

BANQUET

M E N U



LAKE TAHOE
RESORT HOTEL

JANUARY 2022

BREAKFAST

S E L E C T I O N S

Nothing gets the morning started like the perfect balance of flavors in our breakfast specialties.



LAKE TAHOE
RESORT HOTEL

BREAKFAST

S E L E C T I O N S



Our Breakfast Burrito has become an instant classic, and you can get it on the go.

BREAKFAST PASTRIES AND GOODIES

Breakfast Loaves (loaf, 12 slices)	\$42.00
Fresh-Baked Scones (dozen)	\$42.00
Bagels served with Cream Cheese (dozen)	\$42.00
Bakery Basket (dozen)	\$40.00
<i>Muffins, scones and croissants, served with creamery butter and jams</i>	
Assorted Yogurts (4 oz.)	\$5.00
Hard-Boiled Eggs (each)	\$3.00

BEVERAGES

Banana and Berry Smoothies (pitcher)	\$36.00
<i>Made to order for an extra \$2.95 per person</i>	
Assortment of Soft Drinks (each)	\$5.00
Fruit Flavored Sparkling Water (each)	\$5.50
Bottled Spring and Mineral Waters (each)	\$5.50
Starbucks Frappuccinos (each)	\$6.00
Assortment of Fruit Juices (each)	\$5.00
Energy Drinks (each)	\$5.50
Lemonade/Iced Tea/Infused Waters (gallon)	\$36.00
Assortment of Specialty Teas, Hot Cider and Hot Cocoa (gallon)	\$60.00
Premium-Blend Regular and Decaffeinated Coffee (gallon)	\$65.00
Beverage Break Package (per person)	\$16.00
<i>Includes unlimited coffee, assortment of specialty teas, sodas and bottled water for 9 hours</i>	

THE CONTINENTAL (per person) \$20.00

Assorted chilled juices, bakery basket of fresh breakfast pastries, creamery butter and jams, freshly-brewed premium and Decaffeinated coffee and assortment of specialty teas.
With a medley of seasonal sliced fresh fruit for an additional \$2.00 per person

BREAKFAST SPECIALTIES AND EGGS

Ham and Cheese Croissant / Sausage and Cheese Muffin (dozen)	\$96.00
Breakfast Burrito (dozen)	\$84.00
<i>Scrambled eggs, bacon, onions, peppers, cheese and salsa, wrapped in a tortilla</i>	
Breakfast Burrito To Go with Orange Juice, Yogurt and Granola Bar (per person)	\$20.00
Seasonal Quiche (per pie, 8 pieces)	\$40.00
Seasonal Fruit Salad served in a Grapefruit Bowl with Yogurt (per person)	\$10.00
Steel Cut Oatmeal (per person)	\$8.00
<i>Warm oats served with seasonal dried fruits, brown sugar and raisins</i>	
Granola and Yogurt Parfait (per person)	\$8.00
<i>Assorted berries, nuts, seasonal dried fruits</i>	

BUILD YOUR OWN BREAKFAST BOWL (per person) \$12.00

Scrambled eggs, ham, bacon, turkey sausage, breakfast potatoes, sour cream, cheddar, avocado smash, salsa, scallions

Chef is happy to work with dietary needs • All prices subject to tax, service charge and gratuity.



LAKE TAHOE
RESORT HOTEL

BREAKFAST

S E L E C T I O N S



Flapjacks and Sausage breakfast starts your day on the right note.

PLATED BREAKFAST

Call for pricing

BREAKFAST BUFFETS

Minimum 20 guests. Buffets include freshly brewed premium and decaffeinated coffee and an assortment of specialty teas.

The Continental (per person) \$20.00
Assorted chilled juices, bakery basket of fresh breakfast pastries, creamery butter and jams
With a medley of seasonal sliced fresh fruit for an additional \$2.00 per person

The Lake Tahoe Breakfast (per person) \$28.00
Assorted chilled juices, fresh fruit platter, scrambled eggs, breakfast potatoes, bacon, sausage links, yogurt, assorted breakfast pastries, creamery butter and jams

The Executive Breakfast Buffet (per person) \$32.00
Assorted chilled juices; smoked salmon platter served with bagels, cream cheese, lettuce, tomatoes, onions and capers; scrambled eggs served with spinach, mushrooms and cheddar cheese; breakfast potatoes, bacon, sausage links; bakery basket of fresh breakfast pastries, creamery butter and jams

OMELET STATION (per person) \$12.00
 Made to order with sausage, bacon, onions, bell pepper, tomato, mushroom, cheese, ham and/or spinach.
 Add \$150 for chef per 80 guests.

BRUNCH BUFFET (per person) \$42.00

Includes carver fee

Fresh Fruit with Yogurt Dip

Bakery Basket with Butter and Jam

Waffle Bar (Butter, Maple Syrup, Chocolate Sauce, Seasonal Fruit Compote, Berries, Toasted Nuts, Whipped Cream)

Veggie Frittata

O'Brien Potatoes

Bacon

Chicken Sausage

Carved

Honey Glazed, Slow Roasted Ham (orange glaze, whole grain mustard)

OR

Whole Roasted Turkey (gravy, cranberry sauce)

Poached Salmon

Chef's Seasonal Vegetables

Pesto Tortellini

Assorted Sweet Treats



LAKE TAHOE
RESORT HOTEL

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LUNCH

S E L E C T I O N S

*From our sumptuous buffets
to our convenient box lunches,
we offer a wide variety of
delicacies to satisfy
our guests.*



LAKE TAHOE
RESORT HOTEL

LUNCH

S E L E C T I O N S



The Eagle Falls buffet has variety to suit every one of your diners from gourmet to gourmand.

