À LA CARTE REFRESHMENTS

Coffee, Decaf, Hot Herbal & Regular Teas or Hot Chocolate
(\textit{Minimum order 2 gallons})
$45++$ per Gallon
Iced Tea, Lemonade or Fruit Punch (\textit{Minimum order 2 gallons})
$38++$ per Gallon
Iced Water Infused with Lemons & Limes (\textit{Minimum order 2 gallons})
$30++$ per Gallon
Chilled Fruit Juices:
\textit{Orange, Grapefruit, Pineapple, Cranberry, Apple or Tomato}
$20++$ per Quart
Soft Drinks, Sparkling Waters (\textit{Evian, Perrier}) OR Bottled Water
$3.50++$ Each
Starbucks® Frappuccino® Blended Coffees (\textit{Coffee, Mocha and Vanilla})
$4++$ Each
Bottled Naked Juices, Sobe, Pure Leaf Tea™ OR Energy Drinks (\textit{Red Bull})
$4++$ Each
Whole, Skim, 2\%, or Chocolate Milk (\textit{Half Pint})
$2.50++$ Each

Coffee Cake or Fruit Bread Slices
$25++$ per Dozen
Danish, Assorted Donuts, Croissants or Muffins (\textit{GF & SF Available Upon Request})
$35++$ per Dozen
Bagels with Butter, Cream Cheese & Fruit Preserves
$37++$ per Dozen
Warm Pecan Sticky Buns OR WARM Cinnamon Rolls
$37++$ per Dozen
Yogurts \textit{Individual Plain, Fruited \& Low-Fat}
$4++$ Each
Cereals or Granola with 2\% Milk
$5++$ Each
Whole Fresh Fruit: Apples, Oranges or Bananas
$2.25++$ Each

Cookies: Assortment of Chocolate Chip, White Chocolate Chip,
$32++$ per Dozen
Oatmeal Raisin, Peanut Butter and Double Chocolate (\textit{GF \& SF Available Upon Request})
Fudge Brownies, Blondies, Lemon Bars or Rice Krispy Treats (\textit{GF})
$32++$ per Dozen
Assortment of Cookies, Brownies, Blondies, Lemon Bars, Rice Krispy Treats (\textit{GF})
$4++$ Each
Power Bars
$3++$ Each
Candy Bars (\textit{Snickers, Reese's, 3 Musketeers, Kit Kats}) OR Granola Bars
$5++$ Each
Ice Cream Bars Assorted (\textit{Minimum Order 25})
$37++$ per Dozen
White and Dark Chocolate Dipped Strawberries (\textit{GF})
Potato Chips OR Fritos® Chips (\textit{Individual Bags})
$2.50++$ Each
Potato Chips, Tortilla Chips, Pretzels
Butter Flavored Popcorn (\textit{1 Pound serves 10-12})
$11++$ per Pound
Guacamole Dip, Onion Dip, Spinach Dip, Ranch Dip OR Salsa Fresca
$19++$ per Quart
Mixed Nuts OR Smoked Almonds
$21++$ per Pound

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À LA CARTE HORS D’ŒUVRES

(A La Carte Hors D’ Oeuvres Must be Ordered in Increments of 50 Pieces, Minimum 50 Pieces per Item Ordered)
We Recommend 4-6 Pieces per Guest as an Appetizer Prior to a Meal.
We Recommend 10-12 Pieces per Guest for a Hors D’Oeuvres Reception.
Last Minute Orders are Subject to Availability and Will Require a Minimum 30 Minutes Notice. Each Piece Will Have a SurchARGE of $2.00 per Piece.

HOT HORS D’ŒUVRES À LA CARTE

Chicken Waffle Fritter Bites
Feta Cheese and Spinach Baked in Phyllo Pastry*
Mongolian or Swedish Meatballs*
Assorted Petite Quiche
Quattro Formaggio Truffle Mac and Cheese Bites*
Spicy Buffalo Chicken Wings(GF), Bleu Cheese Dip
All Items $3.25++ per Piece

Chicken Lollipops with Sweet & Spicy Pepper Jam (GF)
Bourbon Glazed Brussel Sprouts Wrapped in Bacon (GF)
Lobster Truffle Mac and Cheese Croquette*
Pork Pot Stickers with Chili-Soy Dipping Sauce
Chicken Quesadilla Cornucopia*
Vegetable Quesadilla Cornucopia (V)
Shrimp and Grits Tartlettes*
All Items $4.25++ per Piece

Chimichurri Beef Skewers* (GF, DF)
Coconut Shrimp, Spicy Orange Marmalade Dip
Glazed Chicken Thai Khon Kaen*(GF)
Beef Duxelle en Croute*
Miniature Crab Cakes with Remoulade Sauce
All Items $5.25++ per Piece

*Chilled hors d’oeuvres are best suited for butler service. Butler service may be pre-arranged at a rate of $28 per hour, per butler. Minimum, one butler per 50 guests. Items selected will influence staffing needs. Our Chef has asterisked hot hors d’oeuvres that may be butlered. Please keep in mind that hors d’oeuvre temperatures reduce rapidly during butler service.

