

North Tahoe CATERING

"Your imagination is your only limitation"

www.northtahoecatering.com 530.386.1788

Personal Chef services, weddings, corporate events, backyard parties, great luau menu, BBQ, drop off food, boxed lunches, remote picnics and award winning ice sculptures.

We were just chosen to be honored as one of Tahoe's best Chefs 2010, raising money for the Tahoe Forest Cancer Center.

Reception menus-

Set your own appetizers:

Chicken Satay with cilantro macadamia pesto
Grilled Vegetable Platter
Balsamic grilled asparagus Wrapped with Prosciutto with lemon thyme aioli
Dim Sum with Ginger Scallion Sauce
Focaccia, Sun Dried Tomato Goat Cheese
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 of-
Kalua Pork and Smoked Gouda OR
Grilled Chicken and Pepper Jack OR
Grilled Veggie and Goat cheese
Firecracker Shrimp satay's with sweet siracha
Shrimp or Crab Cocktail with our zesty chipotle cocktail sauce
Assorted Sushi
Lamb Chops with pommery mustard aioli
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 spanikopitas
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
Hoisin crab on belgian endive
Grilled shrimp satay with thai chile sauce
Brie and grape quesadilla with sweet chile sauce
Petite Dungeoness crab cakes with cajun aioli
Wild mushroom tartlets with romesco sauce
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
Jerk spiced duck with feta crème and mango chile glaze
Sashimi of California white bass with Serrano and lime

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 caramelized 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, dungeness 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, Plated Menu choices, or Dropped Off for you

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 skirt steak
- Grilled mahi mahi with roasted pineapple salsa
- Pan roasted tilapia with roasted garlic and lemon beurre blanc
- Grilled salmon medaillons with sesame hoisin glaze and scallions
- Our signature Banana rum roasted pork. Kalua pork
- Achote grilled vegetable enchilada bake
- Lemon herb roasted free range chicken
- Pan seared diver scallops with vanilla beurre
- 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
- chile lime tofu salad
- spinach saald with crisp shitakes, walnuts and onions

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 oat and brown sugar topping and vanilla ice cream
- fresh baked chocolate chip and peanut butter cookies
- seasonally fresh fruit assortment
- award winning tiramisu
- double chocolate cake with seasonal berries
- Scharfenberger chocolate pot au crème
- Vanilla bean crème brulee
- White chocolate bread pudding with sundried cherries and crème anglaise - Award winner best in show, judges choice and peoples choice 2009 Lake Tahoe food and wine festival

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

Southern Carolina Style BBQ menu

Family style meal-

Shrimp and Grits, North Carolina style with lemon, sharp cheddar and polenta
Pulled Pork with sides of 3 bbq sauces on each table, spicy, smoky, and carolina vinegar style
Hushpuppies- with onions, honey and balsamic syrup
Pasta salad with balsamic thyme grilled vegetables and roasted garlic
Dinner rolls and butter
Asian style Slaw, no mayo
White chocolate bread pudding with brandied raisin sauce and candied pecans

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 medaillons 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

Octoberfest

Seasonal mixed greens with green apples, walnuts, goat cheese and balsamic vinaigrette dressing
German style potato salad
Marinated beet and horseradish salad
Imported cheeses with crackers and breads
Assorted grilled bratwurst 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

South Pacific Style -

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

Big Island Menu -

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 and Kona coffee chesecake
Berries and Cream
Assorted Creme Brulee
Individual Hawaiian Cream Cakes

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.

Please consider including an award winning ice sculpture for your event. Our Ice Sculpture company, Bano`s Iceworks can take your event to the next level with an interactive ice sculpture that will keep guests talking. Ice bars, shot luges, food presenters, decorative sculptures. The opportunities are endless.

www.banosiceworks.com

NorthTahoe Catering Private Chef Services

Chef will provide all setup of dinnerware, table set and accoutrements provided by the guests properties. Chef will service groups up to 8 guests and above that a waitperson will be provided. The staff will arrive approximatley 1.5 hours before dinner service. All home equipment and rooms will be left as found, clean and tidy.

NorthTahoe Catering Co. can serve 2-80 guests in this format.

Pricing - flat chef fee and per person rate depending on menu items and amount of courses chosen.

Tax is included and gratuity is always at clients discretion.

A 50% deposit is appreciated to hold your event.

