



BANQUET MENUS

2018



GRAB AND GO BREAKFAST

Minimum 30 guests

The Lodge provides existing tables and chairs, plastic utensils, disposable plates/cups/napkins, trash receptacles and set-up/break-down of event space.

These menus do not include any service staff during the event.

These menus will be served in the Grotto or from the snack bar only.

FIRST PUTT

BREAKFAST SANDWICH | \$7

scrambled eggs, sausage, cheddar cheese

BREAKFAST BURRITO | \$8

scrambled eggs, bacon, cheddar cheese, flour tortilla

ADD COFFEE | \$3/person

ADD FRESH JUICE | \$3/person

SECOND PUTT

A VARIETY OF DONUTS AND DANISH | \$9.50/person

with fresh coffee

BIRDIE

CONTINENTAL BREAKFAST | \$13/person

assorted muffins, fresh fruit, selection of yogurt, fresh coffee

HOLE IN ONE

lodge soufflé french toast
scrambled eggs sharp cheddar, pico de gallo, warm tortillas
home fried potatoes
choice of sausage or applewood smoked bacon
fresh orange juice
coffee
\$21/ person



GRAB AND GO LUNCH

Minimum 12 guests

All sandwiches served on a hoagie roll or tortilla wrap with lettuce and tomato.

All lunches served with the following:

bag of chips

house made cookie

bottled water

CLASSIC SANDWICH OR WRAP

Choice of two of the following. For additional choices, please add \$3 per person.

TURKEY AND CHEDDAR

TUNA SALAD

CHICKEN CAESAR WRAP

SLICED CHEESE, CUCUMBER AND HUMMUS WRAP

\$14/person

PREMIUM SANDWICHES

Choice of one of the following

TRI-TIP, SMOKED CHEDDAR with basil mayonnaise

GRILLED CHICKEN, HAM, AND BRIE with dijon mustard

\$18/person

ADD-ON OPTIONS

ASSORTED SOFT BEVERAGES | \$3 each

POTATO SALAD | \$2 each

WHOLE FRUIT | \$2 each

COLE SLAW | \$2 each

(6) PACK BEER DEAL | Price varies

buy a bucket of beers and get 6th beer free



BRUNCH BUFFET

Minimum 30 guests

caesar salad
seasonal fresh melon & berries
assorted muffins and pastries

scrambled eggs sharp cheddar, avocado salsa, pico de gallo sides
warm flour tortillas
home fried potatoes
apple smoked bacon or breakfast sausage | for both add \$2 per person

tequila lime marinated tri tip
served with
assorted dinner rolls
sweet and spicy mustards, horseradish sauce

an assortment of desserts chosen by the chef

cranberry, fresh squeezed orange juice
coffee & tea

\$42 per person

ADD-ON OPTIONS

SMOKED SALMON AND BAGELS | \$5/person

SEAFOOD-CRAB LEGS & SHRIMP | market price

EGGS BENEDICT TO ORDER AND WAFFLES | \$5/order

LODGE SOUFFLÉ FRENCH TOAST | \$4/person

MIMOSAS BAR MADE WITH FRESH SQUEEZED ORANGE JUICE | \$9 each

BLOODY MARY BAR WITH ALL THE FIXINS | \$9 each



LODGE LUNCH BBQ BUFFET

Minimum 30 guests

Choice of two of the following. For additional choices, please add \$4 per person.
Burgers and dogs served with all the fixins.

¼ POUND ANGUS BURGER
¼ POUND CHICAGO ANGUS HOT DOG
GRILLED OR BLACKENED CHICKEN BREAST
GRILLED PORTABELLA MUSHROOMS
½ RACK OF BABY BACK RIBS
BBQ PULLED PORK
ASIAN GLAZED SALMON | add \$4

served with

SEASONAL GREEN SALAD
NEW POTATO SALAD
THE LODGE'S FAMOUS MAC & CHEESE
fresh rolls and butter

\$25 per person

ADD-ON OPTIONS

WATERMELON | \$2/person
ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person
CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person
DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person
ASSORTED SOFT BEVERAGES | \$3 each



PLATED LODGE LUNCHEON

Minimum 30 guests

FIRST COURSE

Choice of one from the following. For additional choices, please add \$4 per person.

