

WASHOE.

"Reno's Best Steakhouse"

Thank you for your interest in WASHOE. Steakhouse.

Attached are our banquet, catering, hors d'oeuvres and wine menus. In addition to our banquet and catering options, WASHOE. has a full service bar and *Wine Spectator* award of excellence wine list to meet any of your needs.

WASHOE. offers a private dining room for parties ranging from 10 to 100. Our room is equipped with iPod, LCD, DVD and microphone systems and also a projection screen. The private dining room is available for business meetings or party events and can be arranged for lunch or dinner. Schedule an appointment to view our event spaces.

WASHOE.'s outdoor patio is accessible for your event during the spring, summer and fall seasons. Our patio can accommodate up to 50 people for full meals and up to 100 people for a cocktail/hors d'oeuvres event.

Thank you for your inquiry, we look forward to working with you to create a memorable event!

**Please note that events will not be booked until a confirmation agreement has been signed.

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BANQUET DINNER MENUS

Choose the best banquet menu for your event. Each banquet menu, numbered 1 through 5, is offered at a fixed price per guest. Each menu features three different entrees, you may select 3, fresh baked Ciabatta bread, dinner salad with fresh, mixed greens and house-made balsamic vinaigrette, and chocolate mousse as dessert. Menus may be expanded or customized with the additions of hors d'oeuvres, appetizers, signature salads or special desserts. Pricing and selection of hors d'oeuvres, appetizers, salads and desserts are listed on pages 4 through 6.

DINNER MENU ONE

Served with Warm, Fresh Baked Bread, Garden Salad and Chocolate Mousse, \$18.95 per person plus 7.375% tax and 18% gratuity

SPAGHETTI 'n' MEATBALLS *Homemade Marinara Sauce, Italian Sausage, Fresh Basil, Parmesan Cheese*
CHICKEN BASIL PESTO *Linguini Pasta with Homemade Basil Pesto, Parmesan Cheese, Garlic Bread*
GRILLED ALASKAN TRUE COD FILET *Cucumber Relish, Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables*

DINNER MENU TWO

Served with Warm, Fresh Baked Bread, Garden Salad and Chocolate Mousse, \$26.95 per person plus 7.375% tax and 18% gratuity

GRILLED TRI-TIP *Cilantro, Fresh Tomato, Orzo Pasta, Sauteed Broccoli Flowers, Avocado Salsa*
BASIL CRUSTED CHICKEN *Citrus Basil Sauce on Linguini Pasta, Grilled Asparagus*
CAJUN STYLE RED SNAPPER *Fresh Tomato Relish, Rice Pilaf, Fresh Grilled Vegetables*

DINNER MENU THREE

Served with Warm, Fresh Baked Bread, Garden Salad and Chocolate Mousse, \$32.95 per person plus 7.375% tax and 18% gratuity

CHICKEN CORDON BLEU *Prosciutto, Gruyer Cheese, Sage, Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables*
STUFFED CHICKEN BREAST *Bacon, Blue Cheese, Yukon Gold Mashed Potatoes, Sauteed Green Beans*
SLICED BEEF SIRLOIN *Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables, Demi Glace*
SLOW ROASTED BRAISED SHORT RIBS *Vegetable Ragout, Barley*
PATROLE SOLE PICATTA *Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables, Lemon Caper Sauce*

DINNER MENU FOUR

Served with Warm, Fresh Baked Bread, Garden Salad and Chocolate Mousse, \$38.95 per person plus 7.375% tax and 18% gratuity

SLICED CAJUN FLAT IRON STEAK *Roasted Red Potatoes, Fresh Grilled Vegetables*
HANGER STEAK *Grilled, Chimichuri Sauce, Roasted Red Potatoes, Fresh Grilled Vegetables*
ATLANTIC SALMON *Broiled, Creamy Mushroom Risotto, Sauteed Spinach, Burre Rouge Sauce*
CAJUN STYLE SWORDFISH *Creamy Polenta, Grilled Vegetables, Tomato Relish*

DINNER MENU FIVE

Served with Warm, Fresh Baked Bread, Garden Salad and Chocolate Mousse, \$44.95 per person plus 7.375% tax and 18% gratuity

LAMB CHOPS *Herb Marinated Rack of Lamb, Yukon Gold Mashed Potatoes and Sauteed Green Beans*
HALIBUT *Pan Roasted, Baked Parmesan Polenta, Fresh Grilled Asparagus, Lemon Burre Blanc*
FILET MIGNON *8oz Grilled, Yukon Gold Mashed Potatoes, Fresh Grilled Asparagus, Demi Glace*
OPAKAPAKA *Poached, Brown & Wild Rice, Sauteed Broccoli Flowers, Fresh Tomato Relish*



