

**Voila! Catering**  
522 California Avenue, Reno, Nevada 89509  
[www.voilacatering.com](http://www.voilacatering.com)

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**Holiday Gatherings**

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**Passed Appetizers**

**Southwestern Trio**

*Bite size Southwestern favorites including*

- \* Empanadas \**
  - \* Mini Beef Tamales \**
  - \* Black Bean Spring Roll \**
- Baked & served warm.*

**Or**

**Stuffed Mushrooms**

*A wonderful bite-size assortment including*

- \* Parmesan, parsley, & pine nut \**
  - \* Spinach & feta with toasted walnuts \**
  - \* Chicken apple sausage with Parmesan \**
- \* Savory crab \**

*Served warm out of the oven.*

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**Chipotle Shrimp Tostadas**

*Crisp tortilla triangles topped with guacamole and zesty chipotle baby shrimp, garnished with sour cream and lime zest.*

**Or**

**Crab Louis**

*Crunchy cucumber cup filled with delicious crab Louis salad is a southern favorite, sure to entice all of your guests to try something a little different.*

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**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 our toasted bruschetta.*

**Table Faire**

**Antipasto Platter**

*Roasted vegetables, including mushrooms, zucchini, asparagus, sweet red peppers, & country olives with fresh mozzarella marinated with garlic, lemon, red pepper & basil, & our pesto torte along with other assorted gourmet cheeses, thinly sliced prosciutto & salami, served with crackers & sliced bread.*

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**Assorted Asian Delights**

*A delicious assortment of Asian finger food*

*\* Shrimp pot stickers \* Pork pot stickers \**

*\* Vegetable pot stickers \* Cashew chicken egg rolls \* Spring rolls\**

*Served with assorted Asian dipping sauces.*

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**Spirals**

*\* Smoked turkey with curry cream cheese and fresh basil \**

*\* Roast beef with an olive pepper tapenade \**

*\* Black Forest ham with Dijon-apple butter mustard \* Pear and walnut \**

*with baby greens in colorful wraps,*

*they not only taste delicious but add a colorful holiday array to any table.*

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**Mu Shu Wonton Cups**

*Diced pork loin, shredded carrot, chopped red bell pepper, and green onion, sautéed with plum sauce, soy sauce, sugar and sesame oil, served in a wonton cup for a bite size version of an Asian favorite.*

**Or**

**Korean Barbecued Beef with Lettuce Leaves**

*Tender Korean marinated beef served with slivers of mango & crisp apple topped with toasted sesame seeds, served with Romaine leaves.*

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**Enchanted Endings**

*Our homemade holiday shaped sugar cookies & assorted fudges & candies along with an assortment of raspberry & Brie wrapped in phyllo and pear & brie wrapped in phyllo and baked to a golden brown.*

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**\$20.95 per person**

*(This menu requires staffing. The price does not include floral, rental or staffing.)*

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*For an additional \$2.25 per person you may add one of the following:*

**Tortellini, Olive & Cheese Skewers**

*Skewered colorful cheese tortellini, cubed havarti cheese, black & green olives, drizzled with a sundried tomato pesto, presented with chopped fresh basil .*

Or

**Marinated Mozzarella Ball Skewers**

*Fresh mozzarella marinated with garlic, lemon, red pepper & basil, skewered with fresh cherry tomatoes basil.*

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**Staffing charges are \$25.00 per hour per server.**  
**An 18% service charge will apply and is based on the food & beverage total.**