

Thank you for your interest in the Lake Tahoe Catering Company. Since 1999, the Lake Tahoe Catering Company has been creating some of the freshest, innovative cuisine in the Tahoe Basin.

Our full-service catering company specializes in everything from elegant sit down meals for 500 to casual intimate dinners for 2.

Let our talented chefs treat you and your guests to the finest food in Lake Tahoe while our professional staff caters to your every need.

Our experienced wedding coordinator is on hand to offer advice and help with such details as rental equipment, venue selection

and timelines.

We have a wide variety of menu options and will work with you to create your own customized menu.

Give us a call toll free at:

(877) 217-9929

Email at:

[sales@laketahocateringcompany.com](mailto:sales@laketahocateringcompany.com) for a free estimate.

Make your next event an  
Event of a Lifetime!

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### Lake Tahoe Catering Company

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Web Site: [www.laketahocateringcompany.com](http://www.laketahocateringcompany.com)



## Break of Day Menus

Our menus are interchangeable. Please feel free to create one of you own!

### Continental Breakfast

\$10 per person  
Assortment of Freshly Baked Pastries  
Whole Fresh Fruit  
Orange Juice, Regular and Decaf Coffee,  
Herbal Tea and Bottled Water

### Light Breakfast

\$13 per person  
Hot Oatmeal with Milk  
Yogurt and Granola  
Bagels and Cream Cheese  
Fresh Fruit  
Orange Juice, Regular and Decaf Coffee,  
Herbal Tea and Bottled Water

### Grandma's Breakfast

\$13.50 per person  
*All choices are served with  
Orange Juice, Regular and Decaf Coffee,  
Herbal Tea and Bottled Water*

### Grande Breakfast

\$17.50 per person  
*All choices are served with  
Assorted Toast, Butter, Jelly and Toaster  
Orange Juice, Regular and Decaf Coffee,  
Herbal Tea and Bottled Water*

#### **Choice of One:**

Scrambled Eggs  
Vegetable Quiche (Add \$2 pp)  
Quiche Lorraine (Add \$2 pp)

#### **Scrambled Eggs with Herbs and Cheese**

#### **Choice of Two:**

Sausage  
Bacon  
Ham  
Chorizo

#### **Choice of Two:**

Country Potatoes  
Bacon  
Sausage  
Chorizo  
Fresh Whole Fruit

#### **Side**

#### **Choice of One:**

Country Potatoes  
Hashed Brown Potatoes  
Fresh Whole Fruit  
Cottage Cheese  
Yogurt with Granola

### Breakfast Burritos

\$ 12.00 per person  
*All choices served with  
Homemade Salsa  
Orange Juice, Regular and Decaf Coffee,  
Herbal Tea and Bottled Water*

#### **Additions:**

Steak (Add \$5 per person)  
Eggs Benedict (Add \$5 per person)  
Biscuits and Gravy (Add \$3 per person)  
Smoked Salmon and Bagel  
(Add \$4 per person)  
Cheese Blintzes (Add \$3 per person)  
Made to Order Omelets (Add \$7 per person)

#### **Choice of One:**

Sausage, Eggs, Potatoes and Cheese  
Ham, Eggs, Potatoes and Cheese  
Bacon, Eggs, Potatoes and Cheese  
Chorizo and Beans (Add \$1.50 per person)



## Mid Day Meal Menus

Our menus are interchangeable. Please feel free to create one of you own!

### Boxed Lunches

#### Classic Box Lunch

\$10 per person

*All choices are served with Chips, Fresh Whole Fruit, Cookie and Bottled Water*

**Choice of one:**

- Vegetable Sandwich
- Roast Beef Sandwich
- Turkey and Cheese Sandwich
- Ham and Cheese Sandwich

#### Picnic Box Lunch

\$12 per person

- Fried Chicken  
(Served Cold)
- Pasta Salad
- Whole Fresh Fruit
- Roll with Butter
- Cookie
- Bottled Water

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### Lunch Buffets

#### Pizza Lunch

\$12.50 per person

Assorted Homemade Pizzas  
*(Approx. 2 slices per person)*

- Mixed Green Salad
- Pasta Salad
- Cookies
- Bottled Water

#### Chef's Favorite

\$16 per person

*All choices are served with Mixed Green Salad,  
Fresh Rolls with Butter, Cookies  
and Bottled Water*