MINISTRONE OR THAI CHICKEN SOUP

CAESAR SALAD

MIXED GRAIN AND KALE SALAD | with lemon dressing

ARUGULA SALAD | with baby beets, candied pecans, blood oranges and vinaigrette

SEASONAL GREEN SALAD | with cucumber, carrots, toy box tomato and sherry vinaigrette

SECOND COURSE

Choice of two from the following. For additional choices, please add \$4 per person.

GRILLED HAM, FONTINA AND ARUGULA SANDWICH | fries or potato salad

LODGE GRILLED FISH TACO | white corn salsa

GRILLED CHICKEN CAESAR SALAD

CLASSIC COBB SALAD

PORTOBELLO SANDWICH | fries or potato salad

\$22 per person

ADD-ON OPTIONS

ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person

CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person

DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person

ASSORTED SOFT BEVERAGES | \$3 each



DELI LUNCH BOARD

Minimum 30 guests

Choose one soup for all guests to enjoy:

white corn chowder

gazpacho

minestrone

spicy thai chicken

asparagus

Choose two of the following:

seasonal green salad with cucumber, carrots, toy box tomato and sherry vinaigrette

mixed grain and kale salad with lemon dressing

arugula salad with baby beets, candied pecans, blood oranges and vinaigrette

penne pasta salad with toybox tomatoes and kalamata olives

tuna salad

egg salad

sliced meats: roast turkey, country ham, roast beef

assorted sliced cheeses: cheddar, swiss, fontina

artisan breads

lettuce, tomato, pickles

\$23 per person

ADD-ON OPTIONS

WATERMELON | \$2/person

ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person

CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person

DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person

ASSORTED SOFT BEVERAGES | \$3 each



SALAD BUFFET-LUNCH

Minimum 30 guests

Please choose four salads from the following. Additional choices at \$5 per person.

caesar salad with chicken
classic cobb salad with iceberg lettuce, turkey, gorgonzola, egg, bacon
seasonal green salad with cucumber, carrots and tomatoes
asian chicken salad with bok choy, bean sprouts, water chestnuts, cabbage, romaine,
toasted almonds and oriental dressing
layered mexican taco salad

chef's choice of seasonal, ancient grain salad
thai chicken and pasta salad napa cabbage, carrot, red pepper, green onion, cilantro and peanuts
fusilli pasta and spring vegetable dill dressing
penne pasta smoked prosciutto, spinach, smoked gouda, tomato and parmesan
penne pasta, toy box tomato, kalamata olive red onion, feta, olive oil and aged balsamic

Items below are seasonal:

summer white corn and black bean salad with cumin vinaigrette
red and yellow watermelon salad
grilled, marinated yellow vine tomatoes with arugula and Sonoma goat cheese
heirloom tomato, mozzarella and fresh basil extra virgin olive oil and aged balsamic

\$24 per person

ADD-ON OPTIONS

WATERMELON | \$2/person

ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person

CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person

DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person

ASSORTED SOFT BEVERAGES | \$3 each



PASSED APPETIZERS

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments

COLD

ASSORTED CROSTINI | \$3

wild mushroom with fresh herbs
tomato caper and basil
caramelized onion and tapenade