LUNCHEON BUFFETS

Minimum 21 guests required. Includes assorted rolls, iced tea, freshly brewed premium and decaffeinated coffee and an assortment of specialty teas.

The Eagle Falls (per person)

\$42.00

SOUPS AND SALADS

Choice of any two

Soup du Jour

Sliced Seasonal Fresh Fruit

Fresh Mix of Baby Greens with Assorted Dressings

Apple and Fennel Salad with Chives and Citrus Vinaigrette

Rotini Pasta Primavera Salad

New Potato Salad with Egg

Greek Farro Salad

ENTRÉES

Choice of any two

Roasted Garlic Herb Marinated Flank Steak

Citrus zest

Grilled Chicken Breast Provençal

Mushrooms, olives, garlic and herbs

Grilled Tri-Tip

Bacon and rosemary brown sauce

Chicken Picatta

Lemon, butter, capers and parsley

Beer Brined Pork Loin

Peach tomato chutney

Eggplant Parmesan

Breaded, marinara sauce, and mozzarella cheese

Seafood Risotto

Mediterranean Seasonal Grilled Fish

ACCOMPANIMENTS

Chef's seasonal vegetables and choice of one additional accompaniment

Roasted Red Potato Wedges

Rosemary Mashed Potatoes

Three-Cheese Macaroni

Rice Pilaf with Fresh Herbs

ASSORTMENT OF CHEF'S DESSERTS



LAKE TAHOE
RESORT HOTEL

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LUNCH

S E L E C T I O N S



Deli Board Buffet brings a touch of New York to Tahoe.

LUNCHEON BUFFETS

Minimum 21 guests required. Includes iced tea, freshly brewed premium and decaffeinated coffee and an assortment of specialty teas.

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| Emerald Bay Picnic (per person) | \$41.00 |
| <i>Vegetable crudité's with ranch dip, sliced seasonal fruit tray, deviled eggs, potato salad, cold poached salmon with dill, tarragon chicken salad, Italian cured meat and cheese display, baguettes, ciabatta and croissants, relish tray, lemon bars</i> | |
| Deli Board Buffet (per person) | \$36.00 |
| <i>Cole slaw, tossed seasonal greens, potato chips, assorted deli meats, sliced cheeses, sliced tomatoes, onions and pickles, assorted breads and rolls, mustard and mayonnaise, chocolate cake</i> | |
| <i>With fried chicken for an additional \$3.00 per person</i> | |
| Mexican Fiesta Buffet (per person) | \$38.00 |
| <i>Mixed green salad, mushroom quesadillas, chicken fajitas, cheese enchiladas, flour & corn tortillas, Spanish rice, refried beans, olives, sour cream, cheese, salsa, guacamole, tomatoes, onions, tortilla chips, caramel cinnamon churros</i> | |
| Alpine Adventure (per person) | \$40.00 |
| <i>Salad of roasted red peppers, green onions, and cucumbers with honey vinaigrette, German potato salad, coleslaw, beef stroganoff, apple chicken sausage & bratwurst with whole grain and spicy mustards, noodles with sauteed spinach, rolls, red wine braised red cabbage, chocolate pecan pie</i> | |
| Italian Feast Buffet (per person) | \$38.00 |
| <i>Caesar salad, caprese salad, antipasto, chicken parmesan, beef ravioli, cheese tortellini with pecorino cream sauce, garlic bread, tiramisu</i> | |
| The All-American Buffet (per person) | \$38.00 |
| <i>Macaroni salad, fiesta corn salad, BBQ beans, hot dogs and hamburgers, buns, potato chips, pickles, lettuce, tomatoes, cheese, condiments, apple crisp</i> | |
| Chili, Baked Potato and Salad Bar (per person) | \$36.00 |
| <i>Salad bar with fresh mixed greens, carrots, cucumbers, tomatoes and croutons; baked potato bar with bacon bits, broccoli, cheddar cheese, green onions, butter, sour cream; black bean chili, chili con carne; carrot cake</i> | |
| <i>With sliced grilled chicken for an additional \$3.00 per person</i> | |
| <i>With sourdough bread bowls for an additional \$2.50 per person</i> | |
| Street Taco Bar (per person) | Choose (2) Meats \$39.00
Choose (3) Meats \$42.00 |
| <i>Mexican Chopped Salad</i> | |
| <i>Shrimp Ceviche Shooters</i> | |
| <i>Brisket Suadero, Pastor Pork, Chicken Pasilla, Tomato Smoked Pepper Mahi Mahi</i> | |
| <i>Poblano Pepper Veggie Sautee</i> | |
| <i>Black Beans</i> | |
| <i>Mexican Corn</i> | |
| <i>Tortilla Chips with guacamole & salsa</i> | |
| <i>Flan</i> | |



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LUNCH

S E L E C T I O N S



Our healthy wraps make a perfect lunch on the go.

