

VOILA CAFÉ & CATERING

522 California Ave., Reno, Nevada 89509

324-0228 phone & 324-2998 fax

Email – jhiggins@voilacatering.com

Web site - voilacatering.com

THANKSGIVING SIDE DISH MENU

YUMMY SALADS

\$39.95 Serves 8 – 10 guests

Spinach Salad with Apple Cider Maple Vinaigrette

Baby spinach sliced cucumbers & smoked mozzarella.

With toasted pecans and an apple cider maple vinaigrette.

Winter Salad

Mixed greens with sliced apples, dried cranberries, toasted walnuts, crumbled blue cheese.

With a white balsamic vinaigrette with Brie.

Butter Leaf Lettuce Salad with Raspberry Vinaigrette

Tender butter leaf lettuce with grapefruit segments and avocado wedges.

With a raspberry vinaigrette and toasted walnuts.

Wilted Spinach Salad with Sherry Vinaigrette

Crisp fresh spinach and watercress provide the base for our goat cheese medallions encrusted with toasted walnuts. With a sherry vinaigrette.

Baby Green Salad with Roasted Beets

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

Pear, Arugula & Endive Salad with Candied Walnuts

Fresh pears, arugula & endive spears, with candied walnuts.

With a sherry vinaigrette.

Ambrosia

Pieces of fruit, including orange sections, apples, pineapple, & grapes tossed with a sugar-sherry mixture and toasted coconut.

Cranberry Orange Gelatin Mold

For some it wouldn't be the holidays without the gelatin mold, so for ours we present cranberry gelatin with orange zest and toasted walnuts.

Cranberry-Port Gelatin

Cranberry juice & tawny port steeped with cloves & cinnamon & ginger.

MOUTH-WATERING SOUPS

\$39.95 Serves 8 – 10 guests - 1½ quarts total

Roasted Butternut Squash Soup

There is no cream in this soup, although it's creaminess might fool you, it's from the pureeing roasted butternut squash with sautéed onions, pears, a hint of jalapeno deglazed with white wine and chicken stock, sure to become a family favorite.

Roasted Carrot Soup

Roasted carrot puree, blended with cumin, honey, limejuice & chicken stock for a lite flavorful holiday soup.

Mushroom & Ginger Soup

A lite beef broth soup with sautéed fresh ginger & crimi mushrooms, perfect for a first course.

Tomato Basil Soup

A lite tomato soup with fresh basil.

Asparagus Soup with Lemon Crème Fraiche

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

Roasted Corn Chowder

Roasted corn adds to the flavor of this creamy soup, with the dry sweetness of white wine and chives.

VEGETABLES FAVORITES

Serves 8 – 10 guests

Green Beans & Fennel - \$22.00

Green beans & fresh fennel sautéed, served with lemon zest.

Broccoli with Sautéed Leeks & Balsamic Vinegar - \$22.00

Sautéed Carrots with Maple Glaze - \$22.00

Sautéed Red Onions - \$22.00

Red onions sautéed with balsamic vinegar and brown sugar.

Roasted Asparagus with Shaved Asiago Cheese - \$26.00

Green Beans with Caramelized-Shallot Butter - \$26.00

Shallots & green beans sautéed in butter & balsamic vinegar with fresh thyme & lemon zest.

Roasted Winter Vegetables - \$26.00

Acorn squash, beets, turnips, parsnips, rutabaga, shallots, red onion, & garlic roasted with a savory herb butter.

Green Beans with Goat Cheese & Warm Bacon Dressing - \$28.00

Blanched green beans tossed with sautéed shallots & garlic & a sherry Dijon mustard dressing with crumbled bacon & goat cheese.

ENCHANTING PASTAS, RICE & STUFFINGS

Serves 8 – 10 guests

Cheesy Wild Rice Casserole - \$34.00

So creamy & good, wild rice mixed with sautéed mushrooms, onions, & spinach with a creamy mustard sauce.

Wild Rice & Walnut Pilaf - \$34.00

Brown rice, sautéed onions, parsley, & chives with toasted walnuts.

Roasted Yams with Citrus Butter - \$34.00

Golden yams roasted with a lemon orange citrus butter garnished with chopped parsley.

Garlic Mashed Potatoes & Parsnips - \$34.00

Mashed red potatoes, enhanced with a hint of sweetness from mashed parsnips, seasoned with roasted garlic.

Sourdough Sausage Stuffing - \$34.00

Cubed sourdough, with sautéed mushrooms, celery, onions & sausage.

Corn Pudding - \$34.00

A corn pudding soufflé with cheddar cheese, polenta & corn.

Pappardella Pasta with Pumpkin-Gorgonzola Sauce & Mushrooms - \$38.00

Shiitake mushrooms sautéed with onions & garlic tossed with pasta & a creamy pumpkin-gorgonzola-sage sauce.

Parsnip Gratin - \$38.00

Mashed parsnips mixed with sautéed onions & garlic with a hint of sage & nutmeg, topped with breadcrumbs & baked to a golden brown.

Walnut-Sage Potatoes au Gratin - \$38.00

Thinly sliced potatoes layered with a Gruyere cheese sauce, baked to a golden brown and topped with crumbled walnuts.

Wild Rice and Orzo Pasta Stuffing - \$38.00

Wild rice & orzo pasta with chopped pears, onions, hazelnuts, & golden raisins.

WONDERFUL RELISHES

\$10.00 per quart

Cranberry Orange Relish with Port

Fresh cranberries steeped in rich port & honey flavored with cinnamon, cloves & orange zest.

Triple Cranberry Sauce with Dried Apricots & Apples

Fresh cranberries, dried cranberries, & cranberry juice with dried apricots & apples.

SCRUMPTIOUS DESSERTS

Serves 8 – 10 guests

Pumpkin Pie - \$18.95

What more is there to say except that it's served with whipped cream.

Double Crust Apple Pie - \$18.95

Crisp apples seasoned with cinnamon, nutmeg and sugar baked in our double crust pie for a wonderful American classic. Served with whipped cream.

Pumpkin Crème Caramel - \$22.00

*A great winter tradition, this smooth silky version gets its flavor from pumpkin.
Served with whipped cream.*

Sweet Potato Hazelnut Pie - \$22.00

*A classic Thanksgiving dessert with a nutty twist, we start with a hazelnut crust and drizzle it with a caramel toffee we top it with sweet potato mixed with seasonings and finish it with a brown sugar hazelnut mixture.
Baked to a golden brown.*

Spice Cake with Caramel Frosting - \$24.00

An aromatic spice cake with a brown sugar frosting topped with toasted pecans.

Gingerbread with Stout Butter Cream Frosting - \$24.00

Our homemade gingerbread cake layered and topped with our stout butter cream frosting is sure to be a hit at your holiday gathering.

Chocolate Fudge Cake - \$24.00

A rich dark chocolate cake with a chocolate ganache icing.

Chocolate Roulade with Raspberry Cream Filling - \$24.00

A chocolate rolled cake filled with a rich raspberry cream & topped with a chocolate sauce.