



Catering Menus 2023

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



Voted Best Catering 2020, 2021 & 2022

Breakfast/Brunch:

Tahoe Continental:

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:

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:

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:

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:

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:

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:

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:

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:

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:

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)

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:

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 = \$ 60.00/person	
15-24 people = \$62.00/person	

Appetizer Menus: *Minimum of 15 Guests*

Meats

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

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

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

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