CURRIED CHICKEN SALAD CUCUMBER CUP | \$3

organic chicken salad, currants and golden raisins

GRAPE AND POINT REYES BLUE CHEESE | \$3

candied pecans and belgian endive

WATERMELON BITES | \$3

feta, julienne mint and balsamic gastrique drizzle

MINI CUCUMBER CUP | \$3

with lemony hummus

BLACK BEAN CRISP CORN CUP | \$3

fire roasted tomato, cotija cheese

MINI VEGGIE FRITTATA | \$4

toy box tomatoes

SCOTTISH SMOKED SALMON ON ROSEMARY ROASTED GARLIC FOCACCIA | \$4

mascarpone, red onion and capers

AHI TUNA POKE | \$4

crispy wonton, nori sauce

GRILLED SHRIMP LOLLIE | \$4

marinated shrimp skewer with chipotle aioli

SEARED RARE TENDERLOIN OF BEEF | \$4

toasted garlic crostini, garlic herb cream cheese

SHRIMP CEVICHE IN CRISP CORN CUP | \$4

tomato, green onion, jalapeño



PASSED APPETIZERS

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments

HOT

QUESADILLAS | \$3

Sonoma goat cheese, sundried tomato and cilantro

SESAME GINGER CHICKEN SATAY | \$3

sweet chili sauce

CRISPY POLENTA | \$3

sundried tomato tapenade

ROASTED PORTABELLA SKEWERS | \$3

with rosemary aioli

HOUSEMADE SPANAKOPITA | \$3.50

goat cheese, spinach and flaky filo

ARANCINI BALLS | \$4

stuffed with risotto, fontina cheese, dusted with parmesan and fresh parsley

ASPARAGUS SPEARS | \$4

wrapped in Sonoma goat cheese and prosciutto

GRILLED BLACK MISSION FIGS | \$4

stuffed with gorgonzola, wrapped with smoked prosciutto on arugula with balsamic gastric

VEAL AND PORK MEATBALL | \$4

marinara and fresh basil

PETIT DUNGENESS CRAB CAKE | \$5

chipotle aioli

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS | \$5



CUSTOMIZE YOUR EVENT BY ADDING THE FOLLOWING

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments

CARVING STATION

Priced per person, served with fresh rolls and butter.

PRIME RIB creamy horseradish, mustard | serves 30-35 people | \$450

ROASTED TURKEY BREAST cranberry relish | serves 30-35 people | \$300

GRILLED TEQUILA LIME TRI-TIP chipotle aioli | serves 30-35 people | \$400

POACHED SALMON dill crème fraiche | serves 30-35 people | \$450

PLATTERS

Priced per person, minimum of 30 people

AU GRATIN MAC AND CHEESE | \$3

GARLICKY HUMMUS WITH PITA CHIPS AND VEGETABLES | \$4

CRUDITÉS | \$4

grilled vegetables with chipotle aioli

FRESH SEASONAL SLICED FRUIT | \$4

CHEESE AND CHARCUTERIE BOARD | \$10

assorted cured meats, artisan cheeses, olives, dried fruit, nuts,
caper berries, cornichons, mustard and assorted crackers

SLIDER STATION

Priced per piece, 20 piece minimum sold in 10 piece increments

BEEF WITH SHARP NY CHEDDAR | \$4

PULLED PORK WITH ASAIN BBQ SAUCE | \$4

AHI TUNA WITH SESAME, GINGER AND SAMBAL | \$4

FRIED CHICKEN WITH LEMON AIOLI | \$4

PORTABELLO | \$4

ADD

THE LODGE'S FAMOUS MAC & CHEESE | \$4/person

CLASSIC FRENCH FRIES, SWEET POTATO FRIES OR GARLIC FRIES | \$3/person

BOWLS OF OLIVES | \$4/person



PASTA BUFFET-DINNER

Minimum 30 guests

SALAD

Choice of one

SEASONAL GREEN SALAD | with cucumber, carrots, toy box tomato and sherry vinaigrette

ARUGULA SALAD | with baby beets, candied pecans, blood oranges and vinaigrette

CAESAR SALAD

PASTA

Choice of two

FUSILLI, PENNE, BOWTIE OR LINGUINI

ENTRÉES

Choice of two of the following, For additional choices, please add \$4 per person.

CHICKEN | with cremini mushrooms, tomatoes and gorgonzola

SUMMER VEGETABLE | tomato marinara, cream sauce, or gremolata

SMOKED PROSCIUTTO | spinach, smoked cheddar, tomato, parmesan

BOLOGNESE CHORIZO | beef, rosemary, tomato, garlic, mushroom, onions

SPICY SHRIMP | garlic, chili flake, fresh herb, clam liquor, tomatoes | add \$5 per person

seasonal, grilled vegetable platter
fresh rolls and sweet butter or garlic bread

\$31 per person

ADD-ON OPTIONS

WATERMELON | \$2/person

ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person

CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person

DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person

ASSORTED SOFT BEVERAGES | \$3 each



DINNER BBQ BUFFET

Minimum 30 guests

SALAD

Please choose two of the following. Additional choices at \$4 per person.