SMALL BITES- pick 2

- CHORIZO AND STILTON CHEESE EMPANADAS WITH HEDGEHOG MUSHROOMS
- AHI TUNA POKI WITH CHIVES AND TOASTED PINE NUTS ON WONTON CRISPS
- GRILLED BRUSCHETTA ALA CAPONATA AND FRESH MOZZARELLA
- SASHIMI AU POIVRE WITH CUCUMBER , FENNEL AND RED ONION SALAD, DRIZZLED WITH LIME CILANTRO SOY
- DUNGEONESS CRAB TOAST DRIZZLED WITH FINES HERB OIL
- TRIPLE CREAM BRIE AND CHARDONNAY POACHED DRIED APRICOT ON CROSTINI
- GRILLED TIGER PRAWN SATAY SPLASHED WITH CHIPOTLE SMOKED TOMATO COULIS
- BRIE AND GRAPE QUESEDILLA WITH THAI SWEET AND SPICY CHILE SAUCE
- BELGIAN ENDIVE WITH COCONUT CURRY CRAB
- ASSORTED MAKI AND NIGIRI SUSHI
- GRILLED FIG WITH ARUGULA, PROSCIUTTO , AND CHEVRE
- PANCETTA WRAPPED DIVER SCALLOP FINISHED WITH AN APRICOT HABANERO MARMALADE

PICK ONE STARTER, SOUP OR SALAD -

PLATED STARTERS

- GRILLED POLENTA WITH ROASTED WILD MUSHROOMS, MADEIRA, REGIANO AND ARUGULA
- MAZA PLATTER OF HUMMUS, BABA GANOIJ, 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

SOUP

- SASSY ROASTED TOMATO BISQUE WITH CIABATTA CROSTINI AND DUNGEONESS CRAB
- BUTTERNUT SQUASH AND COCONUT LEMONGRASS
- WILD MUSHROOM CREAM WITH BASIL WALNUT PESTO
- SEAFOOD CONSOMME WITH TEMPURA SHRIMP AND WONTON

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, CRUMBLERED RIPENED BLUE CHEESE AND CREAMY PARMESAN 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
 - GRILLED HEADS OF ROMAINE, COTIJA CHEESE, ROASTED YELLOW CORN AND CHARRED TOMATOES WITH ROASTED SHALLOT APPLE CIDER MUSTARD DRESSING

ENTREES – PICK ONE

- SLOW BRAISED SHORT RIBS FINISHED IN OUR WILD MUSHROOM RAGOUT AND MASHED YUKON GOLD POTATOES
- ROSEMARY AND FENNEL CRUSTED NIMAN RANCH PORK CHOP WITH GRILLED FINGERLINGS AND PORT POACHED PEAR SAUCE AND ANCHO CHILE ESSENCE
- FIRE GRILLED SONOMA COUNTY LAMB RACK WITH PAN GRAVY AND ROASTED GARLIC SWEET MASHED POTATOES
- DUCK TWO WAYS~~ CRISPY DUCK LEG CONFIT AND PEET`S CHAI CRUSTED BREAST WITH APPLE PECAN CHUTNEY AND SWEET POTATO GRATIN
- WILD ALASKAN SALMON AND HALIBUT NAPOLEON WITH VANILLA BEURRE BLANC, 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 ARTICHOKE RISOTTO WITH LEMON , ITALIAN PARSLEY AND ASIAGO
- CREEKSTONE NATURAL FILET MIGNON, GRILLED AND TOPPED WITH TRUFFLE AND ZINFANDEL PORT GLACE
 - PAD THAI WITH SUGAR SNAP PEAS, BROCCOLI, PEPPERS IN A SPICY THAI PEANUT SAUCE OVER SOBA NOODLES WITH MARINATED TOFU
- TRADITIONAL BAY AREA CIOPINO WITH THE FRESHEST SEAFOOD AVAILABLE

KIDS MENU - CHOOSE ONE

- 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 – PICK ONE

- BANO'S AWARD WINNING TIRAMISU WITH ALL THE CAFFEINE AND TWICE THE BOOZE~~~ CAN BE MADE WITH DECAF~~~
- WHITE CHOCOLATE CRÈME BRULEE WITH BRANDY SAUCE AND SUNDRIED CHERRIES
- APPLE TARTE TARTIN
- ARTISAN CHEESE PLATE FEATURING BAY AREA FAMILY CHEESE PRODUCERS
- CHOCOLATE DECADENCE CAKE WITH RASPBERRY COULIS
- FRESH FRUIT COBBLERS AND CRISPS, SERVED WARM WITH FLAVORED ICE CREAMS
- CHOCOLATE BROWNIE MOUNTAIN SMOTHERED WITH ICE CREAM, 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
- 2009 GOLD MEDAL WHITE CHOCOLATE BREAD PUDDING WITH VANILLA BEAN CRÈME ANGLAISE

Please consider including an award winning ice sculpture for your event. Our Ice Sculpture company, Bano's Iceworks can take your event to the next level with an interactive ice sculpture that will keep guests talking.

www.banosiceworks.com

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.

Northtaho Catering Breakfast ideas-

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

Creperie

Ricotta cheese blintzes with raspberry coulis
Crepe Suzette with grand marnier and turbanado sugar
Black forest ham and gruyere
Spinach, roasted garlic and goat cheese

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.

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

**NORTHTAHOE CATERING Co.
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.

Rental Equipment:

There will be a 15% charge on any rental serviceware that is organized through Northtahoecatering.com and the rental service companies.

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 20% will be charged to the cost of food and beverages and 8.25% 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 promise any pricing but may vary due to market fluctuations.



"your imagination is your only limitation" Chris Banovich 530.386.1788

Please visit our Ice Sculpture site at www.banosiceworks.com