SKIP THE PLATE *(a lunch to go)*

Includes fresh whole fruit, potato chips and a sweet treat

Sierra Deli (per box) \$30.00
Choice of roast beef, turkey or ham with Swiss cheese, lettuce, tomatoes and onions on a French roll

Chicken Caesar Wrap (per box) \$31.00
Grilled chicken strips, romaine lettuce, parmesan cheese, tomatoes and caesar dressing in a sun-dried tomato tortilla

Smoked Turkey Wrap (per box) \$30.00
Smoked turkey, spring salad mix, black bean hummus, tomatoes and avocado in a spinach tortilla

Flat Iron Steak Wrap (per box) \$32.00
Blue cheese, lettuce, caramelized onions, balsamic vinaigrette

DRINKS

Soft Drinks (each) \$5.00

Bottled Water (each) \$5.50

Energy Drinks (each) \$5.50

Fruit Juices (each) \$5.00



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LUNCH

S E L E C T I O N S



Steak Chimichurri is an Argentinean-inspired selection that is one of our Chef's specialities.

PLATED LUNCH

Minimum 21 guests required. All entrées include baked rolls, iced tea, freshly brewed premium and decaffeinated coffee and an assortment of specialty teas

STARTERS

Choose one for an additional charge (per person) \$4.00

Chef's Soup du Jour
Mixed Green Salad with House Vinaigrette
Caesar Salad

ENTRÉES

Choice of one

Include Chef's choice of accompaniments and dessert station.
Add \$5 per person to each entree price if two entrées are chosen.

Flame-Broiled Breast of Chicken (per person) <i>Ginger cream sauce</i>	\$34.00
Southwestern Chicken Tostada (per person) <i>Chipotle sour cream, rice and beans</i>	\$32.00
Grilled Turkey Sandwich (per person) <i>Brie cheese, tomato jam</i>	\$30.00
Portobello Napoleon (per person) <i>Stacked-roasted vegetables and risotto drizzled with pesto butter</i>	\$31.00
Wild Mushroom Ravioli (per person) <i>Slow-roasted tomato and pesto cream sauce</i>	\$31.00
Seared Sole (per person) <i>Papaya, pecan compote</i>	\$34.00
Steak Chimichurri (per person) <i>Argentinean herb sauce made with olive oil, vinegar and garlic</i>	\$36.00
Pot Roast (per person) <i>Slow-roasted with vegetables and seasoned mashed potatoes</i>	\$35.00
House Risotto (per person) <i>Grilled chicken apple sausage and peppers</i>	\$32.00
Smoked Pork Chop (per person) <i>Garnished with grilled pineapple, honey corn bread, red beans and rice</i>	\$34.00
Lemon Grass, Sake-Poached Salmon (per person) <i>Sweet soy glaze</i>	\$34.00
Vegetarian Farro Bowl (per person) <i>Farro, baby kale, diced apple, cashew nuts, lemon vinaigrette</i>	\$31.00



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BREAKS

R E F R E S H M E N T S A N D S N A C K S

Re-energize and impress

your guests with our

extensive selection of

snacks and

hors d'oeuvres.



LAKE TAHOE
RESORT HOTEL

BREAKS

R E F R E S H M E N T S A N D S N A C K S



Tallac Snow Peak is irresistible – you can make your ice cream sundae just the way you want.

REFRESHMENTS AND SNACK BREAKS

Minimum 10 guests. All theme breaks include ice tea and lemonade.

After-School Snacks (per person)	\$18.00
<i>Cheese and cracker sandwiches, Hostess-style cake products, celery and carrot sticks with ranch dip and assorted juices</i>	
Blockbuster Treat (per person)	\$16.00
<i>Freshly popped buttered popcorn, Cracker Jacks and assorted candy bars</i>	
Flume Trail (per person)	\$16.00
<i>Sliced seasonal fruit, Rice Krispie treats, house-made granola bars and trail mix</i>	
Winter Warmer (per person)	\$22.00
<i>Spiced nuts, s'more chocolate bark, mini grilled cheese and hot chocolate</i>	
Summer Soother (per person)	\$20.00
<i>Watermelon wedges, ice cream sandwiches, fresh strawberries with honey-yogurt dip and cucumber-infused water</i>	
Tallac Snow Peak (per person)	\$19.00
<i>Build your own sundae. Vanilla and chocolate ice cream, hot fudge, caramel sauce, chopped nuts, bananas, whipped cream, sprinkles and cherries</i>	
Chocolate Mountain (per person)	\$22.00
<i>Chocolate-dipped strawberries and fruit sections, chocolate-covered pretzels, chocolate truffles, candy bars and chocolate chip cookies</i>	

