

Voila! Café & Catering Company

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

Lunch served 11:00 AM until 3:00 PM daily

Parking Available on California St., Marsh and Gordon

SALADS ASIDE - \$4.25

Mixed Green Salad

Mixed greens, shredded carrots, tomatoes, red onions, & croutons, served with your choice of dressings: (please specify one) balsamic vinaigrette, creamy bleu cheese, or ranch.

Mediterranean Salad

Mixed greens, red onion, cucumbers, Roma and sun-dried tomatoes, Kalamata olives, feta cheese drizzled with balsamic vinegar and olive oil.

White Bean Salad

White beans, shredded carrot, green onion, garlic in a lemon-parsley vinaigrette

Gemelli Pasta Salad

Broccoli, tomatoes, peppers, carrots, black olives, red onion and gemelli pasta tossed with a pesto vinaigrette dressing.

Mustard Chive Potato Salad

Red potatoes, chopped celery, fresh chives with a sour cream mayonnaise Dijon mustard dressing.

MAIN SALADS

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.

Grilled Chicken Caesar

\$11.50

Crisp romaine lettuce, shredded Parmesan, grilled chicken, seasoned croutons and a lemony Caesar dressing. (Substitute grilled shrimp for an additional \$2.00)

Stacked Chicken Salad

\$11.50

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

Green Apple Chicken Salad

\$12.95

Grilled chicken breast, green apples, dried cranberries, crumbled Blue cheese and toasted walnuts atop a bed of baby greens with a sherry walnut vinaigrette dressing.

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 baby greens with lemon-parsley-tarragon vinaigrette.

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

Deli Sandwiches (include mayonnaise, lettuce & tomato)

Half \$4.75 Whole \$6.50

Meats: Smoked Turkey * Roast Beef * Black Forest Ham * Salami * Pastrami * Tuna Salad
Cheese: Monterey Jack * Cheddar * Swiss * Havarti * Provolone * White Cheddar
Bread: Multi-grain * Dutch Crunch Roll * Sweet White * Sourdough * Sour Baguette *
Spreads: Dijon Mustard * Avocado Cream (\$.75) * Sliced Avocado (\$1.50)

Vegetarian: Shredded carrots, sliced cucumbers, arugula, sliced tomatoes, toasted sunflower seeds, thinly sliced red onions, and lettuce with our creamy herb cheese spread.

SPECIALTY SANDWICHES & WRAPS - \$10.25

The following served with your choice of: pasta salad, potato salad or white bean salad

Waldorf Chicken Salad Sandwich

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

Thai Beef Wrap

Sliced roast beef, red bell pepper, Asian noodles, shredded carrot, sliced green onion, with a tomato basil relish and Napa cabbage slaw.

Grilled Chicken Pan Bagnat

Our version or a traditional French special, grilled chicken breast, sliced tomatoes, romaine lettuce, and red onions, with a caper-artichoke tepenade drizzled with lemon vinaigrette served on a sour baguette.

Mozzarella, Tomato, Basil Panini

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

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

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

Grilled Roast Beef Béarnaise on Focaccia

Thinly sliced roast beef with tobacco onions, white cheddar cheese, Béarnaise mayonnaise, lettuce & tomato on grilled Focaccia bread.

Italian Panini on Focaccia

Thinly sliced salami and Black Forest ham with our pesto mayonnaise, marinated red onions, provolone, fresh arugula and spinach, grilled on focaccia bread.

WARM SPECIALTIES

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.

Bowtie Pasta with Sun-Dried Tomato & Basil

\$ 10.95

A tasty and light sauce made from sun-dried tomatoes, white wine and basil over bowtie pasta.

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.

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.

Assorted chips	\$1.50	Espresso	\$2.00
Cookies	\$1.00	Latte	\$3.75
Bars & Brownies	\$2.00	Mocha	\$3.95
Soda, Bottled Water, Brewed Ice Tea	\$1.50	Cappuccino	\$3.50
Specialty Water or Republic of Tea	\$3.00	Additional Shot	\$1.00
Coffee or Hot Tea	\$1.75	Add flavor	\$.50