

# NORTH TAHOE CATERING CO.

“YOUR IMAGINATION IS YOUR ONLY LIMITATION”

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## **Continental breakfast menu:**

Fresh fruit platter  
House baked assortment of breakfast pastries, muffins, and bagels  
Cream cheese, butter, and preserves  
Assortment of dry cereals and individual yogurts  
Assortment of chilled fruit juices  
Fresh brewed coffee, (regular and decaf), and selection of Herbal teas

## **Big Wave breakfast feast- south of the border style:**

Create your own breakfast burrito:

Farm fresh scrambled eggs and scrambled eggs with vegetables  
Chorizo sausage and smoked bacon  
Ranch potatoes  
Steamed flour tortillas  
Salsa fresca, guacamole, cheddar cheese, sour cream, scallions, and taco sauce  
Fresh fruit platter  
Fresh brewed coffee, (regular and decaf), and selection of herbal teas  
Assortment of chilled fruit juices

Add our house champagne station with fresh squeezed orange juice **\$6.50 per glass**

## **Boxed Breakfast**

### **California To-Go**

Yogurt, sliced fresh fruit cup, bagel and cream cheese , and energy bar Bottled water, assorted sodas and choice of our Alpen Sierra coffee or tea, served self serve with to go cups

## **Breakfast Enhancements**

### **French Toast**

No chef required

French toast with warmed maple syrup  
Butter, preserves and fresh berries.

### **Omelet Station**

A chef may prepare for \$60.00 an hour

Eggs and omelets to order with ham, onions,  
Green peppers, mushrooms, tomatoes, swiss and cheddar cheese and egg beaters

### **Smoothie Station**

An attendant may prepare at \$40.00 an hour

Blackberries, raspberries, strawberries, pineapple, papaya, cantaloupe and bananas  
blended with yogurt, honey, milk and protein powder.

### **Breakfast Sandwiches**

No chef required

Scrambled eggs with bacon, ham or country sausage  
And cheddar, swiss or american cheese.  
Served on a croissant or english muffin.

### **Breakfast Burrito**

No chef required

Flour tortilla stuffed with scrambled eggs,  
Peppers, onion, tomatoes, and cheddar cheese.

## **Lunch :**

**We have a great selection of plated lunches that can be served as working lunches or drop off and togo. Please ask us for those menus.**

### **Lunch buffets**

#### **Good old American:**

Grilled 1/3 pound hamburgers, turkey burgers and veggie burgers served with guacamole, selection of cheeses, bacon, sautéed mushrooms, grilled onions, roasted green chiles, lettuce, tomato and pickles,  
Kettle chips  
Red bliss potato salad  
coleslaw  
Chocolate chip cookies for dessert

#### **La Cucaracha:**

Chile lime marinated beef and chicken fajitas with shredded cheese, salsa fresca, guacamole, sour cream and chopped onions  
Cheese enchiladas with mole sauce  
Zesty ranch beans and spanish rice  
Flour tortillas and tortilla chips  
Shredded cheese, salsa fresca, guacamole, sour cream and chopped onions  
Mixed green salad with cilantro dressing  
Fresh churros with brown sugar and cinnamon

#### **The Deli lunch:**

Build your own sandwich buffet  
Sliced smoked turkey, honey baked ham, roast beef, peppered pastrami and dry salami  
Domestic and imported cheeses  
Lettuce, tomato, and onion platter  
Selection of housebaked breads  
Selection of mustard and aioli  
Vegetarian pasta salad and mixed baby green salad  
Soup of the day  
Fresh seedless watermelon or melon

#### **Pizza party:**

Selection of classic pepperoni, chesse and combo pizzas and maybe a gourmet pizza too.  
Crisp caesar salad with parm, croutons and our creamy caesar dressing  
Hot baked Ziti with marinara and mozzarella  
Chili flake, shaved parm  
House made minestrone soup  
Chocolate chip cookies