RED AND YELLOW WATERMELON SALAD

SUMMER WHITE CORN AND BLACK BEAN SALAD cumin vinaigrette

GRILLED MARINATED YELLOW VINE TOMATOES arugula and Sonoma goat cheese

CAESAR SALAD

NEW POTATO SALAD

SEASONAL GREEN SALAD

ENTRÉES

Choice of two of the following, For additional choices, please add \$4 per person.

TEQUILA LIME MARINATED TRI TIP

½ RACK OF BABY BACK RIBS

JERKED CHICKEN BREAST | with mango salsa

ASIAN GLAZED SALMON | add \$4

ears of crisp corn, slathered in chipotle roasted chili slurry
truffle whipped potatoes
fresh rolls and butter

\$34 per person

ADD-ON OPTIONS

WATERMELON | \$2/person

ASSORTED HOUSE MADE COOKIES AND BROWNIES | \$3/person

CLASSIC S'MORES BAR WITH ALL THE FIXINS | \$7/person

DESSERT STATION a mix of bite size desserts, selected by the chef | \$7/person

ASSORTED SOFT BEVERAGES | \$3 each



PLATED DINNER OPTIONS

Minimum 30 guests. The following menus include salad, entrée, fresh rolls and butter.

SALAD

Choice of one

- SEASONAL GREEN SALAD** with cucumber, carrots, toy box tomato and sherry vinaigrette
- SPINACH SALAD** button mushrooms, chopped egg, red onion, orange and poppy seed dressing
- CAESAR SALAD**

ENTRÉES

Choice of two of the following, For additional choices, please add \$4 per person.
All entrées served with chef's choice of seasonal vegetables unless noted otherwise.

- ½ RACK GRILLED BABY BACK PORK SPARE RIBS** Asian BBQ sauce, sticky rice | \$38
- SAUTÉED PORK MEDALLIONS** brandied mustard cream sauce, parmesan grits | \$32
- CARNE ASADA** tomatillo salsa, guacamole, pico de gallo, rice, beans, and tortillas | \$30
- BRAISED POT ROAST** braised with soy, hoisin, molasses and start anise, whipped potatoes | \$28
- CAJUN MEATLOAF** with homemade southwest ketchup, whipped potatoes | \$28
- CHICKEN PICATTA** lemon butter and caper sauce, potato pavé | \$32
- CHICKEN MARSALA** cremini mushrooms marsala sauce, potato pavé | \$32
- CHICKEN ENCHILADAS** guacamole, pico de gallo, rice, beans, and tortillas | \$32
- GRILLED SALMON** Asian glaze, sticky rice | \$36
- SEASONAL FISH** such as red snapper or mahi mahi subject to change, sticky rice | \$32
- SHRIMP AND ANDOUILLE SAUSAGE GUMBO** | \$28
- PRAWN AND SAFFRON RISOTTO** | \$30
- LODGE LASAGNA** Layers of paper thin pasta, bologna sauce, mozzarella, parmesan | \$28
- SAFFRON RISOTTO CAKE** with grilled vegetables | \$24
- RATATOUILLE** baked zucchini, yellow squash, peppers, garlic, tomato sauce | \$22



FAMILY STYLE DINNER

Minimum 30 guests. Fresh artisan bread and butter included.

Dessert options available for additional charge

APPETIZER PLATTERS

Please choose two from the following. Set out on the dining tables upon guest arrival.

- CALAMARI** | chipotle aioli and cocktail sauce
- VEAL AND PORK MEATBALLS** | marinara sauce
- CRISPY POLENTA** | sundried tomato tapenade
- ASPARAGUS SPEARS** | wrapped with Sonoma goat cheese and Prosciutto
- AHI TUNA POKE** | avocado, sesame ginger sambal, wasabi crème fraiche, taro chips | add \$4 per person

SALAD

Please choose one of the following. This course will be served individually plated.