BANQUET LUNCH MENUS

Choose the best menu for your lunch event. Each lunch menu, numbered one through three, is offered at a fixed price per guest. Please choose 3 items from each menu. Lunch menus may be expanded or customized with the additions of hors d'oeuvres, appetizers, salads or special desserts. Pricing and selection of hors d'oeuvres, appetizers, salads and desserts are listed on pages 4 through 6

LUNCH MENU ONE

\$16.95 per person plus 7.375% tax and 18% gratuity

SHRIMP LINGUINI	<i>Prosciutto, Spinach, Roma Tomatoes, Lemon Butter Sauce</i>
LASAGNA BOLOGNESE	<i>Layered Casserole with Ground Sirloin, Italian Sausage and Creamy Marinara</i>
GRILLED CHICKEN MARSALA	<i>Grilled Chicken, Marsala Wine, Artichokes, Sundried Tomatoes, Mushrooms on Bed of Lingu</i>
SLICED BEEF SIRLOIN	<i>Grilled, Demi Glace, Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables</i>
CAJUN STYLE SWORDFISH	<i>Yukon Gold Mashed Potatoes, Fresh Tomato Salsa</i>
PARMESAN CRUSTED CHICKEN BREAST	<i>Yukon Gold Mashed Potatoes, Lemon Burre Blanc</i>

LUNCH MENU TWO

19.95 per person plus 7.375% tax and 18% gratuity

PAN SEARED FILET OF ATLANTIC SALMON	<i>Creamy Parmesan Polenta, Fresh Grilled Vegeables</i>
SLICED CAJUN FLAT IRON STEAK	<i>Chimichuri Sauce, Yukon Gold Mashed Potatoes, Fresh Green Beans</i>
SOUTHWEST CHICKEN BREAST	<i>Roasted Red Potatoes, Sauteed Broccoli Flowers, Green Chili-Monterey Jack Sauce</i>
HAWAIIAN OPAKAPAKA	<i>Grilled, Strawberry Salsa, White Rice, Fresh Green Beans</i>
SIRLOIN GORGONZOLA SALAD	<i>Fresh Mixed Greens, Roma Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing</i>



SUPPLEMENTRY BANQUET OPTIONS

Listed below are options to customize or supplement your banquet menu. The per person cost of the appetizer, salad or dessert options are in addition to the fixed per person menu price listed on the previous pages. If more than one of the supplementary items from a single category is added to an event's menu, a pre-count will be required.

APPETIZERS

POACHED SHRIMP & LOBSTER COCKTAIL	Horseradish Sauce and Fresh Lemon	4.15/pp
PAN SEARED CRAB CAKE	Chive Lemon Butter	3.75/pp

SALADS

HOUSE SALAD	Cucumbers, Carrots, Tomatoes and White Balsamic Vinaigrette	1.25/pp
CEASAR SALAD	Shaved Parmesan Cheese and Toasted Croutons	2.00/pp
SPINACH SALAD	Warm Pancetta Dressing, Shaved Hard Boiled Egg & Fresh Tomatoes .	3.00/pp
ROASTED GOLDEN BEET SALAD	Mixed Greens, Goat Cheese, Shaved Fennel & Sherry Vinaigrette	\$.00/pp
GRANNY SMITH ROMAINE SALAD	Honey Roasted Walnuts, Gorgonzola, Sundried Cranberries and White Balsamic Vinaigrette	3.00/pp

MINI SWEETS

WASHOE BREAD PUDDING	Warm Whiskey Butter Sauce	1.75/pp
LEMON TARTLET	Almond Frangipane and Fresh Berries	2.00/pp
NEW YORK CHEESECAKE	Raspberry Puree & Fresh Berries	3.00/pp
WASHOE. BROWNIE	Washoe. Brownie, Fresh Whipped Cream	2.00/pp
VANILLA BEAN ICE CREAM OR RASPBERRY SORBET		1.25/pp



HORS D' OEUVRES

HORS D' OEUVRES Butler Service

- CRAB & CORNBREAD MUFFINS
- CAPRESE SKEWERS
- CALIFORNIA ROLL
- SMOKED SALMON & CUCUMBER CANAPE
- MINI SHRIMP TOSTADA
- AHI TUNA TARTARE

- Remoulade Sauce 2.25/ea
- Cherry Tomato, Mozzarella Cheese, Balsamic Reduction 1.50/ea
- Sushi Rice, Cucumber, Carrot, Avocado & Nori 2.00/ea
- Dill Cream Cheese and Tobikko Caviar 1.50/ea
- Goat Cheese and Mango Pico De Gallo 2.00/ea
- Crisp Wonton Chip and Avocado Wasabi Aioli 2.00/ea

