



THANKSGIVING A LA CARTE HORS D'OEUVRES

Some of our favorites that will be perfect on Thanksgiving Day!

Holiday Cheese Display

our favorite cheeses matched with savory apple garlic jam
served with crackers
\$85.00 (small, serves 10-20) \$148.00 (large, serves 25-35)

Brie en Croute

imported 2K brie topped with dried cranberries, rosemary and toasted walnuts
then wrapped in puff pastry and served with crackers
\$90.00 (serves 25)

Winter Fresh Vegetable Medley

may include snow peas, jicama, broccoli, cauliflower,
zucchini, and peppers with spicy green goddess dip
\$48.75 (small serves 10-15) \$98.50 (large serves 20-30)

Chilled Prawns with Three Sauces

our signature black pepper-poached prawns
with house-made sauces: classic red, green goddess, and an orange cilantro aioli
\$145.00 (60 pieces)

Retro Cheese Ball

our take on a blast from the past
white cheddar, scallions and bacon and served with crostini
\$65.00 (serves 10-15)

Shrimp and Spanish Chorizo Skewers

Just a little bit of heat!

drizzled with a honey chipotle sauce
re-heating instructions included- not plattered
\$99.00 (3 dozen) - gluten-free

Grilled Antipasto Skewer

grilled and marinated seasonal vegetables served
with a tasty basil pesto dip
\$75.00 (3 dozen) – vegetarian and gluten-free

Smoked Salmon Crepe Roulade

with fresh dill, radish micro greens and caperberry crème
\$75.00 (3 dozen minimum)

Petite Beef Wellingtons

with mushroom duxelle, brandy demi-glace, and wrapped in puff pastry
\$28.00 per dozen (frozen)

Wild Mushroom Tarts

a blend of wild mushrooms, swiss cheese, and herbs baked in a petite tart shell
\$22.00 per dozen (frozen)

Sun-Dried Tomato and Feta Cigars

seasoned with basil, olive oil, and garlic,
wrapped in a buttery phyllo
\$20.00 per dozen (frozen)

Artichoke, Kalamata Olive, and Goat Cheese Tarts

savory mixture in a petite tart shell
\$22.00 per dozen (frozen)

Spanikopitas

spinach, feta, and scallions in a flaky phyllo triangle
\$16.00 per dozen (frozen)

Artichoke and Parmesan Dip

a savory blend of artichokes, parmesan, cream cheese,
spices, and mayonnaise, served with house made crostini
Ready to bake in a porcelain baking dish
\$55.00 (4 cups – serves 15)

White Bacon and Cheddar Dip

it just doesn't get any better
white cheddar, applewood bacon, cream cheese, spices and herbs
Ready to bake in a porcelain baking dish
\$65.00 (4 cups – serves 15)

Sweet!

8" House-made Pumpkin Pie - \$22.00
8" House-made Pecan Pie – \$34.50
8" House-made Apple Pie - \$24.00
Individual Pumpkin Tart - \$3.95 (min 6)
Individual Apple Tart - \$4.75 (min 8)
Individual Pecan Tart - \$5.25 (min 8)
Individual Pumpkin Cheesecake- \$4.50 (min 8)

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

- Our business office hours are Monday-Friday, 9am-4pm. To place an order, you may call 775.323.3115, ext. 105 or 104.
- Orders must be placed by 10am on Monday, November 21st to secure your order. We cannot guarantee availability after that date.
- Nevada Sales Tax is 7.725%.
- Food or Nut Allergy Info: 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.
- 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.
- We accept MasterCard, Visa, American Express and personal checks.