

Catering Menus 2019



Breakfast/Brunch:

Tahoe Continental:

Assorted Muffins / Mini Croissants / Pastries
Specialty Jams / Butter
Fresh Fruit Platter
Tahoe Alpine Sierra Coffee/Hot Tea Selection
Orange Juice
\$16.00/person

\$4.00/person / 1.5 per person
\$1.50/person / ½oz per person
\$4.50/person / 4oz per person
\$3.50/person / 8oz per person
\$2.50/person / 6oz per person

The Bonanza:

Vegetarian Quiche / Quiche Lorraine **or** Frittatas
Grilled Chicken Basil Sausage Bites
Home Fried Potatoes
Seasonal Fresh Fruit Salad
Assorted Muffins
Bagels / Cream Cheese / Specialty Jams / Butter
Tahoe's Alpine Sierra Coffee / Hot Tea Selection
Orange Juice
\$29.00/person

\$5.00/person / 1 slice-person /10 slices per Quiche
\$4.00/person / ¾ sausage per person
\$3.00/person / 4oz per person
\$4.50/person / 4oz per person
\$3.50/person / ¾ per person
\$3.00/person / ½ bagel person
\$3.50/person / 8oz per person
\$2.50/person / 6oz per person

Sierra Peaks:

Quiche Lorraine / Vegetarian Quiche **or** Frittatas
Smoked Salmon Platter / Tomato / Red Onion
Bagels / Cream Cheese
Sliced Meats / Turkey / Roast Beef
Assorted Sliced Cheeses / Mini Rolls
Mixed Berry French toast Soufflé / Maple Syrup
Oven Roasted Red Potatoes
Blanched Asparagus / Pistachio Balsamic Vinaigrette
Fresh Fruit Platter
Assorted Housemade Breads / Mini Croissants/ Jam / Butter
Chocolate Dipped Strawberries / Brownies / Lemon Bars
Tahoe's Alpine Sierra Coffee / Hot Tea Selection
Orange Juice
\$43/person

\$5.00/person / 1 slice- person/10 slices per Quiche
\$5.00/person / 1oz per person
\$3.00/person / ½ per person
\$2.50/person / 1 oz per person
\$2.00/person / 1 oz per person
\$3.00/person / 1/2oz per person
\$3.50/person / 4oz per person
\$3.00/person / 5 per person
\$4.50/person / 4oz per person
\$4.00/person / 1 per person
\$2.00/person / 2 pieces per person
\$3.00/person / 8oz per person
\$2.50/person / 6oz per person

Tahoe Summit:

Scrambled Eggs
Bacon or Chicken Basil Sausage
Bagels / Cream Cheese /Specialty Jams / Butter
Fresh Fruit Salad
Tahoe's Alpine Sierra Coffee / Hot Tea Selection
Orange Juice
\$21.50/person

\$5.50/person / 2 eggs per person
\$3.00/person / 2 pieces of bacon or ½ Sausage
\$3.00/person / ½ per person
\$4.50/person / 4 oz. per person
\$3.00/person/ 8 oz. per person
\$2.50/person / 6 oz. per person

Lunch:

Pyramid Peak:

Assorted Sandwiches:	\$8.50/person / ¾ per person
Turkey / Roast Beef / Ham / Vegetarian (cheese only on Vegetarian Sandwich)	
Choice of 2 Salads:	\$7.00/person / 4oz per person / 1.5oz Asian Slaw
Dijon Potato / Asian Coleslaw / Fruit Salad / Italian Pasta Salad	
Choose 1 Dessert:	\$2.00/person / 2, ½'s per person
Assorted Pastry Bites: Brownies / Lemon Bars	
Mini Cookies: Chocolate Chip / Peanut Butter / Oatmeal Raisin	

\$16.50/person

Brown Baggin' It:

Your Choice of Deli Sandwiches with Cheese	\$10.00/person / 1 sandwich per person
Assorted Potato Chips	\$2.00/person / 1 bag per person
Choice of Beverage: Iced Tea / Soda / Water	\$1.50/person / 1 drink per person
Choice of Cookie:	\$1.50/person / 2 per person / (.12 cookies)
Chocolate Chip / Oatmeal Raisin / Peanut Butter	

