

## COCKTAILS + CANDY CANES

#### **PASSED HORS D'OEUVRES**

#### **CHOOSE THREE**

- Swedish Beef Meatballs with Gruyere Cream Sauce
- Foraged Mushroom Crostini
- Chicken Satay
- Shrimp Skewers
- Truffled Delived Eggs
- Spicy Chicken Tostadas

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

#### **CHOOSE TWO**

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

#### \$55 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**

- Apple Blue Cheese Endive
- Foraged Mushroom Crostini
- Shrimp Skewer
- Caprese Skewer
- Braised Short Rib Crostini
- Arancini Balls

#### **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. Holiday party timeframe: Nov 1 - Dec 21, 2024.

#### WINTER WONDERLAND

#### **PASSED HORS D'OEUVRES**

#### **CHOOSE THREE**

- Apple Blue Cheese Endive
- Mini Truffled Mac and Cheese
- 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
- Chicken Satay

#### **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:

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