

COCKTAIL RECEPTION

UP TO 150 GUESTS

PASSED HORS D'OEUVRES

CHOOSE TWO

- Baby Portabella Skewers
- Foraged Mushroom Crostini
- Chicken Satay
- Loaded Baked Potato Bites
- Bacon-Wrapped Scallops (\$5 upgrade)

DISPLAYED HORS D'OEUVRES

- Cheese + Charcuterie Board
- Smoked Trout Rillette
- Fresh Hummus + Tzatziki
- Baked Brie with Assorted Crackers

DESSERT

• Chocolate Chip Cookies

\$48 PER PERSON

UPGRADE YOUR EVENT WITH FESTIVE HOLIDAY TREATS

- Pretzel Station | \$5 per person with Assorted Mustards + Pub Cheese
- Mulled Wine | \$30 per liter and/or Mulled Hot Apple Cider
- Dessert Station | \$5 per person

All prices are subject to a 22% service charge and local tax.

JACK FROST BUFFET

UP TO 80 GUESTS

PASSED HORS D'OEUVRES

CHOOSE THREE

- Smoked Salmon Crostini
- Foraged Mushroom Crostini
- French Onion Bruschetta
- Garlic Herb Spiedini
- Bacon-Wrapped Dates (\$3 per person upgrade)
- Greek Salad Cucumber Bites
- Swedish Beef Meatballs

SALAD

CHOOSE TWO

- ACC Winter Salad
- Kale Salad with Cranberries, Almonds + Goat Cheese
- Caesar Salad

ENTRÉES

CHOOSE TWO

- Certified Angus Beef® Flank Steak
- Oven-Roasted Chicken Breast
- Pan-Roasted Salmon (\$6 per person upgrade)
- Pasta Primavera

DESSERT

CHOOSE ONE

- Apple Cobbler
 with Vanilla Ice Creat
- Brownie with Vanilla Ice Cream

\$67 PER PERSON



TO BOOK OR FOR MORE INFORMATION:

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