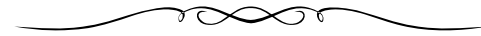


Cili Wedding Reception Plated Lunch (3 hours)

PASSED APPETIZERS (choose three)

For 30 minutes following ceremony

SEE APPETIZER MENU



FIRST COURSE (pre-select one)

Caesar Salad with Shaved Parmesan and Garlic Croutons
Field Green Salad with Cherry Tomatoes, Fried Leeks, and White Balsamic Vinaigrette
Baby Iceberg with Red Onion, Bacon, Tomato Oil, and Blue Cheese Dressing
Housemade Soup of the Day

ENTRÉE (pre-select two)

Seared Atlantic Salmon with Wasabi Mashed Potatoes, Baby Carrots and Pineapple-Plum Wine Sauce
Grilled Chicken Breast with Green Beans, Roasted Potatoes, and Lemon-Butter Sauce
Grilled Ribeye with Garlic Potato Puree, Asparagus, and Port Wine Sauce



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.



BEVERAGE PACKAGE

3-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

\$85.00 per person

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