ADDITIONAL SNACKS

Seasonal Chocolate Bark (each)	\$3.50
House-Made Granola Bars (per dozen)	\$44.00
Protein Bars or Candy Bars (per dozen)	\$42.00
Assorted Ice Cream Bars (each)	\$4.00
Assorted Fresh Whole Fruit (per dozen)	\$38.00
Assorted Yogurts (4 oz. each)	\$5.00
Tahoe Trail Bars (per dozen)	\$72.00
Tahoe Toffee (4 oz. package)	\$7.00
Rice Krispie Treats (per dozen)	\$44.00
Fresh-Baked Cookies or Fudge Brownies (per dozen)	\$42.00
Soft Jumbo Pretzels with Mustard (per dozen)	\$44.00
Chocolate-Covered Strawberries (per dozen)	\$48.00
Sliced Seasonal Fruit (per person)	\$8.00
Vegetable Crudité Cornucopia served with Hummus and Ranch Dip (per person)	\$10.00
California Cheese Display (per person)	\$16.00
Freshly Popped Popcorn (per person)	\$8.00
Tortilla Chips with Salsa or Potato Chips with Onion Dip (per person)	\$8.00
Mixed Nuts (per pound - 10 servings)	\$15.00
Trail Mix or S'more Mix (per dozen)	\$42.00
Churros with Caramel, Chocolate and Strawberry Dips (per person)	\$14.00
Unlimited Sodas and Bottled Water (4 hours) (per person)	\$8.00
Happy Hour: Unlimited Beer and House Wine (1 hour) (per person)	\$16.00



LAKE TAHOE
RESORT HOTEL

BREAKS

R E F R E S H M E N T S A N D S N A C K S



Reward your attendees with a Pizza Night.

APRÉS FUN: OUR FOUR DOOR BREAK SELECTIONS

Brought to your meeting room, priced per person for one hour
(\$20 per person, \$35 with beer and wine)

Ski Party

Mountain of BBQ meatballs (4 per person), grilled cheese, tomato soup, hot chocolate with marshmallows

Jump in the Lake

Shrimp with cocktail sauce (2 per person), sundried tomato spread with crackers, smoked trout and chive aioli on pumpnickel, strawberry lemonade

Take a Hike

Pinenut cheeseballs, stuffed mushrooms, pretzel twigs with honey mustard, rubicon flat bread with tomatoes, arugula and roasted shallots, apple cider

Day on the Greens

Bouquet of greens, mini club sandwiches, cheese course, peanut "putter" cookies, cucumber water

PUB GRUB

Texas Toast Grilled Cheese Station (Chef required at \$150 per 100 guests) (per person)	\$14.50
<i>Fillings include bacon, tomato, avocado, basil, cheddar, jack, mozzarella</i>	
Late Night Craving (per person)	\$16.50
<i>Mini chocolate & vanilla milkshakes, potato wedges, dipping sauces of ranch, pesto aioli, and spicy ketchup</i>	
<i>Add cheeseburger sliders (per dozen)</i>	\$72.00
<i>Add corn dogs on a stick (per dozen)</i>	\$72.00
Pizza Night (each)	\$15.00
<i>14" cheese, pepperoni or veggie pizza</i>	
Wings & Things (per dozen)	\$26.00
<i>Buffalo chicken wings with celery and ranch dressing</i>	
Nacho Bar (per person)	\$19.00
<i>Tortilla chips, cheese sauce, sour cream, salsa, pico de gallo, olives, guacamole, jalapenos, green onion</i>	
<i>With ground taco meat for an additional \$3.00 per person</i>	
<i>With grilled chicken or an additional \$2.00 per person</i>	



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RECEPTION & BAR



*Design your own cocktail
reception with traditional
or specialty drinks. Our
bartenders can make
any drink virgin or full-bore
to suit your taste.*



LAKE TAHOE
RESORT HOTEL

RECEPTION & BAR



Coconut Shrimp with Mango Salsa is just a sampling of our Mt. Rose Package.

RECEPTION PACKAGES

Minimum 20 guests

Cascade Package (per person) \$29.00

Vegetable Crudité Cornucopia

OR

Spinach Artichoke Dip with Pita Chips

ASSORTED HORS D'OEUVRES (5 pieces total per person)

Buffalo Chicken Poppers

Classic Deviled Eggs

Mushroom Quesadillas

Mt. Rose Package (per person) \$32.00

Mezza Platter

OR

Spanish Tapas Display

ASSORTED HORS D'OEUVRES (5 pieces total per person)

Prosciutto Wrapped Melon

Chinese Egg Rolls with Plum Sauce

Coconut Shrimp with Mango Salsa

Tallac Package (per person) \$36.00

California Cheese Display

OR

Fisherman's Seafood Display

ASSORTED HORS D'OEUVRES (6 pieces total per person)

Tomato, Mozzarella, Basil Flatbread

Potstickers with Wasabi Soy

Prosciutto Wrapped Asparagus



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RECEPTION & BAR



Our Assorted Bruschetta is fresh, delicious and inviting.

HORS D'OEUVRES A LA CARTE

Priced per 40 pieces

COLD

Classic Deviled Eggs	\$119.00
Prosciutto-Wrapped Melon	\$133.00
Spicy Italian Pinwheels	\$154.00
Chilled Prawns with Cocktail Sauce	\$259.00
California Rolls	\$204.00
Hawaiian Poke	\$181.00
Smoked Salmon Mousse and Cucumber Canapé	\$138.00
Prosciutto-Wrapped Asparagus	\$154.00
Caprese Skewers/Marinated Olive and Cheese Skewers	\$149.00
Seasonal Bruschetta	\$119.00
Crab Salad Crouton	\$237.00
Goat Cheese Rolled in Pecans and Dried Cranberries	\$133.00
Beef Tartare on Endive	\$134.00
Grilled Shrimp Tostadas	\$229.00
Chef's Seasonal Canapés	\$138.00