**Choice of one:**

- Sliced Sirloin with Cabernet Mushroom Sauce  
and Mashed Potatoes
- Grilled Chicken with Marsala and Pasta
- Grilled Chicken Picatta with Pasta
- Grilled Chicken Saltimbocca with Pasta

#### Deli Style Lunch

\$16 per person

- Platter of Sliced Roast Beef, Ham, Turkey and  
Salami with Assorted Cheeses
- Fresh Rolls and Sliced Bread
- Platter of Lettuce, Tomato, Pickles and Onions
- Mayonnaise and Mustard
- Mixed Green Salad
- Potato Salad or Pasta
- Cookies
- Bottled Water

#### Beyond Our Border

\$17 per person

**Choice of one:**

- Mexican Buffet** with Chicken or Cheese  
Enchiladas, Rice, Beans, Chips and Salsa,  
Cookies and Bottled Water
- Italian Buffet** with Beef or Cheese Lasagna,  
Caesar Salad, Fresh Rolls with Butter, Cookies  
and Bottled Water
- Chinese Buffet** with Chicken Chow Mein, Asian  
Vegetable Salad, Steamed Rice, Fortune  
Cookies and Bottled Water



## Appetizer Menus

Our menus are interchangeable. Please feel free to create one of your own!

### Exquisite Platters

#### Hand Carved Vegetable Platter

\$5.50 per person

Colorful Assortment of Beautiful Garden Fresh Vegetables Served with Homemade Ranch Dip

#### Gourmet Cheese Platter

\$6 per person

*(Imported Cheeses Add \$3.50 per person)*  
Assorted Domestic Cheeses Served with Cracker Medley and Fresh Bread

#### Fruit Platter

\$6 per person

Designer Seasonal Fruit Platter with Fresh Hand Cut Fruits and Berries

### Appetizers

#### Classic

\$10 per person

*(Additional Items Add \$3.75 each)*

Choice of Three:

#### Hot Appetizers

Egg Rolls with Dipping Sauce  
Jumbo Chicken Wings with BBQ, Teriyaki,  
Hot or Mild Sauce  
Assorted Mini Quiches  
Pot Stickers with Dipping Sauce

#### Cold Appetizers

Salami Coronets with Black or  
Queen Anne Olives  
Celery with Bleu Cheese Almondine  
Tortilla Wrapped Ham, Cream Cheese and  
Salsa Fresca  
Spinach Dip with Fresh Baguette

#### Chef's Gourmet

\$16 per person

*(Additional Items Add \$5.75 each)*

Choice of Three:

#### Hot Appetizers

Blackened Shrimp w/ Pineapple Rum Beurre Blanc  
Mini Brochettes of Chicken, Beef or Shrimp  
with Thai Peanut Sauce, Teriyaki or Jerk Spice  
Crostini with Brie and Shiitake Mushrooms  
Pork Saltimbocca with Lemon Caper Sauce  
Crab and Swiss Salad on Crostini  
Puff Pastry with Brie and Fruit Compote  
Hot Panko Crumb Artichoke Dip with Baguette  
and Crostini  
Crab Cake with Red Pepper Coulis

#### Cold Appetizers

Prawn Cocktail  
Seared Ahi with Wasabi Aioli  
Chocolate Dipped Strawberries  
Prosciutto Melon Wrapped  
Handmade Alder Smoked Salmon Tray  
Fruit and Cheese Kebobs  
Phyllo Cup Filled with Bay Shrimp, Scallops and  
Dynamite Aioli  
Deviled Eggs w/ Tobiko Garnish  
Asparagus wrapped in Black Forest Ham



## Evening Meal Menus

Our menus are interchangeable. Please feel free to create one of your own!