- ARUGULA SALAD** | candied pecans, orange sections, Sonoma goat cheese, blood orange vinaigrette
- SPINACH SALAD** | with button mushroom chopped egg red onion orange sections and poppy seed vinaigrette
- CAESAR SALAD**
- BEEF AND APPLE COMPOTE** | frisee
- BURRATA AND SMOKED PROSCIUTTO SALAD** | ruby port poached pear, frisee, sherry vinaigrette, balsamic gastrique, grilled baguette | add \$2 per person

ENTRÉES

Please choose two

- SKIRT STEAK**
- TURKEY & SHIITAKE MEATLOAF**
- SALMON** with dill cream sauce
- RED SNAPPER** with salsa verde
- BRAISED SHORT RIBS**
- TENDERLOIN OF BEEF** with blue cheese sauce | add \$3 per person
- ROASTED CHICKEN BREAST** stuffed with herbs and goat cheese
- SAFFRON RISOTTO** with grilled vegetables

SIDES

Choice of two

- whipped potatoes, lemon orzo, creamy parmesan polenta or au gratin potatoes
- grilled asparagus, glazed carrots, or roasted cauliflower

\$48 per person



DESSERT OFFERINGS

DESSERT STATION

Choose from the following to create your custom dessert station. All served in bite size portions.
Priced by the piece with a minimum of (30) pieces per each variety.

LEMON POUND CAKE | \$3

CHEESECAKE | \$3

CARROT CAKE | \$3

MINI CHOCOLATE CHIP AND OATMEAL COOKIES | \$2

CHOCOLATE MOUSSE WITH MINT CHANTILLY CREAM | \$4

ASSORTED CLASSIC PETIT FOURS | \$4

S'MORES STATION

Honey graham crackers, Herehey's chocolate, marshmallows | \$7

PLATED DESSERTS

Choice of one

SUSIE'S BROWNIE WITH VANILLA ICE CREAM AND VAHLRONA CHOCOLATE SAUCE | \$5.95

CHOCOLATE, NEW YORK OR LEMON CHEESECAKE | \$6.95

CHOCOLATE SOUFFLÉ CAKE WITH VAHLRONA CHOCOLATE SAUCE | \$8.95

BERRY COBBLER | cobbler sauce, vanilla bean ice cream | \$8.95 (summer only)

GRILLED LEMON POUND CAKE | lemon curd, fresh berries | \$8.95

CARROT CAKE | \$8.95

ADDITIONAL

CAKE CUTTING FEE | \$3/person



BEVERAGE OPTIONS

SOFT DRINKS

Hosted \$3 each, No-host \$4 each
Pellegrino Sparkling Water, Assorted soft drinks include Coke, Diet Coke, Sprite, Lemonade, Iced tea

BEER

Bottled domestic, craft and imported
Hosted \$6-9 each, No-host \$7-10 each
Kegs of beer \$425 and up depending on variety

WINE

Sold by the 750 ml bottle starting at \$28 each
Splits of Prosecco at \$8 each
Splits of sparkling rose at \$12 each

WELL BAR

Hosted \$8 each, No-host \$9 each
Prosecco, Segrain's Vodka and Gin, Jim Beam Bourbon, Campo Azul Tequila, Ron Rio Rum, Dewar's

PREMIUM BAR

Hosted \$10 each, No-host \$11 each
Titos, Tanqueray, Hornitos, Maker's Mark, Bacardi Silver, Johnny Walker Red, Captain Morgan's

SUPER PREMIUM BAR

Hosted \$11 each, No-host \$12 each
Kettle One, Bombay Sapphire, Patron Silver, Cazadores Reposado, Crown Royal, Johnny Walker Red, Glenlivet 12, Bulleit Rye

ADDITIONAL OPTIONS

Fresh herb and fruit infused water | \$1/person

Champagne toast | \$3/person

Coffee service | \$3/person

either set as a station for all guests or from the bar

charged upon consumption

hosted bar prices add on 20% service charge and tax

\$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached



TRANSPORTATION

20-PERSON LIMO BUS | \$175 per hour (2-hour minimum)



30-PERSON LIMO BUS | \$200 per hour (2-hour minimum)



Let Tahoe Donner take care of getting your guests home safely!

We will drop off anywhere in Tahoe Donner, Truckee and Donner Lake area.