**Heart Smart and healthy:**

Baked potato bar, sour cream, shredded cheeses, salsa fresca, bacon, grilled vegetables, guacamole and more  
Herb grilled chicken breast  
Crisp caesar salad  
Fresh baked rolls  
Seasonal Fruit Salad

**Mountain lunch:**

Grilled Chicken and Island Fish  
Up Country Greens  
Potato Salad  
Asparagus with Citrus Dressing  
Watermelon Red Onion Salad  
Focaccia  
Sun Dried Tomato Goat Cheese Torte  
Fresh Fruit Tarts  
Chocolate Dipped Strawberries

**At the office or jobsite menus:****At Your Office or a Friend's House...**

Menu items will be dropped off to your location beautifully presented on Chef's platters and bowls. These will be picked up the following morning or you may drop them by Big Wave Burritos and Wraps. Breakage will result in a replacement charge.

**Menu 1**

Chicken Satay with peanut sauce  
Local Style Sushi with Shoyu Wasabi or Focaccia with Gorgonzola  
Summer Rolls and Hoisin Sauce

**Menu 2**

Peking Duck Wonton Cups  
Smoked Ahi or Island Fresh Ceviche  
Chicken Satay with peanut sauce  
Local Style Sushi with Shoyu Wasabi or Focaccia with Gorgonzola  
Summer Rolls and Hoisin Sauce

**Menu 4**

Tacos in a box  
Everything you need for a feast of tacos  
Guac, salsa, sour cream, lettuce, onions, lime  
Pick your choice of house finished meats, chipotle rubbed steak, banana rum roasted pork, huli huli chicken, grilled mahi mahi  
Flour tortillas

Note: all beverages (assorted sodas and bottled waters) will be charged on consumption for event.

## Reception menus-

### Set your own appetizers:

Chicken Satay, Peanut Sauce  
Grilled Vegetable Platter  
Asparagus Wrapped with Prosciutto  
Dim Sum (5 Chinese Dumplings)  
Ginger Scallion Sauce  
Focaccia, Sun Dried Tomato Goat Cheese  
Assorted Canapes Varies  
Peking Duck Wontons, Plum Sauce  
Gorgonzola Savory Cheesecake (Bite Size)  
Focaccia, with Smoked Salmon and Cheese  
Ahi Breadfruit Cakes, Cilantro Mayonaise  
Whole Fire Roasted Tenderloin Paniolo Steak Sauce, Mini Rolls  
Quesadillas, Salsa  
Kalua Pork and Smoked Gouda OR  
Grilled Chicken and Pepper Jack OR  
Grilled Veggie and Goat  
Firecracked Shrimp  
Shrimp or Crab Cocktail  
Assorted Sushi  
Lamb Chops  
Prosciutto and melon  
Brie and berry on pumpernickel  
Crostini with pesto and goat cheese  
Sourdough bruschetta with kalamatta olive, tomato, extra virgin olive oil  
Polenta canape with blue cheese and roasted red bell peppers  
Chorizo and gorgonzola stuffed mushrooms  
Spinach and feta cheese spanikapitas  
Spicy buffalo wings with ranch & celery sticks  
Vegetable spring rolls with shoyu sauce  
Pork potstickers with shoyo sauce  
Poached pears with gorgonzola and walnut  
California rolls with wasabi and soy sauce  
Red bliss potato with sour cream and caviar  
Asparagus spears wrapped with prosciutto and lemon aioli  
Hoisin crab on belgian endive  
Grilled shrimp satay with thai chile sauce  
Brie and grape quesadilla with sweet chile sauce  
Petite crab cakes with cajun aioli  
Wild mushroom tartlets  
Beef or chicken satay with thai peanut sauce  
Ahi sashimi on cucumber with cilantro mustard aioli  
Smoked duck and melon with berry  
Jumbo shrimp with ancho cocktail sauce  
Beef tenderloin on crostini with horseradish  
Prosciutto wrapped green lip mussels with lemon butter  
Petite lamb chops with rosemary mint sauce  
Seafood fritter with remoulade sauce  
Gulf shrimp wrapped in bacon