HOT

Meatballs with BBQ or Korean Sweet Soy Glaze	\$138.00
Potstickers with Wasabi Soy	\$152.00
Chinese Egg Rolls with Plum Sauce (vegetarian)	\$138.00
Grilled Cheese Bites	\$130.00
Spanakopita	\$209.00
Tempura Shrimp with Asian Sauce	\$214.00
Coconut Shrimp with Mango Salsa	\$240.00
Pineapple and Chicken Teriyaki Skewers	\$231.00
Miniature Beef Wellington	\$269.00
Miniature Crab Cakes with Red Pepper Aioli	\$229.00
Grilled Mushroom Quesadillas	\$133.00
Kalamata Olive and Artichoke Tart	\$209.00
Figs Wrapped in Bacon with Balsamic Glaze	\$204.00
Wild Mushroom Tart	\$209.00
Phyllo-Wrapped Asparagus	\$229.00
Echo Scallops on Risotto Cakes	\$262.00
Echo Flatbread	\$149.00
Maple-Glazed Baby Back Ribs	\$187.00



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RECEPTION & BAR



California Cheese Display includes locally made world-renowned cheeses and an assortment of crackers, baguettes and breadsticks.

RECEPTION TRAYS

California Cheese Display (per person)	\$16.00
<i>Pt. Reyes Blue Cheese, Cotija from Fresno, San Joaquin Fiscalini and Winchester Gouda, garnished with dried fruit and served with an assortment of crackers, baguettes and breadsticks</i>	
Vegetable Crudit� Cornucopia (per person)	\$10.00
<i>Seasonal vegetables served with onion and ranch dips</i>	
Spanish Tapas Display (per person)	\$14.00
<i>Almonds, Spanish cheese and ham, deviled eggs, olives, roasted peppers, marinated mushrooms</i>	
Mezza Platter (per person)	\$14.00
<i>Carrots, cucumbers, red radish, bell peppers Hummus, Tzatziki, Tabbouleh Marinated peppers, marinated olives, cherry tomatoes, feta cheese Lavash, pita chips</i>	
Italian Antipasto Display (per person)	\$12.00
<i>Roasted red peppers, grilled zucchini, grilled eggplant, mushrooms, artichoke hearts, fresh Mozzarella & Parmesan cheeses</i>	
Fisherman’s Seafood Display (per person)	\$17.00
<i>An assortment of shrimp, ceviche and fresh oyster “shooters” with cocktail sauce and lemons</i>	
Sausage Platter (per person)	\$14.00
<i>Assortment of sausages, whole grain mustard, tomato jam, fig jam</i>	

DIP IT

House made Salsa with Tortilla Chips (per person)	\$8.00
Hummus with Pita Chips (per person)	\$12.00
Guacamole with Tortilla Chips (per person)	\$10.00
Creamy Cauliflower Dip with Tortilla Chips (per person)	\$14.00
Spinach Artichoke Dip with Pita Chips (per person)	\$14.00



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RECEPTION & BAR



Kabob Station is stacked with chicken, beef and vegetable kabobs, served with couscous, marinated cucumber salad and flatbread

CARVING STATIONS

Add \$150 for uniformed chef per 100 guests. Servings are approximate and based on hors d'oeuvre size portions.

Leg of Lamb (serves 25) <i>Spicy mint Asian flavors</i>	\$470.00
Honey-Glazed, Slow-Roasted Ham (serves 40) <i>Silver dollar rolls, orange glaze and whole-grain mustards</i>	\$363.00
Slow-Roasted Baron of Beef (serves 100) <i>Silver dollar rolls, au jus and creamy horseradish</i>	\$578.00
Slow-Roasted Prime Rib (serves 50) <i>Silver dollar rolls, garlic jus and creamy horseradish</i>	\$478.00
Whole-Roasted Turkey (serves 40) <i>Silver dollar rolls, gravy and cranberry sauce</i>	\$374.00
Whole-Roasted Filet Mignon (serves 25) <i>Silver dollar rolls, bordelaise sauce and whole-grain mustard</i>	\$390.00
Whole Smoked Salmon Side (serves 25) <i>Rye bread, cream cheese, onions, capers and lemon</i>	\$247.00

RECEPTION STATIONS

Minimum 21 guests required. Add \$150 for attendant per 100 guests. Chef service only available in Atrium.

Kabob Station (per person) <i>Chicken, beef and vegetable kabobs, served with couscous, marinated cucumber salad and flatbread</i> With lamb and cucumber dill yogurt for an additional \$3.00 per person	\$19.00
Pasta Station (per person) <i>Two pastas served with marinara and alfredo sauces and garlic bread.</i> <i>Choice of toppings include: cheese, red pepper flakes, onions, mushrooms, garlic, tomatoes and peppers</i> With chicken for an additional \$1.00 per person With shrimp and chicken for an additional \$2.00 per person	\$17.00
Sautéed Scampi Station (per person) <i>Sautéed with garlic, white wine, butter and herbs, accompanied with linguini</i> With chicken With shrimp and chicken	\$18.00 \$20.00
Noodle Bar (per person) <i>Ramen noodles, beef broth & vegetable broth, soy pulled chicken, ginger garlic beef, scallions, mint, basil, cilantro, sprouts, ginger, garlic, radish, hardboiled egg, jalapenos, soy, siracha, oyster sauce</i>	\$22.00
Chef-Attended Farmers' Market Salad (per person) <i>Customized salad bar featuring the best of the season</i>	\$14.00



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RECEPTION & BAR



Jose Cuervo Traditional Margarita.

