



Restaurant & Bar

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

Romaine & Radicchio with Garlic Croutons, Parmesan and Caesar Dressing
Baby Iceberg with Red Onion, Bacon, Blue Cheese Dressing and Tomato Oil
Mixed Greens with Cherry Tomatoes, Fried Leeks and White Balsamic Vinaigrette
Thai Vegetable Salad with Spinach, Cashews, Rice Noodles and Ginger-Soy Dressing
Arugula & Frisee with Crumbled Blue Cheese, Walnuts, Orange Vinaigrette and Apples
Baby Spinach with Radicchio, Frisee, Feta, Bacon Vinaigrette and Wonton Strips
Chopped Vegetables with Pinot Noir Vinaigrette, Mixed Greens and Parmesan
Lobster Cobb with Mango, Tomato, Egg, Avocado, Cucumber and Citrus Dressing (**add \$6**)

SOUPS

Cream of Tomato with Basil Pesto
Baked Potato Soup with Sour Cream, Cheddar Cheese, Bacon and Chives
Wild Mushroom Soup with Truffle Oil and Parmesan Crisp

ENTRÉE (pre-select two)

Oven Baked Salmon

Parmesan-Herb Risotto, Asparagus and Basil-Lemon Butter

Grilled Salmon Fillet

Sweet Edamame Succotash and Miso-Scallion Butter Sauce

Seared Free-Range Chicken

Tillamook Cheddar Potato Cake, Green Beans and Roasted Garlic Beurre Blanc

Roasted Chicken Breast

Bacon-Parsley Mashed Potatoes, Broccoli and Red Wine Reduction

Char-Grilled Mahi Mahi

Banana Curry Potato Puree, Snap Peas and Pineapple-Plum Wine Sauce

Pan Seared Chilean Sea Bass

Roasted Red Potatoes, Haricot Vert and Lemon-Caper Butter

Sautéed Alaskan Halibut

Sweet English Pea Risotto and Roasted Red Pepper Coulis

Grilled Ribeye Steak and Shrimp Scampi

Garlic Mashed Potatoes, Broccoli and Port Wine Sauce

Prime Beef Tenderloin

Parmesan Risotto, Buttered Carrots and Green Peppercorn Sauce

Surf & Turf – Petite Filet and Australian Lobster Tail (add \$15)

Truffle Potato Puree and Sautéed Asparagus

Add \$3 for additional entrée choices

Vegetable and Starch can be changed upon request

Additional courses available 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.

Wedding cakes are displayed on a round or square silver tray.

\$135 Per Person

(includes 4-hour Beverage Package)

***All prices subject to 8.10% Nevada Sales Tax, 20% Service Fee, Ceremony & Reception Fees
Please contact the Catering Department at 702-597-6316***

CILI PASSED APPETIZER SELECTIONS

Chicken Satays with Ginger-Soy
Chicken Egg Rolls with Mustard Plum Sauce
Jerk Chicken on Tortilla Chip with Black Beans and Mango Sauce

Beef Satays with Red Thai Curry Aioli
Italian Meatballs with Marinara and Parmesan
Seared Beef Crostini with Caramelized Shallots and Blue Cheese
Beef Tartare with Egg, Capers, Red Onion, Garlic Aioli on Potato Chip
Kobe Beef Sliders with Aged Gouda, Tomato Relish, and Pickles (*add \$1*)

Maine Crab Cakes with Basil Remoulade
Seared Tuna Tatake on Crisp Wonton Chip
Spicy Shrimp Satays with Sweet Sambal Sauce
Ahi Tuna Salad on Cucumber Cup
Fried Calamari with Sweet Chive Mustard & Pickled Peppers
Smoked Salmon on Crispy Potato Chip with Avocado Cream
Tempura Shrimp with Sweet Ponzu (*add \$2*)
Poached Shrimp with Wasabi Cocktail Sauce (*add \$2*)

Miniature Grilled Ham & Swiss
Italian Sausage Stuffed Mushrooms with Marinara
Ham and Cheese Potato Croquettes with Red Pepper Coulis
Grilled Jerk Spiced Pork with Pineapple and Yuzu Ponzu

Tomato, Basil and Mozzarella Bruschetta
Cream Cheese and Scallion Wontons
Herb Ricotta & Caramelized Onion Tartlet
Spinach Stuffed Mushrooms with Marinara
Vegetable Spring Rolls with Sweet & Sour Sauce
Wild Mushroom & Spinach Bruschetta with Truffle Mascarpone
Twice-Baked New Potatoes with Truffle Oil and Chives