



Restaurant & Bar

Cili Buffet Dinner

(minimum 35 guests)

PASSED APPETIZERS – First half-hour

Choose Three (3) from Passed Appetizer Menu

BUFFET ITEMS (choose three)

Caesar Salad with Garlic Croutons and Shaved Parmesan
Heirloom Tomato and Mozzarella Salad

Chilled Shrimp with Wasabi Cocktail Sauce (*add \$4*)

Mediterranean Couscous and Vegetable Salad with Sherry Vinaigrette

Field Green Salad with Cherry Tomatoes, Fried Leeks and White Balsamic Vinaigrette

Thai Chicken Salad with Asian Greens, Cashews, and Ginger-Soy Vinaigrette

Wild Mushroom Soup with Truffle Oil or Housemade Soup of the Day

ENTREE BUFFET CHOICES

Roasted Free-Range Chicken with Rosemary Jus

Carving Station: choose Prime Rib, Jerk Pork, or Ginger Glazed Ham

Penne Pasta Primavera with Gulf Shrimp and Parmesan Cream Sauce

Pesto Penne Pasta with Chicken, Pine Nuts, and Parmesan

Seared Atlantic Salmon with Jasmine Rice and Plum Wine Sauce

Four Cheese Tortellini with Ricotta and Marinara

Seafood Scampi over Pasta with Roasted Garlic Butter

Risotto: choose Wild Mushroom, Parmesan, English Pea, or Sweet Corn

Lobster Ravioli (*add \$5*)

INCLUSIONS

Garlic Potato Purée and Sautéed Vegetables

Cili Fresh Baked Breads and Butter

DESSERTS

Cili Pastries, Cheesecakes, and Brownies

Coffee and Iced Tea Service

\$55 – Choose TWO Entrée Items

\$63 - Choose THREE Entrée Items

\$69 – Choose FOUR Entrée Items

See additional options on the Stations Reception Menu

**All prices subject to 7.75% Nevada State Sales Tax and 20% Service Fee
Please contact the Catering Department at 702-597-6316**