



## Holiday Hors d'oeuvres Menus

Accented and Garnished with Holiday Spirit  
Presented On Premium Disposable Trays

### **Mix and Mingle**

A light hors d'oeuvres selection that is perfect for a limited time get together of about 1 to 1 ½ hours  
(Minimum 50 Guests)

### **Holiday Cheese Platter**

our signature holiday cheese spread with Vermont white cheddar, cream cheese, dried cranberries, rosemary, scallions, and spiced pecans served with crackers and flatbread

### **Oven- Roasted Artichoke and Parmesan Dip**

savory house made crostini and fresh seasonal vegetables served hot or at room temperature

### **Savory Bites – Yum!**

Wild Mushroom Tartlets  
Spinach and Feta Tiropitas

### **Holiday Chicken Salad**

our tasty chicken salad red and green apples, dried cranberries, celery, tarragon, scallions, and almonds served with Belgian endive spears  
gluten-free

\$12.75 per person

### **Additional Feastivities**

#### **Holiday Dessert Bites**

Trio of Bars: spiced apple caramel, white chocolate cranberry, and chocolate peppermint brownies bites  
\$3.25 per person

CALL KRISTA AT 775-323-3115 X105 OR 104 TO ORDER  
[WWW.CHEESEBOARDCATERING.COM](http://WWW.CHEESEBOARDCATERING.COM)

**Holiday Menu cont.**

**Feliz Navidad**

Perfect for Events Lasting 2 Hours or a Holiday Open House  
(Minimum 35 Guests)  
okay for drop off with re-heating instructions

**Tequila Mango Chicken Skewers**  
with avocado crème

**Pinwheels**  
roast beef with cheddar, roasted red pepper,  
black olives, scallions, baby greens and ancho chili crema

**Black Bean, Jack, and Corn Empanadas**  
with cilantro crema

**Fresh Vegetable Fiesta**  
sugar snap peas, jicama, grape tomatoes,  
and red bell peppers with cilantro and ancho chili aioli

**Queso Fundido**  
mozzarella, cheddar, chipotle chilies, onion and green chilies  
with tri color corn chips

\$19.50 per person

**Additional Feastivities**

**Street Tacos**  
Chicken, Shrimp, or Beef  
with shredded cabbage, chipotle aioli, and crumbled queso  
5.95 per person, plus chef (\$150)

**South of the Border Tortilla Lasagna**  
chorizo, chicken, mushrooms, monterey jack, onions, and spices  
layered between tortillas and baked till bubbly  
\$125.00

**Mini Chili -Infused Chocolate Pots du Crème**  
\$3.95 per person

\*Décor Hint – decorate with bright colors and miniature white trees. Lime, white and silver are terrific with an accent of hot pink!

\*Beverage Tip – Mexican hot chocolate, with or without Tuaca, adds a festive note.

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**Holiday Menu cont.**

**Home for the Holidays**

Perfect for Events Lasting 2 to 3 Hours  
(Minimum 35 Guests)  
okay for drop off

**Holiday Vegetable Platter**

green and white vegetables with a roasted red bell pepper and feta dip

**Baked Brie**

stuffed with cranberries, walnuts, and rosemary  
served at room temperature

**Parmesan Polenta Round**

topped with chicken, basil pesto aioli, sun-dried tomato,  
and toasted pine nuts

**Kalamata Olive and Artichoke Tarts**

topped with feta crumbles

**Hot and Sweet Shrimp**

chilled prawns glazed with a spicy-sweet chili sauce

**Roast Beef Stuffed Baguette**

horseradish creme, shaved red onions, baby greens  
and crumbled point Reyes blue

\$21.75 per person

**Additional Feastivities**

**Delicious Home Style Chicken Pot Pie**

\$65.00 ½ pan (serves 8-12), \$135.00 whole pan (serves 18-24)

**Holiday Dessert Bites**

Trio of Bars: spiced apple caramel,  
white chocolate cranberry and chocolate peppermint brownie bites  
\$3.25 per person

\*Décor Tip – Do all reds, greens, or golds in different shades to increase the effect.  
Punch up accents with gold, silver or purple.

\*Beverage Tip – Nothing says holiday celebration like a ruby red cranberry martini.  
Be sure to garnish every cocktail to be the host with the most!

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**Holiday Menu cont.**

**Dickens Christmas**

Perfect for Events Lasting 2 to 3 Hours  
(Minimum 35 Guests)  
okay for drop off with re-heating instructions

**English Stilton Dip**

red and green apple wedges, endive, and walnuts

**Chicken Salad in Phyllo Cups**

scallions, celery, dried cranberries, tarragon aioli and almonds

**Petite Wellingtons**

beef tenderloin, mushrooms, and a sherry demi glace  
baked in puff pastry

**Smoked Salmon Crepe Roulade**

fresh dill, radish micro greens and caperberry crème

**Savory Wild Mushroom Bread Pudding**

topped with pecorino fonduta and drizzled with balsamic syrup

**Roasted Stuffed Creamers**

petite rose bliss roasted potatoes,  
filled with applewood bacon, sour cream,  
scallions, and cheddar

\$20.50 per person

**Additional Feastivities:**

**Classic Chilled Prawns**

house-made tomato horseradish sauce in a petite shot glass  
\$4.75 per person

**Individual Mini Trifles**

sherry-soaked pound cake layered with raspberry jam,  
strawberries, and crème anglaise  
\$3.95 per person

\*Décor Tip – use different styles of the same item – a multitude of santas or reindeer of every stripe for maximum impact.

