



Cili Lunch Menus

PASSED APPETIZERS – First half-hour

Choose Two (2) from Passed Appetizer Menu

FIRST COURSE (pre-select one)

- Wild Mushroom Soup with Truffle Oil and Parmesan Crisp
- Caesar Salad with Garlic Croutons and Shaved Parmesan
- Field Green Salad with Cherry Tomatoes, Fried Leeks and White Balsamic Vinaigrette
- Arugula Salad with Blue Cheese, Candied Walnuts, Fried Onions and Citrus Vinaigrette
- Baked Potato Soup with Cheese, Sour Cream, Chives, and Crumbled Bacon
- Heirloom Tomato & Fresh Mozzarella, Basil, Baby Greens and Balsamic Reduction
- Shrimp Cocktail with Wasabi Cocktail Sauce and Lemon (**add \$3**)
- Cream of Tomato Soup with Basil Pesto

ENTRÉE (pre-select three)

- Thai Chicken Salad with Asian Greens, Cashews, and Ginger-Soy Vinaigrette
- Prime Rib Sandwich with Swiss Cheese, Mushrooms, and Herb au Jus
- Caesar Salad with Blackened Chicken and Garlic Croutons
- Penne Pasta Primavera with Gulf Shrimp and Parmesan Cream Sauce
- Grilled Steak Sandwich with Fresh Mozzarella, Roasted Peppers, and Basil Aioli
- Braised Boneless Short Ribs with Garlic Potato Purée, Asparagus, and Port Wine Sauce
- Grilled Chicken Breast with Green Beans, Roasted Potatoes, and Lemon Butter Sauce
- Sesame Crusted Atlantic Salmon with Wasabi Potato Puree, Baby Carrots and Plum Wine Sauce
- Pesto Penne Pasta with Chicken, Pine Nuts and Parmesan
- Cili Lobster Cobb Salad with Mango, Cucumber and Citrus Vinaigrette (**add \$4**)

DESSERT (pre-select one)

- Chocolate Dipped Cream Puff with Vanilla Bean Ice Cream
- Crème Brûlée with Seasonal Berries
- Carrot Cake with Cream Cheese Frosting and Candied Walnuts
- Assorted Sorbets and Ice Cream

Iced Tea and Coffee Service Included

Choose Two (2) Courses - \$28

Choose Three (3) Courses - \$33

Choose Four (4) Courses - \$38

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