COCKTAIL RECEPTIONS AND SPECIALTY BEVERAGES

Design your own cocktail reception with the following selections. A \$200 bartender fee will be charged per 80 guests. This fee is waived if bar revenue exceeds \$500 per bartender. We serve alcohol responsibly and strictly adhere to ALL California state beverage laws.

BARS

House Brands Bar, 1 hour (per person)	\$18.00
<i>Each additional hour (per person)</i>	\$12.00
Premium Bar, 1 hour (per person)	\$24.00
<i>Each additional hour (per person)</i>	\$18.00

Signature cocktails and custom bar packages available

COCKTAILS

Hosted	House brands \$9.00	Call Brands \$11.00	Premium Brands \$13.00
Cash*	House Brands \$10.00	Call Brands \$12.00	Premium Brands \$14.00

*prices include tax

BOTTLED BEERS

Domestic (each)	\$7.00/\$8.00
Premium (each)	\$8.00/\$9.00
Keg (approximately 160 servings of 12 oz.) <i>(partial kegs may not be removed from function)</i>	
<i>Domestic</i>	\$450.00
<i>Premium</i>	\$550.00

WINE

House Varietals <i>Chardonnay, Cabernet, Merlot, White Zinfandel</i>	
<i>Glass</i>	\$9.00/\$10.00
<i>Bottle</i>	\$32.00
Premium Varietals <i>Request a copy of our current wine list.</i>	

BAR SNACKS

Mixed Nuts	\$15/lb
Chips & Salsa	\$15/lb
Cheesy Popcorn	\$22/lb
Hot Wings with Blue Cheese and Ranch Dressing	\$26/doz

BARS CLOSES 30 MINUTES PRIOR TO CONTRACTED EVENT END TIME.



LAKE TAHOE
RESORT HOTEL

Chef is happy to work with dietary needs • All prices subject to tax, service charge and gratuity.

DINNER

S E L E C T I O N S

Our chefs take pride in presentation as well as quality and freshness, as in this selection of our Whole Smoked Salmon.



LAKE TAHOE
RESORT HOTEL

DINNER

S E L E C T I O N S



South-of-the-Border themed dinner buffet provides a taste tour of Latin America.

THEME DINNER BUFFETS

Minimum 21 guests required. Buffets include rolls and butter, iced tea, freshly brewed premium blend regular and decaffeinated coffee and an assortment of specialty teas.

Premium Buffet (per person) \$80.00

Spinach salad with toasted pecans, red onions and bleu cheese with celery-seed vinaigrette, ceviche, sliced melon with prosciutto, petite filet with herb butter, coq au vin, lobster ravioli, haricots verts and mushrooms, leek and potato gratin, rice pilaf

DESSERT

Chocolate truffles, crème brûlée cheesecake

South-of-the-Border (per person) \$54.00

Corn jicama salad, Mexican rice and beans, grated cheeses, lettuce, olives, diced tomatoes, onions, guacamole, salsa, sour cream, soft tortillas, tortilla chips, chicken and beef fajitas, cheese gorditas

DESSERT

Flan

Ponderosa (per person) \$59.00

Tossed green salad, potato salad, pasta salad, sliced fresh fruit, corn on the cob, baked beans, BBQ chicken, BBQ ribs, grilled New York steak

DESSERT

Apple pie

Italian Feast Buffet (per person) \$54.00

Caprese salad, caesar salad, antipasto, mushroom ravioli, chicken marsala, lasagna, green beans with garlic and lemon, garlic bread

DESSERT

Tiramisu

Beach Front Buffet (per person) \$55.00

Mixed green salad, artichoke dip, corn on the cob, boiled red potatoes, steamed clams and mussels, garlic shrimp, grilled trout, seasonal vegetables, garlic bread

DESSERT

Assorted pies

San Francisco Treat (per person) \$56.00

Mixed green salad, clam chowder with sourdough breadsticks, seafood cioppino, San Francisco chicken and rice, mushroom raviolis, grilled asparagus and red peppers

DESSERT

Ghirardelli chocolate fondue



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DINNER

S E L E C T I O N S



*Center Cut Top Sirloin
with Bordelaise.*

Zephyr Buffet (per person)

\$69.00

Minimum 21 guests required. Buffets include rolls and butter, iced tea, freshly brewed premium blend regular and decaffeinated coffee and an assortment of specialty teas.