## Hors d' Oeuvres Stations

### **Fresh Veggie Crudite**

A rustic display of farm fresh seasonal vegetables accompanied by a creamy ranch dip, curry and mango dip, and onion dip

### **Salsa Bar**

Salsa fresca and Guacamole  
Fresh corn tortilla chips  
Hot queso fundido cheese sauce and refried black beans  
Jalapenos, sour cream, and sliced olives

### **Cheese Display**

Assortment of domestic and international hard and soft cheeses  
Fresh fruit and berries  
Fresh baked breads and table water crackers

### **Sushi Display**

Assorted fresh rolled "user friendly" sushi; yellowtail, crab, spicy tuna, California roll, smoked salmon and veggie  
Served with soy sauce, pickled ginger, and wasabi  
Quantities served: 6 pieces per person

***(A chef can roll to order for a \$50.00 per hour fee***

### **Maza Platter**

Hummus, babaganouj, tabouleh , pita chips, feta cheese, cucumbers and kalamatta olives. A nice light alternative appetizer station.

### **Fresh Fruit**

Selection of exotic and domestic fruit and fresh berries served with maple crème fraich and berry yogurt

### **Baked Brie en Croute**

Warm french brie en croute  
Dried apricots and seedless grapes  
Fresh strawberries and baked baguettes served with our brown sugar and brandy glaze with toasted almonds

### **Antipasto Display**

Balsamic marinated and grilled vegetables; marinated mushrooms, roasted red bell peppers  
Prosciutto, coppa, dry salami  
Aged provolone, mozzarella and asiago cheese  
Kalamatta olives and artichokes hearts  
Fresh baked foccacia and bread sticks  
Basil pesto and sundried tomato pesto dipping sauces

### **Seafood Fantasy**

Succulent poached jumbo prawns, dungeoness or snow crab claws, blue point oysters on ice  
Ancho chile cocktail, traditional cocktail, Minonette sauce, horseradish, and lemons

Quantities served:

4 shrimp, 2 crab claws, 2 oysters per person  
**(Can be paired with a themed ice carving)**

**at \$300.00 per carving**

### **Ceviche Bar**

Fresh baja inspired ceviche of scallop ahi tuna, shrimp and pacific snapper. Can be served in a sculpted ice bar for a great crowd appeal.  
Accompanied by crisp corn tortilla chips, pita chips and avocado.

## **Build Your Own Buffet or Plated Menu choices**

This has been very popular this year giving our guest the flexibility to mix and match some of our very tasty creations. The prices for these meals will be computed dependant on choices:

Menu options, but not limited to –

### Entrees: pick 2

- Mississippi mud rubbed and grilled tri tip
- Chipotle grilled tri tip
- Huli huli chicken – Hawaiian style marinated and grilled
- Kolbe , Korean style marinated and grilled steak
- Grilled mahi mahi with roasted pineapple salsa
- Pan roasted tilapia with roasted garlic and lemon beurre blanc
- Grilled salmon medallions with sesame hoisin glaze and scallions
- Our signature Banana rum roasted pork
- Have a favorite, let us know !
- 

### Sides: pick 3

- Roasted red potatoes with savory herbs and roasted garlic
- Creamy yukon gold mashed potatoes with thyme
- Salt baked russet potatoes with the classic toppings
- long grain fried rice with garlic, soy, sesame and macadamia nuts
- herbed wild rice with wild mushrooms and maui onions
- soba noodle salad with charred tomatoes, maui onions, tahini, and baby bok choy
- hot german style potato salad with green onions, whole grain mustard,
- grilled seasonally fresh veggies with balsamic thyme
- steamed seasonal veg
- caesar salad of crisp romaine, parm, our caesar dressing and croutons
- baby green salad with choice of dressings and assorted veggies
- oh so cheesy mac and cheese

### Bread and butter: pick 1-2

- hawaiian sweet bread
- sweet french
- grilled garlic bread
- ciabatta
- assorted dinner rolls\_

