigrette

Arugula Salad

manchego, apples, caramelized walnuts and a sherry vinaigrette

Romaine and Oven-Roasted Cherry Tomato Salad

creamy bleu d'auvergne dressing

**Soup: (please add \$5.00)**

Roasted Tomato Soup with a cambazola crouton

Savory Shrimp Bisque

Celeriac and Potato Soup with Truffle Cream

Carrot Ginger Soup with Sherry and Chive Cream

\*ask about seasonal soups

**Entrées: (please choose one for the entire group)**

Balsamic Chicken

with sautéed mushrooms on herbed polenta

Sautéed Chicken Breast

mustard mascarpone marsala sauce on herbed rice

Perfectly Roasted Chicken

served with buttermilk mashed potatoes and white wine shallot gravy

Chicken a la Piccata

with white wine sauce and capers on herbed orzo

Roast Salmon Filet

wild mushroom and corn risotto and balsamic butter (please add \$3.00 per person)

Asian Glazed Salmon

jasmine rice with baby bok choy (please add \$3.00 per person)

Ale Marinated Pork Loin

butternut squash risotto with a cranberry apple chutney

Pork Osso Bucco

herbed polenta and roasted root vegetables

Grilled Zinfandel-Marinaded Tri Tip

cherry tomato relish on cheddar polenta

**Please add \$10.00 per person for the following entrees:**

Grilled Sirloin

on yukon gold mash with stilton, caramelized onions and a cabernet reduction

Petite Sirloin with Grilled Prawns

shiitake mushroom and potato gratin drizzled with white truffle oil

Braised Short Ribs

on gorgonzola polenta with cabernet jus

Seasonal Fresh Fish

on saffron risotto with a lobster, tomato, and tarragon broth

**Dessert: (please choose one)**

Frozen Lemon Mousse Terrine with Raspberry Coulis

Port Poached Pear with bittersweet chocolate, cinnamon whipped cream and ginger cookie (seasonal)

Apple Galette with Cinnamon Cream

Decadent Chocolate Torte with Grand Marnier Scented Crème Anglaise

Petite Trio with a taste of Citrus, Chocolate and Cream (please add \$3.00 per person)

Classic Tiramisu

\*ask about our seasonal desserts

**Blind Dog Organic Coffee and Davidson's Organic Teas**

**\$55.00 per person**

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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.

Seasonal vegetables are included with each entrée where appropriate.

Menu pricing is based on one choice per course. Please allow \$10 surcharge for duet plates.

Length of Event – 3 hours. Should your event exceed three hours, additional staffing time is charged at \$35.00 per hour, per staff

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 of 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.

Some items are seasonal and your Event Coordinator will discuss menu options with you.

January 2011