



## Wedding Reception Plated 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



## Plated Dinner Menu

*Includes choice of Salad and one Entrée selection*

### **Salads:**

Mesclun Greens with belgian endive, feta  
and a roasted shallot vinaigrette  
Baby Spinach with dried cranberries, sugar coated pecans,  
feta, and an aged sherry vinaigrette  
Café Caesar with shaved parmesan and garlic croutons  
Mesclun Greens with green apple, toasted walnuts,  
a shower of pt. reyes blue and balsamic vinaigrette  
Baby Spinach with pear, pancetta and a dijon vinaigrette

### **Soups: (Please add \$7.50 per person)**

Roasted Tomato Soup with a cambazola crouton  
Shrimp Bisque  
Carrot Ginger Soup with sherry and chive cream  
Butternut Squash Soup with a nutmeg cream  
Broccoli Leek Soup with parmesan cream

### **Entrées Selections:**

#### **Sierra Menu:**

Rosemary Crusted Chicken Breast  
with a whole grain mustard sauce and herbed rice pilaf  
Grilled Chicken Breast on caramelized onion polenta  
with a wild mushroom marsala demi glace  
Provençal Chicken with Honey and Thyme  
roasted red potatoes and shallots  
Chicken a la Picatta with a white wine and lemon caper sauce  
on herbed rice orzo  
Ale Marinated Tri Tip with wild mushrooms and onions  
served with garlic mashed potatoes  
Grilled Zinfandel-Marinaded Tri Tip  
cherry tomato relish on cheddar polenta

**\$45.00 per person**



**Galena Menu:**

Grilled Salmon with balsamic mushrooms, sweet corn  
and basil mashed potatoes  
Asian Glazed Salmon on jasmine rice with citrus butter  
Balsamic Glazed Pork Tenderloin with cheddar orzo and  
apple cider jus  
Pork Osso Bucco on herbed polenta with root vegetables  
Petite Sirloin with peppercorn and cognac demi glace  
on roasted garlic mashed potatoes  
Prime Rib with horseradish mash and red wine jus

**\$50.00 per person**

**Mt. Rose Menu:**

Seared Halibut over wild mushroom risotto with a  
basil beurre blanc  
Cabernet Braised Beef Short Ribs with  
roasted garlic yukon gold mash  
Petite Sirloin Steak and Grilled Garlic Shrimp  
with horseradish yukon gold mash  
Roasted Salmon and Grilled Chicken with  
roasted red pepper coulis on herbed polenta  
Prosciutto-Wrapped Chicken Breast and Seasonal Fresh Fish  
with lemon herb beurre blanc on fresh basil risotto

**\$60.00 per person**

**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**



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**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.

Customized menus are available, please speak with your event coordinator for details.

All prices are subject to change without notice.

*Effective January 2011*