

Lake Tahoe Resort Hotel

2018 Buffet Wedding Reception

Salads (Choose Two)

Tossed Seasonal Greens

Market Vegetables & Assorted Dressings

Caesar Salad

Crisp Romaine, Garlic Parmesan Dressing, Herb Croutons, Parmesan Crisp

Greek Pasta Salad

Fresh Tomatoes, Mozzarella Cheese, Garden Vegetables, Herb Vinaigrette

Fresh Fruit

Assorted Sliced Seasonal Fruit with Honey Yogurt dip

Entrées (Choose Three)

Grilled Chicken Breast

Pesto Cream Sauce & Toasted Pine Nuts

Horseradish Crusted Salmon

Citrus Glaze

Seafood Pasta Sautee

Clams, Scallops, Shrimp and fresh Seafood with Tomatoes, Garlic and White Wine over Linguine

Center Cut Top Sirloin

Bordelaise Sauce

Beef Short Ribs

Gorgonzola Demi Glaze

Mushroom-Stuffed Pork Loin

Tomato Chili Chutney

Choose slow roasted Prime Rib carving station as an entrée

For an additional charge per person

Served with silver Dollar rolls, Au Jus, & Creamy Horseradish

Additional action stations – please inquire

Accompaniments (Choose Two)

Roasted Herbed Potatoes – Rice Pilaf – Garlic Mashed Potatoes

Au Gratin Potatoes – Fresh Seasonal Vegetables

Includes

Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee

Champagne Toast and Cake Cutting