

# **VOILA! CATERING**

522 California Avenue, Reno, NV 89509

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

## **BUFFET DINNER**

### **SALADS - \$4.25 per person**

#### **Baby Green Salad**

*Baby greens, shredded carrots, tomatoes, red onions, & croutons, served with your choice of dressings: (please specify one) creamy blue cheese, balsamic vinaigrette or ranch.*

#### **Fresh Pear & Baby Green Salad**

*Colorful mixed baby greens, fresh pears, toasted hazelnuts, crumbled blue cheese & our pear vinaigrette.*

#### **Baby Arugula Spinach Salad**

*Baby spinach & arugula tossed with a blush wine vinaigrette, toasted hazelnuts, & blue cheese.*

#### **Spinach Salad**

*Tender spinach tossed with feta cheese, toasted pecans and a creamy vinaigrette; our secret recipe.*

#### **Caesar Salad**

*Crisp romaine, shredded Parmesan, homemade croutons & our homemade Caesar dressing.*

#### **Linguine Brie Pasta Salad**

*Linguine pasta with fresh Roma tomatoes, basil, & cubed Brie, mixed with a lite balsamic dressing.*

### **VEGETABLES - \$2.75 per person**

**Sautéed Broccoli Florets**

**Balsamic Glazed Carrots**

**Roasted Asparagus**

**Sautéed French Green Beans**

**Blanched Snow Peas**

**Sautéed Winter Squash**

### **SIDES - \$3.25 per person**

**Roasted Red Potatoes**

**Garlic Mashed Potatoes**

**Wild Rice Pilaf**

**Basmati Rice**

**Egg Noodles with Chopped Parsley & Butter**

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### **VEGETARIAN ENTREES - \$14.95 per person**

**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.*

**Four Cheese Ravioli in Cream Sauce**

*Ravioli filled with cheese, served in a lite butter-cream sauce.*

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

*A mix of bow tie pasta, sautéed porcini and white mushrooms, and green peas topped with crumbled goat cheese.*

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

*Bow tie pasta tossed with a tomato-cream sauce and fresh arugula.*

**DINNER ENTREES - \$15.95 per person**

**Chicken Marsala**

*Tender sautéed chicken breasts with a delicious Marsala sauce, sprinkled with parsley & Parmesan cheese.*

**Raspberry-Balsamic Chicken**

*Tender chicken breasts with our tangy raspberry-balsamic sauce.*

**Basil Chicken Curry**

*Chicken breast sautéed with fragrant ginger, served with a basil curry sauce.*

**Beef Burgundy**

*Tender chunks of beef slow roasted with Burgundy wine, carrots, mushrooms, onions, & potatoes.*

**Beef Carbonnade**

*Tender beef chunks slowly roasted with bacon onion, herbs & beer.*

**DINNER ENTREES - \$17.95 per person**

**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 wine.*

**Coq au Vin**

*Classic coq au vin, except we only use chicken breasts, stewed with the richness of burgundy wine, pearl onions & mushrooms.*

**Balsamic Glazed Salmon**

*Wonderful fresh roasted salmon fillets with our balsamic glaze.*

**Grilled Tri-Tip with Fresh Herb Oil**

*Grilled tri-tip drizzled with a fresh herb & kalamata olive oil.*

## DESSERT

### **Assorted Bars & Cookies - \$2.95 per person**

*Lemon Bars, Chocolate Brownies, Pecan Bars, Cranberry Bars, Marbled Cheesecake Bars, Peanut Butter Cookies, Frosted Seasonal Sugar Cookies, Chocolate Chip Cookies & Molasses Cookies.*

### **Carrot Spice Cake with Cream Cheese Frosting - \$3.95 per person**

*Our homemade carrot spice cake, shredded carrots, cinnamon & spices topped with cream cheese frosting.*

### **Spiced Pumpkin Cake with Caramel Icing - \$3.95 per person**

*Our homemade spiced pumpkin cake topped with a wonderful caramel frosting.*

### **Warm Apple Crisp - \$4.25 per person**

*Sliced apples, tossed with butter & sweet seasonings, and topped with a crispy oatmeal crunch, baked for a wonderful warm dessert. Served with lightly whipped cream*

### **Assorted Bite Size Tempting Treats - \$4.95 per person**

*Fudge brownie tartlets, mascarpone creams, pistachio butter creams, mini snowball cup cakes, chocolate-hazelnut meringues, mocha truffle tartlets, & cranberry-lime mousse in white chocolate cups.*

### **Bread Pudding - \$5.25 per person**

*Classic vanilla spice with dried cranberries served whipped cream.*

### **Vanilla Bean Cheesecake with Walnut Crust - \$5.25 per person**

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

### **Chocolate Decadence - \$5.25 per person**

*Flourless chocolate cake served with whipped cream, topped with white & dark chocolate shavings.*