

Voila! Café & Catering Co.

Weekend Menu

Serving breakfast all day Saturday and Sunday

522 California Avenue, Reno, Nevada / Café 324-4628 / Catering 324-0228

MAINLY EGGS

Morning Panini **\$7.95**

Grilled sourdough, smoked Applewood bacon, fried egg, avocado & smoked mozzarella served with a cup of fruit.

Southwest Frittata **\$7.95**

Fluffy eggs, avocado, red pepper, onions, jack & cheddar cheeses, combined with mild spices, served with a cup of fruit and fresh popover.

Chile Puff **\$7.95**

A light mix of eggs, cottage cheese, jack cheese & diced mild green chilies, served with a cup of fruit and fresh popover.

Breakfast Tostada **\$8.95**

A zesty combination of eggs, cheddar & jack cheese, chorizo sausage, roasted green chilies, avocado cream, and a chipotle pico de gallo layered on a crisp tortilla.

Country Sausage with Red-Eye Gravy **\$8.95**

Mildly spiced patty with rustic, brown-glaze gravy served atop a fresh biscuit along side two eggs cooked to order.

Benedict Voila! **\$12.95**

An open-faced egg sandwich layered with crispy prosciutto, wilted spinach, & poached eggs on grilled ciabatta bread with Hollandaise Sauce

The following includes skillet potatoes and toast your choice of sour, white, wheat, rye toast, English muffin or buttermilk biscuit

Two Eggs, Bacon, & Skillet Potatoes **\$7.95**

Joe's Special **\$8.95**

Fresh eggs scrambled with a medley of onions, mild Italian sausage, spinach, red bell peppers, and mushrooms topped with cheddar cheese

Omelets **\$8.95**

Riverside – Ham, mushrooms, Jack & Cheddar cheeses

California Avenue – Avocado, Havarti with dill cheese & roasted red pepper

French – Gruyere cheese and roasted asparagus

Mendocino – Roasted tomatoes, red & green onions, ham, artichoke hearts, feta cheese, black olives

OFF THE GRIDDLE

All served with your choice of real maple or blackberry syrup

Baked French Toast **\$7.95**

Rich combination of cream, cinnamon, nutmeg, eggs & French finished with a sweet walnut & cinnamon topping.

Old-Fashioned Waffle **\$6.95**

Fluffy & light, topped with whipped cream.

Buttermilk Pancakes **\$6.95**

Two of our plate size buttermilk pancakes

Accompaniments **\$1.00**

Your choice of fresh berry sauce, walnuts & bananas, cinnamon apples, or add blueberries to the batter.

BREAKFAST SIDES

Mama's Muesli or homemade granola	\$3.75	Assorted muffins or scone	\$2.00
Side of fresh, seasonal fruit	\$2.50	Toast (wheat, sour, white, English muffin, biscuit)	\$1.50
Skillet potatoes	\$2.50	Side of cottage cheese with sliced tomatoes	\$2.00
Two eggs cooked to order	\$2.00	Two chicken apple sausages, bacon, or country patty	\$2.00

WEEKEND AFTERNOON FAVORITES *Served after 11:00 a.m.*

Quiche of the Day **\$ 8.95**

Our delicious quiche of the day served warm, with a side salad of baby greens, tomato, cucumbers, and shredded carrots with our lemon parsley vinaigrette or a cup of the soup of the day.

Soup of the Day **Cup \$4.50 Bowl \$5.95**

SALADS

Mediterranean Salad * White Bean Salad * Gemelli Pasta Salad * Mustard Chive Potato Salad **\$ 4.25**

Stacked Chicken Salad **\$11.50**

Grilled chicken, pineapple, grapes & apple chunks layered with napa cabbage and finished with a peanut satay dressing.

Sesame Chicken Salad **\$11.50**

Shredded grilled chicken breast served warm with an Asian glaze, on a bed of crisp spinach, with carrot ribbons, and red onions with a sesame vinaigrette and finished with toasted sesame seeds.

Chop Chop Salad **\$12.95**

Chopped tomatoes, sweet corn, avocado, green onion, toasted pistachio nuts, crumbled bacon, blue cheese & grilled chicken breast on a bed of mixed chopped greens with lemon-parsley-tarragon vinaigrette.

Deli Sandwiches (include mayonnaise, lettuce & tomato) **Half \$4.75 or Whole \$6.50**

Meats: Smoked Turkey * Black Forest Ham * Salami * Pastrami * Roast Beef * Tuna Salad

Cheese: Monterey Jack * Cheddar * Swiss * Havarti with Dill * Provolone * White Cheddar

Bread: Multi-grain * Dutch Crunch Roll * Sweet White * Sourdough * Marbled Rye

Waldorf Chicken Salad Sandwich **\$10.25**

Our Waldorf salad made with shredded chicken breast, celery, green onions, chopped green apples & dried cranberries, mixed with a tangy dressing, served on multi-grain bread with lettuce & sliced red apple.

Mozzarella, Tomato, Basil Panini **\$10.25**

Fresh mozzarella, sliced tomato, fresh basil with a basil aioli on grilled ciabatta bread, with olive oil and balsamic vinegar on the side for dipping. (Add prosciutto for an additional \$2.00)

Grilled Smoked Turkey Roasted Pear Sandwich **\$10.25**

Abundant sliced smoked turkey breast, grilled pears, baby greens with a cranberry black pepper chutney and creamy Gorgonzola spread on grilled sourdough.

Grilled Roast Beef Mushroom Sauté on Sourdough **\$10.25**

Thinly sliced roast beef, sautéed mushrooms, arugula, and jack cheese with our homemade Dijon-horseradish mayonnaise on grilled sourdough.

Grilled Roast Beef Béarnaise Sandwich **\$10.25**

Thinly roast beef with tobacco onions, white cheddar cheese, and Béarnaise mayonnaise on Focaccia bread

Crab Burgers **\$13.95**

To take the chill out of the cool afternoon, our delicious twist on burgers, flakey crab meat mixed with lemon, pine nuts, green onions, parsley, and lemon zest pattied and grilled topped with our tangy remoulade, arugula and tomato served on a ciabatta roll, with our house potato chips.

Asian Noodle Bowl **\$ 9.95**

Asian noodles, sliced green onions, snap peas, and sliced grilled Chinese roast pork served in a bowl with a lite chicken stock broth, garnished with chopped peanuts.

Parmesan-Crusted Chicken Cutlets on Fettuccine with Lemon-Parsley Pesto **\$12.95**

Chicken breast incrusted in Parmesan cheese and sautéed served on a bed of fettuccine with our fresh lemon-parsley pesto, sprinkled with toasted pine nuts.

Chicken Artichoke Lasagna **\$12.95**

Layered shredded chicken breast, marinated artichoke hearts, lemon zested ricotta cheese, and lasagna noodles, topped with a creamy white sauce, served with a green salad.

Espresso	\$2.00	Glass of milk	\$1.50 / \$2.50
Cappuccino	\$3.50	Orange Juice,	\$2.50 / \$3.50
Cafe Latte	\$3.75	Apple or Cranberry Juice	\$2.50 / \$3.50
Mocha	\$3.95	Pitcher of OJ for your table	\$5.50
Hot Chocolate	\$2.00	Specialty Water or Republic of Tea	\$3.00
House Brew Tazo Teas (hot)	\$1.75	Assorted Sodas or Ice Tea	\$1.50