



## Passed Appetizer & Station Menu



Have something else in mind? We can make it happen!  
Call us at 775-747-2090 and we'd love to discuss your ideas.  
We specialize in menu customization to make your event a unique memorable one!

# Tray Passed Appetizers

We are happy to share more ideas, just ask!

## **Vegetarian**

Tempura Beans with Crazy Sauce  
Oven Dried Tomatoes, Fresh Mozzarella, Basil, Parmesan Cracker  
Sea Salt Cracker with Brie, Almond, Pear, and Honey  
Roasted Vegetable & Goat Cheese Strudel  
Beet Spoons with Citrus and Goat Cheese  
Skewered Marinated Mozzarella with Fresh Basil and Cherry Tomatoes  
Spring Rolls with Thai Dipping Sauce  
Brie and Grilled Pineapple Salsa Quesadilla  
Paneer with Curried Apple Phyllo

## **Meat & Poultry**

Kobe Beef Sliders with Caramelized Onions & Gorgonzola  
Chicken and Waffle Doughnuts with Bacon Maple Dipping Sauce  
Polenta Cones with Sausage Bolognese  
Sausage and Provolone Stuffed Mushroom Caps  
Grissini Wrapped with Prosciutto  
Pulled Pork Sliders with Apple Cole Slaw  
Petite Filet on Baguette with Horseradish Cream  
Curried Chicken Satays Coconut Peanut Sauce  
Smoked Chicken and Leek Spring Rolls with Fontina

## **Seafood**

Shrimp Ceviche  
Tuna Poke on Sesame Wontons with Avocado Mango Salsa  
Firecracker Shrimp with Plum Sauce  
Coconut Shrimp with Mango Ginger Chutney  
Spicy Tuna Rolls  
Mini Seared Ahi Tacos with Cilantro, Cucumber Salsa  
Smoked Salmon with Dill Cream Fraiche, Pumpernickel and Caper  
Shrimp and Chorizo with Pepper Jack Fondue

# Stations

## **Street Taco Bar**

Korean Beef, Grilled Bison, & Chorizo  
Corn Tortilla, Nacho Chips, Asian Slaw  
Shredded Cheese, Sour Cream, Green Onions,  
Jalapeños, Black Olive, Guacamole, and Pico

## **Outdoor Paella**

For our money, the best paellas are cooked outdoors over a wood fire  
Fluffy Yellow Spanish rice Cooked Traditionally with  
Sausage, Chorizo, Chicken, Shrimp, Clams, Mussels and Peas  
A dish made to be shared with your family and friends

## **Wild Mushroom Pasta Station**

Cooked to order Baby Rigatoni  
With a beautiful display of mushrooms.  
Your guests can enhance their pasta with  
Mushroom options such as  
Shiitake, Oyster, Morel, Trumpet, & Lobster Mushrooms

## **Artisan Flatbread Pizza Station**

Sausage, Basil, Fennel, Roma Tomatoes  
Rock Shrimp and Lemon Parsley Pesto  
Pancetta and Arugula with Fontina  
Smoked Chicken and Brie  
Build your own- tell us your favorite pizza creation and we will make it!

## **Mac & Cheese Bar**

Diced Black Forrest Ham, Truffle, Shredded Cheese  
Bacon, Pesto, Caramelized Onions, Pico de Gallo  
Gorgonzola, Green Onions, Croutons, Peas

## **Cheese Display**

Pierre Robert, Pate Choix, Pate, Honey and Pears  
Spanish Manchego, Chorizo, Almonds, Fig  
Roaring 40's Blue, Apples, Walnuts, Bacon, Crostini

## **Antipasti**

Imported & Domestic Cheeses  
Prosciutto, Coppa, Genoa Salami, Mortadella  
Fresh Sliced Fruit & Berries with Red Flame Grapes  
Homemade Sea Salt Crackers  
Grilled Breads, Crostini  
Hummus, Roasted Red Peppers, Feta, & Olives

In order to give you the best products seasonal substitutions may occur. Staffing, bar service, rentals and delivery are additional. Menus and pricing are subject to change without a signed contract.

# Interactive Buffet Stations

## Carving Station

### Meats

Oven Roasted Turkey Breast  
Cracked Pepper Prime Rib  
Roasted Beef Tenderloin

### Sauces

Peppercorn Sauce  
Shallot Béarnaise  
Red Wine Cranberry Sauce

### Sides (choose 3)

Grilled Asparagus with Grilled Lemons, Pine Nuts and Olive Oil  
Roasted Garlic Mashed Potatoes  
Roasted Brussels sprouts  
Rosemary Scalloped Potatoes  
Roasted Heirloom Carrots with Orange Zest and Almonds

## Grilled Meat Station

(Available at outdoor locations that allow charcoal grills)

### Meats

Dry Rubbed Grilled Whole New York Steak Strip Loin  
Whole Roasted Salmon with Dill Cucumber Riata  
Rosemary-Garlic Lemon Spit Roasted Chicken

### Sides

Summer Vegetable Ragout  
Rosemary Garlic Fingerling Potatoes

## Pasta Station

Made with our House made Baby Rigatoni

Italian Sausage and Mushroom  
Pancetta, Garlic, Vodka, Cream and Marinara with Parmesan  
Rock Shrimp with Broccoli and Lemon Zest  
Alfredo Sauce - Parmesan, Nutmeg, Cream, Garlic and Egg Yolk  
Basil Pesto - Basil, Garlic, Pine nuts, Parmesan and Lemon  
Pomodoro- Tomatoes, Extra Virgin Olive Oil, Slivered Garlic, Basil, Salt/Pepper

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# The Sweet Stuff

## **Passed or Stationed**

Chocolate Covered Strawberries

Mini Cream Brulee

Micro Decadence

Mini Grand Marnier Fruit Tarts

Lemon Mousse with Berries

Chocolate Caramel Cupcake Brownie

Assorted Gourmet Cookies

Apple Crisp with Brown Sugar

Chocolate Fudge Brownie Cupcakes with Powdered Sugar

White Chocolate Crème Brulee with Drunken Berries