

## **VOILA! CATERING**

522 California Avenue, Reno, Nevada 89509

[www.voilacatering.com](http://www.voilacatering.com)

### **Passed Appetizers - \$2.75 per person**

#### **Endive Leaves with Herbed Cheese**

*Endive leaves filled with herbed cheese & garnished with walnut pieces.*

#### **The Best Assorted Bruschetta**

*\*White bean & rosemary with goat cheese \**

*\* Fig & cherry with a balsamic reduction topped with crumbled blue cheese \**

*\* Brandied pear, Blue cheese & walnut \* Onion confetti \**

*\* Shrimp & chive with crème Fraiche \* Steakhouse \* Smoked Trout \**

*all served on toasted bruschetta.*

#### **Fresh Corn Blinis with Smoked Salmon**

*Silver-dollar sized sweet corn pancakes topped with smoked salmon,  
dolloped with a chive sour cream.*

#### **Prosciutto Rolls with Arugula & Figs**

*Perfect with champagne...dried figs & arugula, rolled in thinly sliced prosciutto  
...an elegant bite size appetizer.*

#### **Blue Cheese Shortbread with Pear & Watercress**

*Shortbread made with blue cheese & walnuts cut into bite size squares,  
topped with a dollop of crème Fraiche, roasted pears, & watercress.*

#### **Sonoma Crab Cakes**

*Our delicious handmade crab cakes have a wine country flair;  
herb-seasoned and topped with a pinch of mixed greens tossed with a lite vinaigrette.*

#### **Pear Quesadillas**

*Toasted pecans, roasted pear, and Havarti cheese, sautéed then served warm.*

#### **Beggars Purses**

*Phyllo squares, filled with Goat cheese, toasted pine nuts,  
green onions, & zested lemon peel*

*We pinch them together & bake to form warm bursts of flavor!*

#### **Stuffed Mushrooms**

*A wonderful assortment of bite size mushrooms stuffed and served warm;*

*\* Parmesan, parsley pine nut \**

*\* Spinach & feta with toasted walnuts \**

*\* Brie with sun-dried tomato & basil \**

**Phyllo Triangles**

*Bite size crispy phyllo triangles with assorted fillings*

*\* Goat cheese & cranberry \* Spinach & Feta cheese \* Wild mushroom & Brie \*  
Baked & served warm.*

**Soup Course - \$4.50 per person**

**Roasted Carrot Soup**

*Roasted carrot puree, blended with cumin, honey, lime juice & chicken stock  
for a very flavorful soup.*

**Mushroom & Ginger Soup**

*Sautéed fresh ginger & Crimini mushrooms in a light beef broth.*

**Tomato Basil Soup**

*A broth-base tomato soup with fresh basil.*

**Butternut Squash Soup**

*This soup has a creamy texture and wonderful autumn flavors.  
Made with pureed butternut squash, chicken broth, & herbs.*

**Asparagus Soup with Lemon Crème Fraiche**

*A lite asparagus soup with a hint of lemon garnished with lemon crème Fraiche.*

**Roasted Corn Chowder**

*Roasted corn adds to the flavor of this rich soup,  
made with whole milk and the dry sweetness of white wine and chives.*

**Salad Course - \$5.25 per person**

**Butter Leaf with Raspberry Vinaigrette**

*Tender butter leaf lettuce with grapefruit segments and avocado wedges,  
drizzled with a raspberry vinaigrette and topped with toasted walnuts.*

**Mixed Citrus Salad**

*A wonderful mix of grapefruit, oranges, jicama, Belgian endive & butter leaf lettuce  
beautifully presented & drizzled with our citrus Dijon dressing.*

**Wilted Spinach with Sherry Vinaigrette**

*Crisp fresh spinach and watercress provide the bed for our goat cheese medallions  
encrusted with toasted walnuts. Drizzled with a warm sherry vinaigrette.*

**Baby Greens with Roasted Beets**

*A very colorful salad of baby greens tossed with an orange vinaigrette and topped with sliced roasted beets, toasted walnuts & crumbled goat cheese.*

**Hearts of Romaine with Toasted Pecans & Roquefort**

*Beautifully composed and equally delicious, romaine spears sprinkled with toasted pecans & crumbled Roquefort, then drizzled with Roquefort dressing.*

**Pear, Arugula & Endive Salad with Candied Walnuts**

*Fresh pears atop arugula & endive spears, with a sherry vinaigrette, presented with candied walnuts.*