### Dinner Menu #1

\$17 per person

*All Choices are served with  
Roll and Butter*

### Dinner Menu #2

\$25 per person

*All Choices are served with  
Roll and Butter*

### Dinner Menu #3

\$33 per person

*All Choices are served with  
Roll and Butter*

**Choice of One Main Entrée,  
One Salad, One Side Dish,  
One Dessert and  
One Beverage**

**Choice of Two Main  
Entrées, Two Salads, One  
Side Dish, One Dessert and  
One Beverage**

**Choice of Three Main  
Entrées, Two Salads, Two  
Side Dishes, Two Desserts  
and One Beverage**

### Main Entrees:

- Penne Pasta with Pesto Cream and Sun Dried Tomato Sauce
- Fettuccini Alfredo/Pasta Marinara
- Beef, Chicken or Carnitas Fajitas
- Lasagna (Beef or Vegetable)
- Pork Chops
- Baked Chicken Quarter with Mango Salsa
- Chicken Marsala
- Chicken Saltimbocca Style
- Grilled Salmon Picatta
- Smoked Salmon with Dill Cream Sauce
- Pork Spare Ribs
- Baby Back Ribs
- Roast Pork Tenderloin
- Sirloin Steak with Cabernet Mushroom Sauce
- Flank Steak Stuffed w/ Blue Cheese & Mushrooms
- Seared Ahi
- Shrimp Scampi
- Veal Picatta (Add \$2 p.p.)
- Beef Tenderloin w/ Bernaise or Demi Glaze (Add \$3 p.p.)
- Shrimp and Scallops with a Cognac Lobster Sauce (Add \$3 p.p.)

### Salads:

- Mixed Green Salad with Ranch, Bleu Cheese, Balsamic, Italian or Poppy Seed
- Spinach with Bacon and Feta
- Spinach with Cranberries, Gorgonzola, Sunflower Seeds and Poppy Dressing
- Pasta Salad with Veggies and Olive Oil
- Fresh Mozzarella, Heirloom Tomatoes and Basil Salad (Add \$1 p.p.)
- Home Style Potato Salad
- Classic Caesar Salad
- Antipasto (Add \$1 p.p.)

### Side Dishes:

- Mashed Potatoes with Roasted Garlic
- Twice Baked Potatoes
- Fresh Vegetable Medley
- Grilled Asparagus with Hollandaise (Add \$1 p.p.)
- Mexican Rice and Beans
- Penne Pasta with Butter and Garlic
- Steamed White Rice
- Wild Rice Pilaf
- Baked Beans

### Desserts:

- Assorted Cookies
- Brownies
- Apple Pie/Berry Pie
- Chocolate Cake/Decadent Cake (Add \$1 p.p.)
- Petite Fours (Add \$2.50 p.p.)
- Tiramisu (Add \$1 p.p.)

## Mixed Grill BBQ Menus

Our menus are interchangeable. Please feel free to create one of you own!

### All American BBQ\*

\$18 per person

*Served with Condiments (when applicable)*

**Choice of Two:**

BBQ Chicken, Grilled Hamburgers or Hot Dogs

Homemade Potato Salad  
Mixed Green Salad with Ranch  
Chips and Dip  
Cookies  
Bottled Water

### BBQ Plus\*

\$25.50 per person

*Served with Dinner Rolls and Butter*

**Choice of Two:**

Santa Maria Tri-Tip, Top Sirloin, BBQ Chicken or Mojave Dry Rub Pork Ribs  
Shrimp Kebobs (Add \$2 per person)

Penne Pasta Salad  
Fresh Spinach Salad  
BBQ Baked Beans  
Garlic Roasted Mashed Potatoes  
Fresh Fruit Pies  
Bottled Water

### Grande BBQ\*

\$34 per person

*Served with Condiments (when applicable)*

**Choice of Three:**

Santa Maria Tri-Tip, Assorted Gourmet Sausages,  
Baby Back Pork Ribs, Grilled Salmon or Shrimp Kebobs

Garlic Mashed Potatoes  
Classic Caesar Salad  
Seasonal Fresh Vegetable Medley  
Chocolate Cake  
Bottled Water

**\*BBQ menus are prepared offsite. If you would like an onsite BBQ and chef, please inquire for pricing.**



# “On a Budget” Menus

Our menus are interchangeable. Please feel free to create one of you own!

