

Catering Menu

20% service charge and applicable state taxes apply to all Food and Beverage orders

Final guest guarantee due 72 hours prior to all events

Food and Beverage guarantee cannot be decreased within 72 hours

Food and Beverage menu selections cannot be changed within 72 hours

Deli Selections

Platters (min. 10 ppl.)

Hummus with Pita Bread

Vegetable Crudités with Cucumber Ranch Dip

Domestic Cheese

Seasonal Fruit

Deli Salads (Creamy Basil Chicken, Gourmet Potato Salad, Southwest Pasta Salad)

Antipasto

Domestic Deli Meats

Marinated Vegetables

Assorted Panini Fingers

Assorted Deli Wraps

Imported deli meats & cheeses

Deluxe Charcuterie

Mini gourmet Panini

Fresh Baked Breads

Assorted Deli Meats (Turkey, Ham & Roast Beef)

Sliced Domestic Cheeses

Lettuce, Tomato, Pickles and Onions

Traditional Condiments

Chef's Choice Cookies

Potato Chips, Gourmet Potato Salad, Southwest Pasta Salad (choice of one)

Gourmet Boxed Lunch

Sandwiches Options:

All breads are house baked

Sliced Tri-tip: Blue cheese, Caramelized Onions, Spinach served on a Jalapeño Cheddar

Hoagie Roll

Carved Turkey Breast: Swiss Cheese, Roasted Red Peppers, Pesto served on a Blue Cheese Hoagie Roll

Creamy Basil Chicken Salad served on a French Roll

Thai Chicken Wrap: Chicken Breast, Cabbage, Cilantro, Peanut Dressing wrapped in a Chili Tomato Tortilla

Turkey Wrap: Bacon, Avocado, Chipotle Aioli wrapped in a Spinach Tortilla

Sides:

Red Skin Potato Salad

Fresh Seasonal Fruit

Kettle Chips

Whole Fruit

Side Salad

 Mixed Greens

 Tomato, Onion and Cucumber

Sweets:

Freshly Baked Cookies

 Chocolate Chip

 White Chocolate Macadamia Nut

Tahoe Trail Bar

Buffets:

Breakfast

Egg dishes:

Scrambled Eggs

Scrambled Eggs with Cheddar Cheese

Denver Scramble: Black Forest Ham, Bell Peppers, Onion, Cheddar Cheese

Spinach Scramble: Spinach, Feta and Yellow Onion

Eggs Benedict: Poached Eggs, Black Forest Ham, Hollandaise, English Muffin

Breakfast Meats:

Applewood Smoked Bacon
Maple Breakfast Sausage Patties
Basque Chorizo
Black Forest Ham Steak

Potato Dishes:

House Breakfast Potatoes: Diced Red Potato, Bell Peppers, Onion, and Cheddar
Shredded Hash Browns

House Hashes: Diced Potato, Yellow, Onion, Garlic and Spices

Carnitas
Chorizo
Sausage
Corned Beef
Turkey
Mushroom

Breakfast Specialties:

Choice of Ham, Bacon, Chorizo or Veggie
Burrito: Egg, Cheddar Cheese, Green Chili, Sour Cream, House Salsa
Quesadilla: Egg, Pepperjack Cheese, Tomato, Avocado, Chipotle Sour Cream
Panini: Egg, Cheddar Cheese
Smoked Salmon Platter: Hard Boiled Egg, Red Onion, Capers

Lunch and Dinner Buffets

Salads:

Salad Dressings: Pomegranate Vinaigrette, House Blue Cheese, Jalapeño Ranch, And Balsamic Vinaigrette.

Spinach: Crumbled Blue Cheese, Dried Cranberries, Toasted Pine Nuts
Baby Mixed Green: Cucumber, Tomato, Red Onion, and House Croutons
Southwest Salad: Pico de Gallo, Roasted Corn, Black Olives
Iceberg: Bacon, Crumbled Blue Cheese, Tomato

From the Grill:

Dry-rubbed Tri-Tip with Creamy Horseradish
Chicken Breast with House made BBQ Sauce
Baby Back Ribs with House made BBQ Sauce
Pork Wings with Sweet Chili Glaze
Marinated Portabella Mushroom
Shrimp and Linguisa Skewers

Hamburgers (Veggie Available)
Old-fashioned Frankfurters
Sausages and Bratwursts (Assorted Selections Available)

From the Oven:

Baked Chicken and Spinach Penne
Baked Vegetable Penne
Sweet Italian Sausage Lasagna
Portabella Mushroom Lasagna
Baked Chicken Parmesan
Enchiladas: Chicken or Cheese
Fajitas: Beef, Chicken or Shrimp
Meatloaf with Chipotle Ketchup
Beef Brisket Shepherd's Pie
Pot Pie: Chicken or Turkey

