

Classic Tahoe

Classic Tahoe served dinners include:

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

Choice of 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

Roasted Garlic Mashed Potatoes or Wild Rice Pilaf (select one)

Seasonal Fresh Vegetable

Artisan Breads and Whipped Butter

Coffee, Decaf and Hot Tea

Wedding Cake Cutting & Service

Entrée Selections:

(Select up to two, plus one vegetarian option)

Roasted Tri-Tip drizzled with Herb-infused Extra Virgin Olive Oil

Red Wine-Rosemary Marinated Sirloin Steak

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

Duo Entrée Selections:

(Eliminates the need for guests to pre-order and for place cards. Combine any two of the following.)

Marinated Sirloin Steak, Roasted Tri-Tip, Wild Salmon,

Lemon-Basil Prawns, Chicken Dijon,

Tequila-Lime Chicken, or Pork Tenderloin

\$ 60 per person

or

\$ 70 per person for Duo Entrée

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