



Voted Best Catering 2020, 2021, 2022 & 2023

Catering Menus 2023

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

Breakfast/Brunch:

Tahoe Continental:

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|--|-----------------|
| Assorted Muffins / Mini Croissants | 1 per person |
| Specialty Jams / Butter | ½ oz per person |
| Fresh Fruit Platter | 4 oz per person |
| Tahoe Alpine Sierra Coffee/Hot Tea Selection | 8 oz per person |
| Orange Juice | 6 oz per person |
| \$18.50/person | |

The Bonanza:

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|--|----------------------|
| Vegetarian Frittata | 1 slice-person |
| Grilled Chicken Artichoke Sausage Bites | 1 sausage per person |
| Oven Roasted Breakfast Potatoes | 3 oz per person |
| Seasonal Fresh Fruit Salad | 4 oz per person |
| Assorted Muffins | ½ per person |
| Bagels / Cream Cheese / Specialty Jams / Butter | ½ bagel person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | 8 oz per person |
| Orange Juice | 6 oz per person |
| \$33.00/person | |

Sierra Peaks:

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| Vegetarian Frittata | 1 slice- person |
| Smoked Salmon Platter / Tomato / Red Onion | 1 oz per person |
| Bagels / Cream Cheese | ½ per person |
| Sliced Meats: Turkey / Roast Beef / Ham | 1 oz per person |
| Assorted Sliced Cheeses / Mini Rolls | 1 oz per person |
| Mixed Berry French toast Soufflé / Maple Syrup | 4 oz per person |
| Oven Roasted Breakfast Potatoes | 4 oz per person |
| Mixed Green Salad w/cucumbers / carrots / grape tomatoes /sunflower seeds/ balsamic vinaigrette | 2 oz per person |
| Fresh Fruit Platter | 4 oz per person |
| Mini Brownies / Mini Lemon Bars | 2 mini bites per person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | 8 oz per person |
| Orange Juice | 6 oz per person |
| \$47.00/person | |

Tahoe Summit:

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|--|---------------------------------|
| Scrambled Eggs | 3 eggs per person |
| Bacon or Breakfast Sausage | 2 pieces of bacon or 2 Sausages |
| Bagels / Cream Cheese /Specialty Jams / Butter | 1 per person |
| Fresh Fruit Salad | 4 oz per person |
| Tahoe's Alpine Sierra Coffee / Hot Tea Selection | 8 oz per person |
| Orange Juice | 6 oz per person |
| \$25.00/person | |

Lunch:

Pyramid Peak:

Assorted Sandwiches: **1 per person/cut in half/Trayed**
Turkey / Roast Beef / Ham / Vegetarian (cheese only on Vegetarian Sandwich)
Choice of 2 Salads: **4 oz per person / 1.5 oz Asian Slaw**
Dijon Potato / Asian Coleslaw / Fruit Salad / Italian Pasta Salad
Choose 1 Dessert: **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 **1 sandwich per person**
Assorted Potato Chips **1 bag per person**
Choice of Beverage: Iced Tea / Soda / Water **1 drink per person**
Choice of Mini Cookie:
Chocolate Chip / Oatmeal Raisin / Peanut Butter **\$2.00/person / 1 per person**

\$18.00/person

Vikingsholm:

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

\$26.00/person

Cork and More Sandwich Trays:

Assorted Sandwiches on a tray **1 per person cut in half**

\$ 11.00/person

Meat/Cheese/Mayo/Mustard/Tomato/Lettuce

Dinner:

Tahoe Summer BBQ:

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|---|------------------|
| BBQ Pulled Pork Build Your Own Mini Sliders | 2 per person |
| BBQ Herbed Chicken Thighs | 4 oz. per person |
| Black Beans / Cilantro / Lime | 3 oz per person |
| Dijon Potato Salad | 4 oz per person |
| Mediterranean Cucumber Salad w/Feta | 4 oz per person |
| All American Coleslaw | 2 oz per person |
| Fresh Fruit Salad | 4 oz per person |