### Dessert: pick 1 -2

- fresh peach cobbler with crème anglaise sauce
- fresh fruit crisp with, apples, pears, blackberries, peaches with crunchy topping and vanilla ice cream
- fresh baked chocolate chip and peanut butter cookies
- seasonally fresh fruit assortment
- award winning tiramisu
- double chocolate cake

## **Popular Dinner buffets-**

### **Big Wave Casual luau menu**

our signature banana rum roasted pork  
 huli huli chicken or grilled mahi mahi with passionfruit cream  
 fried rice with macadamia nuts, garlic, coconut and soy  
 soba noodle salad with charred tomatoes, maui sweet onions and roasted corn and tossed in sesame tahini dressing  
 upcountry green salad with veggies and balsamic blue cheese and papaya pineapple vinaigrette  
 portuguese hawaiian bread  
 fresh island fruit display  
 haupia- coconut pudding

### **Paniolo (Hawaiian cowboy) menu:**

#### **Paniolo Menu 1**

Upcountry Greens, Roasted Sweet Peppers and Corn  
 With Balsamic-Blue Cheese Dressing  
 Fire Roasted Tenderloin of Beef Paniolo Style  
 Orrechiette in Pesto Cream  
 Grilled Vegetable Platter  
 Roasted Red Potatoes  
 Mango Bread, Whipped Cream and Lilikoi Compote

#### **Paniolo menu 2:**

Smoked Ahi Ceviche with Wonton Cups and Queso Blanco

And Cebollas Limone

Tumbleweed Upcountry Greens, Sweet Corn, Roasted Peppers with  
Roasted Garlic Merlot Balsamic Vinaigrette

An Array of Fire Roasted Vegetables

Asparagus, Squash, Eggplant, Sweet Peppers, and Mushrooms

Mixed Grill

Chipotle Rubbed Chicken

Coconut Lime Island Fish

Paniolo Style Tenderloin of Beef

Black Bean Salsa, Mango Ohelo Berry Relish, Paniolo Steak Sauce

Mango Cake

Creme Brulee and Cookies

### **The Backyard Bbq**

Pick 3-

Barbecued beef ribs

Grilled salmon medallions with hoisin sesame glaze

Succulent Grilled chicken

Bbq pulled pork, tender and juicy

Baby back ribs, almond smoked

Cheeseburgers

Veggie Burgers

Grilled portobella mushrooms

Dry rubbed santa maria tri tip

Relish tray of lettuce, tomato, onion and pickle spears

Ketchup, mayonnaise, mustard, and relish Sliced Watermelon

Cole Slaw

Pasta salad

Assorted buns and rolls

Grilled seasonal vegetables

Crisp Kettle Chips

Fresh fruit cobbler and vanilla ice cream

### **Villa Florence**

Crostini with sundried tomato pesto marscapone

Crisp Caesar salad

Antipasto platter of grilled seasonal vegetables, provolone and salami  
Tomato penne and ziti pastas  
Pesto cream, marinara and alfredo sauces  
Baked Lasagna  
Chicken picatta with white wine sauce and gremolata  
Fresh foccacia bread  
Fresh strawberries with zabaglione  
Chocolate dipped biscotti

### **Pacific rim buffet**

Salad bar, mixed field greens, cabbage, red bell peppers, carrot, edamame, cucumbers, cilantro, daikon and sprout, curried chicken and sake shrimp  
Assorted sushi and sashimi with pickled ginger, wasabi, and shoyu sauce  
Vegetable spring rolls with spicy plum sauce  
Hawaiian huli huli chicken  
Roasted pork with pineapple and black bean sauce  
Steamed basmati rice with macadamia's and coconut  
Bok choy and shitake mushrooms  
Coconut pineapple cheesecake  
Papaya, Mango and mint salad with green tea  
Key lime pie  
Build your own strawberry shortcake

Note: all beverages (assorted sodas and bottled waters) will be charged on consumption for event.

