



Say "I Do" With A View

CLASSIC APPETIZER MENU

Appetizer packages may be added to any full meal reception

THE CORSAGE COURSE

Menu price includes flatware, small plate, paper napkin, sodas, bottled water, tax. Gratuity is appreciated

Choice of
One Platter and
One Classic Appetizer

BRIDAL BITES

Choice of
One Platter and
Two Classic Appetizers

VOWS AND VITTLES

Choice of
Two Platters and
Three Classic Appetizers

PLATTER CHOICES

HAND CARVED VEGETABLE PLATTER

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

GOURMET CHEESE PLATTER

Assorted Cheeses Served with Cracker Medley

FRUIT PLATTER

Designer Seasonal Fruit Platter with Fresh Hand Cut Fruits and Berries

HUMUS PLATTER

Roasted Red Pepper Humus served with Carrots, Cucumbers and Toasted Pita Wedges

COLD ROASTED VEGETABLE PLATTER

Sweet Red Peppers, Yellow Summer Squash, Whole Fresh Mushrooms & Asparagus Roasted and then Chilled and Served with a Creamy Dill Dip

CLASSIC APPETIZERS

HOT APPETIZERS

- Swedish Meatballs
In a Sweet and Sour Sauce
- Jumbo Chicken Wings
With Mild BBQ, Teriyaki or hot sauce
- Chicken Sate Skewers
In a Thai Peanut Sauce
- Spinach Artichoke Dip
Parmesan Topped
- Puff Pastries with Brie and Fruit Compote
- Cheese Quesadilla Triangles
With Homemade Salsa

COLD APPETIZERS

- Stuffed Cherry Tomatoes
With goat cheese, pine nuts and bacon
- Salami Coronets with Queen Ann Olives
- Prosciutto Wrapped Melon
- Tortilla Wrapped Ham
With Cream Cheese and Salsa Fresca
- Cherry Tomato and Mozzarella Skewers
- Gourmet Cheese Skewers
- Seasonal Fruit Skewers
- Antipasto Skewers
- Phyllo Cup Filled with a Whipped Goat Cheese Mousse &
Topped with Chilled Caramelized Apples
- Toasted Almond & Blue Cheese Stuffed Celery



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DINNER MENUS

EAT, DRINK, & BE MARRIED

THE FODDER OF THE BRIDE

THE NEWLY FED FEAST

Menu price includes table linen, linen napkin, fork, knife, dinner plate, wine glass, water goblet, tax, Rolls with Butter, Assorted Soft Drinks and Bottled Water. Gratuity is appreciated

Dinner menus may be served Plated for an additional \$7 per person

Choice of
One Main Entrée,
One Salad and
One Side Dish

Choice of
Two Main Entrées,
Two Salads and
One Side Dish

Choice of
Three Main Entrées,
Two Salads and
Two Side Dishes

MAIN ENTREES

SEAFOOD

- Grilled Salmon in a Dill Cream Sauce (*add \$10 per person*)
- Seared Ahi Tuna with a Ginger-Soy Sauce and Wasabi (*add \$10 per person*)
- Grilled Fillet of Trout
- Parmesan Crusted Baked Alaskan Cod

CHICKEN

- Baked Chicken Quarters with Mango Salsa
- Chicken Marsala with a Mushroom Cream Sauce
- Chicken Saltimbocca Style
- Chicken Piccata
- Barbecue Chicken Breasts

BEEF

- Sirloin Steak with Cabernet Mushroom Sauce
- Sliced Santa Maria Tri Tip
- Barbecue Baby Back Pork Ribs

PORK

- Marinated Pork Chops
- Barbeque Baby Back Pork Ribs
- Marinated Pork Tenderloin (*add \$10/person*)

PASTA

- Classic Hearty Beef or Vegetable Lasagna
- Fettuccini Alfredo with Sliced Grilled Chicken Breasts
- Spaghetti al dente with a Hearty Bolognese Sauce
- Four Cheese Tortellini in either Pesto Cream or Sun-Dried Tomato Cream Sauce
- Pasta Primavera tossed with a Feta Cheese in a Garlic Oil

TURKEY

- Oven Roasted Turkey Breast with Homestyle Gravy

SALADS

- Mixed Green Salad
With a choice of either Ranch, Bleu Cheese or Italian Dressing
- Spinach Salad with Bacon and Tomato
Tossed in a Gorgonzola Ranch
- Classic Caesar Salad *with garlic croutons*
- Homestyle Fruit, Pasta or Potato Salad

SIDE DISHES

- Roasted Garlic Mashed Potatoes
- Butter Russet Mashed Potatoes with Herbs
- Sauteed or Grilled Mixed Vegetables
- Buttered Angel hair or Spaghetti
- Wild Rice Pilaf
- Pecan Topped Sweet Potato Casserole



