



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

## Plated Dinner Menu

Priced per person

### **To Start Your Evening - Butler Passed Hors d'oeuvres**

(please add \$7.50 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)

**Salad - please choose one**

Baby Greens

with toasted walnuts, pt. reyes blue cheese, 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 with honey lemon vinaigrette

Romaine and Roasted Cherry Tomatoes

with creamy bleu d'auvergne dressing

**Soup (Additional \$ 5.00):**

Please ask for seasonal selections

**Entrée (Please choose one):**

Balsamic Chicken with Mushrooms on Herbed Polenta

Sautéed Chicken Breast with Mustard Mascarpone Marsala Sauce on Herbed Rice

Chicken a la Picatta on a bed of Parsley Orzo Pasta

Roast Salmon Filet with Wild Mushroom Risotto and Balsamic Butter (please add \$3.00 per person)

Seared Salmon on Mediterranean Couscous with a Dill, Capers,

and White Wine Sauce (please add \$3.00 per person)

Grilled Sirloin Steak on Yukon Gold Mash with Stilton, Caramelized Onions,

and a Cabernet Reduction (please add \$5.00 per person)

Petite Sirloin Steak with Grilled Prawns, Shiitake Mushroom and Potato Gratin

drizzled with White Truffle Oil (please add \$10.00 per person)

Ale Marinated Pork Loin on Butternut Squash Risotto with a Cranberry Apple Chutney

Grilled Tri Tip with a Zinfandel Marinade and a Cherry Tomato Relish

on Cheddar Polenta

**Dessert – please choose one**

Frozen Lemon Mousse Terrine with Raspberry Coulis

Apple Tart 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

Strawberry Shortcake Martini with white chocolate mousse

\*Seasonal Dessert

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

**\$29.95 per person**

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For additional courses, customized pricing available  
For duet plates, customized pricing is available

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Minimum: 35 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 \$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.

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.

All prices are subject to change without notice.

January 2011