STARTER *choose 3*

- Spinach Salad with Red Onion, Sliced Almonds, Cranberries, Raspberry Vinaigrette
- Classic Caesar Salad
- Greek Pasta Salad with Feta, Tomatoes, Cucumbers, Red Onions and Olives
- Fruit Kabobs with Honey-Yogurt Dip
- Arugula and Red Beet Salad with Tarragon Champagne Vinaigrette

ENTREES *choose 3*

- Beef Short Ribs with Gorgonzola Demi Glaze
- Horseradish Crusted Salmon with Citrus Glaze
- Halibut with Lemon Beurre Blanc (seasonal)
- Chicken Breast with Pesto and Sundried Tomatoes
- Center Cut Top Sirloin with Bordelaise
- Mushroom-Stuffed Pork Loin with Tomato Chili Chutney

ACCOMPANIMENTS *choose 3*

- Wild Rice
- Polenta Cakes with Vegetable Ragout
- Scalloped Potatoes
- Mashed Potatoes
- Couscous with Cherry Tomatoes and Parsley
- Seasonal Vegetables

DESSERT *choose 2*

- Mini Assorted Cheesecakes
- Petit Fours
- Key Lime Pie
- Seasonal Fruit Pie
- Banana Cream Pie



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DINNER

S E L E C T I O N S



Vanilla Crème Brûlée.

Summit Buffet (per person)

\$79.00

Minimum 21 guests required. Buffets include rolls and butter, iced tea, freshly brewed premium blend regular and decaffeinated coffee and an assortment of specialty teas.

STARTER *choose 3*

Spinach and Water Cress Salad with Roasted Portobello, Gouda, Truffle Balsamic
Apple Fennel Salad with Pecans, Blue Cheese, Chives, Citrus Vinaigrette
Farmers' Market Salad (seasonal, Chef's choice)
Frisée and Arugula with Avocado, Hearts of Palm, Roasted Jalapeno Vinaigrette
Platter of Marinated Mushrooms, Olives and Roasted Peppers
Caprese Salad with Fresh Mozzarella, Tomatoes, Basil
Lemon Garlic Couscous and Shrimp Salad

ENTREES *choose 3*

Beef Tenderloin Cutlets with Black Cherry Sauce
Chilean Seabass with Cucumber Relish and Champagne Sauce (seasonal)
Domestic Rack of Lamb with Whole-Grain Mustard Sauce
Grilled Mahi Mahi (served medium rare) with Macadamia Cream Sauce and Mandarin Slaw
Whiskey Glazed Sirloin Steak with Pan Jus
Organic Free Range Chicken Breast Topped with Prosciutto and Asiago, Sun-dried Caper Sauce

ACCOMPANIMENTS *choose 3*

Saffron-Scented Rice
Herbed Quinoa
Mushroom Polenta
Au Gratin Potatoes
Truffled Mashed Potatoes
Risotto Primavera
Seasonal Vegetables

DESSERT *choose 2*

Vanilla Crème Brûlée
Tiramisu
Specialty Cheesecake
White Chocolate Mousse with Banana Bread Croutons
Chocolate Layer Cake



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DINNER

S E L E C T I O N S



Roasted Prime Rib served with creamy horseradish and au jus.

PLATED DINNER

Minimum 21 guests required. All entrées include baked rolls, iced tea, freshly brewed premium and decaffeinated coffee and an assortment of specialty teas

APPETIZERS

Grilled Shrimp Martini with Avocado Salsa	\$15.00
Seared Tenderloin with Honey-Roasted Tomato Slaw	\$14.00
Sweet Potato Cakes with Citrus Chutney	\$12.00

SALAD COURSE

Classic Caesar Salad or Chef's Signature Salad (included in entrée price)	
Apple Fennel Salad with Apples, Chives, Candied Pecans, Blue Cheese, Citrus Dressing	\$5.00
Spring Mix Salad with Fried Goat Cheese, Walnuts, Raspberry Vinaigrette	\$6.00
Caprese Salad	\$3.00
Smoked Salmon Salad with Mustard Vinaigrette	\$5.00

ENTREES

Choice of one (Add \$5 to each entrée if two entrées are chosen).

Entrées served with Chef's choice of accompaniments.

Grilled Halibut <i>Kiwi-lime salsa, champagne vinaigrette (seasonal)</i>	\$55.00
Basil-Crusted Salmon <i>White wine jus</i>	\$45.00
Sautéed Chicken Marsala <i>Marsala wine reduction, mushrooms</i>	\$44.00
Chicken Echo <i>Roasted red peppers, gruyère cheese, champagne beurre blanc</i>	\$44.00
Grilled Duck Breast <i>Blueberry port sauce</i>	\$50.00
Pork Tenderloin <i>Apricots, raisins</i>	\$46.00
Portobello Napoleon <i>Stacked roasted vegetables, pesto risotto, drizzled with balsamic reduction (gluten-free/vegetarian)</i>	\$40.00
Roasted Prime Rib <i>Creamy horseradish, au jus</i>	\$54.00
Filet Mignon (8 oz.) <i>Fig and red wine reduction, Stilton cheese</i>	\$59.00
New York Steak (11 oz.) <i>Crowned with shrimp and garlic butter</i>	\$57.00



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DINNER

S E L E C T I O N S



Grilled Chicken Breast and Salmon – sun-dried tomato jus shallot and green pea cream sauce.

PLATED DINNER

COMBINATION PLATES

Choice of one combination plate only.

Entrées served with Chef's choice of seasonal accompaniments.

