



# **BANQUET MENUS**

## **2019**



# 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

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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

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

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an assortment of desserts chosen by the chef

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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

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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

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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

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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

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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, Seagram'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.