Over 25 people = \$ 44.00 per person

15-24 people = \$ 46.00 per person

Fallen Leaf Lake:

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|--|---------------------|
| Grilled Marinated Tri Tip / Horseradish Cream | 4 oz per person |
| Chicken Artichoke Sausages / Hot & Sweet Mustard | 1 per person |
| Garlic Mashed Potatoes | 6 oz. per person |
| Caprese Salad (Seasonal) | 1 per person |
| Blanched Asparagus / Pistachio Balsamic Vinaigrette | 3 per person |
| Mixed Green Salad / Strawberries / Goat Cheese / Sunflower Seeds / Raspberry Vinaigrette | 2 oz per person |
| Sourdough Baguette / Butter | 2 pieces per person |

Over 25 people= \$ 49.00/person

15-24 people = \$ 51.00/person

Mediterranean:

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|--|-----------------|
| Mediterranean Chicken Thighs | 6 oz per person |
| Greek Orzo Salad / Cucumber / Mint / Kalamata Olives / Lemon Vinaigrette | 3 oz per person |
| Balsamic Marinated Grilled Vegetables | 4 oz per person |
| Romaine Butter Leaf Salad / Feta / Artichoke Hearts / Toasted Pecans / Swiss Chalet Dressing | 2 oz per person |
| Sourdough Baguette / Butter | 2 per person |

Over 25 people= \$ 41.00/person

Under 25 people= \$ 43.00/person

Mt. Tallac:

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|---|---------------------|
| Creamy Sundried Tomato Seasoned Chicken Thighs | 6 oz per person |
| Roasted Parsley Red Potatoes | 4 oz. per person |
| Caramelized Brussel Sprouts | 4 oz. per person |
| Mixed Greens / Orange Slices/ Pickled Onions/ Slivered Almonds/ Pomegranate Seeds /Lemon Poppy Dressing | 2 oz. per person |
| Sourdough Baguette / Butter | 2 slices per person |

Over 25 people= \$ 41.00/person

15-24 people= \$ 43.00/person

Provençal:

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|---|-----------------|
| Lemon Grilled Salmon | 4 oz per person |
| Chicken Thighs Marbella | 4 oz per person |
| Vegetarian Orzo / Spinach / Roasted Shallots / Roasted Garlic / Roasted Red Peppers | 3 oz per person |
| Roasted Red Potatoes | 4 oz per person |
| Grilled Balsamic Vegetables | 4 oz per person |
| Mixed Green Salad / Sugared Walnuts / Grilled Asian Pears / Crumbled Blue Cheese / Balsamic Vinaigrette | 2 oz per person |
| Sourdough Baguette / Butter | 2 per person |
| Over 25 people = \$ 50.00/person | |
| 15-24 people \$ 52.00/person | |

South of the Sierras:

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|--|--------------------------------|
| Taco Bar Setup | |
| Tomatillo Cheese Enchiladas | 1- 9inch per person cut in 1/2 |
| Shredded Marinated Chicken / Marinated Carne Asada | 5 oz per person |
| Flour / Corn Tortillas | 1 of each per person |
| Guacamole / Sour Cream / Cilantro / Crumbled Queso / Shredded Lettuce / Salsa Fresca | 4 oz total per person |
| Cilantro Lime Black Beans | 3 oz per person |
| Mexican Rice | 2 oz per person |
| Authentic Tortilla Chips | Handful of chips per person |
| Over 25 people= \$ 38.50/person | |
| 15-24 people= \$ 40.50/person | |

Featured Wedding Menu: (Most Popular Menu)

