



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, 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, Balsamic Vinaigrette.

Spinach: Crumbled Blue Cheese, Dried Cranberries, Toasted Pine Nuts

Baby Mixed Green: Cucumber, Tomato, Red Onion, 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 Housemade BBQ Sauce

Baby Back Ribs with Housemade 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 Salsa
Pesto Bruschetta
Vegetable Spring Rolls
Quesadilla: Chicken or Cheese

Pork Empanadas with House Salsa
Caramelized Onion and Brie Quesadilla
Mini Tostadas: Spicy Chicken or Pork
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 Port Wings with Sweet Chili Sauce
Pulled Pork Sliders
Blue Cheese Slider Burgers

Crispy Crab Cakes with Artichoke Remoulade
Smoked Salmon with Onion Bilinis and 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
Crispy Black Beans Crab Cakes with Avocado Crème Fraiche

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