### **Octoberfest**

Seasonal mixed greens with green apples, walnuts, goat cheese and balsamic viniagrette dressing  
German style potato salad  
Marinated beet and horseradish salad  
Imported cheeses with crackers and breads  
Assorted grilled brautwurst with caraway sauerkraut  
Beef sauerbraten  
Roasted red potatoes with onions and parsley  
Green beans with almonds  
Fresh house baked rolls and butter  
German chocolate cake and linzer torte

**Menu 1:**

**Salads**

Spicy Pacific Caesar In Lumpia Cup With Crisp Noodles OR  
Upcountry Greens With Roasted Red Peppers,  
Grilled Pineapple With Guava Dressing OR  
Wok Seared Ahi, Thai Green Papaya Baby Greens  
Ginger-Lime Dressing OR  
Peking Duck Soba, Plum Dressing

**Entrees**

Grilled Fish, Grilled Vegetables  
Tomato-Basil Lime Dressing OR  
Island Style Steamed Fish (Fresh Caught), Shiitake  
Mushrooms, Ginger-Scallion Sauce With Jasmine Rice Medley Of Island Vegetables OR  
Grilled Island Fish, Tropical Fruit Relish With An Array Of Grilled Vegetables

**Dessert**

Lilikoi Tart  
Kona Coffee Cheesecake  
Chocolate Decadence

Note: all beverages (assorted sodas and bottled waters) will be charged on consumption for event.

**Menu 2:**

**Salads** (choice of 2 Salads)

Upcountry Greens, Crisp Noodle Croutons  
Spicy Pacific Caesar  
Mango Rice with Thai Black Rice and Jackfruit  
Pesto Orrechiette  
Honaunau Sweet Onion and Vine Ripen Tomatoes, Balsamic Vinaigrette

**Entrees** (choice of 2 Entrees)

Rosemary-Garlic Roasted Chicken  
Kiawe Grilled Tenderloin of Beef, Paniolo Steak Sauce  
Grilled Island Fish, Tropical Fruit Relish  
Thai Green Curry Chicken

Black Sesame Cured Pork Loin, Ohelo Berry Sweet Onion Relish, Guava Dressing

Peking Duck, Plum Sauce

Lobster on the Half Shell

Shellfish filled Lobster

**Starches** (choice of 1 or 2 Starches)

Lemon Grass Jasmine Rice

Moloka'i Sweet Potatoes Chow Mein Noodles

Mashed Potatoes flavored any way you want

Roasted Red Bliss Potatoes

**Vegetables** (choice of 1 Vegetable)

An Array of Grilled Vegetables

Steamed, Sauted, or Stir-Fried Seasonal Vegetables

**Dessert**

A Trilogy

Crme Brulee

Pastry Cup filled with Berries

Chocolate Decadence

Note: all beverages (assorted sodas and bottled waters) will be charged on consumption for event.

### **Menu 3:**

**Salad** (3 salad selection)

Upcountry Greens

Choice of Balsamic-Merlot Vinaigrette, Papaya Seed Dressing,

Roasted Garlic Gorgonzola Dressing, Spicy Plum Vinaigrette, Guava Dressing

Platter of Big Island Tomatoes and Sweet Onions

Thai Green Papaya Salad,

Pesto Orecchiette Pasta Salad,

Orzo Confetti Salad

Mango Rice, Cucumber Riata Salad OR

Corn Sweet Pepper Salad

**Entrees**

Ti-Leaf Wrapped Island Fish Local Style

Huh-Huh Beef Korean Style

Spicy Pacific Rack of Lamb

**Side Dishes**

Thai Black-Sweet Rice with Jackfruit and Caramelized Onion

Molokai Purple Yams

Stir-Fried Vegetables

Asian Pickles

**Dessert**

Fruit Tarts

Berries and Cream

Assorted Crme Brules

Individual Hawaiian Cream Cakes

Kona Coffee or Lilikoi Cheese Cake

Note: all beverages (assorted sodas and bottled waters) will be charged on consumption for event.

