

# LIBERTY

EVENTS AND CATERING

## CHALET VIEW LODGE WEDDING RECEPTION MENU

### **BUFFET** - \$70 per person

3 passed appetizers, 2 salads, 2 entrees and sides, bread

### **FAMILY STYLE** - \$85 per person

3 passed appetizers, 2 salads, 2 entrees and sides, bread

### **PLATED** - \$105 per person

3 passed appetizers, 1 salad, choice of 2 entrees for your guests and sides, bread

### **TASTINGS**

With signed contract, up to 4 people \$200 | Without signed contract, up to 4 people \$275

*If you are not interested in a tasting but would like to sample our quality of food please visit us at Liberty Food and Wine Exchange.*

### **ADDITIONS**

#### **SALUMI & CHARCUTERIE STATION** - \$15 per person

House Made Salumi and Charcuterie, pickles, olives, mustards

Selection of cow, goat, and sheep cheese, jams, fruits

House Made breads and crackers

#### **COFFEE AND HOT TEA** - \$6 per person

Old World Coffee & Davidsons Tea

#### **DESSERT BITES** - \$12 per person

Gluten Free Double Chocolate Brownie, Lemon Meringues Tarts,

Petite Caramel Budino - chocolate cookie crumbs, salted pudding, caramel

Assorted Cookies - Chocolate Chip, Gluten Free Fleur de Sel, Honey Lavender

#### **LATE NIGHT SNACKS** - \$18 per person

3 selections

*All pricing includes 20% service charge.*

*All prices listed exclude Nevada State Tax (8.265%).*

# MENU OPTIONS

## *Passed Appetizers*

### **VEGETABLE | (CHOOSE ONE)**

Crispy Gnocchi, Grana Padano, Lemon  
Smoked Tomato, Burrata, Pesto \*GF  
Crispy Arancini, Parmesan Reggiano, Parsley  
Wild Mushroom, Goat Cheese, Phyllo Tart  
Mac and Cheese Bite, Green Chile Dipping Sauce  
Roasted Baby Carrot, Moroccan Spices, Harissa \*GF  
Grilled Queso Fresco, Spicy Honey \*GF  
Vegetable Spring Roll, Hoisin Dipping Sauce

### **FISH | (CHOOSE ONE)**

Ahi Poke, Blue Corn Chip, Avocado Wasabi Cream \*GF  
Shrimp Pot Sticker, Soy Glaze, Scallions  
Lobster Fritter, Avocado Ranch  
Crab Cake, Lemon, Spicy Aioli  
Panko Crusted Prawn, Red Chile Sauce  
Smoked Salmon, Dill Cream Cheese, Pumpernickel \*GF

### **MEAT | (CHOOSE ONE)**

Meatball Skewer, Nonni Sauce Parmesan, Basil  
Chicken and Waffle, Hot Honey, Pickle  
Chicken Satay, Crushed Peanuts, Sweet and Sour Sauce \*GF  
Lamb Medallion, Feta, Cucumber Yogurt Sauce \*GF  
Seared Beef Carpaccio, Crostini, Capers, Arugula  
Classic Beef Tartare, Crispy Grana \*GF  
Bacon Pop, Balsamic Glaze, Maple Mayo \*GF  
Beef Mignonette, Green Peppercorn, Onion Jam \*GF

# MENU OPTIONS

*Salads / Entrees & Sides / Late Night Snacks*

## SALADS

Mixed Greens - Local and Seasonal Vegetables, Red Wine Shallot Vinaigrette \*GF  
Kale - Baby Tomatoes, Caramelized Onions, Crispy Grana Padano, Avocado Caesar Dressing \*GF  
Caesar - Romaine, Croutons, Grana Padano, Caesar Dressing  
Spinach - Sundried Cranberries, Goat Cheese, Candied Almonds, Sherry Vinaigrette \*GF  
Seasonal Mosaic Salad - Local Fruits and Vegetables, customized on time of year \*GF

## ENTREES & SIDES

Chicken Milanese - Saffron Risotto, Lemon Caper Herb Sauce  
Kennedy Ranch Airline Chicken - Potato Puree, Chicken Jus, Roasted Heirloom Carrots \*GF  
Grilled Salmon - White Polenta, Crab-Tomato-Caper Puttanesca \*GF  
Black Cod - Sweet Corn Succotash, Spanish Wild Rice Pilaf, Cilantro Lime Butter \*GF  
Pepper Crusted Sirloin - Chimichurri Yukon Gold Potatoes, Peppercorn Demi-Glace \*GF  
Brown Sugar Glazed Pork Tenderloin - Potatoes Gruyere Au Gratin, Charred Broccolini \*GF  
Braised Lamb Shank - Mint Chimichurri, Mediterranean Tabbouleh  
Duck Confit - Miso Sweet Potato Mash, Grilled Asparagus, Orange Glaze  
Rigatoni - Seasonal Vegetables, Nonni Sauce  
Seasonal Vegetable Risotto

## LATE NIGHT SNACKS

Pulled Pork Quesadilla  
Fried Chicken and Biscuit, Hot Honey  
Mini Ruben Sliders, Swiss cheese, Sauerkraut, Russian Dressing  
Tot'Chos, Tater Tots, Shredded Cheese, Bacon, Green Onion, Siracha Aioli \*GF  
Buffalo Cauliflower Bites  
Fried Donuts, Cinnamon Sugar