



Voted Best Catering 2020, 2021, 2022 and 2023

Catering Menus 2024

Minimum of 15 Guests for breakfast, dinner, and appetizer catering.

Breakfast/Brunch:

Tahoe Continental:

Assorted Muffins / Mini Croissants / Specialty Jam / Butter	\$ 5.00 per person/1 pastry per person
Fresh Fruit Platter	\$ 7.50 per person/4 oz per person
Tahoe Alpine Sierra Coffee/Creamer/Sugars/ Hot Cups	\$ 3.00 per person /8 oz per person
Orange Juice	\$ 2.50 per person/ 6 oz per person
\$18.00/person	

The Bonanza:

Vegetarian Frittata	\$ 10.00 per person/ 1 slice-person
Grilled Chicken Artichoke Sausage Bites	\$ 6.00 per person / 4 oz. per person
Oven Roasted Breakfast Potatoes	\$ 4.00 per person/ 3 oz per person
Seasonal Fresh Fruit Salad	\$ 6.50 per person / 3 oz per person
Assorted Muffins	\$ 5.00 per person/ 1 per person
Tahoe's Alpine Sierra Coffee / Hot Tea Selection	\$ 3.00 per person / 8 oz per person
Orange Juice	\$ 2.00 per person /6 oz per person
\$36.50/person	

Sierra Peaks:

Vegetarian Frittata	\$ 10.00 per person/ 1 slice- person
Smoked Salmon Platter / Tomato / Red Onion / Cream Cheese	\$ 7.00 per person/ 1 oz per person
Mini Bagels Included	
Mixed Berry French toast Soufflé / Maple Syrup	\$ 10.00 per person/4 oz per person
Oven Roasted Breakfast Potatoes	\$ 4.00 per person/ 3 oz per person
Mixed Green Salad w/cucumbers / carrots / grape tomatoes /sunflower seeds/ balsamic vinaigrette	\$ 3.00 per person/ 2 oz per person
Fresh Fruit Salad	\$ 6.50 per person/ 3 oz per person
Mini Brownies / Mini Lemon Bars	\$ 2.75 per person/ 2 mini bites per person
Tahoe's Alpine Sierra Coffee / Hot Tea Selection	\$ 3.00 per person /8 oz per person
Orange Juice	\$ 2.00 per person/ 6 oz per person
\$48.25/person	

Tahoe Summit:

Scrambled Eggs	\$ 7.50 per person/ 2 eggs per person
Bacon or Breakfast Sausage	\$ 3.00 per person / 2 pieces of bacon or 2 breakfast Sausages
Roasted Breakfast Potatoes	\$ 4.00 per person/ 3 oz. per person
Bagels / Cream Cheese /Specialty Jams / Butter	\$ 3.00 per person/ 1 per person
Fresh Fruit Salad	\$ 6.50 per person/ 3 oz per person
Tahoe's Alpine Sierra Coffee / Hot Tea Selection	\$ 3.00 per person/ 8 oz per person
Orange Juice	\$ 2.00 per person/ 6 oz per person
\$29.50/person	

Lunch:

Pyramid Peak:

Assorted Sandwiches: **\$ 11.50 per person/1 per person/cut in half/Trayed**
Turkey / Roast Beef / Ham / Vegetarian (cheese only on Vegetarian Sandwich)
Choice of 2 Salads: **\$ 8.00 per person 3 oz per person / 1.5 oz Asian Slaw**
Dijon Potato / Asian Coleslaw / Fruit Salad / Italian Pasta Salad
Choose 1 Dessert: **\$ 2.50 per person/ 2 mini bites or 1 cookie per person**
Assorted Mini Pastry Bites: Brownies / Lemon Bars
Mini Cookies: Chocolate Chip / Peanut Butter / Oatmeal Raisin
\$22.00/person

Brown Baggin' It:

Your Choice of Deli Sandwiches with Cheese **\$ 12.50 per person/1 sandwich per person**
Assorted Potato Chips **\$ 2.50 per person/ 1 bag per person**
Choice of Beverage: Iced Tea / Soda / Water **\$ 3.00 per person/ 1 drink per person**
Choice of Mini Cookie:
Chocolate Chip / Oatmeal Raisin / Peanut Butter **Included 1 per person**
\$18.00/person

Vikingsholm:

Gourmet B.L.T Sandwich: Slices of Bacon / Heirloom Tomatoes / Fresh Mozzarella Buffalo / Arugula with Sea Salt & olive oil on a Toasted Ciabatta Roll **\$ 14.00 per person/ 1 sandwich per person**
Italian Pasta Salad **\$ 4.00 per person /4 oz per person**
Fresh Fruit Salad **\$ 6.50 per person/ 3 oz per person**
Mini Brownies/Mini Lemon Bars **\$ 2.50 per person /2 mini bites per person**
\$27.00/person

Cork and More Sandwich Trays:

Assorted Sandwiches on a tray **\$ 11.50/person/1 per person cut in half**
Meat/Mayo/Mustard/Tomato/Lettuce **Add Cheese, additional \$1.00**

Dinner:

Tahoe Summer BBQ:

BBQ Pulled Pork Build Your Own Mini Sliders	\$ 9.50 per person/ 2 per person
BBQ Herbed Chicken Thighs	\$ 14.00 per person/ 4 oz. per person
Black Beans / Cilantro / Lime	\$ 3.50 per person /3 oz per person
Dijon Potato Salad	\$ 4.50 per person/ 4 oz per person
Mediterranean Cucumber Salad w/Feta	\$ 5.00 per person /4 oz per person
All American Coleslaw	\$ 3.50 per person/ 2 oz per person
Fresh Fruit Salad	\$ 7.50 per person/ 4 oz per person
\$ 47.50 per person	

Fallen Leaf Lake:

Grilled Marinated Tri Tip / Horseradish Cream	\$ 25.00 per person/ 4 oz per person
Chicken Artichoke Sausages / Hot & Sweet Mustard	\$ 8.00 per person/ 1 per person
Garlic Mashed Potatoes	\$ 5.00 per person/ 4 oz. per person
Blanched Asparagus / Pistachio Balsamic Vinaigrette	\$ 4.50 per person /3 per person
Mixed Green Salad / Strawberries / Goat Cheese / Sunflower Seeds / Raspberry Vinaigrette	\$ 4.50 per person/ 2 oz per person
Sourdough Baguette / Butter	\$ 2.50 per person /2 pieces per person
\$ 49.50 per person	

Mediterranean:

Mediterranean Chicken Thighs	\$ 23.00 per person/ 6 oz per person
Greek Orzo Salad / Cucumber / Mint / Kalamata Olives / Lemon Vinaigrette	\$ 6.00 per person/ 3 oz per person
Grilled Balsamic Vegetables	\$ 7.00 per person/ 4 oz per person
Romaine Butter Leaf Salad / Feta / Artichoke Hearts / Toasted Pecans / Swiss Chalet Dressing	\$ 5.00 per person/ 2 oz per person
Sourdough Baguette / Butter	\$ 2.50 per person/ 2 slices per person
\$ 44.00 per person	

Mt. Tallac:

Creamy Sundried Tomato Seasoned Chicken Thighs	\$ 23.00 per person/6 oz per person
Roasted Parsley Red Potatoes	\$ 4.50 per person /4 oz. per person
Caramelized Brussel Sprouts	\$ 7.00 per person/ 3 oz. per person
Mixed Greens / Orange Slices/ Pickled Onions/ Slivered Almonds/ Pomegranate Seeds /Lemon Poppy Dressing	\$ 5.50 per person/ 2 oz. per person
Sourdough Baguette / Butter	\$ 2.50 per person/ 2 slices per person
\$ 42.50 per person	

Provençal:

Lemon Grilled Salmon	\$ 18.00 per person/ 4 oz per person
Chicken Thighs Marbella	\$ 16.00 per person/ 4 oz per person
Vegetarian Orzo / Spinach / Roasted Shallots / Roasted Garlic / Roasted Red Peppers	\$ 5.00 per person/ 3 oz per person
Roasted Red Potatoes	\$ 4.00 per person/ 4 oz per person
Grilled Balsamic Vegetables	\$ 7.00 per person/ 4 oz per person
Mixed Green Salad / Sugared Walnuts / Grilled Asian Pears / Crumbled Blue Cheese / Balsamic Vinaigrette	\$ 5.00 per person/ 2 oz per person
Sourdough Baguette / Butter	\$ 2.50 per person/ 2 per person
\$ 57.50 per person	

South of the Sierras:

Taco Bar Setup	
Tomatillo Cheese Enchiladas	\$ 9.00 per person/ 1/2 enchilada per person
Shredded Marinated Chicken / Marinated Carne Asada	\$ 15.00 per person/ 5 oz total per person /2 Tacos
Flour / Corn Tortillas	Included- 1 of each per person
Guacamole / Sour Cream / Cilantro / Crumbled Queso / Shredded Lettuce / Salsa Fresca	\$ 8.00 per person/ 4 oz total per person
Cilantro Lime Black Beans	\$ 3.50 per person/3 oz per person
Mexican Rice	\$ 4.00 per person/ 3 oz per person
Authentic Tortilla Chips	Included- Handful of chips per person
\$ 39.50 per person	

Featured Wedding Menu: (Most Popular Menu)

Grilled Marinated Tri Tip / Horseradish Cream	\$ 25.00 per person/ 4 oz per person
Lemon Grilled Salmon / Lemon Dill Butter	\$ 15.00 per person/ 3 oz per person
Rosemary Roasted Red Potatoes	\$ 4.00 per person/ 4 oz per person
Grilled Balsamic Vegetables	\$ 7.00 per person/ 4 oz per person
Caprese Salad / Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (<i>Seasonal Item</i>)	\$ 6.00 per person/ 1 slice per person
Mixed Green Salad / Sugared Walnuts/ Grilled Asian Pears/ Crumbled Blue Cheese / Balsamic Vinaigrette	\$ 4.50 per person/ 2 oz per person
Sourdough Baguette / Butter	\$ 2.50 per person/ 2 slices dper person
\$ 64.00 per person	

Cave Rock:

Carved Beef Tenderloin / Garlic Herb de Provence Crusted	\$ 49.00 per person/ 6oz per person
Horseradish Cream Sauce	Included
Creamy Mashed Potatoes	\$ 6.00 per person/ 6oz per person
Blanched Asparagus / Pistachio Balsamic Vinaigrette	\$ 4.50 per person/ 3 per person
Caprese Salad/ Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (<i>Seasonal Item</i>)	\$ 6.00 per person/1 slice per person
Caesar Salad /Romaine Lettuce/ Fresh Parmesan Cheese/ Caesar Dressing / Housemade Croutons	\$ 4.00 per person/ 2 oz. per person
Sourdough Baguette/Butter	\$ 2.50 per person/ 2 per person
\$ 72.00 per person	

Appetizer Menus: *Minimum of 15 Guests*

Meats

Currant Pine Nut Meatballs / Sweet & Sour Sauce	\$8.00/person / 2 per person
Chicken Artichoke Sausage Bites / Hot & Sweet Mustard	\$5.00/person / 3 per person
Chicken Satay / Asian Peanut Sauce	\$8.00/person / 2 per person
Bacon Wrapped Dates	\$5.00/person / 3 per person
Beef & Blue Cheese Crostini w/ Balsamic Glaze	\$7.00/person / 2 per person
Antipasta Skewers Artichoke /Olive / Salami / Tomato / Provolone/ Basil	\$7.00/person / 2 per person