**Carving Stations**

*(All carved items served with miniature rolls & condiments)*

*(A Chef may carve to order for a \$50.00 per hour fee) All items below priced per person depending on guest count and amount needed.*

Baked country ham, two raisin chutney, dijon mustard

Smoked turkey breast accompanied by whole grain mustard and cranberry

mint relish

Roasted leg of lamb served with three peppercorn sauce and rosemary  
mint jelly

Roasted pepper crusted New York striploin served with wild mushroom  
marmalade and demi glaze sauce

Herb crusted prime rib with au jus and creamed horseradish

Steamship round of beef au jus and horseradish cream

More buffet options and wide variety of plated options available. Please ask us.

#### ASSORTED POSSIBLE PLATED SELECTIONS-

PICK ONE STARTER OR SALAD -

#### PLATED STARTERS

- GRILLED POLENTA WITH ROASTED WILD MUSHROOMS, MADEIRA, REGIANO AND ARUGULA
- MAZA PLATTER OF HUMMUS, BABA GANOJJ, AND TABOULEH GARNISHED WITH FETA AND KALAMATTA OLIVES
- GRIDDLED DUNGEONESS CRAB CAKES WITH SWEET CORN PUREE AND SMOKED CHIPOTLE CREAM
- ACORN SQUASH AND SAGE GNOCCHI TOSSED IN BROWN BUTTER AND CHIVES
- STEAMED GREEN LIP MUSSELS WITH SAFFRON POTATOES AND HERB BROTH

- CRISP CONFIT DUCK LEG DRIZZLED WITH BALSAMIC FIG MARMALADE AND FRISSE

#### SALADS

- YOUNG TENDER SPINACH WITH HERBED GOAT CHEESE TARTLET, CANDIED PECANS, AND HONEY LEEK DRESSING
- BABY ROMAINE CAESAR, ASAIGO CRISP, CROSTINI AND CREAMY PARMESAN DRESSING
- FRISSE AND ROASTED BEET SALAD WITH SHAVED SONOMA DRY JACK AND PINE NUTS , LEMON THYME EXTRA VIRGIN OLIVE OIL
- HEIRLOOM TOMATO AND FRESH MOZZARELLA NAPOLEON , REDUCED 10 YEAR BALSAMIC AND HERB OIL ~~ SEASONAL~~
- BLACK AND BLEU CAESAR – BLACKENED PETIT FILET MIGNON GARNISHED WITH ARTICHOKE HEARTS, TOMATO, KALAMATTA OLIVES, SHAVED RED ONION, CRUMBLED RIPENED BLUE CHEESE AND CREAMY PARMESEAN DRESSING
- TOSSED MICROGREENS WITH GRAPE TOMATOES, PINENUTS, CARROTS, SUGAR SNAP PEAS AND HONEY LEEK DRESSING
- SPRING MIX WITH GRAPEFRUIT, MANDARIN ORANGES, SHAVED FENNEL, ROASTED BEETS AND SESAME DRESSING

#### ENTREES –

- ROSEMARY AND FENNEL CRUSTED NIMAN RANCH PORK CHOP WITH GRILLED FINGERLINGS AND PORT POACHED PEAR SAUCE AND ANCHO CHILE ESSENCE
- SHIRAZ BRAISED SONOMA COUNTY LAMB SHANKS WITH PAN GRAVY AND ROASTED GARLIC SWEET MASHED POTATOES
- DUCK TWO WAYS~~ CRISPY DUCK LEG CONFIT AND PEET`S CHAI CRUSTED BREST WITH APPLE PECAN CHUTNEY AND SWEET POTATO GRATIN
- WILD ALASKAN SALMON AND HALIBUT NAPOLEON WITH VANILLA BEURRE BLANC AND BALSAMIC REDUCTION FRIED LEEKS AND HERB RISOTTO
- GRILLED AHI PICCATA WITH LIGHT LEMON CAPER BEURRE BLANC AND GREMOLATA
- PAN ROASTED STRIPED BASS WITH CITRUS JICAMA SALAD MUSCAT VINEGAR AND NORI COUS COUS