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ADDITIONAL MENUS

Menu price includes table linen, linen napkin, fork, knife, dinner plate, wine glass, water glass tax. Gratuity is appreciated

DA' BOMB BRIDAL BRUNCH

Brunch package also includes brewed caffeinated coffee, herbal teas in regular and decaffeinated, mimosa toast, champagne flute, coffee mug and an all-purpose goblet

CHOOSE THREE ITEMS:

Scrambled Eggs with Cheddar Cheese
Original Scrambled Eggs
Chilled Hard Boiled Eggs
Hot Oatmeal with Milk
Fresh Yogurt with Homemade Granola
Link Sausage
French Toast Casserole

Thick Sliced Bacon
Black Forest Ham Slices
Pastry Basket
Bagels with Cream Cheese
Seasonal Fruit Salad
Country Potatoes

Pork Loin w Mango Chutney
Santa Maria Tri Tip
Chicken Picatta
Chicken Marsala
Lightly Buttered Pasta
Sauteed Mixed Vegetables

JUICES CHOOSE TWO:

ORANGE, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE, TOMATO

ENHANCEMENTS TO THE DA' BOMB BRIDAL BRUNCH

**REQUIRE CHEF ON SITE SERVICES, INCLUDED IN ENHANCEMENT PRICING*

- Eggs Benedict Station (add \$8 per person)
- Omelette Station (add \$8 per person)

THE GROOMS GRUB, aka The All American Barbeque

Menu price also includes brownie or cookie, assorted soft drinks and bottles water

ENTREES, PLEASE CHOOSE TWO

Sliced Santa Maria Tri Tip
BBQ Chicken Breasts
Sweet or Spicy Italian Sausage
Chicken Apple Sausages
Angus or Black Bean Burgers
Hot Dogs

SIDES, PLEASE CHOOSE THREE

Garlic Bread or Rolls
Corn on the Cob
Sauteed or Grilled Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Homestyle fruit, Potato or Pasta Salad

BEYOND THE BORDER MENU OPTIONS

MAMA MIA!

Italian Themed
Classic Caesar Salad
Hearty Meat or Vegetable
Lasagna OR
Penne Pasta in Pesto Cream
Sauce with Sliced Grilled
Chicken Breast.
Sauteed Mixed Vegetables
Toasted Garlic Bread

KUNG FU FIGHTER

Asian Inspired
Vegetable or Chicken Stir Fry
with egg or rice noodles
Spicy Sesame Chicken
Vegetable Spring Rolls
Steamed White Rice

THE WHOLE ENCHILADA

Mexican Buffet
Chicken or Beef Fajitas
with Flour or Corn Tortillas
Homemade Tortilla Chips
Refried Beans
Mexican Rice

Mexican Condiment Bar:
Lettuce, Tomato,
Shredded Cheese, Sour
Cream and Salsa



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CARVING STATION MENU upgrade Carving Station Attendant Included

SLOW ROASTED PRIME RIB

Serves 50 guests - \$650

WHOLE ROASTED BEEF TENDERLOIN

Serves 50 guests - \$695

APPLE WOOD SMOKED TURKEY

Serves 50 guests \$475

BROWN SUGAR HONEY BAKED HAM

Serves 50 guests - \$495

BEVERAGE SERVICES

FULL COFFEE SERVICE \$4.00 per guest

REGULAR & DECAFFEINATED COFFEE, HOT
HERBAL TEA SELECTION, MUG, CREAM SUGAR,
STIRSTICKS

ASSORTED SOFT DRINKS \$3.50 per guest
& **BOTTLED WATERS**

FRUIT JUICES \$3.50 per guest

Orange, OR Apple OR Cranberry OR
Grapefruit Juice OR Lemonade OR
Iced Tea

HOT CHOCOLATE \$4.50 per guest

WITH MARSHMALLOWS

ALCOHOLIC BAR SERVICES

Billed directly through Lake Tahoe Catering Company, an ABC licensed company

Hosted Bar Set up - 150 flat rate

Includes ice, bar equipment, appropriate glassware and daily liquor event permit

Bartender 25/hour - 1 Bartender can serve up to 50 guests

Beer and Wine

2 hours hosted - 15/person

4 hours hosted - 25/person

Beer, Wine and Champagne

2 hours hosted - 18/person

4 hours hosted - 30/person

Beer, Wine, Champagne and Liquor

2 hours hosted - 22/person

4 hours hosted - 36/person

Cash Bar Pricing / glass

Wine - 6

Champagne - 6

Domestic Beer - 4 / bottle

Import Beer - 6 / bottle

Additional Options

Keg - Domestic - \$200+

Keg - Import - \$275+

Poured Champagne Toast without Hosted Bar is \$6/person and includes a champagne flute

Poured Champagne Toast with a Hosted Bar is \$4/person and includes a champagne flute

BYO requires \$100 corkage.