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|---|--------------------|
| Grilled Marinated Tri Tip / Horseradish Cream | 4 oz per person |
| Lemon Grilled Salmon / Lemon Dill Butter | 3 oz per person |
| Rosemary Roasted Red Potatoes | 4 oz per person |
| Grilled Balsamic Vegetables | 4 oz per person |
| Heirloom Tomatoes / Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (<i>Seasonal Item</i>) | 1 slice per person |
| Mixed Green Salad / Sugared Walnuts/ Grilled Asian Pears/ Crumbled Blue Cheese / Balsamic Vinaigrette | 2 oz per person |
| Sourdough Baguette / Butter | 2 per person |
| Over 25 people = \$ 57.00/person | |
| 15-24 people= \$ 59.00/person | |

Cave Rock:

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|--|--------------------|
| Carved Beef Tenderloin / Garlic Herb de Provence Crusted | 6oz per person |
| Horseradish Cream Sauce | Included |
| Creamy Mashed Potatoes | 6oz per person |
| Blanched Asparagus / Pistachio Balsamic Vinaigrette | 3 per person |
| Heirloom Tomatoes / Basil / Sea Salt / Olive Oil/ Buffalo de Mozzarella (<i>Seasonal Item</i>) | 1 slice per person |
| Caesar Salad /Romaine Lettuce/ Fresh Parmesan Cheese/ Caesar Dressing / Housemade Croutons | 2 oz. per person |
| Sourdough Baguette/Butter | 2 per person |
| Over 25 people = \$ 72.00/person | |
| 15-24 people = \$69.00/person | |

Appetizer Menus: *Minimum of 15 Guests*

Meats

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|---|-------------------------------------|
| Currant Pine Nut Meatballs / Sweet & Sour Sauce | \$7.00/person / 2 per person |
| Chicken Artichoke Sausage Bites / Hot & Sweet Mustard | \$5.00/person / 3 per person |
| Chicken Satay / Asian Peanut Sauce | \$7.00/person / 2 per person |
| Bacon Wrapped Dates | \$5.00/person / 3 per person |
| Beef & Blue Cheese Crostini | \$6.00/person / 2 per person |

Vegetable/Fruit

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|--|---|
| Fresh Vegetable Crudit  / Housemade Ranch & Hummus | \$4.50/person / 4 oz per person |
| Warm Artichoke Dip / Crostini Cubes | \$4.50/person / 2 oz per person |
| Caprese Skewers / grape tomatoes/pearl mozzarella/basil/balsamic glaze | \$5.50/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 Platter | \$7.50/person / 2 oz of cheese/meat per person |
| Vegetarian Spring Rolls / Raspberry Jalapeno Sauce | \$5.50/person / 2 per person |
| Asiago Asparagus Rolls / Lemon Aioli | \$5.00/person / 2 per person |
| Strawberries & Grapes / Cr me Fraiche | \$5.00/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 |

Seafood

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|--|--|
| Jumbo Prawns / Cocktail Sauce | \$8.00/person / 2 per person |
| Crab Cakes/ Lemon Aioli | \$6.50/person / 2 per person |
| Coconut Shrimp / Sweet Chili Sauce | \$9.00/person / 2 per person |
| Smoked Salmon Bites/ Lemon Cream Cheese/Capers /Dill / Slice of Cucumber | \$7.00 per person/ 2 per person |

Mini Sandwiches

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|---|---|
| Mini Hawaiian Roll Sandwiches: | \$7.00/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 | |
| Pulled Pork Hawaiian Roll 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

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 \$ 15.00 per child

Chicken Tenders/ Fresh Fruit Salad \$ 15.00 per child

Additional Charges:

Serving/Staffing \$ 150.00 for up to 4 hours, from time of setup
Each additional hour is \$ 30.00 per server.

Equipment Rental Chafers \$ 20.00 each
Plates/Utensils/White Linen Napkins (up to 60 guests only) \$ 4.00 per person. Wine
Glasses/High Ball Glasses \$ 2.00 each to rent (up to 60 guests only).

Delivery/Setup/Dropoff \$ 50.00 within South Lake Tahoe/Depending on Weather

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