## Break of Dawn Menu

Choose one entrée, one side dish and one beverage-\$9.50 per person

### Entrees-Choice of One:

- Egg, Ham and Cheese Burritos
- Egg, Sausage and Cheese Burritos

### Side Dish-Choice of One:

- Hash Browns
- Cottage Cheese

### Beverage-Choice of One:

- Regular or Decaf Coffee
- Orange Juice

## Mid Day Meal Menu

Choose one entrée, one side dish and one beverage-\$11.00 per person

### Entrees-Choice of One:

- Shredded Beef Chimichanga
- Chicken and Cheese Enchilada
- Red Chile and Bean Burrito
- Chicken and Bean Burrito
- Italian Sausage or Veggie Lasagna
- Assorted Pizza by the Slice
- Caesar Salad

### Side Dish-Choice of One:

- Mashed Potatoes
- Mixed Green Salad w/ Dressing
- Steamed Rice
- Dinner Rolls w/ Butter
- Mexican Rice
- Refried Beans

### Beverage-Choice of One:

- Bottled Water
- Assorted Soft Drinks
- Iced Tea w/ Lemon
- Lemonade

## Finger Foods

Each Appetizer is \$2.50 per person

- Meatballs with Spicy BBQ Sauce  
or with Sweet and Sour Sauce
- Mini Corn Dogs w/ Condiments
- Chicken Wings with Hot/Mild Sauce

- Corn Battered Nuggets
- Jalapeño Poppers
- Assorted Cookies

- Pigs in a Blanket
- Cocktail Franks
- Mini Beef or Chicken Taquitos
- Seasoned Fries with Ranch

## When the Sunsets Menu

Choose one entrée, one side dish and one beverage-\$13.50 per person

### Entrees-Choice of One:

- Meatloaf w/ Gravy
- Chicken Pot Pie
- Chicken w/ Broccoli Cheese Sauce
- Chicken Cordon Bleu
- Salsbury Steak w/ Gravy
- Chicken Marsala
- Stuffed Pepper w/ Tomato Sauce

### Side Dish-Choice of One:

- Mashed Potatoes
- Mixed Green Salad w/ Dressing
- Steamed Rice
- Vegetable Medley
- Dinner Rolls w/ Butter

### Beverage-Choice of One:

- Bottled Water
- Assorted Soft Drinks
- Iced Tea w/ Lemon
- Lemonade



## “King’s Ransom” Menus

For the finer palate!

### Cold Starters-\$7 per person

**Blue Point Oyster and Tequila Gazpacho**

in Elegant Champagne Flute

**Beef Carpaccio Crustini**

Thinly Sliced French Bread topped with traditional  
Carpaccio Relish

(Beef, Buffalo, Venison and Kobe upgrades available.)

**Grey Goose Citron Ceviche**

Served on Asian Spoon

**Seafood Cocktail in Martini Glass**

Blue Lump Crab, Caramelized Pear, Chives, Shallots, Crab  
Claws, Cucumber, Grape Tomato and Cocktail Sauce

**Ruby Port Caramelized Pear Chevre Tartlet**

**Gourmet Pate Service**

**Smoked Pork Tenderloin Medallions**

with Sour Cherry Chutney

**Seared Chambord Duck Breast**

with Marscapone Risotto Cake topped with Fresh Raspberries

**Cavier Service** (Ask for market price)

**Kobe Tar-Tar with Quail Eggs** (Ask for market price)

**Seafood Extravaganza Display** with Complimentary Ice

Sculpture Based on Order (Ask for market price)

### Warm Starters-\$7 per person

**Brie and Sun-Dried Cherry Macadamia Nut Bouche**

**Tarragon Sprinkled Lamb Chop Lollipops** with Pineapple-Pecan Relish

**Lobster Portabella Ravioli in Papaya-Armagnac Sauce**

**Espresso Crusted Filet Tournedos** with Black Truffle Jus

**Mini Beef Wellington in Dijon Madeira Demi-Glacee** (Ask for market price)

**Maryland Soft Shell Crab with Dipping Sauces on Bed of Seaweed with Steamers and Mussels**

(Ask for market price)

