



Wedding Reception Buffet Dinners

Priced per person

Fresh Tastes Stationary Displays

Perfect for a light taste before dinner service

The Cheese Board

artisan cheeses, fresh (seasonal) or dried fruit, candied spiced pecans, crackers and baguettes

4.00 per person

Antipasto

salami, marinated mozzarella, seasonal grilled vegetables, toasted focaccia triangles and sun-roasted tomato and cannellini bean dip

4.00 per person

Fresh Vegetable Crudités

asparagus, cherry tomatoes, baby carrots, broccoli, snap peas, cauliflower, zucchini, and peppers with creamy blue cheese and scallion dip

3.25 per person

Mediterranean Platter

house made hummus, marinated feta, assorted olives, spiced nuts and grilled pita wedges

3.50 per person

Little Bites of Heaven

petite beef wellingtons, spinach and feta tiropitas, wild mushrooms tartlets

6.25 per person

Chilled Shrimp Cocktails

with cilantro and sweet and sour glaze served in a shot glass

5.45 per person

Fresh Fruit Platter

seasonal fresh fruit drizzled with citrus mint syrup (June-September Only)

4.25 per person



Passed Hors d'oeuvres

(Please add \$4.25 for one choice; add \$8.95 for three choices)

- Smoked Salmon Crepe Pinwheels - with radish greens, caperberry, and dill crema
- Sesame Tuna Tartare - in an edible cone, with avocado, ginger aioli and topped with wasabi tobiko
- Fig Tapenade on Roasted Shallot and Pepper Biscotti with bleu d'auvergne and candied walnuts
- Minced Thai Style Beef - with ginger and soy in a cucumber cup
- Buttery Phyllo Triangles - filled with sun-dried tomato and feta cheese
- Lobster Empanada - drizzled with ancho chili aioli
- Belgian Endive Spears - filled with peppered goat cheese, fresh strawberries and candied walnuts
- Curried Chicken Salad in a Phyllo Cup - with green and red apple, almonds, raisins, celery and green onion
- Oven Roasted Ajo Prawns - marinated with garlic and sprinkled with red pepper flakes
- Bocconcini Napoleon Skewers - with fresh mozzarella, grilled eggplant, fresh basil, grape tomato and red pepper with saffron aioli
- Ginger-poached prawn on a sushi rice round topped with siracha aioli, avocado and fresh cilantro
- Petite Polenta Round – topped with herbed goat cheese, basil pesto and roasted red pepper
- Basil Shrimp Salad – with jalapeño and mango and served in an endive spear
- Provencal Tartlet - with roasted eggplant, peppers, red onion and capers topped with goat cheese
- Steak Frite - a grilled medallion of beef on a potato crisp with tarragon aioli
- Nicoise Tartlet - with seared ahi tuna, capers, and red potato with roasted garlic aioli
- Fresh Fig Crostini - topped herbed goat cheese, frizzled prosciutto and balsamic syrup
- Artichoke and Goat Cheese Tartlet - garnished with kalamata olive
- Gougere Puff – classic French cheese puff



Buffet Dinner 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 shrimp and fresh herbs in a chardonnay and lemon cream sauce
Penne Pasta with Italian sausage, roasted peppers, olives, and tomatoes
Classic Red Lasagna with beef, pork, and veal
White Lasagna with chicken, mushrooms, and spinach (can be made vegetarian)

Side Selections – (Please choose one; for two selections please add 4.25 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

\$44.50 per person



Additional Tastes and Upgraded Selections:

Salads- (to upgrade please add an additional \$2.25 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 3.50 per person)

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 \$4.75 per person)

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

Pasta– (additional side, please add 4.25 per person):

Fusilli with sun-dried tomatoes, pesto cream, and parmesan

Penne Primavera with a house made arrabiata sauce

Orzo with mushrooms, peas, green onions, a touch of cream and shaved parmesan

Wild Mushroom Orecchiette with sage and parmesan

Cake Service

includes plate and fork, cake table and poly linen

\$2.00 per person

Coffee Service Station

includes table, poly linen, coffee brewers, mugs, cream, sugars, teaspoons

\$3.75 per person



Minimum: 100 Guests

For guest counts between 75 and 99, please add \$5.00 per person. For guest counts between 50 and 74, please \$10.00 per person.

Price per person includes:

staffing for a 5 hour reception, Reno location delivery, set-up of place settings, one water and wine glass for the table, plates and flatware

For events longer then 5 hours or if the ceremony is at the same location as the reception, additional staffing charges will apply.

A site inspection is required to determine rental of kitchen equipment. The Cheese Board charges 10% above the published pricing for all contracted equipment.

For weddings outside the Reno city limit, additional charges will apply.

For additional set-up and breakdown of dining tables and/or ceremony set-up, a site inspection is necessary and additional charges will apply.

Please discuss with your event coordinator all of our bar services

All events are subject to current Nevada State Sales Tax of 7.725%

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

All prices are subject to change without notice.

Effective January 2011