



Catering Menus 2021

Voted Best Catering 2020

Breakfast/Brunch:

Tahoe Continental:

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| Assorted Muffins / Mini Croissants | \$4.00/person / 1.5 per person |
| Specialty Jams / Butter | \$1.50/person / ½ oz per person |
| Fresh Fruit Platter | \$5.50/person / 4 oz per person |
| Tahoe Alpine Sierra Coffee/Hot Tea Selection | \$3.50/person / 8 oz per person |
| Orange Juice | \$2.50/person / 6 oz per person |
| \$17.00/person | |

The Bonanza:

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| Vegetarian Quiche / Quiche Lorraine or Veggie Frittata | \$6.00/person / 1 slice-person / 8 slices per Quiche |
| Grilled Chicken Artichoke Sausage Bites | \$4.00/person / 1 sausage per person |
| Oven Roasted Breakfast Potatoes | \$3.50/person / 4 oz per person |
| Seasonal Fresh Fruit Salad | \$5.50/person / 4 oz per person |
| Assorted Muffins | \$3.50/person / ½ per person |
| Bagels / Cream Cheese / Specialty Jams / Butter | \$3.00/person / ½ bagel person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | \$3.50/person / 8 oz per person |
| Orange Juice | \$2.50/person / 6 oz per person |
| \$31.00/person | |

Sierra Peaks:

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| Quiche Lorraine / Vegetarian Quiche or Veggie Frittata | \$6.00/person / 1 slice- person/8 slices per Quiche |
| Smoked Salmon Platter / Tomato / Red Onion | \$5.00/person / 1 oz per person |
| Bagels / Cream Cheese | \$3.00/person / ½ per person |
| Sliced Meats: Turkey / Roast Beef / Ham | \$3.00/person / 1 oz per person |
| Assorted Sliced Cheeses / Mini Rolls | \$2.00/person / 1 oz per person |
| Mixed Berry French toast Soufflé / Maple Syrup | \$4.00/person / 4 oz per person |
| Oven Roasted Breakfast Potatoes | \$3.50/person / 4 oz per person |
| Blanched Asparagus / Pistachio Balsamic Vinaigrette | \$3.00/person / 5 per person |
| Fresh Fruit Platter | \$5.50/person / 4 oz per person |
| Chocolate Dipped Strawberries / Mini Brownies / Mini Lemon Bars | \$3.00/person / 2 pieces per person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | \$3.00/person / 8 oz per person |
| Orange Juice | \$2.50/person / 6 oz per person |
| \$43.50/person | |

Tahoe Summit:

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| Scrambled Eggs | \$5.50/person / 2 eggs per person |
| Bacon or Breakfast Sausage | \$3.00/person / 2 pieces of bacon or 2 Sausages |
| Bagels / Cream Cheese / Specialty Jams / Butter | \$3.00/person / ½ per person |
| Fresh Fruit Salad | \$5.50/person / 4 oz per person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | \$3.00/person / 8 oz per person |
| Orange Juice | \$2.50/person / 6 oz per person |
| \$22.50/person | |

Lunch:

Pyramid Peak:

Assorted Sandwiches: **\$9.00/person / 1 per person/cut in half/Trayed**
Turkey / Roast Beef / Ham / Vegetarian (cheese only on Vegetarian Sandwich)
Choice of 2 Salads: **\$7.00/person / 4 oz per person / 1.5 oz Asian Slaw**
Dijon Potato / Asian Coleslaw / Fruit Salad / Italian Pasta Salad
Choose 1 Dessert: **\$2.00/person / 2 mini bites or 1 cookie per person**
Assorted Mini Pastry Bites: Brownies / Lemon Bars
Mini Cookies: Chocolate Chip / Peanut Butter / Oatmeal Raisin

\$18.00/person

Brown Baggin' It:

