



## **LEXIE'S PRIVATE DINING ROOM WITH TERRACE ON THE RIVER AND WINE CELLAR DINING ROOM INFORMATION PACKET**

Contained in this packet you will find:

Private Dining Room and Cellar Wine Room General Information

Prices and Format

List of Hors d'Oeuvres

Soup and Salad Selections

Entrée and Dessert Selections

**Cancellation Policy and Agreement**

### **LEXIE'S ON THE RIVER**

One South Lake St.  
Reno, Nevada 89501  
Marni Fields  
Phone (775) 321-5838  
Fax (775) 321-5828  
Email: [mfields@sienareno.net](mailto:mfields@sienareno.net)





## **PRIVATE DINING ROOM AND CELLAR WINE ROOM GENERAL INFORMATION**

Included you will find our format, hors d'oeuvres list, menu selections and our deposit and cancellation policy agreement, which you must fax back or e-mail, if time permits, in order to guarantee your reservation.

### **MENU**

Menu selections must be made at least one week prior to your event. Menus are seasonal and are subject to change.

### **BEVERAGES**

Wine and other beverages are charged on a consumption basis and are in addition to the per person menu price. Wine selections should also be made well in advance. We can fax a list of wine recommendations based upon the parameters you choose, i.e. price range, varietals, country, region, etc. Wine selections can be made by visiting the Lexie's during business hours or by consulting with our knowledgeable staff over the phone.

### **THE PRIVATE DINING ROOM WITH TERRACE ON THE RIVER AND WINE CELLAR ROOM**

\$125 room charge will be added to the bill for a party of less than 20 people in the Private Dining Room and 18 people in the Cellar Wine Room.

\$200 room charge will be added to the bill for a party of less than 10 people.

### **TAX AND GRATUITY**

7.375% tax will be applied and a 18% gratuity will be added to all bills.

### **PERSONALIZED MENUS**

Please consider what you would like printed as a heading on your personalized menus.

**PLEASE COMPLETE THE CANCELLATION POLICY AGREEMENT AND RETURN AS SOON AS POSSIBLE. RESERVATIONS ARE NOT GUARANTEED UNTIL WE RECEIVE THE SIGNED AGREEMENT.**

We look forward to hearing from you soon.



## **HORS D'OEUVRES LIST AND MENU SELECTIONS**

Please select the following:

**ONE SALAD OR ONE SOUP**  
**FOUR ENTRÉE SELECTIONS** (*Choose Three*)  
**ONE DESSERT**  
\$55 per person (*plus tax and gratuity*)

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**ONE SALAD OR ONE SOUP**  
**FIVE ENTRÉE SELECTIONS**  
plus \$55 Entrée Selections (*Choose Three*)  
**ONE DESSERT**  
\$65 per person (*plus tax and gratuity*)

\*\*\*\*\*

**SOUP & SALAD**  
**FIVE ENTRÉE SELECTIONS**  
plus \$55 & \$65 Entrée Selections (*Choose Three*)  
**ONE DESSERT**  
\$75 per person (*plus tax and gratuity*)

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**Prices for hors d'oeuvres are in addition to menu price**

**(Prices subject to change)**

## **COLD HORS D'OEUVRES**

*Price per Dozen*

Garlic Bruschetta with fresh Basil	\$30
Pickled Shrimp and spicy Cocktail Sauce	\$30
Crab Salad on Artichoke Bottom	\$30
Tomato with Buffalo Mozzarella Crostini	\$30
Oyster on the Half Shell with Minuet Sauce	\$30
California Roll with Crab and Avocado	\$30
Lobster Medallions on Crostini	\$42
Tuna Tartare	\$42

## **HOT HORS D'OEUVRES**

Italian Sausage Stuffed Mushrooms	\$30
Chicken Satay with spicy Peanut Sauce and Prawn Crackers	\$36
Coconut Shrimp Thai Orange Dipping Sauce	\$36
Proscuitto and Cheddar Mini Croissant	\$36
Warm Brie Crostini with Raspberry Compote	\$42
Dungeness Crab Cake with Red Pepper Aioli	\$42
Lamb Chop with Apricot Sun-dried Cherry Compote	\$42

**MINIMUM ONE DOZEN PER SELECTED ITEM**

**\$75 Menu (including \$55 and \$65 menu selections)**

## **SOUP**

### **Lobster Bisque**

Rich with the full flavor of tender Lobster and silky Cream

## **SALAD SELECTIONS**

(Choose One)

### **Crisp Hearts of Romaine**

with Focaccia Croutons, Shaved Parmesan and Caesar Dressing

### **Lexie's Salad**

Baby Mixed Greens, Cherry Tomatoes, grilled Asparagus, crispy Bacon, Hard-boiled Egg and Avocado, dressed with an Apple Dijon Vinaigrette

### **Baby Spinach Salad**

Point Reyes Blue Cheese dressing, roasted beets, toasted pine nuts, crispy onions