- ROASTED ORGANIC CARROT RISOTTO WITH LEMON , ITALIAN PARSLEY AND ASIAGO
- CREEKSTONE NATURAL FILET MIGNON, GRILLED AND TOPPED WITH CAMBAZOLA SAUCE AND ZINFANDEL PORT GLACE
- PAD THAI WITH SUGAR SNAP PEAS, BROCCOLI, PEPPERS IN A SPICY THAI PEANUT SAUCE OVER SOBA OR UDON NOODLES WITH MARINATED TOFU
- TRADITIONAL BAY AREA CIOPINO WITH THE FRESHEST SEAFOOD

#### KIDS MENU -

- PASTA WITH RED SAUCE OR BUTTER AND PARM CHEESE
- GRILLED CHICKEN BREAST WITH MASHED POTATOES AND VEGGIES
- CHEESE CHICKEN CHICKEN QUESADILLA WITH SOUR CREAM
- MINI SLIDER BURGERS WITH CHEDDAR CHEESE AND ROASTED POTATO FRIES

#### SWEET FINISHES –

- BANO'S AWARD WINNING TIRAMISU WITH ALL THE CAFFEINE AND TWICE THE BOOZE~~~ CAN BE MADE WITH DECAF~~~
- WHITE CHOCOLATE BREAD PUDDING WITH BRANDY SAUCE AND SUNDRIED CHERRIES
- APPLE TARTE TARTIN
- ARTISAN CHEESE PLATE FEATURING BAY AREA FAMILY CHEESE PRODUCERS
- CHOCOLATE DECADENCE CAKE WITH RASPBERRY COULIS
- ASSORTED FRUIT COBBLERS AND CRISPS, SERVED WARM WITH FLAVORED ICE CREAMS
- CHOCOLATE BROWNIE MOUNTAIN SMOTHERED WITH WHITE CHOCOLATE SAUCE AND CANDIED PECANS
- LEMON ZEST SHORTCAKE WITH STRAWBERRIES, WHIPPED CREAM AND MINT SYRUP

- PORT POACHED FIG AND PEAR GRATIN WITH MARSCAPONE CREAM AND TURBONADO SUGAR

If you don't see something you like. Please let us know and we will create it just for you !

## **Catering and Banquet Policies**

### **Guarantees:**

A 96-hour guarantee of the exact guest count will be required for all banquet functions. If updated information is not received, the last count received will be considered the guarantee to represent a minimum billing. North Tahoe Catering Co. will prepare five (5) percent over the guarantee on all plated functions. Although North Tahoe Catering Co will make an effort to provide the chosen menu, circumstances may require us to serve a comparable selection when the guarantee is exceeded. If the group exceeds five (5) percent over the guarantee anytime within the 96 hour period, a 10% surcharge will be included on the cost of the addition meals.

Prices quoted are guaranteed for sixty (60) days.

Menus must be confirmed no later than two (2) weeks in advance of the function.

Groups will be charged a late fee of \$100.00 if the dinner services are delayed thirty (30) minutes past the pre-arranged time.

**Buffets:**

Buffets are served for a duration of one and one half (1½) hours. If you wish to extend the duration, there will be a \$40.00 per hour, per buffet charge.

**Minimum Counts:**

For plated functions of twenty (20) people or less, a \$50.00 service charge will apply.

For buffet functions of twenty (20) people or less, the group will be charged the sum of twenty (20) people.

**Service Charge and Sales Tax:**

A service charge of 18% will be charged to the cost of food and beverages and 7.25% California State sales tax.

**Please note:**

As hosts, we (. North Tahoe Catering Co are responsible to monitor the potential intoxication of our guests and will regulate bar service to insure the safety of our guests.

**Pricing:**

All pricing stated here is based approximate depending on travel, delivery and general logistics of event. We will attempt to any pricing but may vary due to market fluctuations.