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CHILLED RECEPTION PRESENTATIONS

SEAFOOD & RAW BAR
(Must be Ordered in Increments of 50 Pieces, Minimum 50 Pieces per Item Ordered)
Our Shellfish and Crustaceans are Served on Ice with Cocktail Sauce, Tabasco & Lemon Wedges.
(All Items Listed in this Section are GF & DF)

Deluxe Gulf Shrimp (Minimum order 3 pieces per Guest) $4++ per Piece
Alaskan Snow Crab Claws $4++ per Piece
Alaskan King Crab Legs $5++ per Piece
Seasonal Oysters on the Half Shell $4++ per Piece
Little Neck Clams on the Half Shell $3.50++ per Piece

SUSHI À LA CARTE SELECTIONS
(Must be Ordered in Increments of 50 Pieces Minimum 50 Pieces per Item Ordered)
All Items Presented with Shoyu (Soy Sauce), Wasabi, Pickled Ginger and Chopsticks. (GF without Shoyu)

Nigiri Sushi:
Assorted Tuna, Shrimp, Salmon, Yellowtail on Sushi Rice $5++ per Piece

Sashimi:
Assortment of freshly sliced Ahi Tuna, Salmon, Yellowtail, Halibut $6++ per Piece

Maki Sushi:
California Roll Piece (Crab, Avocado and Cucumber) $4++ per Piece
Spicy Tuna Roll Piece (Tuna, Scallion and Spicy Sauce) $4++ per Piece
Vegetable Roll Piece (Avocado, Sprouts and Cucumber) $4++ per Piece
Philadelphia Roll Piece (Salmon, Cream Cheese and Cucumber) $4++ per Piece

SMOKED SALMON DISPLAYS
(Each Display Serves Approximately 25 guests)
Served with Capers, Onions, Cream Cheese, Chopped Egg Whites, Yolks and Pumpernickel Bread

Smoked Scottish Salmon Side $250++ per Display
House-Cured Gravlax Side $275++ per Display

MEDITERRANEAN DISPLAY (V)
An assortment of Bistro Style and Stuffed Olives with Your Choice of Three Spreads:
Traditional Hummus; Roasted Red Pepper Hummus; Spinach-Garlic Hummus;
Traditional Tapenade, Feta-Fig Tapenade, or Sun-Dried Tomato Tapenade.
Served with Pita Bread, Naan Bread, Crostini and Breadsticks.

Small (Serves Approximately 25 guests) $175++ Each
Medium (Serves Approximately 50 guests) $325++ Each
Large (Serves Approximately 100 guests) $625++ Each

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# Chilled Reception Presentations

## Antipasto Display
Select Italian Sliced Meats, Sliced Cheeses and Marinated Vegetables Served with Italian Breads  
(Variety May Include Prosciutto, Salami, Capicola, Mortadella, Provolone, Olives, Peppers, Mushrooms, Etc.)

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves Approximately</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 Guests</td>
<td>$325++</td>
</tr>
<tr>
<td>Medium</td>
<td>50 Guests</td>
<td>$625++</td>
</tr>
<tr>
<td>Large</td>
<td>100 Guests</td>
<td>$1,250++</td>
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</tbody>
</table>

## Local and Regional Charcuterie Platter or Combination with Cheese
An Assortment of Local and Regional Sausages and Cured Meats, Sliced and Served with Mustard & Pickled Vegetables and Sliced Baguettes

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves Approximately</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 Guests</td>
<td>$450++</td>
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<tr>
<td>Medium</td>
<td>50 Guests</td>
<td>$825++</td>
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<tr>
<td>Large</td>
<td>100 Guests</td>
<td>$1,600++</td>
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</tbody>
</table>

## Local and Regional Cheese Display
An Array of Local and Regional Cheeses Served with Fruit Garnish, Gourmet Crackers, and Lavosh

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves Approximately</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 Guests</td>
<td>$250++</td>
</tr>
<tr>
<td>Medium</td>
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<td>$450++</td>
</tr>
<tr>
<td>Large</td>
<td>100 Guests</td>
<td>$800++</td>
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</table>

## Roasted Vegetable Display (GF, V, VG, DF)
Chilled, Roasted Sliced Vegetables brushed with Olive Oil and Seasoned with Salt & Pepper  
(Seasonal variety may include Zucchini, Yellow Squash, Egg Plant, Mushrooms, Onions, etc.)

<table>
<thead>
<tr>
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<th>Serves Approximately</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 guests</td>
<td>$170++</td>
</tr>
<tr>
<td>Medium</td>
<td>50 guests</td>
<td>$320++</td>
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<tr>
<td>Large</td>
<td>100 guests</td>
<td>$600++</td>
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</tbody>
</table>

## Raw Vegetable Display (GF, V, VG)
Assortment of Raw Seasonal Vegetables to Include Broccoli, Cauliflower, Carrots, Celery and Tomatoes  
Served with Assorted Dipping Sauces (DF Without Dipping Sauce)

<table>
<thead>
<tr>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 guests</td>
<td>$160++</td>
</tr>
<tr>
<td>Medium</td>
<td>50 guests</td>
<td>$300++</td>
</tr>
<tr>
<td>Large</td>
<td>100 guests</td>
<td>$550++</td>
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</tbody>
</table>

## Fresh Fruit Display (GF, V, VG, DF)
Sliced Seasonal and Tropical Fruits & Berries

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>25 guests</td>
<td>$160++</td>
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<tr>
<td>Medium</td>
<td>50 guests</td>
<td>$300++</td>
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<tr>
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