

# BOOK YOUR PARTY FOR 30 OR MORE GUESTS BY DECEMBER 20 AND RECEIVE THE FOLLOWING:

- Complimentary site
- Complimentary ski day pass for each guest

# COCKTAIL PARTY (UP TO 150 GUESTS) PASSED HORS D'OEUVRES:

- Deviled Eggs, white truffle aioli
- Crisp Pancetta
- Marsala Mushroom Tarts

## **DISPLAYED HORS D'OEUVRES:**

- Hummus and tzatziki Platter with fresh veggies, crispy pita chips
- Cheese and Charcuterie Platter
- Seafood Ceviche with citrus, jalapeno, cilantro and housemade tortilla chips

#### **\$37 PER PERSON**

Add festive holiday desserts for \$4 per person

# **JACK FROST BUFFET**

(UP TO 80 GUESTS)

# PASSED APPETIZERS

- Endive with roasted beets, gorgonzola cheese, walnuts
- Crab Cakes with siracha aioli
- Bruschetta with seared tri tip

## SALADS | CHOOSE TWO

- Tahoe Food Hub salad
- Roasted beet and arugula salad, goat cheese, pistachios
- Sundried tomato caesar

## **ENTRÉES | CHOOSE TWO**

- Butternut squash enchiladas
- Herb and red wine vinegar marinated certified angus flank steak
- Oven roasted natural chicken breast I dijon mustard chardonnay sauce
- Natural salmon | lemon caper reduction

# SIDES | CHOOSE TWO

- Roasted garlic mashed potatoes
- Cheesy creamy polenta
- Roasted butternut squash
- Carmelized brussel sprouts
- Parmesan roasted cauliflower
- Steamed broccolini, lemon butter

## **\$47 PER PERSON**

Add festive holiday desserts for \$4 per person



TO BOOK OR FOR MORE INFO:

TAHOE DONNER<sup>®</sup> (530) 587-9458 | jjack@tahoedonner.com