Your Choice of Deli Sandwiches with Cheese **\$10.50/person / 1 sandwich per person**
Assorted Potato Chips **\$2.00/person / 1 bag per person**
Choice of Beverage: Iced Tea / Soda / Water **\$2.50/person / 1 drink per person**
Choice of Cookie:
Chocolate Chip / Oatmeal Raisin / Peanut Butter **\$1.50/person / 1 per person**

\$16.50/person

Vikingsholm:

Gourmet B.L.T Sandwich: Pancetta / Heirloom Tomatoes / Mozzarella Buffalo / Arugula Sandwich with
Sea Salt & Olive oil on a Toasted Ciabatta Roll **\$12.50/person / 1 sandwich per person**
Italian Pasta Salad **\$4.50/person / 4 oz per person**
Fresh Fruit Salad **\$5.50/person / 4 oz per person**
Chocolate Dipped Strawberries **\$2.50/person / 1 per person**

\$25.00/person

BBQ:

Tahoe Summer:

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| BBQ Pulled Pork Sandwiches | \$8.50/person / 1.5 per person |
| BBQ Chicken & Veggie Kabobs | \$10.50/person / 2 per person |
| Black Beans / Cilantro / Lime | \$3.50/person / 3 oz per person |
| Dijon Potato Salad or Summer Potato Salad | \$3.50/person / 4 oz per person |
| Tomato Cucumber Salad | \$3.50/person / 4 oz per person |
| All American Coleslaw | \$3.50/person / 2 oz per person |
| Fresh Fruit Platter | \$5.00/person / 4 oz per person |

Under 25 people = \$ 40.00/person

Over 25 people = \$ 38.00/person

Fallen Leaf Lake:

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| Grilled Marinated Tri Tip / Horseradish Cream | \$19.50/person / 4 oz per person |
| Chicken Artichoke Sausages / Hot & Sweet Mustard | \$5.00/person / 1 per person |
| Garlic Mashed Potatoes | \$4.50/person / 6 oz. per person |
| Caprese Salad (Seasonal) | \$4.50/person / 1 ½ per person |
| Blanched Asparagus / Pistachio Balsamic Vinaigrette | \$4.50/person / 5 per person |
| Mixed Green Salad / Strawberries / Goat Cheese / Sunflower Seeds / Raspberry Vinaigrette | \$4.00/person / 4 oz per person |
| Sourdough Baguette / Butter | \$3.00/person / 2 pieces per person |

Under 25 people = \$ 47.00/person

Over 25 people= \$ 45.00/person

Dinner:

Mediterranean:

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| Mediterranean Chicken | \$17.00/person / 6 oz per person |
| Greek Orzo Salad / Cucumber / Mint / Kalamata Olives / Lemon Vinaigrette | \$5.00/person / 3 oz per person |
| Balsamic Marinated Grilled Vegetables | \$5.50/person / 4 oz per person |
| Romaine Butter Leaf Salad / Feta / Artichoke Hearts / Toasted Pecans / Swiss Chalet Dressing | \$5.00/person / 2 oz per person |
| Sourdough Baguette / Butter | \$3.00/person / 2 per person |
| Over 25 people= \$ 35.50/person | |
| Under 25 people= \$ 37.50/person | |

Mt. Tallac:

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| Creamy Dijon Italian Seasoned Chicken Breast | \$17.00/person/ 6 oz per person |
| Roasted Parsley Red Potatoes | \$4.00/person/ 4 oz. per person |
| Caramelized Brussel Sprouts | \$5.50/person/ 4 oz. per person |
| Mixed Greens / Orange Slices/ Pickled Onions/ Slivered Almonds/ Pomegranate Seeds /Lemon Poppy Dressing | \$4.50/person/ 2 oz. per person |
| Sourdough Baguette / Butter | \$3.00/person / 2 slices per person |
| Over 25 people= \$ 33.50/person | |
| Under 25 people= \$ 35.50/person | |

Provencal:

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| Lemon Grilled Salmon | \$14.50/person / 4 oz per person |
| Chicken Thighs Marbella | \$10.00/person / 3 oz per person |
| Vegetarian Orzo / Spinach / Roasted Shallots / Roasted Garlic / Roasted Red Peppers | \$4.00/person / 3 oz per person |
| Roasted Red Potatoes | \$4.00/person / 4 oz per person |
| Cold Grilled Balsamic Vegetables | \$5.50/person / 4 oz per person |
| Mixed Green Salad / Sugared Walnuts / Grilled Asian Pears / Crumbled Blue Cheese / Balsamic Vinaigrette | \$3.50/person / 2 oz per person |
| Sourdough Baguette / Butter | \$3.00/person / 2 per person |
| Over 25 people = \$ 44.50/person | |
| Under 25 people \$ 46.50/person | |

South of the Sierras:

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| Taco Bar Setup | |
| Tomatillo Cheese Enchiladas | \$6.00/person / 1- 9inch per person cut in 1/2 |
| Shredded Marinated Chicken / Marinated Carne Asada | \$7.50/person / 4 oz per person |
| Flour / Corn Tortillas | \$3.00/person / 1 of each per person |
| Guacamole / Sour Cream / Cilantro / Crumbled Queso / Shredded Lettuce / Salsa Fresca | \$6.50/person / 4 oz total per person |
| Cilantro Lime Black Beans | \$3.50/person / 4 oz per person |
| Mexican Rice | \$3.50/person / 2 oz per person |
| Sliced Melon & Lime Platter | \$4.00/person / 2 pieces per person |
| Housemade Tortilla Chips | \$2.50/person / Handful of chips per person |
| Over 25 people= \$ 36.50/person | |
| Under 25 people= \$ 38.50/person | |

Featured Wedding Menu: (Most Popular Menu)

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| Grilled Marinated Tri Tip / Horseradish Cream | \$18.50/person / 4oz per person |
| Lemon Grilled Salmon / Lemon Dill Butter | \$13.50/person / 3oz per person |
| Rosemary Roasted Red Potatoes | \$4.00/person / 4oz per person |
| Cold Grilled Balsamic Vegetables | \$5.50/person / 4oz per person |
| Heirloom Tomatoes / Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (Seasonal Item) | \$4.50/person / 1 ½ slices per person |
| Mixed Green Salad / Sugared Walnuts/ Grilled Asian Pears/ Crumbled Blue Cheese / Balsamic Vinaigrette | \$4.50/person / 2 oz per person |
| Sourdough Baguette / Butter | \$2.50/person / 2 per person |
| Over 25 people = \$ 53.00/person | |
| Under 25 people = \$ 55.00/person | |

Cave Rock:

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| Carved Beef Tenderloin / Garlic Herb de Provence Crusted | \$33.00/person / 6oz per person |
| Horseradish Cream Sauce | Included |
| Creamy Mashed Potatoes | \$4.50/person / 4oz per person |
| Blanched Asparagus / Pistachio Balsamic Vinaigrette | \$4.50/person / 5 per person |
| Heirloom Tomatoes / Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (Seasonal Item) | \$4.50/person / 1 ½ slices per person |
| Caesar Salad /Romaine Lettuce/ Fresh Parmesan Cheese/ Caesar Dressing / Housemade Croutons | \$4.50/person / 2 oz. per person |
| Sourdough Baguette/Butter | \$2.50/person / 1 ½ per person |
| Over 25 people = \$ 53.50/person | |
| Under 25 people = \$55.50/person | |

Appetizer Menus:

Meats

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|---|-------------------------------------|
| Currant Pine Nut Meatballs / Sweet & Sour Sauce | \$6.50/person / 2 per person |
| Chicken Artichoke Sausage Bites / Hot & Sweet Mustard | \$5.00/person / 3 per person |
| Chicken Satay / Asian Peanut Sauce | \$7.00/person / 2 per person |
| Bacon Wrapped Dates | \$4.50/person / 3 per person |
| Beef & Blue Cheese Crostini | \$5.00/person / 2 per person |