## **ENTRÉE SELECTIONS**

(Choose Three)

### **Butter Poached Australian Lobster Tail**

Lobster and Pancetta Risotto, Grilled Asparagus

### **Prawns alla Siena**

Colossal Prawns, Asparagus Risotto, Mostarda di Cremona

### **Herb-seared Halibut**

on sautéed Spinach with Crimini Ravioli and White Truffle Beurre Blanc

### **8 oz. Black Angus Filet Mignon**

With melted Gorgonzola and Brunello Reduction,  
Garlic Mashed Potatoes and sautéed Baby Spinach

### **Bone In Rib Eye**

Alder Smoked Sea Salt, Peppercorns, Mediterranean spiced julienne Frites, Roasted Asparagus,  
Porcini Shallot Butter

**\$65 Menu (including \$55 menu selections)**

## **SOUP OR SALAD SELECTIONS**

(Choose One)

### **SOUPS**

#### **Minestrone con Pesto**

Hearty Vegetable Soup with Cannellini Beans and Pasta

### **SALADS**

#### **Crisp Hearts of Romaine**

with Focaccia Croutons, shaved Parmesan and Caesar Dressing

#### **Lexie's Salad**

Mixed Baby Greens, Cherry Tomatoes, grilled Asparagus, crispy Bacon, Hard-boiled Egg and Avocado, dressed with an Apple Dijon Vinaigrette

#### **Baby Spinach Salad**

Point Reyes Blue Cheese dressing, roasted Beets, toasted Pine Nuts, crispy Onions

## **ENTRÉE SELECTIONS**

(Choose Three)

#### **Herb-seared Halibut**

on sautéed Spinach with Cremini Ravioli and White Truffle Beurre Blanc

#### **8 oz. Black Angus Filet Mignon**

With melted Gorgonzola and Brunello reduction,  
Garlic Mashed Potatoes and sautéed Baby Spinach

#### **Roasted Rack of Lamb with Hazelnut Crust**

Served with Green Beans Arrabiata and Risotto Cake Barolo Reduction

#### **Pork Chop Piallard**

Roasted Yukon Gold Potatoes, Broccoli Di Cicco  
Roasted Tomato, sage and white wine sauce.

**\$55 Menu**

**SOUP OR SALAD SELECTIONS**

(Choose One)

**SOUPS**

**Minestrone con Pesto**

Hearty Vegetable Soup with Cannellini Beans and Pasta

**SALADS**

**Crisp Hearts of Romaine**

with Focaccia Croutons, shaved Parmesan and Caesar Dressing

**Baby Greens Salad**

Mixed Baby Greens, Blue Cheese and Onion, dressed with  
Apple Dijon Vinaigrette

**ENTRÉE SELECTIONS**

(Choose Three)

**Linguine con Granseola**

Linguine Pasta tossed with delectable Dungeness crab in  
Pinot Grigio Butter with zesty Shallots, Parsley and fragrant Garlic

**Herb-seared Halibut**

on sautéed Spinach with Crimini Ravioli  
and White Truffle Beurre Blanc

**12 oz. Black Angus New York Steak**

With Sherry shallot glaze, Garlic Mashed Potatoes  
And sautéed broccolini

**Roasted Organic Chicken**

Parma Prosciutto, Bel Paese Cheese, Orzo, Pignoli, Tomato, grilled Asparagus, Lemon Butter Sauce

## **DESSERT SELECTIONS**

(Choose One)

### **Amaretto Crema Caramello**

Served with Almond Biscotti

### **Chocolate Lover's Cake**

Rich chocolate cake with Orange flavor

### **Tiramisu**

Espresso Kahlua-dipped Lady Fingers with Mascarpone Cream

### **Zeppoli filled with Vanilla Cream**

Served with warm Chocolate Sauce



## DEPOSIT & CANCELLATION POLICY

### DEPOSIT

To secure your reservation we must receive this signed agreement and a 50% deposit within one week after booking. This deposit may be in the form of a check or credit card number.

### CANCELLATION POLICY

If you must cancel your event, 72 hours notice is required to receive a full refund on your deposit. Otherwise the deposit will be non refundable.

The number of guests attending must be guaranteed at least 48 hours in advance. If we do not receive a guarantee, we will charge you what is stated below as number of expected guests. We will be prepared to serve a 5% increase to the number of guaranteed guests at the time of the event, and you will be charged according to the number of guests guaranteed. Payment of the balance of the bill is due upon completion of the event.

Reservation Name: \_\_\_\_\_

Day, Date and time of Reservation: \_\_\_\_\_

Number of expected guests: \_\_\_\_\_

I agree to the conditions set forth in the cancellation policy above,

Signature \_\_\_\_\_ Date \_\_\_\_\_

Print Name \_\_\_\_\_

Account Number \_\_\_\_\_ Expiration \_\_\_\_\_

- Check Enclosed

**Please fax to (775) 321-5325**

Or send to: **One South Lake Street  
Reno, NV 89501**