\*Beverage Tip – Hot Buttered Rum or Mulled Wine or Cider adds a wonderful scent to the air and a festive feel to the party.

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**Holiday Menu cont.**

**Jingle Bell Rock**

Perfect for Events Lasting 2 to 3 Hours  
(minimum 50 guests)  
culinary staff required

**Truffled Mac-n-Cheese Crocks**

Individual pots of yumminess!  
topped a crunchy truffled panko crumb crust

**Meatloaf Sliders**

house-made meatloaf in petite focaccia squares with  
baby greens and ancho chili & red pepper aioli

**Retro Cheese Balls**

please choose one  
white cheddar and bacon served with crostini  
blue cheese and walnuts served with apple slices  
or  
feta with kalamata olives and capers served with pita chips

**Shrimp Cocktail**

served in a petite cup with classic red sauce

**Ultimate Chips-n-dip**

pt. reyes blue cheese dip with house-made potato chips

**Winter Vegetables**

served with not your mother's onion dip

\$24.50 per person

**Additional Feastivities:**

**Petite Fudgy Brownies**

with raspberry sauce in a pipette for splash of fun  
\$3.25 per person

**Petite Eggnog Cupcakes**

fun holiday flavor!  
\$2.75 per person

\*Party Tip – Play retro holiday music to set the mood. Use kitschy décor and be prepared to have a blast!

The ultimate gift? Splurge on wait staff so you can be a guest at your own party.

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**Holiday Menu cont.**

**Baby It's Cold Outside**

A Festive Buffet by the Fire  
(Minimum 35 Guests)  
culinary staff required

**Herb-Crusted Pork Tenderloin**

tender brined pork, sliced and topped with sour cherry compote

**Chicken Breast with Wild Mushrooms and Herbed Madeira Sauce**

sautéed chicken breast, shallots and wild mushrooms

**Winter Rice Pilaf**

with currants, toasted almonds, rosemary, shallots, and chives

**Petite Salad**

baby greens, walnuts, dried cranberries and stilton  
with a port wine vinaigrette

**Individual White and Milk Chocolate Mousse**

topped with a peppermint crumble

\$25.50 per person

**Pre-Dinner Hors d'oeuvres**

**Smoked Salmon Crepe Pinwheel**

with fresh dill, radish micro greens and caperberry crema

**Asparagus Cigar**

asparagus spear wrapped in phyllo, topped with asiago cheese  
and baked until golden and crispy

**Holiday Cheese Platter**

our signature holiday cheese spread with Vermont white cheddar, cream cheese,  
dried cranberries, rosemary, scallions, and spiced pecans  
served with crackers and flatbread

\$7.75 per person

**Additional Feastivities**

**Mulled Apple Cider**

\$2.75 per person

**Gourmet Hot Chocolate Bar**

\$5.00 per person

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## To better serve you, here are our ordering and cancellation policies as well as more helpful information.

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All Menus, **except Baby, its Cold Outside**, are cocktail party-sized portions.

Our hors d'oeuvres are one to two bites for ease in conversation. Planning on replacing a meal? Heartier portions are available at customized pricing.

Please note the minimum guest count for each menu. We can certainly provide food for a smaller group at customized pricing.

Our business office hours are Monday-Friday, 9am-4pm. To place an order, you may call 775.323.3115 x 105 or 104.

Service Charge (staffed events): 18% of food and beverage

Tax: 7.725%

Delivery: Based on Location

Food or Nut Allergy – for severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the ingredients due to physical constraints of our own kitchen or our suppliers. Our teams are not trained in the intricacies of allergies or intolerance and unable to provide recommendations or advice on these issues.

If you need help with any rental equipment and décor: a site inspection is necessary to determine your needs and cost

Service Staff Available - from \$25.00 to \$35.00 per staff, per hour. Due to insurance liability restrictions, we are unable to provide staffing for events providing food other than that produced at The Cheese Board (bakery items from a health department approved kitchen are the exception).

We will happily package any leftovers at a staffed event as long as the food meets the Washoe County Health Department restrictions regarding food out at room temperature including travel time.

Events are contracted for the minimum number of guests you anticipate. We ask for the final guest count five business days before your party. If you need to increase the guest count after that date, we will do our best to accommodate your request although food substitutions may be necessary.

Twenty-four hours prior to your event, orders cannot be cancelled. If you decide not to accept the order, you will be charged 100% of the total order and the food will be donated to those in need.

For Sunday orders there is a minimum \$1200.00 food order along with a 20% service charge.

We accept MasterCard, Visa, American Express and personal checks.

October 2011