Petite Filet Mignon and Garlic Shrimp (per person) <i>Garlic thyme wine reduction</i>	\$60.00
Grilled Chicken Breast and Salmon (per person) <i>Sun-Dried tomato jus, shallot and green pea cream sauce</i>	\$53.00
Petite Filet Mignon and Grilled Chicken Breast (per person) <i>Garlic thyme wine reduction, whole grain mustard sauce</i>	\$56.00
Grilled Top Sirloin and Chicken Piccata (per person) <i>Roasted garlic demi-glaze, lemon caper beurre blanc</i>	\$50.00
Grilled Chicken Breast, Salmon and Petite Filet (per person) <i>Sun-Dried tomato jus, shallot and green pea cream sauce, garlic thyme wine reduction</i>	\$65.00

DESSERTS *choose 1*

Flourless Chocolate Cake

White Chocolate Mousse and Berry Parfait

Cheesecake with Pistachio Cream and Fresh Berries

Seasonal Crème Brûlée



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DINNER

S E L E C T I O N S



Customize your dessert with the Cheesecake Medley.

PLATED DINNER

DESSERT STATIONS

Minimum 21 guests required. Add \$150 for attendant per 100 guests.

Cheesecake Medley (per person)	\$8.00
<i>Traditional and chocolate cheesecakes served with chocolate, caramel and strawberry sauces, seasonal fresh fruit compote, fresh berries and Grand Marnier whipped cream</i>	
Fondue Station (per person)	\$10.00
<i>Chocolate fondue, marshmallows, Graham crackers, pound cake, fruit kabobs</i>	
Crème Brûlée (per person)	\$8.00
<i>Flamed by an attendant, garnished with fresh berries</i>	
Tallac Snow Peak (per person)	\$12.00
<i>Build your own sundae. Vanilla and chocolate ice cream, hot fudge, caramel sauce, chopped nuts, bananas, whipped cream, sprinkles and cherries</i>	
Coffee Sweets (per person)	\$3.00
<i>Flavored coffee syrups, cinnamon, chocolate shavings, mini biscotti and whipped cream</i>	
Cordial Bar (per person per hour)	\$8.50

DESSERT ITEMS

Mini Assorted Cheesecakes (per dozen)	\$46.00
Petit Fours (per dozen)	\$44.00
Mini Éclairs (per dozen)	\$42.00
Chocolate-Dipped Strawberries (per dozen)	\$48.00

CUSTOM DESSERTS AVAILABLE UPON REQUEST



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TERMS OF AGREEMENT

1. All food and beverage, set-up fees and audio/visual prices in the state of California are subject to current service charges and state tax. An applicable sales tax and 22% service charge will be added to all food and beverage, set-up fees and audio/visual prices listed in the catering menus.
2. As your meeting may fluctuate in number of attendees, Lake Tahoe Resort Hotel does not guarantee a specific room for your function, although adequate space will be reserved to accommodate your group based on your contracted numbers.
3. Lake Tahoe Resort Hotel requires guests to provide a guaranteed number of people to attend each food function at least 72 business hours in advance. This number will be considered your guarantee and is not subject to reduction. If Lake Tahoe Resort Hotel is not notified within the established guarantee hour notice, the original estimated figure will automatically become the guarantee.
4. As is customary, banquet prices are subject to change due to fluctuating market costs. Prices for all meal functions will be guaranteed by Lake Tahoe Resort Hotel for three (3) months.
5. In order to properly and timely cater your event(s), Lake Tahoe Resort Hotel Group Services must receive a signed set of banquet event orders (BEO) 30 days prior to your group's arrival.
6. We are prepared to serve 5% over your guarantee.
7. No outside food or beverage of any kind may be brought into the hotel.
8. Due to food safety requirements, all food is to be consumed at the time of service and is not permitted to leave the function room.
9. To avoid unnecessary charges, all changes must be received 72 business hours prior to the function. Counts must be guaranteed 72 business hours prior to the function.
10. Deposits are non-refundable, and cancellation fees will be based on contracted terms.
11. Lake Tahoe Resort Hotel will provide at no charge a reasonable amount of equipment, i.e., chairs, tables, white linens, etc. This complimentary arrangement does not include production staging or extraordinary set-ups.
12. All federal and local fire codes must be adhered to. Examples:
 - Fire exits and corridors must never be blocked.
 - Decorative materials will be required to have Proof of Treatment prior to delivery.
 - Usage of fog machines, smoke, pyrotechnics or similar devices is not permitted.
13. All drapes, hangings, curtains, drops and all other decorative materials, including Christmas trees, that would tend to increase the fire and panic hazard shall be made from materials that are non-flammable or shall be treated and maintained in a flame-retardant condition by means of a flame-retardant solution or a process approved by the fire chief. Exit doors, exit lights, fire alarm sending stations, wet standpipe hose cabinets and fire extinguisher locations shall not be concealed or obstructed by any decorative material.
14. To avoid damage to wallpaper or paint, nothing shall be taped, stapled, nailed or otherwise attached to columns, doors, walls, floors or other parts of the building or furniture without prior written consent from the Hotel. Distribution of promotional gummed stickers or labels is strictly prohibited.
15. Lake Tahoe Resort Hotel reserves the right to inspect and control all private functions to assure that they are being conducted in a consistent manner with the operation of hotel and safety procedures and with the comfort of other hotel guests in mind. The client will be responsible for all damage to the Hotel and to persons and/or property on or about the Hotel that results from actions of the client and their members and guests.
16. Lake Tahoe Resort Hotel will not assume any responsibility for the damage or loss of any merchandise left in the Hotel prior to or following a function.



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