



Cili Plated Dinners

PASSED APPETIZERS – 1/2 Hour Reception

(three appetizers included with plated dinners)

Chicken Satays with Peanut Sauce
Chicken Egg Rolls with Mustard Plum Sauce
Jerk Chicken on Tortilla Chip with Mango Chutney

Beef Satays with Red Thai Curry Aioli
Asian Style Meatballs with Teriyaki Sauce
Beef Tataki Roll with Radish, Sprouts, and Shoyu Sauce
Seared Beef Tenderloin Crostini with Caramelized Shallots and Blue Cheese

Tempura Shrimp with Sweet Ponzu (**add \$2**)
Maine Crab Cakes with Basil Remoulade
Poached Shrimp with Wasabi Cocktail Sauce (**add \$2**)
Prosciutto Wrapped Scallops with Pesto Aioli (**add \$2**)
Spicy Shrimp Satays with Sweet Sambal Sauce
Smoked Salmon Roulade with Cream Cheese and Chives
Spicy Tuna Tartare with Cucumber on Crisp Wonton Chip
Calamari and Fried Rock Shrimp with Sweet Chive Mustard
Smoked Salmon on Crispy Potato Chip with Avocado Cream

Miniature Grilled Ham & Swiss
Pork Potstickers with Soy-Chili Sauce
Balinese Baby Back Ribs with Asian BBQ Sauce
Spicy Grilled Pork with Pineapple and Teriyaki Glaze

Cream Cheese and Scallion Wontons
Herb Ricotta & Caramelized Onion Tartlet
Vegetable Spring Rolls with Sweet & Sour Sauce
Tomato, Basil and Mozzarella Bruschetta
Espresso Cup filled with Chef's Selection of Soup
Fava Bean Puree on Parmesan Toast with Olive Tapenade
Wild Mushroom & Spinach Bruschetta with Truffle Mascarpone
Twice Baked New Potatoes (available in any Potato Puree Style)

Add additional Passed Appetizers for \$2 each



SALADS

Chopped Vegetables with Pinot Noir Vinaigrette, Cabbage, and Parmesan
Lobster Cobb with Tomato, Avocado, Cucumber, and Orange Vinaigrette (*add \$6*)
Romaine & Radicchio with Garlic Croutons, Parmesan, and Caesar Dressing
Baby Iceberg with Red Onion, Bacon, Tomato Oil, and Blue Cheese Dressing
Field Greens with Cherry Tomatoes, Fried Leeks, and White Balsamic Vinaigrette
Asian Lettuce Salad with Vegetables, Cashews, and Ginger-Soy Emulsion
Arugula & Frisee with Apples, Crumbled Blue Cheese, Walnuts, and Citrus Essence
Baby Spinach with Radicchio, Frisee, Ricotta, Bacon Vinaigrette, and Wonton Strips

SOUPS

Cream of Tomato with Pesto
Potato Leek with Bacon and Chives
Butternut Squash with Allspice Cream (*seasonal*)
Truffle Wild Mushroom with Parmesan
Smoked Chicken with Broccoli & Black Beans



ADDITIONAL COURSE

(the following options are available to add as an additional course, they will be prepared as a smaller portion size than a normal entrée course)

Poached Shrimp with Wasabi Cocktail Sauce and Lemon
Balinese Style Baby Back Ribs with Ginger Barbeque Glaze and Sesame Seeds
Four Cheese Tortellini with Ricotta, Parsley, Shaved Parmesan and Marinara
Beef & Chicken Satays with Cucumber Salad, Peanut Sauce, and Red Curry Aioli
Smoked Salmon Plate with Fried Capers, Bagel Chips, and Scallion Cream Cheese
Lobster Ravioli with Roasted Peppers, Asparagus, Tarragon, and Parmesan Cream
Wild Mushroom Tortellini with Parmesan, Truffle Oil, Fried Spinach, and Sherry Cream
Fried Calamari & Rock Shrimp with Arugula, Cherry Peppers, and Sweet Chive Mustard
Sautéed Prosciutto Wrapped Scallops with Roasted Garlic Butter



ENTRÉES (pre-select two)

Grilled Salmon Fillet

Basil Cream Potato Purée, Baby Carrots, and Cherry Tomato Relish

Baked Atlantic Salmon

Fresh Herb Risotto, Asparagus, and Crispy Prosciutto

Seared Free-Range Chicken Breast

Tillamook Cheddar Potato Cakes, Haricot Vert, and Roasted Garlic Sauce

Roasted Free-Range Chicken

Bacon-Parsley Mashed Potatoes, Broccoli, Red Wine Reduction, and Crispy Onions

Sesame Crusted Alaskan Halibut OR Sea Bass (add \$3, seasonal)

Wasabi Potato Purée, Snap Peas, and Pineapple-Plum Wine Sauce

Grilled Rib-Eye Steak and Shrimp Scampi (add \$5)

Garlic Potato Puree, Asparagus, and Green Peppercorn Sauce

Grilled Prime Beef Tenderloin (add \$9)

Parmesan Risotto, Asparagus, and Port Wine Sauce

Surf & Turf – Petite Filet and Australian Lobster Tail (add \$15)

Truffle Mashed Potatoes and Asparagus

- **Add \$3 for additional entrée choices**
- **Split Plate Option - choose two of the above items and the Chef will provide two small portions of each as one Entrée option (add \$5)**
 - **Add Shrimp Scampi to any Entrée for additional \$6**
 - **Vegetable and Starch can be changed upon request**

DESSERT (pre-select one)

- Chocolate Oreo Cheesecake
- Crème Brûlée with Seasonal Berries
- Apple-Raspberry Crisp with Crème Anglaise
- Vanilla Bean Cheesecake with Blueberry, Strawberry or Passion Fruit Compote
- Chocolate Mousse Tart with Raspberry Coulis
- Carrot Cake with Cream Cheese Frosting and Candied Walnuts
- Strawberry Shortcake with Lemon-Buttermilk Poundcake
- Assorted Cream Puffs with Vanilla Bean Ice Cream
- Trio of Individual Desserts as Selected by the Chef (add \$4)**

Three Passed Appetizers included with all Plated Dinners

Choose 3 Courses- \$59

(Soup or Salad, Entrée, Dessert)

Choose 4 Courses - \$67

(Soup or Salad, Second Course, Entrée, Dessert)

Choose 5 Courses - \$72

(Soup, Salad, Third Course, Entrée, Dessert)

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