**Hearts of Romaine with Walnut-Champagne Vinaigrette**

*Crisp romaine leaves tossed with our walnut-champagne vinaigrette, topped with toasted walnuts and shaved Parmesan cheese.*

**Iceberg Wedges with Buttermilk Dressing**

*A wedge of iceberg lettuce sits center stage on your salad plate, garnished with crumbled bacon and tomatoes and drizzled with our homemade buttermilk dressing*

**Caprise Salad**

*Delicious fresh tomatoes sliced and layered with fresh mozzarella, garnished with fresh basil and a lite balsamic vinaigrette, served with crostini.*

**Vegetarian Entrées - \$14.95 per person**

**Stuffed Portobello Mushrooms in Mushroom-Wine Sauce**

*Portobellos filled with a mixture of sautéed chopped onions, garlic, spinach, sundried tomatoes, and Parmesan cheese. Baked & served over risotto with a mushroom wine sauce.*

**Polenta Triangles with Roasted Vegetable Ragu**

*Creamy polenta triangles grilled and served with a roasted vegetable ragu of butternut squash, parsnips, zucchini, eggplant, green bell pepper, tomatoes, & leeks.*

**Genoa Pansotti with Artichokes**

*Pansotti, or triangle ravioli, filled with artichoke hearts, ricotta, Parmesan, & mascarpone cheese served with an herb-laced butter sauce.*

**Bow Tie Pasta with Mushrooms, Peas, & Goat Cheese**

*Bow tie pasta served with a mix of sautéed porcini and white mushrooms, and green peas, topped with crumbled goat cheese.*

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*Vegetarian Entrées Continued...*

**Bow Tie Pasta with Arugula in a Tomato-Cream Sauce**

*Bow tie tossed with a tomato-cream sauce and fresh arugula, and served with roasted asparagus.*

### **Fusilli with Gorgonzola and Walnut Sauce**

*This rich pasta dish is sure to be a hit with blue cheese lovers...fusilli pasta served with a creamy Gorgonzola sauce, topped with toasted walnuts and chopped basil.*

*Served with roasted asparagus.*

### **Gnocchi and Wild Mushrooms**

*An Italian favorite, gnocchi's or potato dumplings, served with a rich wild mushroom sauce and topped with shaved Parmesan cheese, accompanied by sautéed zucchini.*

### **Pasta with Carrots, Risotto-Style**

*Sautéed chopped onions and carrots cooked with Gemelli pasta in the style of risotto. The pasta is sautéed with the vegetables with chicken stock slowly added for a rich delicious flavor. Topped with shredded Parmesan cheese and chopped parsley and served with sautéed broccoli florets.*

## **Simple Entrées - \$15.95 per person**

### **Chicken Marsala**

*Tender chicken breasts sautéed with a delicious Marsala sauce, sprinkled with parsley & Parmesan cheese, over festive bow tie pasta, served with sautéed broccoli florets.*

### **Raspberry-Balsamic Chicken and Wild Rice**

*Tender chicken breasts with a tangy raspberry-balsamic sauce, served with colorful wild rice & sautéed carrots*

### **Walnut Crusted Chicken**

*Chicken breasts marinated with white wine & fresh thyme, encrusted in chopped walnuts & sautéed, served with lemon-parsley risotto & baby summer squash.*

### **Basil Chicken Curry with Coconut Rice**

*Chicken breast sautéed in fragrant ginger, served over coconut rice with a basil curry sauce, seasonal fresh vegetables on the side*

### **Apple-Pecan Stuffed Chicken Breasts**

*An apple white wine demi glaze over chicken breasts filled with goat cheese, apples and pecans; loaded with holiday flavor. Served with brown basmati pilaf and sautéed green beans with onion and bacon.*

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*Simple Entrées Continued...*

### **Beef Burgundy over Egg Noodles**

*Tender chunks of beef slow roasted with carrots, mushrooms, onions, potatoes, & wine served over egg noodles.*

### **Beef Carbonnade**

*Tender beef chunks slowly roasted with bacon onion, herbs & beer  
served with garlic-mashed potatoes.*

**Enchiladas del Mar**

*Outstanding seafood enchiladas filled with scallops, shrimp and crab, goat cheese and mozzarella in a white sauce, then rolled in corn tortillas and garnished with avocado.  
Served with brown basmati rice and roasted tomatoes.*

**Entrées - \$19.95 per person**

**Coq au Vin**

*Classic coq au vin, made with chicken breasts, stewed in the richness of burgundy wine, pearl onions & mushrooms, served with a polenta blue cheese soufflé  
& roasted asparagus tips.*