### Sides-\$6 per person

**Chanterelle-Chevre Risotto**

**Almandine Hericot Vert with Crispy Shallot**

**Butter Nut Squash Apple Cider Soup**

with Chive Aioli

**Rustic Mashed Potatoes**

with choice of Truffle, Lobster or Wasabi Infusion

**Asparagus with Red Pepper Hollandaise**

**Balsamic Orzo with Cranberry and Walnut**

**Crawfish and Fried Leek Pilaf**

**Pancetta and Swiss Chard Millet**

**Fingerling Potatoes with Balsamic Glazed Shallot**

**Fire-Flashed Snow Pea, Red Pepper and Fresh Ginger**

topped with Sesame Seeds

**Baby Patty-Pan Squash**

with Ginger Infused Japanese Eggplant

**Fresh Seasonal Farmer's Market Vegetables and**

**Fresh Herbs** (Spring and Early Summer Only)



## King's Ransom" Menus, Cont.

For the finer palate!

### Salads-\$7.50 per person

#### Best of California

Hydroponic Micro-Greens with California Strawberries, Hazel Nuts and a Blueberry-Champagne Vinaigrette

#### Southern Peach Special

Baby Spinach, Maytag Blue Cheese, Tear-Drop Tomatoes, Grilled Peaches and a Southern Comfort Apricot Vinaigrette

#### Tahoe Capri

Tossed Tomatoes, with Roquefort Cheese, Sweet Onions, Fresh Basil and a Balsamic and Oil Dressing

#### The Governor's Salad

Haricot Vert, Baby Greens, Herb Chevre, Toasted Almond Slivers and Lemon-Basil Vinaigrette

#### Asian Matchstick Salad

Cucumber, Daikon Root, Snow Peas, Radish Sprouts, Red Pepper, Carrot and Celery in a Vinegar-Mirin Dressing

#### The Queen's Lobster Salad (Ask for Market Price)

Lobster, Pancetta, Romaine Hearts, Gruyere Cheese, Seeded Roma Tomatoes, Boiled Eggs and Colorful Tortilla Crisps.

Served Chopped and Tossed

### Entrees-\$30 per person

Squash, Portabella Mushroom, Asparagus, Red Pepper and Smoke Fontina Napoleons

With Pesto Sauce and Red Pepper Coullis

Pan Roasted Sea Bass with Smoked Tomato Ancho Chili Served

Over a Corn Bread Billini

Seared Diver Scallops with Chived Celery Root Puree and Truffle Oil

Herb Crusted Saddle of Veal with a Caramelized Chantrelle Jus

Wild Rice and Fig Stuffed Cornish Game Hen

Applewood Brine New York Smoked Strip Loin

Sake Grilled Black Cod with Forbidden Rice

Paper Wrapped Dover Stuffed Sole

Proscitto Wrapped Halibut

Panko Breaded Rack of Lamb with Dikon

The Wild Trilogy

(Upgrade charge will apply)

Choose Three of Venison, Ostrich, Elk or Buffalo Medallions in a Sage-Cherry Port Reduction

Surf and Turf

(Upgrade charge will apply)

Lobster Tail and Beef Tenderloin



## Beverage Services

Our menus are interchangeable. Please feel free to create one of you own!

### Beverage Ala Carte

Regular and Decaf Coffee and Hot Herbal Tea	\$2.75 per person
Strawberry Lemonade	\$2.50 per person
Assorted Soft Drinks (unlimited)	\$2.50 per person
Orange Juice	\$2.00 per person
Apple Juice	\$2.00 per person
Cranberry Juice	\$2.00 per person
Iced Tea	\$2.00 per person
Hot Apple Cider with Fixings	\$2.50 per person
Hot Chocolate	\$2.50 per person

### Alcoholic Bar Services

*All beverages are charged on consumption.*

House wine	\$22.50 per bottle
Upgraded Wine	\$22.50 & Up per bottle
Champagne	\$24 & Up per bottle
House Bottled Beer	\$3.75-\$4.75 per bottle
Well Liquor	\$4.25 per cocktail
Top Shelf Liquor	\$5.75 per cocktail
Bar Set up fee (2-50 people)	\$100
Bar Set up fee (50-500 people)	\$150
Bar Mixers Only (2-50 people)	\$75
Bar Mixers Only (50-500 people)	\$125
Portable Bar Rental	\$175



## Break and Miscellaneous Services

Our menus are interchangeable. Please feel free to create one of your own!

