



Lake Tahoe Golf Course

2010 Wedding Reception Package Menu

Buffet Dinner
Minimum 35 Guests

Salads

Choose 2 of the Following:

Tossed Field Greens with Sliced Almonds, Dried Cranberries, Shredded Parmesan and a Balsamic Vinaigrette

Caesar Salad- Traditional Tossed Caesar with Croutons and Parmesan Cheese

Fresh Spinach Salad tossed with Shaved Red Onions, Crumbled Bacon and sliced Hard Boiled Egg served with a Tangy Bacon Mustard Vinaigrette

Penne Pasta Salad with Artichoke Hearts, Sun Dried Tomatoes, Fresh Basil in an Italian Vinaigrette

Grilled Marinated Vegetable Platter

Entrees

Choose 2 of the Following:

Sliced Roasted Tri Tip in a Hoisin Glaze

Grilled Chicken Breast in a Chardonnay Cream Sauce Topped with Fresh Basil and Sun Dried Tomatoes

Chicken Marsala

Jerk Salmon served with a Mango Salsa

Shrimp Scampi Served Over Linguine

Pasta Primavera served with a Variety of Vegetables in a Creamy Parmesan Sauce

Choice of :Rice Pilaf or Roasted Potatoes

Fresh Seasonal Vegetables

Dinner Rolls/ Butter

Coffee Service

Champagne Toast Included

****Prime Rib Carving Station Available for an Additional \$5.00++ Per Person plus a \$75.00 Carver Fee****

Cake Cutting Fee Waived in Lieu of Dessert

Room Set up Includes- Tables, Chairs, Silver, China, Glassware and Standard Linens

Price Does Not Include 20% Service Fee and 8.75% State Sales Tax



Lake Tahoe Golf Course

2010 Wedding Reception Package Menu

Plated Dinner
Maximum 70 Guests

Fresh Fruit and Cheese Display
(During Cocktail Hour)

Salads

Choose 1 of the Following:

Tossed Field Greens with Sliced Almonds, Dried Cranberries, Shredded Parmesan and a Balsamic Vinaigrette

Caesar Salad- Traditional Tossed Caesar with Croutons and Parmesan Cheese

Fresh Spinach Salad tossed with Shaved Red Onions, Crumbled Bacon and sliced Hard Boiled Egg served with a Tangy Bacon Mustard Vinaigrette

Greek Salad- Mixed Greens tossed with Kalamata Olives, Roasted Red Peppers and Feta Cheese with a Greek Vinaigrette

Entrees

Choose 2 of the Following

Roasted Prime Rib Served Au Jus and Creamy Horseradish

8 oz Filet Wrapped with Applewood Smoked Bacon with a Red Wine Demi Glace

Grilled Chicken Breast served with a Creamy Chardonnay Sauce, Sun Dried tomatoes and Fresh Basil

Chicken Marsala

Jerk Seasoned Salmon Topped with a Mango Salsa

Herb and Panko Encrusted Halibut served with a Light Garlic Wine Sauce

All Entrees Include Sauteed Vegetables and Garlic Mashed Potatoes

Dinner Rolls/ Butter

Coffee Service

Champagne Toast Included

Cake Cutting Fee Waived in Lieu of Dessert

Room Set up Includes- Tables, Chairs, Silver, China, Glassware and Standard Linens

Price Does Not Include 20% Service Fee and 8.75% State Sales Tax