Side Dishes:

Ranch-style Beans: Black Beans, Pinto Beans, Onion, BBQ Sauce and Cumin
Chorizo Cornbread Stuffing
Roasted Fingerling Potatoes
Pinto Gallo: Pinto Beans and Seasoned Rice
Creamed Spinach
Potatoes: Garlic Mashed, Yukon Gold, Smashed Roasted Red
House Garlic Bread
House Spanish Rice
Cumin Black Beans
Corn on the Cob (seasonal)
Seasonal Vegetables
Green Beans

Sweets:

Please Inquire for Seasonal Delights
Provided by *Rose's Sweets and Stuff*

Appetizers (min. 10 ppl.)

Hand-passed, Small Plates or Buffet-style

Chicken Satay with Peanut Sauce
House Pico de Gallo and Guacamole with Tortilla Chips
Cucumber “Chips” and Fresh Fruit Salsa
Pesto Bruschetta
Vegetable Spring Rolls
Quesadilla: Chicken or Cheese
Wasabi Deviled Eggs

Pork Empanadas with House Salsa
Savory Pork Wontons
Caramelized Onion and Brie Quesadilla
Mini Tostadas: Spicy Chicken or Carnitas
Pesto Guacamole with Tortilla Chips
Stuffed Mushrooms: Sausage or Blue Cheese/Red Pepper
Beef Satay with Asian Glaze
BBQ Chicken Wings with Assorted Dipping Sauces
BBQ Pork Wings with Sweet Chili Sauce
Pulled Pork Sliders
Blue Cheese Slider Burgers
Mini Meatloaf
Mini Greek Gyros with Cucumber Yogurt

Crispy Crab Cakes with Artichoke Remoulade
Smoked Salmon with Cucumber, Chive and Lemon-Caper Crème Fraiche
Shrimp Satay
Spicy Chipotle Shrimp Cocktail with Citrus Crème
Ahi Tuna Poke with Crispy Wontons
Sesame Seared Ahi Tuna with Wasabi Crème
Chipotle BBQ Shrimp with Cheesy Grits
Kobe Skirt Steak Pita Chips with Chimichurri

Plated Options

First Course:

Roasted Beet Salad: Gorgonzola, Candied Walnuts and Horseradish Crème

Harvest Salad: Brie Pear and Pomegranate Vinaigrette
Spinach Salad: Dried Cranberry, Toasted Pine Nuts, Cucumber and Champagne Vinaigrette
Caprese Salad: Fresh Mozzarella, Vine-ripened Tomato, Fresh Basil, Olive Oil and Sea Salt
Black Bean and Butternut Squash Soup
Roasted Corn Puree Soup with Cilantro Oil
Watermelon and Cucumber Gazpacho

Second Course:

Poultry:

Roasted Chicken with Mustard Vinaigrette
Stuffed Chicken Breast: Artichoke, Fontina, Sun-dried Tomato
Chicken Adobo:
Chicken and Green Chili Enchiladas
Chicken Skewer: Yogurt-marinated Chicken Breast, Lemon Tahini
Mesquite Smoked Fresh Turkey Breast with Natural Jus

Pork:

Carnitas
Roasted Loin: Panchetta and Fig Jam
Pan Seared Loin: Achote Spice Rub, Pineapple Salsa

Beef:

Dry-rubbed Tri-Tip: Gorgonzola and Zinfandel Demi Glaze
Sliced Tri-Tip: Chimichurri Sauce
Roasted Tenderloin: Ancho Chili Demi Glaze
Carne Asada Tacos: Corn and Avocado Salsa

Fish:

Shrimp Enchiladas: Cojito Cheese, Tomatillo Salsa
Grilled Halibut Tacos: Cabbage, Salsa Verde, and Chipotle Sour Cream
Baked Wrapped Prawns: Plum Glaze
Pan-seared Scallop: Cauliflower Puree, Valencia Orange
Pan-seared Halibut: Chimichurri Sauce
Crab Cake: Cilantro-Corn Relish

Side Dishes:

Chorizo Cornbread Stuffing
Roasted Fingerling Potatoes
Brussel Sprout Gratin
Roasted Asparagus

Pinto Gallo: Pinto Beans and Seasoned Rice

Creamed Spinach

Potatoes: Garlic Mashed, Yukon Gold, Smashed Roasted Red

House Spanish Rice

Cumin Black Beans

Corn on the Cob (seasonal)

Seasonal Vegetables

Green Beans