**Pork Tenderloin with Savory Cherry Port Sauce**

*Roasted pork tenderloin sliced and served with a rich port wine-cherry sauce of dried cherries, shallots, & port. Served over caramelized-onion risotto  
and accompanied by green beans sautéed with onions.*

**Pork Tenderloin with Cranberry-Raisin Relish**

*Pork tenderloin rubbed with cinnamon and sugar, seared to lock in the juices and then roasted. Sliced and served over wild rice pilaf with butternut squash,  
topped with our cranberry raisin relish  
and accompanied by sugar snap peas for a jewel like holiday dish.*

**Ginger Glazed Salmon**

*Salmon fillets glazed with a pineapple-lime mustard sauce,  
topped with frizzled ginger, served over basmati rice pilaf and snow peas.*

**Balsamic Glazed Salmon**

*Wonderful fresh roasted salmon fillets with a balsamic glaze  
served on a bed of fettuccine with wilted arugula & sautéed mushrooms.*

**Tuscan Salmon**

*An elegant salmon dish - salmon fillets rubbed with honey, mustard and herbs,  
seared and served on a bed of wilted spinach, then topped with a savory grape sauce  
and served with green onion & roasted almond couscous.*

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*Entrees Continued...*

**Grilled Flank Steak with Fresh Herb Oil**

*Sliced grilled flank steak drizzled with a fresh herb & kalamata olive oil.  
Served with roasted potatoes & green beans.*

**Grilled Flank Steak with a Mushroom Sauté**

*Sliced grilled flank steak topped with mushroom sautéed in balsamic vinegar.*

*Served with scalloped potatoes.*

**Entrées - \$23.95 per person**

**Shrimp & Scallop Skillet**

*Shrimp and scallops sautéed with sherry  
served atop a bed of sautéed spinach and white beans with toasted panko  
Served with fettuccini in a lite lemon cream sauce.*

**Veal Piccata with Buttered Noodles**

*Tender veal cutlets sautéed and served with a lemony Piccata sauce  
over buttered egg noodles with fresh chives.  
Served with spicy sautéed broccoli with roasted garlic.*

**Beef Tenderloin with Merlot Sauce**

*Wonderful beef tenderloin served with a delicious, rich Merlot sauce,  
garlic mashed potatoes, and slow-roasted & seasoned fresh tomatoes.*

**Beef Tenderloin Steaks with Mango Salsa**

*Beef tenderloin steaks seasoned with cumin & cinnamon, topped with a fresh mango salsa,  
served over cheese polenta with a tomato chile sauce.*

**Beef Wellington**

*Tender fillet of beef topped with a mushroom duxelles and pate de foie gras  
wrapped in puff pastry and baked to a golden brown.  
Served with roasted root vegetables and asparagus tips with orange zest.*

**Dessert - \$5.25 per person**

**Apple Cake with Butter-Rum Sauce**

*Our wonderful apple cake, served with a warm butter-rum sauce.*

**Apple & Calvados Galettes**

*Individual rustic, free form tarts, filled with tart sliced apples  
and baked to a crisp golden brown.*

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*Desserts Continued...*

**Pear Crostata with Cornmeal Crust**

*Individual loosely formed fresh pear crostatas (or tarts)  
served with lightly whipped cream.*

**Lemon Tart with Raspberries Puree**

*Our homemade lemon tart made with fresh lemons,  
served in a puddle of raspberry puree*

**Vanilla Bean Cheesecake with Walnut Crust**

*Our homemade cheesecake made with delicious vanilla beans  
in a toasted walnut crust.*

**Turtle Cake**

*A moist rich cake for the holidays.  
Three layers of dark chocolate cake frosted with a rich fudge and caramel  
and topped with toasted pecans.*

**Chocolate-Cream Raspberry Napoleons**

*This elegant dessert features layers of puffed pastry, chocolate cream and raspberries,  
finished with powdered sugar and drizzled with chocolate.  
A magnificent finish to any holiday meal!*

**Chocolate Decadence**

*A rich chocolate torte served with lightly whipped cream & fresh berries.*

**Warm Chocolate Cakes with Vanilla Crème Anglaise**

*Individual soufflé cakes served warm in a pool of vanilla bean crème anglaise  
topped with fresh berries.*

**Champagne Sabayon with Fresh Berries**

*Creamy champagne sabayon layered in with fresh berries, served with biscotti.*