



Cili Appetizer Reception – Stations & Passed Appetizers

(Beverages priced separately)

PASSED APPETIZERS (first half-hour)

Choose Three (3) from Passed Appetizer Menu

SOUP & SALAD

Cili Baked Artisan Breads and Butter
Cream of Tomato Soup with Basil Pesto
Chopped Vegetable Salad with Mixed Greens and Pinot Noir Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
Smoked Chicken Soup with Broccoli and Black Beans

MEAT & POTATO

Jerk Pork with Whisky Maple Sauce
Prime Rib with Horseradish Cream and Au Jus
Garlic Potato Puree and Wasabi Mashed Potatoes
Assorted Toppings: Cheddar Cheese, Bacon, Chives, and Sour Cream

ITALIAN

Garlic Bread with Parmesan and Parsley
Parmesan Risotto with Wild Mushrooms and Truffle Oil
Basil Pesto Penne Pasta with Chicken, Pine Nuts, and Parmesan
Lobster Ravioli with Asparagus, Chopped Lobster, and Tarragon Cream
Vine Ripe Tomatoes and Fresh Mozzarella with Basil and Balsamic Reduction

ASIAN

Beef Satays with Red Thai Curry Sauce
Vegetable Spring Rolls with Spicy Sambal Glaze
Chicken Satays with Peanut Sauce and Sesame Seeds
Baby Back Ribs with Hoisin Barbeque Sauce and Scallion Rings
Thai Chicken Salad with Baby Spinach, Cashews, and Ginger Soy Vinaigrette

SEAFOOD (add \$6 per person)

Jumbo Shrimp with Wasabi Cocktail Sauce
Oysters on the Half Shell *or* Oyster Shooters
Crab Claws with Basil Remoulade

AMERICAN

Kettle Style Potato Chips
Grilled Ham and Cheese Sandwiches
Prime Rib Sandwiches with Horseradish Cream
Kobe Beef Sliders with Caramelized Onions, Pickles, and American Cheese
Iceberg Lettuce Salad with Carrot, Celery, Red Onion, and Blue Cheese Dressing

ANTIPASTO

Assorted Italian Meat and Cheese
Herb and Citrus Marinated Olives
Asparagus and Roasted Pepper Salad with Balsamic Dressing
Mediterranean Couscous and Vegetable Salad with Sherry Vinaigrette
Artichoke Heart and Caramelized Fennel Salad with Lemon-Herb Olive Oil

DESSERTS (included)

Cili Brownies and Cookies
Assorted Cakes, Tarts, Pastries, and Cheesecakes

***\$55 per person, choose TWO Stations
\$65 per person, choose THREE Stations
Includes Passed Appetizers and Desserts
(Minimum 75 Guests)***

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