

Wild Truffles

LUNCH SELECTIONS

Minimum 20 guest

Executive Deli Buffet

Selection of Cold Cuts, Smoked Ham and Roasted Turkey, Genoa Salami and Medium Rare Roast Beef, Swiss, Cheddar and Provolone Cheese
Home made Tuna Celery Salad and Waldorf Chicken Salad with Fresh Granny Smith Apples and Walnuts
Rye, Whole Wheat, Artesian Bread and Hoagie Rolls
Onions, Tomatoes, Pickles, Lettuce, Olives and a Variety of Sandwich Spreads
Pasta Salad, Potato Salad and Potato Chips
Assorted Cookies, Brownies and Chocolate Macaroons

The Healthy Salad Connection

Mesquite Grilled and Marinated Chicken Salad with a Light Curry Dressing and Caesar Salad
Italian Style Tuna Salad Nicoise
Tubetti Pasta Salad and Country Style Potato Salad
Crispy Romaine Lettuce with Caesar Dressing and Croutons
Mozzarella Cheese and Tomatoes with Basil-Dressing and Cracked Peppercorns
Ceviche of Seafood with Lemon, Cilantro and Chilies
Grilled Mediterranean Vegetable Marinated with Garlic and Herbs
Basket of Breads and Rolls
Miniature Desserts and Tart's
Assorted Whole Fruit

Plated Lunch Selections

1004

Roma Tomato and Fresh Mozzarella Cheese on Basil Vinaigrette
Crispy Rosemary Marinated Breast of Chicken
Red and Green Romaine Lettuce Caesar Salad
Crunchy Thick-Sliced Bacon and Toasted Baguette Crouton
Selection of Rolls and Butter
Chocolate Fudge Cake on Rum-Raisin Sauce

1005

Baby Lettuce with an Array of Baby Tomatoes
Petite Filet Mignon in Pinot Noir Sauce
Sweet Potato Croquette and Wild Mushroom Strudel
Selection of Rolls and Butter
Selection of Seasonal Berries and Cinnamon Cream

1006

Antipasto Display with crunchy green Romaine on Caesar Dressing
Tubetti Pasta Salad "Primavera"
Six Foot Rosemary-Parmesan Focaccia Bread with Stacked Ham, Roast Beef, Mortadella and Salami
Provolone with Roma Tomato and Crisp Lettuce and
Homemade Mustard and Mayonnaise
Pickle Spears
Assorted Potato Chips
Light Tiramisu with a rich Chocolate Sauce and Coffee Glaze

Eva Paulussen CEO / Owner C/ Phone 1-702-580-9182
Georg Paulussen Executive Chef / Owner C/ Phone 1-702-580-9172
7905 West Sahara Avenue Suite 106, Las Vegas, NV 89117
Tel. 1-702-242-1542 Fax.1-702-804-8085
E-mail: events@wild-truffles.com www.wild-truffles.com

Dinner Buffet SELECTIONS

(Minimum 75 guest)

1006 Italian themed

Market Fresh Antipasto Bar

Prosciutto, Genoa Salami, Bresaola, Roasted and Marinated Pimento,
Sardines, Marinated Wild Mushrooms and Spicy Calamata Olives, Marinated Artichoke and Palm Hearts

Assorted Seafood Frutti Do Mare and Lime-Basil Mouseline

Beef Tomato with Buffalo Mozzarella in Balsamic Dressing

"Zuppa Di Mare Misto"

Stewed Seafood Soup with Fresh Herbs, Linguini and Roma Tomatoes

"Petto Di Pollo Al Scarpariello"

Crispy Breast of Chicken with Asparagus, Artichokes, Peas Marsala Wine and Rosemary

"Salmon Al Pro Fumo D' Hare"

Salmon Fillet with Scallops and Shrimp in a Light Fish Stock with Fennel

"Manzo Al Barolo"

Beef Medallion in a Red Wine, Shallot Red Onion and Rosemary Sauce

"Sinfonia D' Ravioli"

Assorted Ravioli in Herb Tomato Sauce

Selection of Italian Desserts:

Panna Cotta, Spuma Di Canella, Tiramisu, Mascarpone, Cheesecake, Amaretto Cake, Ricotta Cheesecake