Vegetable/Fruit

Fresh Vegetable Crudit� / Housemade Ranch & Hummus	\$4.50/person / 4 oz per person
Warm Artichoke Dip / Crostini	\$6.00/person / 4 oz per person
Caprese Skewers / grape tomatoes/pearl mozzarella/basil/balsamic glaze	\$6.00/person / 2 per person
Apple/ Goat Cheese / Thyme / Crostini	\$5.00/person / 2 per person
Roasted Red Pepper / Lemon Herb Goat Cheese / Balsamic Glaze / Crostini	\$6.00/person / 2 per person
Imported & Domestic Cheese/Meat/Olives/Dried Fruit/ Fresh Fruit/Nuts/Fig Jam/Crackers Platter	\$8.50/person / 2 oz of cheese/meat per person
Vegetarian Spring Rolls / Raspberry Jalapeno Sauce	\$6.00/person / 2 per person
Strawberries, Melon & Pineapple Bites / Cr�me Fraiche	\$6.00/person / 3oz per person
Farmers Market Fruit Platter	\$6.00/person /3 oz. per person
Arancini Cheese Balls / Marinara Sauce	\$4.50/person /2 per person
Housemade Salsa/Guacamole/Tortilla Chips	\$6.00/person/ 4 oz. per person

Seafood

Jumbo Prawns / Cocktail Sauce	\$8.00/person / 2 per person
Crab Cakes/ Lemon Aioli	\$9.00person / 2 per person
Coconut Shrimp / Sweet Chili Sauce	\$10.00/person / 2 per person
Smoked Salmon Bites/ Lemon Cream Cheese/Capers /Dill / Slice of Cucumber	\$8.00 per person/ 2 per person

Mini Sandwiches

Mini Hawaiian Roll Sandwiches:	\$7.50/per person / 2 per person
Roasted Turkey / Mango Chutney /Swiss Cheese	
Roast Beef / Roasted Tomatoes / Horseradish Mayo/Provolone	
Vegetarian / Roasted Red Pepper Mayo/Cucumber/Tomato/Avocado/Carrots/Sunflower Seeds/Cheddar Cheese	
Warm Pulled Pork / Mini Hawaiian Rolls/ Build Your Own Sliders w/coleslaw	\$9.50/person / 2 per person

Substitutions/Add On's

Let us know your dietary needs and we can make substitutions/recommendations.

Gluten Free:

A lot of our dishes are Gluten Free, just ask.

Gluten Free Wraps are available

Vegetarian:

Sauteed Green Beans w/Dijon butter sauce

Italian Style Roasted Mushrooms and Veggies

Blanched Asparagus w/Balsamic Drizzle and Pistachios

Pasta Primavera

Vegetarian Lasagna

Other Options available

Vegan:

Summer Corn Salad / Farmers Market Corn / Fresh Cilantro / Red Bell Peppers/ Fresh Lime Juice

Blanched Asparagus w/Balsamic Drizzle and Pistachios

Italian Style Roasted Veggies

Pasta Primavera

Grilled Balsamic Veggies

Portabella Mushrooms

Other options available

Kid Friendly:

Mac & Cheese/ Fresh Fruit Salad \$ 20.00 per child

Chicken Tenders/ Fresh Fruit Salad \$ 20.00 per child

Additional Charges:

Serving/Staffing \$ 150.00 for up to 4 hours, from time of setup
Each additional hour is \$ 35.00 per server.

Equipment Rental Chafers \$ 20.00 each
Dinner Plates/Utensils/White Linen Napkins (up to 60 guests only) \$ 4.00 per person.
Appetizer or Cake Plates \$ 2.00 each
No Glassware available for rent

Delivery/Setup/Dropoff \$ 50.00 to \$ 75.00, depending on setup.

Tax South Lake Tahoe Tax is 8.75%

Deposits/Payments/Cancellation:

We require a 25% deposit to book your date. The remaining balance will be due 2 weeks prior to your event.

Cancellation Policy: For any cancellation reason three months prior to your event, we will keep your 25% deposit. If less than a month, we will keep half of your grand total.

Feel Free to call us or email us for a more detailed quote.

We look forward to working with you!

The Cork and More