\$15.00/person

Vikingsholm:

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 / 4oz per person
Fresh Fruit Salad	\$4.50/person / 4oz per person
Chocolate Dipped Strawberries	\$2.50/person / 1 per person

\$24.00/person

BBQ:

Tahoe Summer:

BBQ Pulled Pork Sandwiches	\$8.50/person / 3oz sliders per person
BBQ Chicken & Veggie Kabobs	\$8.00/person / 2 per person / 2oz chicken pcs
Black Beans / Cilantro / Lime	\$3.50/person / 3oz per person
Dijon Potato Salad or Summer Potato Salad	\$3.50/person / 4oz per person
Tomato Cucumber Salad	\$3.00/person / 4oz per person
All American Coleslaw	\$3.00/person / 2oz per person
Fresh Fruit Platter	\$4.50/person / 4oz per person
Under 25 people = \$ 36.00/person	
Over 25 people = \$ 34.00/person	

Fallen Leaf Lake:

Grilled Marinated Tri Tip / Horseradish Cream	\$17.00/person / 4oz per person
Chicken Basil Sausages / Hot & Sweet Mustard	\$6.00/person / 1 per person
Baked Polenta Veggie Casserole	\$4.50/person / 2 wedges per person
Caprese Salad	\$4.00/person / 2 slices tomato:1 piece cheese
Blanched Asparagus / Pistachio Balsamic Vinaigrette	\$4.00/person / 5 per person
Mixed Green Salad / Strawberries / Goat Cheese / Sunflower Seeds / Raspberry Vinaigrette	\$4.00/person / 4oz per person
Sourdough Baguette / Butter	\$2.50/person / 2 pieces per person
Over 25 people= \$ 42.00/person	
Under 25 people = \$ 44.00/person	

Dinner:

Mediterranean:

Mediterranean Chicken	\$15.50/person / 6oz per person
Greek Orzo Salad / Cucumber / Mint / Kalamata Olives / Lemon Vinaigrette	\$6.50/person / 3oz per person
Cold Marinated Grilled Vegetables	\$5.50/person / 4oz per person
Romaine Butter Leaf Salad / Feta / Artichoke Hearts / Toasted Pecans / Swiss Chalet Dressing	\$5.00/person / ¼lb per person
Sourdough Baguette / Butter	\$2.50/person / 2 per person
Over 25 people= \$ 35.00/person	
Under 25 people= \$ 37.00/person	

Provençal:

Lemon Grilled Salmon	\$12.00/person / 4oz per person
Chicken Marbella	\$9.50/person / 3oz per person
Vegetarian Orzo / Spinach / Roasted Shallots / Roasted Garlic / Roasted Red Peppers	\$3.00/person / 3oz per person
Roasted Red Potatoes	\$4.00/person / 4oz per person
Cold Grilled Balsamic Vegetables	\$5.50/person / 4oz per person
Mixed Green Salad / Sugared Walnuts / Grilled Asian Pears / Crumbled Blue Cheese / Balsamic Vinaigrette	\$3.50/person / 2oz per person
Sourdough Baguette / Butter	\$2.50/person / 2 per person
Over 25 people = \$ 40.00/person	
Under 25 people \$ 42.00/person	

South of the Sierras:

Taco Bar Setup	
Tomatillo Cheese Enchiladas	\$6.00/person / 1 9inch per person cut in 1/2
Shredded Chicken / Marinated Carne Asada	\$6.00/person / 4oz per person
Flour / Corn Tortillas	\$2.50/person / 1of each per person
Guacamole / Sour Cream / Cilantro / Crumbled Queso / Shredded Lettuce / Salsa Fresca	\$6.50/person / 4oz total per person
Cilantro Lime Black Beans	\$3.50/person / 4oz per person
Mexican Rice	\$3.50/person / 2oz per person
Sliced Melon & Lime Platter	\$4.00/person / 2 pieces per person
Housemade Tortilla Chips	\$2.00/person / 5 chips per person
Over 25 people= \$ 34.00/person	
Under 25 people= \$ 36.00/person	