Vegetable/Fruit

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|--|---|
| Fresh Vegetable Crudit  / Housemade Ranch & Hummus | \$4.50/person / 4 oz per person |
| Warm Artichoke Dip / Crostini Cubes | \$4.50/person / 2 oz per person |
| Olive Tapenade w/ Crostini | \$5.50/person / 1.5 oz. per person |
| Apple/ Goat Cheese / Thyme / Crostini | \$4.50/person / 2 per person |
| Roasted Red Pepper / Lemon Herb Goat Cheese / Balsamic Glaze / Crostini | \$5.50/person / 2 per person |
| Imported & Domestic Cheese/Meat/Olives/Dried Fruit/ Fresh Fruit/Nuts/Fig Jam Platter | \$6.50/person / 2 oz of cheese/meat per person |
| Vegetarian Spring Rolls / Raspberry Jalapeno Sauce | \$5.50/person / 2 per person |
| Asiago Asparagus Rolls / Lemon Aioli | \$4.50/person / 2 per person |
| Strawberries & Grapes / Cr me Fraiche | \$4.00/person / 3oz per person |
| Farmers Market Fruit Platter | \$5.50/person /3 oz. per person |

Seafood

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| Jumbo Prawns / Cocktail Sauce | \$8.00/person / 2 per person |
| Crab Cakes/ Lemon Aioli | \$6.50/person / 2 per person |
| Coconut Shrimp / Sweet Chili Sauce | \$7.00/person / 2 per person |
| Smoked Salmon Bites/ Lemon Cream Cheese/Capers /Dill / Slice of Cucumber | \$6.50 per person/ 2 per person |

Mini Sandwiches

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|---|---|
| Mini Hawaiian Roll Sandwiches: | \$6.50/per person / 2 per person |
| Organic Diestel Turkey / Cranberry Chutney /Swiss Cheese | |
| Roast Beef / Roasted Tomatoes / Horseradish Mayo | |
| Vegetarian / Roasted Red Pepper Mayo/Cucumber/Tomato/Avocado/Carrots/Sunflower Seeds/Cheddar Cheese | |
| Pulled Pork Hawaiian Roll Sandwiches w/coleslaw | \$9.00/person / 2 per person |

Substitutions/Add On's

Let us know your dietary needs and we can make substitutions/recommendations.

Gluten Free:

Vegetarian Polenta Lasagna \$ 7.00 per person (10 guests minimum)

Gluten Free Wraps are available

Vegetarian:

Vegetarian Polenta Lasagna \$ 7.00 per person (10 guest minimum)

Sauteed Green Beans w/Dijon butter sauce

Italian Style Roasted Mushrooms and Veggies

Blanched Asparagus w/Balsamic Drizzle and Pistachios

Pasta Primavera

Other Options available

Vegan:

Summer Corn Salad / Farmers Market Corn / Fresh Cilantro / Red Bell Peppers/ Fresh Lime Juice \$4.50 per person

Vegan Potato Salad

Vegan Broccoli Salad

Other options available

Kid Friendly:

Mac & Cheese/ Fresh Fruit Salad \$ 12.00 per child

Chicken Tenders/ Fresh Fruit Salad \$ 12.00 per child

Additional Charges:

Serving/Staffing \$ 150.00 for up to 4 hours, from time of setup
Each additional hour is \$ 25.00 per server.

Equipment Rental Chafers \$ 15.00 each
Plates/Utensils/White Linen Napkins (up to 60 guests only) \$ 2.00 per person. Wine Glasses/High Ball Glasses \$ 1.00 each to rent (up to 60 guests only).

Delivery/Setup/Dropoff \$ 50.00 within South Lake Tahoe

Tax South Lake Tahoe Tax is 7.75%

Deposits/Payments/Cancellation:

We require a 25% deposit to book your date. The remaining balance will be due 2 weeks prior to your event.

Cancellation Policy: For any cancellation reason three months prior to your event, we will keep your 25% deposit. If less than a month, we will keep half of your grand total.

Feel Free to call us or email us for a more detailed quote.

We look forward to working with you!

The Cork and More