

COCKTAILS + CANDY CANES

PASSED HORS D'OEUVRES

CHOOSE THREE

- Swedish Beef Meatballs with Gruyere Cream Sauce
- Foraged Mushroom Crostini
- Italian Chicken Spiedini
- Shrimp Skewers
- Curried Delived Eggs
- Taco Bites

DISPLAYED HORS D'OEUVRES

CHOOSE TWO

- Cheese + Charcuterie Board
- Slider Station
- Honey + Rosemary Baked Brie with Assorted Crackers

\$45 PER PERSON

UPGRADE YOUR EVENT WITH FESTIVE HOLIDAY TREATS

- Selection of Mini Desserts | \$5 per person
- Plated Dessert | \$10 per person Ask for selection
- Festive Custom Cocktails | Ask for pricing

MISTLETOE MERRIMENT

PASSED HORS D'OEUVRES

CHOOSE TWO

- Polenta Cakes + Roasted Red Peppers
- Jalapeño Bacon Potato Bites
- Foraged Mushroom Crostini
- Shrimp Skewer
- Caprese Skewer
- Braised Short Rib Crostini

SALAD

CHOOSE ONE

- Farmer's Market Salad
- Classic Caesar Salad
- Kale, Baby Beets + Goat Cheese

ENTRÉES

CHOOSE TWO

- Certified Angus Beef® NY Strip Steak
- Herb-Crusted Chicken Breast
- Pork Tenderloin Medallions
- Seared Salmon with Lemon Caper Sauce

SIDES

- Whipped Potatoes
- Seasonal Vegetable Medley or Grilled Asparagus

\$66 PER PERSON

All prices are subject to a 22% service charge and local tax. All dinner menus are priced for buffet service; for plated service there is a \$10 charge per person and menu modifications may be required.

WINTER WONDERLAND

PASSED HORS D'OEUVRES

CHOOSE THREE

- Polenta Cakes + Roasted Red Peppers
- Housemade Crab Cakes
- Ahi Tuna Poke on Wonton Crisps
- Smoked Salmon with Herb Cream Cheese on Housemade Focaccia
- Foraged Mushroom Crostini
- Braised Short Rib Crostini
- Swedish Beef Meatballs with Gruyere Cream Sauce

SALAD

CHOOSE TWO

- Classic Caesar Salad
- Kale, Baby Beets + Goat Cheese
- The Lodge Winter Salad

ENTRÉES

CHOOSE TWO

- Airline Chicken Breast
- California Sea Bass
- All-Natural Pork Chop
- Certified Angus Beef® Petit Filet

SIDES

- Whipped Potatoes
- Seasonal Vegetable Medley or Grilled Asparagus
- Roasted Herb Potatoes

\$78 PER PERSON



TO BOOK OR FOR MORE INFORMATION:

(530) 587-9458 | groupsales@tahoedonner.com



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



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