

Minimum guarantee (30 people)

Package includes: choice of linen colors, candle centerpieces, set up of a gift and guest book table.

Lunch:

THE VERDI - Plated

\$16.95++ per person

Baby Field Greens with choice of dressing
Boneless skinless chicken breast (6oz.) in an egg and parmesan batter grilled and topped with lemon caper butter sauce served with a wild and long grain rice blend and a fresh vegetable medley, freshly baked rolls.
White tiered standard wedding cake created by our Pastry Chef (cake size determined by the group size)
Freshly brewed coffee, Decaffeinated Coffee, Hot or Iced Tea
Champagne Toast

SIERRAVILLE - Plated

\$18.95++ per person

Baby Field Greens with choice of dressing
USDA Choice New York steak with roasted fresh vegetables, onions, and mushrooms in a red wine sauce with parmesan mashed potatoes, freshly baked rolls.
White tiered standard wedding cake created by our Pastry Chef (cake size determined by the group size)
Freshly brewed coffee, Decaffeinated Coffee, Hot or Iced Tea
Champagne Toast

MOUNT ROSE BUFFET (one hour buffet)

\$20.95++ per person

Sliced seasonal fruit
Mixed greens with choice of two (2) dressings
Pasta salad primavera
Marinated tomato and cucumber salad
Fresh vegetables
Roasted Yukon Gold potatoes
Corn on the cob
Tortellini Alfredo
Grilled Chicken topped with sundried tomato butter
Grilled pork chops with caramelized onions
Assorted freshly baked rolls with butter
White tiered standard wedding cake created by our Pastry Chef (cake size determined by the group size)
Freshly brewed coffee, Decaffeinated Coffee, Hot or Iced Tea
Champagne Toast

Dinner:

CHICKEN MEDITERRANEAN - Plated

\$26.95++ per person

Baby Field Greens with choice of dressing
Chicken breast topped with spinach, artichokes, Fontina cheese, and crab in a scampi butter sauce, freshly baked rolls.
White tiered standard wedding cake created by our Pastry Chef (cake size determined by the group size)
Freshly brewed coffee, Decaffeinated Coffee, Hot or Iced Tea
Champagne Toast

RENO VISTA BUFFET – (one hour buffet)

\$25.95++ per person

Fresh fruit compote
Mixed greens with choice of two (2) dressings
Pasta salad primavera
Roasted garlic red potatoes
Fresh vegetable medley
Roasted chicken breast
Beef Stroganoff with buttered noodles
Salmon with Shiitake mushrooms
Oven Roasted Prime Rib of Beef, Au jus, carved by a culinary professional (\$50.00 carving fee will apply)
Freshly baked rolls with butter
White tiered standard wedding cake created by our Pastry Chef (cake size determined by the group size)
Freshly brewed coffee, Decaffeinated Coffee, Hot or Iced Tea
Champagne Toast