Featured Wedding Menu:

Grilled Marinated Tri Tip / Horseradish Cream	\$17.00/person / 4oz per person
Lemon Grilled Salmon / Lemon Aioli	\$12.00/person / 3oz per person
Rosemary Roasted Red Potatoes	\$4.00/person / 4oz per person
Cold Grilled Balsamic Vegetables	\$5.50/person / 4oz per person
Caprese Salad	\$4.00/person / 2 slices tomato&1 piece cheese
Mixed Green Salad / Sugared Walnuts/ Grilled Asian Pears/ Crumbled Blue Cheese / Balsamic Vinaigrette	\$3.50/person / 2oz per person
Sourdough Baguette / Butter	\$2.50/person / 2 per person

Over 25 people = \$ 48.50/person**Under 25 people = \$ 50.00/person****Cave Rock:**

Carved Beef Tenderloin / Garlic Herb de Provence Crusted Potatoes Au Gratin	\$27.00/person / 6oz per person
Blanched Asparagus / Pistachio Balsamic Vinaigrette	\$9.00/person / 4oz per person
Heirloom Tomatoes / Basil / Sea Salt / Olive Oil/ Buffala de Mozzarella	\$4.00/person / 5 per person
	\$4.50/person / 3 slices tomato/1 piece cheese
Caesar Salad /Romaine Lettuce/ Fresh Parmesan Cheese/ Caesar Dressing / Housemade Croutons/ Anchovies	\$4.00/person / 2 oz. per person
Sourdough Baguette/Butter	\$2.50/person / 1 ½ per person

Over 25 people = \$ 51.00/person**Under 25 people = \$53.00/person**

Appetizer Menus:

Meats

Currant Pine Nut Meatballs / Sweet & Sour Sauce	\$6.00/person / 3 per person
Chicken Basil Sausage Bites / Hot & Sweet Mustard	\$5.00/person / 3 per person
Chicken Satay / Asian Peanut Sauce	\$6.00/person / 2 per person
Bacon Wrapped Dates	\$4.50/person / 3 per person
Beef & Blue Cheese Crostinis	\$4.50/person / 2 per person

Vegetable/Fruit

Fresh Vegetable Crudit� / Housemade Ranch & Hummus	\$4.50/person / 4oz per person
Warm Artichoke Dip / Crostini Cubes	\$4.00/person / 2oz per person
Olive Tapenade w/ Crostini	\$4.50/person / 1.5 oz. per person
Apple/ Goat Cheese / Thyme / Crostini	\$4.00/person / 2 per person
Imported & Domestic Cheese Platter	\$6.50/person / 2oz per person
Vegetarian Spring Rolls / Raspberry Jalapeno Sauce	\$5.50/person / 2 per person
Asiago Asparagus Rolls	\$4.50/person / 2 per person
Strawberries & Grapes / Cr�me Fraiche	\$4.00/person / 3oz per person
Farmers Market Fruit Platter	\$4.50/person / 3 oz. per person

Seafood

Jumbo Prawns / Cocktail Sauce	\$8.00/person / 3 per person
Crab Cakes/ Lemon Aioli	\$7.00/person / 2 per person
Coconut Shrimp / Sweet Chili Sauce	\$6.50/person / 2 per person
Smoked Salmon Bites/ Baguette or Cucumber/ Goat Cheese/Capers	\$6.50 per person/ 2 per person

Mini Sandwiches

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 / 3 oz. sliders per person

Substitutions/Add On's

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

Gluten Free:

Polenta Lasagna \$ 6.00 per person

Vegetarian:

Polenta Lasagna \$ 6.00 per person

Vegan:

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

Kid Friendly:

Mac & Cheese \$ 8.00 per person

Chicken Tenders \$ 8.00 per person

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 Linens (up to 60 guests only) \$ 2.00 per person
Delivery/Setup	\$ 50.00 within South Lake Tahoe
Tax	South Lake Tahoe Tax is 7.75%

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

We look forward to working with you!

The Cork and More