

THE WHITE ORCHID PRIVATE BANQUET DINING

We are delighted to offer the following specialty menus and wine pairing options.

Your Catering Manager can also consult our Executive Chef for custom or seasonal farm-to-table menus.

A final guest guarantee for each entrée is required 3 business days prior.

Requests for "A la minute" dining in the White Orchid, where guests can select the entrée from menu option at the event, must be prearranged with your Catering Manager to ensure chef availability.

A \$5++ per guest surcharge is applicable for "A la minute" meal service option.

All White Orchid Chef's dinners are served with an Amuse-bouche, Intermezzo, Artisan Breads with Butter, Coffee, Decaf, Hot & Iced Tea Service and a Dessert Mignardise.

(All wine pairings are 3 oz. pours for each course.)

(Minimum 15 guest guarantee.)

CHEF'S MENU #1

\$65++ per Guest;

\$85++ per Guest with Wine Pairing

First Course:

Salad of Local Baby Kale, Roasted Umami Gourmet Shiitake and Oyster Mushrooms, Spanish Onion, Citrus Candied Almonds, Blood Orange Vinaigrette

Wine Pairing:

King Estate Signature Pinot Gris, Oregon

Entrée Course:

Grilled CAB New York Sirloin, Warm Salad of Charred Bell Pepper, Chèvre and Leek, Roasted Garlic Barley and Buttered Root Vegetable

Wine Pairing:

Franciscan Cabernet Sauvignon, Napa Valley, California

OR

Pan-seared Pacific Halibut with Herbed Fermented Butter, Sautéed Rainbow Chard and Roasted Tomato Risotto

Wine Pairing:

Jordan Winery Chardonnay, Russian

Dessert:

Flourless Chocolate Torte, Raspberry Coulis

Wine Pairing:

Bonny Doon "Book of Love" Framboise, CA

CHEF'S MENU #2

\$75++ per Guest;

\$100++ per Guest with Wine Pairing

First Course:

Prawns poached in Spicy Tomato Horseradish Broth, Lemon Risotto, Hyde's Herbs Micro Celery

Wine Pairing: Rombauer Vineyards Chardonnay, Carneros, Napa Valley, California

Second Course:

Lollipop Chicken with Sweet & Spicy Jam, Cilantro Corn Pudding

Wine Pairing: Meiomi Pinot Noir, California

Third Course:

Grilled, Center Cut Filet Mignon of Beef Lake Tahoe Cheese Company Black and Bleu Cheese Creamy Polenta

Wine Pairing:

Pascual Toso Reserve Malbec, Las Barrancas Vineyard, Mendoza, Argentina

Fourth Course:

Seasonal Fresh Fruit and Berry Tart with Crème Anglaise and Berry Coulis

Wine Pairing:

Mumm Napa Brut Rosé, Napa Valley, California

++ Pricing subject to current 7.725% Nevada Sales Tax and 18% Service Charge.

Items may be substituted based on availability/pricing. Menu prices are honored 6 months prior to your event.

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WHITE ORCHID CHEF’S MENU #3

\$85++ per Guest; \$115++ per Guest with Wine Pairing

First Course:

Duet of Seared Foie Gras, Brioche Crouton,
and “Skipper” Pear-fig Jam with Bull’s Blood Beet Microgreens

Wine Pairing: Koehler-Ruprecht Kallstadter Saumagen, Riesling Auslese, Pfalz, Germany

Second Course:

Truffled Orange Braised Pork Belly Tortelloni,
Roasted Pork Jus with White Truffle Oil, Hyde’s Herbs Micro Arugula

Wine Pairing: Beaux Freres Vineyard Pinot Noir, Willamette Valley, Oregon

Entrée Course:

Braised Chachu Kobe Short Ribs of Beef with Crispy Wasabi Fried Rice Cake

Wine Pairing: Chappellet Signature Cabernet Sauvignon, Napa Valley, California

OR

Beet Dusted Chilean Sea Bass with Black Walnut Soy Emulsion,
Yuzu Couscous, Hyde’s Herbs Micro Lime Basil

Wine Pairing: Joseph Drouhin Chardonnay, Meursault, Côte de Beaune, France

Dessert:

Grand Marnier Crème brûlée with seasonal Berries

Wine Pairing: St. Supery Moscato, California

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