

## Classic Tahoe Buffet

*Classic Tahoe Buffet includes:*

Passed hors d'oeuvres (select three Classic Tahoe options, see hors d'oeuvres menu)

Salad (select one):

Boquerones Caesar Salad

hearts of romaine, parmesano reggiano, white anchovy, crostini, Caesar dressing

West Shore Salad

mixed organic greens, cucumber, cherry tomatoes, white balsamic dressing

Sides (select two):

Roasted Garlic Mashed Potatoes

Roasted Herbed Red Potatoes

Parmesano Reggiano Penne Pasta

Wild Rice Pilaf

Seasonal Vegetable Medley

Ginger Honey Carrots

Savory Green Beans

Seasonal Squashes

Entrées (Select two):

Pork Tenderloin with Cherry-Port sauce

Wild Salmon drizzled with Citrus-infused Extra Virgin Olive Oil

Rainbow Trout with Crawdads & Brown Butter

Herb Roasted Chicken Breast with Creamy Dijon Sauce

Tequila-Lime Marinated Chicken Breast with Tropical Salsa

Roasted Harvest Vegetables En Croute

Included:

Carving Station

Chef-Carved Baron of Beef with Creamy Horseradish & Rosemary Au Jus

Artisan Breads and Whipped Butter

Coffee, Decaf and Hot Tea

Wedding Cake Cutting & Service

\$ 70 per person

All prices are subject to 20% service charge and 7.25% sales tax.