



Restaurant & Bar

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
- Mixed Green Salad with Cherry Tomatoes, Fried Leeks, and White Balsamic Vinaigrette
- Baby Iceberg with Red Onion, Bacon, Blue Cheese Dressing and Tomato Oil
- Cream of Tomato Soup with Basil Pesto
- Wild Mushroom Soup with Truffle Oil and Parmesan Crisp
- Baked Potato Soup with Sour Cream, Cheddar Cheese, Bacon and Chives

ENTRÉE (pre-select two)

- Baked Salmon with Basil Potato Puree, Skewered Vegetables, and Red Pepper Coulis
- Seared Free-Range Chicken with Green Beans, Roasted Potatoes, and Lemon-Butter Sauce
- Grilled Ribeye Steak with Garlic Mashed Potatoes, Broccoli, 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.

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

\$89.00 per person

***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