

# **Cili Wedding Reception Plated 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, Jack Daniel's, and Assorted Cordials & Cognacs

Upgrade Liquors - \$5 - \$8 additional per person

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

SEE APPETIZER MENU

***Add Additional Passed Appetizer - \$2 per person***



## **FIRST COURSE (pre-select one or choice of soup or salad)**

### **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

**ENTRÉE (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 Proscuitto*

**Seared Free-Range Chicken Breast**

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

**Grilled Free-Range Chicken**

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

**Sesame Crusted Alaskan Halibut OR Sea Bass (seasonal)**

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

**Grilled Rib-Eye Steak and Shrimp Scampi**

*Garlic Potato Puree, Asparagus, and Green Peppercorn Sauce*

**Grilled Prime Beef Tenderloin**

*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**

*Vegetable and Starch can be changed upon request*

**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 COURSES**

Shrimp Scampi - \$6  
Additional Soup Course - \$4  
Shrimp Cocktail - \$4

Wild Mushroom Ravioli - \$5  
Lobster Ravioli - \$8  
Dessert Buffet – starting at \$7

***All prices subject to 7.75% Nevada Sales Tax, 20% Service Fee, Ceremony & Reception Fees  
Please contact the Catering Department at 702-597-6316***