### Break Services

#### Mid Morning Break

\$6.50 per person

*All Choices are served with Regular and Decaf Coffee*

#### **Choice of Two:**

Assorted Pastries  
Bagels with Cream Cheese  
Fresh Whole Fruit  
Brownies  
Cold Cereal with Milk  
Halved Grapefruit  
Granola Bars  
Yogurt with Granola  
Orange Juice  
Apple Juice

#### Mid Afternoon Break

\$6.50 per person

*All Choices are served with Assorted Soft Drinks*

#### **Choice of Two:**

Mixed Nuts  
Assorted Candy Bars  
Trail Mix  
Pretzels and Chips  
Potato Chips with Dip  
Chips and Salsa  
Granola Bars  
Fresh Whole Fruit  
Regular and Decaf Coffee

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### Waitstaff Services

Server (4 hour minimum) \$25 per hour  
Bartender (4 hour minimum) \$28.50 per hour  
Chef (4 hour minimum) \$35 per hour

### Rental Equipment

We offer appetizer plates, appetizer forks, dinner plates, dinner forks and knives, wine glasses, water glasses, cake plates, cake forks for \$5.15 per person. Add champagne glasses for just \$.65 extra.

Please ask us for more information on table, chair and linen rental fees.

### Additional Vegetarian Menu Options

*All can be substituted in any menu*

Vegetarian Lasagna  
Pasta with Vegetables, Portabella Mushrooms,  
Zucchini, Feta Cheese, Red Onion and Olive Oil  
Four Cheese Tortellini in Pesto Cream Sauce  
Stir-Fry Vegetables  
Vegetable Quiche  
Pesto Stuffed Tomato  
With Hollandaise

### International Menu Options

*Please ask for Price Quote*

Chinese Buffet  
Japanese Buffet  
Fresh Sushi  
Thai Buffet  
French Buffet  
English Buffet  
German Buffet  
Mexican Buffet  
Italian Buffet



## Important Information

### Coordinating Services

Feel free to ask assistance of Lake Tahoe Catering Company's full time coordinator. Whether you just need some helpful hints or a professional full service coordinator, Sara Jaurequi is here to help! She specializes in "day of" coordinating and wedding planning from start to finish. Please ask for a list of recommended vendors.

### Ice Sculptures

Add pizzazz to your next party with an elegant ice sculpture designed in house by our own head chef Ed Winslow. Impress even the most experienced of diners with one of our creations or one of your own!

### Group Discounts

For groups of 50 to 100 guests, a 2% discount will be granted on food costs only. For group so 100 or more a 4% discount will be granted on food costs only. Just mention you read this ad! Payment in full must be cash or check for this discount to apply.

### Menu Flexibility

All of your menus are simply ideas. Feel free to design our own. If you are on a strict budget, let our sales staff design something that will fit your needs. Looking for a certain theme for your party? We love to be creative! Let us help!

### Menu Pricing

All menu prices include chafers with sterno fuel and serving utensils. Additional charges will occur to add service staff, plateware and silverware, glassware, linens and coordinating services.

### Minimum Guest Count

There is a 20 person minimum guest count for all events. Any order for less than 20 people will be charged a \$100 minimum guest surcharge.

### Catering Payment/Cancellation Policy

All events require a 25% deposit to confirm the date and time. Final guest count and final payment is required 5 days prior to the event. At which time, the guest count may not decrease but you may increase the guest count up to 48 hours in advance. All deposits are non-refundable. If a cancellation should occur, written notice must be submitted 30 days prior. If a cancellation occurs due to weather, the payment and deposit are transferable to another date. If a cancellation occurs 5 or less days prior to the event, the client will be responsible for all charges in full.

### Price Changes

Certain menu items are subject to seasonal availability. We reserve the right to offer substitutions if products are not up to our level of quality. Due to fluctuations in food costs, all prices are subject to change.

### Sales Tax and Gratuity

Sales tax of 7.75% and Gratuity of 18% will be applied to all prices listed.

### Delivery/Travel Fees

A delivery fee of \$40 per event will apply for all drop off/pick up services. An additional travel fee may apply to locations more than 10 miles away.