

Lake Tahoe Resort Hotel

2017 Buffet Wedding Reception

Salads (Choose Two)

Tossed Seasonal Greens

Market Vegetables & Assorted Dressings

Caesar Salad

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

Apple & Fennel Salad

Julienne Apples, Chives, Candied Pecans, Bleu Cheese, Citrus Vinaigrette

Tuscan Salad

Fresh Tomatoes, Mozzarella Cheese, Garden Vegetables, Herb Vinaigrette

Fresh Fruit

Assorted Sliced Seasonal Fruit

Entrées (Choose Three)

Grilled Chicken Breast

Pesto Cream Sauce & Toasted Pine Nuts

Fresh Salmon Fillet

Orange-Honey Glazed, Red Pepper Aioli

Seafood Pasta Sautee

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

Center Cut Top Sirloin Steak

Bordelaise

Pan Seared Halibut

Chive-Lemon Beurre Blanc

Choose slow roasted Prime Rib Carving Station as an Entrée

For an additional \$9.00/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

Fresh Seasonal Vegetables – Au Gratin Potatoes

\$65 per person ++

Fresh Rolls with Sweet Cream Butter
Fresh Brewed Iced Tea, Regular & Decaf Coffee
Champagne Toast & Cake Cutting Included

Plus 22% service charge & 8.00% sales tax
Menu Selections and Prices are Subject to Change