

Voila! Catering
522 California Avenue, Reno, Nevada 89509
www.voilacatering.com

A Time To Celebrate

Passed Appetizers

Assorted Quesadillas

- * *Mango, creamy Brie cheese, sautéed onions with a hint of jalapeno **
- * *Toasted pecans, roasted pear, and Havarti cheese **
- * *Shredded chipotle chicken, sautéed onions & Jack cheese **
- Pan fried & served warm.*

Assorted Mini Crab Cakes

Our delicious homemade crab cakes

- * *Traditional Eastern crab cakes topped with remoulade **
- * *Herb crab cakes topped with mixed greens **
- * *Asian crab cakes topped with toasted sesame sour cream **
- * *Curried crab cakes topped with tropical butter sauce **
- Served warm out of the oven.*

Phyllo Triangles

Bite size crispy phyllo triangles filled with assorted fillings

- * *Curried beef with chopped green onions, cilantro, fresh ginger & garlic, seasoned with a curry sauce **
- * *Goat cheese & cranberry * Spinach & Feta cheese * Wild mushroom & Brie **
- Baked & served warm.*

Or

Assorted Canapés

- * *Sweet & spicy turkey sausage patties with cranberry onion jam on white toast **
- * *Seared Ahi tuna fillet marinated in soy sauce & white wine with a hint of ginger, and served a top a slice of cucumber topped with a ginger black bean sauce **
- * *Beef with tapenade butter, a tender slice of beef a top a slice of fresh French bread, spread with an olive tapenade butter **

Mini Beef Wellingtons

Beef tenderloin & a wild mushroom deuxlles wrapped in puff pastry recreates this traditional fare in a miniature form. Served warm out of the oven.

Table Faire

Gourmet Cheese Platter

A wonderful assortment of gourmet cheeses & a pesto torte – a layered torte of cream & provolone cheeses, arugula & basil pesto with sundried tomatoes. Served with assorted crackers, sliced breads & seasonal fruits.

Sun-Dried Tomato & Mozzarella Couscous Salad

Sundried tomatoes, fresh basil, chopped fresh spinach, roasted red peppers, sliced Kalamata olives and tri- color couscous with a red wine vinaigrette, served in radicchio leaves for a delicious fresh Mediterranean salad.

Or

Roasted Asparagus

The perfect holiday color, vibrant fresh asparagus blanched & served with a flavorful lemon aioli.

Asian Marinated Salmon Skewers

Asian marinated fresh salmon fillet skewers rolled in sesame seeds & grilled. Served with a pineapple lime dipping sauce.

Or

Side of Smoked Salmon

A side of smoked salmon beautiful displayed with thinly sliced red onions, capers & cream cheese, served with rye triangles, & white toasts.

Mediterranean Chicken Skewers

Chicken breast marinated in various regional ways, skewered and grilled; rosemary chicken skewers with mint pesto & honey, rosemary-orange chicken skewers with zested orange.

Or

Pecan-Crusted Chicken

Chicken breast cubed and coated with crushed pecans, then baked & served with a dried cherry salsa.

Baby Lamb Chops

Tender bite size lamb chops marinated in rosemary, white wine, soy sauce & garlic, grilled & served with a tomato Romesco sauce.

Or

Shrimp Cocktail Bar

Our shrimp cocktail bar is an exciting way for your guests to have their crab or shrimp cocktail, or combination of both, made to their order. We start with the shrimp then add the guest's choice of condiments such as cocktail sauce, salsa, chopped peppers, green onions, red onions, parsley, avocado, chopped fresh tomato, parsley or cilantro and slices of lemons and limes. Served in a martini glass.

Assorted Bite Size Tempting Treats

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.

\$26.95 per person

This menu requires staffing.

The price per person does not include greenery, rental, or staffing

For an additional \$4.25 per person you may add the following:

Sushi

This is a favorite and a great low fat appetizer as well, a fabulous assortment of sushi including vegetarian, California roll, tuna roll, & crystal shrimp, served with soy sauce and wasabi.

If you're not sure just ask and we'll give you all of the details

Staffing charges are \$25.00 per hour, per server.

An 18% service charge will be added based upon your total food & beverage.

775-324-0228 Phone / 775-324-2998 Fax / jhiggins@voilacatering.com