Assorted Italian Bread Basket

1007 East meets West

(Minimum 75 guest)

Fresh Marinated Atlantic Salmon with Black Pepper Soya Dressing

Sliced Tuna Tataki with Ginger, Lemon Grass and Cilantro Dressing

Smoked Ham Garnished with Dried Fruit and Nut Chutney

Wild Grav Lax with Mild Horseradish Cream

Spicy Cuttlefish Salad with Kimchi and a Bounty of Red Onion

Harusame Chicken Salad with Toasted Sesame Seeds and Green Peas

Field Greens with Tomato and Oriental Salad Dressing

Roasted Beef Medallion in Yakiniiku Sauce

Rack of Lamb Served in Chinese Teriyaki Sauce

Swordfish in Spicy Clam Sauce and Port Wine

Sautéed Salmon in Coriander and Citrus Sauce

Our Chef's Selection of Fresh Seasonal Vegetables and Appropriate Starch

Selection of International Breads and Rolls

Coconut Cream Pie, Green Tea Mousse Cake, Caramel Crème Brule', Double Fudge Chocolate Cake

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1008 Southwest

(Minimum 75 guest)

Southwestern Caesar Salad with Pesto Shrimp
Taco Salad
Spiral Sandwiches
Sliced Rare Roast Beef, Baked Turkey and Peppered Jack Cheese
Rolled on a Flour Tortillas with Shredded Lettuce And Chopped Tomatoes/Jalapeno Mayonnaise
Black Bean, Corn, Jicama Salad
Tequila Lime Marinated Boneless Breast of Chicken
Petite Grilled Salmon Filets Cilantro Pesto Sauce
New Mexican Style Rice
Southwestern Style Vegetables
Soft and Crunchy Tortillas
Southwestern Fruit Flan
Tequila Sunrise Cheesecake
Brownies and Lemon Squares
Bowls of Tortilla Chips/Guacamole and Salsa

1009 Caribbean

(Minimum 75 guest)

Conch Salad
Salad of Tomatoes and Heart of Palms
Island Vegetable Slaw
Macaroni Salad
Bahamian Potato Salad
Assorted Field Greens with Dressings
Selection of Rolls and Breads
Roasted Pork Loin with Island Spices and Salsa
Fried Chicken with Spicy Tomato Salsa
Pan-Fried Grouper Filet with Island Spices in Lemon-Thyme Sauce
Peas 'n Rice
Curried Plantain
Steamed Corn
Tropical Fruit Tart
Coconut Tart
Guava Duff with Rum Sauce
Pineapple Bread Pudding
Assorted Miniature Desserts

1010 American BBQ

(Minimum 75 guest)

Potato Salad, Pasta Salad, Tuna Salad
Rice Salad with Sweet Peppers, American Cole Slaw
Caesar Salad with Croutons and Parmesan Cheese
Salad Bar with Garden Fresh Salads, Dressings and Condiments
to include: Grated Cheese, Diced Ham, Onions, Bacon Bits and Tomatoes
Selection of Bread and Rolls
Marinated BBQ Chicken Breast
Foot Long Hot Dogs,
Grilled Hamburgers
Corn on the Cob,
Spicy Potato Wedges, Baked Beans
Apple Tart, Tropical Fruit Cheesecake
Carrot Cake, Key Lime Pie
Cookies and Brownies

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1011 THE WEDDING MENU

(Minimum 100 guest)

Oysters on the Half Shell with Lemon
Stone Crab Claws with Grain Mustard Remoulade
Poached Shrimp, Sushi and Sashimi
Pasta Salad with Olives and Sun Dried Tomatoes
Red Bliss Potatoes tossed with Sour Crème and Pommery Mustard
Assorted Salad Leaves with Dressings and Condiments
Rosemary Flavored Lamb Chops
Beef Tenderloin, Red Snapper Filet
Chicken Breast Marinated with Garlic and Lime
Baked Potatoes with Sour Cream and Chives
Grilled Mediterranean Vegetables
A huge selection of Miniature French Pastries
Tropical Fruits Cheesecake, Chocolate Sacher Cake
Exotic Fruits Flamed with Island Rum served with Vanilla Bean Ice Cream

Menu selection valid through 2009

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