COLD APPETIZERS

- PROSCIUTTO WRAPPED MELON
- DOMESTIC CHEESE & FRUIT
- IMPORTED CHEESE & FRUIT
- BRUSCHETTA PROVENCAL
- CHILLED ASPARAGUS
- GARDEN FRESH VEGETABLE DISPLAY
- CHILLED GULF SHRIMP
- CREAMY HUMMUS DIP
- SMOKED SALMON DISPLAY
- ASSORTED SANDWICH PLATTER

- Balsamic Vinegar 2.50/ea
- Crackers and Seasonal Fruit with Domestic Cheeses 1.50/pp
- Crackers and Seasonal Fruit with Imported Cheeses 3.00/pp
- Grilled Baguette, Fresh Tomatoes, Basil Relish 3.00/pp
- Prosciutto and Roasted Garlic Aioli 3.25/ea
- Fresh Crisp Vegetables, Creamy Roasted Red Pepper & Spinach Dip 3.00/pp
- Citrus Cocktail Sauce and Lemons 3.00/ea
- Grilled Pita and Feta Cheese 3.25/pp
- Chopped Egg, Red Onion, Capers, Dill Cream Cheese and Toast 4.25/pp
- Washoe Roast Beef, Grilled Chicken, Ham and Salami, Cheeses
Lettuce, Onion, Tomato, Pickles, Mustard and Mayonnaise
and Mini Sandwich Bread 5.75/pp

HOT APPETIZERS Served buffett style

- SPINACH & ARTICHOKE DIP
- GORGONZOLA MEATBALLS
- SOUTHWEST CHICKEN QUESADILLAS
- ASIAN PORK SPRING ROLLS
- SEAFOOD STUFFED MUSHROOM CAPS
- WASHOE ROASTBEEF PANINI
- SPANIKOPITA
- THAI GARLIC CHICKEN SAUTE
- SAUTEED MINIATURE CRAB CAKES
- BABY BACK PORK RIBS

- With Crispy Housemade Corn Tortillas 3.25/pp
- Fresh Tomato Basil Sauce 1.25/pp
- Cheese, Onions, Peppers and Pico de Gallo 2.25/ea
- Hot and Sour Dipping Sauce 2.25/ea
- Parmesan Glacage and Herb Butter Sauce 2.25/ea
- Sundried Tomatoes, Swiss and Horseradish Sauce 2.25/pp
- Phyllo Dough, Spinach and Feta Cheese 2.00/ea
- Peanut Dipping Sauce 2.00/ea
- Remoulade Sauce 1.75/ea
- Chipolte Barbeque Sauce 2.25/ea



DESSERT HORS D' OEUUVRES

MINI SWEETS Served buffet style on platters. Price listed is for each.

LEMON BARS	Streusel Topping and Powdered Sugar	1.75/ea
BROWNIE BITES	Fresh Baked Chocolate Brownies	1.00/ea
TRIPLE CHOCOLATE BITES	White Chocolate Chips and Granche Frosting	1.50/ea
WASHOE. BREAD PUDDING BITES	Warm Whiskey Butter Sauce	1.75/pp
COOKIES	Choose From Oatmeal, Chocolate Chip or White Chocolate Macadamia	1.00/ea

DESSERTS Served buffet style in chaffing dishes or platters. Price listed is per person.

WASHOE. BREAD PUDDING	Warm Whiskey Butter Sauce	1.75/pp
FRESH STRAWBERRY TRIFLE	Lemon Cake Layered with Fresh Strawberries & Whipped Cream	2.25/pp
COBBLER	Choose from Peach, Apple, Blueberry or Cherry	2.00/pp
DOUBLE CHOCOLATE CAKE TRIFLE	Layered with Chocolate Sauce & Chocolate Mousse	2.50/pp

BRIEF DESCRIPTION OF BANQUET POLICIES

CONFIRMATION AGREEMENT AND GUARANTEE

The WASHOE Banquet Department requires a signed Confirmation Agreement and a deposit before an event is booked. The agreement will contain a minimum guest count and a deposit based on 20% of the estimated food charges. A signed Confirmation Agreement is required 7 business days before proposed date of event. If after the agreement is signed and the minimum guest count increases without a 48 hour notice, the Chef reserves the right to deviate from the fixed menu and substitute comparable food items to the additional guests. If the number of guests in attendance decreases from the original minimum guest guarantee without a 48 hour notice, the host (or any other authorized persons) of the party will be charged the original minimum guest count stated on the signed Confirmation Agreement.

CANCELLATION POLICY

WASHOE. requires that any cancellations be made at least 48 hours prior to the reservation time. Cancellations made before the 48-hour cut-off time will have their deposit refunded. If a party is canceled past the 48-hour cut-off period, the credit card provided on the Confirmation Agreement will be charged the full deposit amount.

PROPERTY, LIABILITY, AND DAMAGES

WASHOE. reserves the right to inspect and control all private functions. Any resulting damages on restaurant property will be charged accordingly. The designated hosts of any given party are held responsible for the behavior of all members within their group.