

Cili Wedding Reception Buffet Dinners (4 hours)

BEVERAGE PACKAGE

4-Hour open bar includes Premium Well Liquor*, House Red and White Wine, Champagne Toast, Imported and Domestic Beer, Soda, Fruit Juices, Iced Tea and Coffee

*Premium Well Liquor includes: SKYY, Beefeater, Sauza, Bacardi, Dewars, and Jack Daniel's

PASSED APPETIZERS (choose three) **For 45 minutes following ceremony**

SEE APPETIZER MENU

Add Additional Passed Appetizer - \$2 per person

COLD BUFFET

(choose three)

Caesar Salad with Garlic Croutons and Shaved Parmesan
Baby Spinach with Radicchio, Frisee, Ricotta, Bacon Vinaigrette and Wonton Strips
Artichoke and Roasted Pepper Salad
Chilled Shrimp with Wasabi Cocktail Sauce (add \$6 per person)
Grilled Vegetables marinated with Aged Balsamic Vinaigrette
Heirlooms Tomato and Mozzarella Salad
Field Green Salad with Cherry Tomatoes and White Balsamic Vinaigrette
Tropical Fresh Fruit Display with Raspberry Yogurt Sauce
Mediterranean Couscous and Vegetable Salad with Sherry Vinaigrette

INCLUSIONS

Fresh Baked Cili Breads and Butter
Choice of: Garlic Potato Purée, Roasted Red Potatoes, or Wild Rice
Chef's Selection of Sautéed Vegetables

ENTRÉE (choose three)

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 Plum Wine Sauce
Sesame Crusted Halibut or Sea Bass with Thai Sweet and Sour Sauce
Four Cheese Tortellini with Ricotta and Marinara

Seafood Scampi with Roasted Garlic Butter
Risotto: choose Wild Mushroom, Parmesan, English Pea, or Sweet Corn
Lobster Ravioli in a Herbed Cream Sauce (*add \$3*)

DESSERT

Traditional Wedding Cake

The Wedding cake is baked in your choice of round or square tiers, choice of flavor(s), frosting, filling, and design; bring our Pastry Chef a picture or look through our design portfolio for inspiration. More elaborate creations may incur a materials fee and/or an hourly design fee. For floral decorations on your cake, we suggest you have your florist provide us with coordinating flowers. Wedding cakes are displayed on a round or square silver tray.

\$125 Per Person
(includes 4-hour Beverage Package)

ADDITIONAL OPTIONS

Italian Station - \$7 per person (choose two)

Penne Pasta with Pesto, Garlic Chicken and Pine Nuts,
Farfalle with Fresh Asparagus Tips and Citrus Herb Cream Sauce,
Penne Pasta Marinara with Gulf Shrimp
Wild Mushroom Ravioli, or Spinach Tortellini with Pesto Cream Sauce

Seafood Station - \$12 per person (choose two)

Chilled Shrimp with Wasabi Cocktail Sauce, Seared Ahi Tuna
Oysters on the Half Shell with Mignonette, Snow Crab Cocktail Claws
Clams on the Half Shell, Lobster Martini with Mango and Avocado

Beverage Package

Upgrade Liquors - \$5 - \$8 additional per person
Beer and Wine only - \$5 less per person

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