

TAHOE RIDGE RESORT: MEETINGS WITH A VIEW

2020–2021 Catering Menu

Breakfast Buffets

Continental Breakfast Buffet

\$14

Assorted Danish, Sliced Banana Bread, Assorted Muffins, Fresh Fruit
Orange Juice, Coffee, Decaf, Hot Tea
Add Bagels with Cream Cheese for \$5

Healthy Continental Breakfast Buffet

\$24

Scrambled Eggs, Mini Granola and Yogurt Parfait
Quiche (veggie or meat), Fresh Fruit
Orange Juice, Coffee, Decaf, Hot Tea

Savory Breakfast Buffet

\$27

Continental Breakfast Buffet plus two of the following:

Farm-Fresh Scrambled Eggs (with or without cheese)
Choice of Frittata or Strada
Applewood Smoked Bacon
Tuscany Sweet Sausage
Home-Style Biscuits and Gravy
Country Potatoes
Hearty Omelet (ham and cheese or vegetable)

Hearty Breakfast Buffet

\$27

Continental Breakfast Buffet plus one of the following:

Croissant or English Muffin Sandwich
Scrambled egg with ham, bacon or sausage and cheese

Denver Stuffed Jumbo Popover

Scrambled eggs tossed with honey-cured ham, onions, bell peppers and cheddar cheese, filled into our own signature jumbo popover

Cheesy Potatoes

Scrambled eggs tossed with honey-cured ham, onions, bell peppers and cheddar cheese, served over roasted breakfast potatoes

Breakfast Wrap

Scrambled egg and cheese, wrapped in a spinach herb wrap with salsa and sour cream on the side
Add Guacamole for \$1

A la carte Breakfast Enhancements

\$5

Fresh Fruit Compote
Irish Steel Cut Oatmeal
Warm Apple Cinnamon Crepe
Orange Juice
Whole Fruit
Bagel with Cream Cheese or Large Muffin
Mini Granola and Yogurt Parfait

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Brunch Buffets

Sunrise Brunch Buffet

\$32

Choice of two entrées:

Farm-Fresh Scrambled Eggs

Eggs Benedict Poached eggs with Canadian bacon on an English muffin with hollandaise sauce

Denver Stuffed Jumbo Popovers Scrambled eggs tossed with honey-cured ham, onions, bell peppers and cheddar cheese, filled into our own signature jumbo popover

Assorted Frittatas Our version of Italian crust-less quiche – vegetable or bacon

Quiche Spinach and mushroom

Lorraine: bacon and Swiss cheese

Belgian Waffles Vanilla whipped cream, seasonal fruit and maple syrup

French Toast Texas toast topped with maple or orange syrup and powdered sugar

Brunch Buffet Accompaniments

Fresh Seasonal Fruit Platter

Mini Fruit Yogurt and Granola Parfait

Sweet Scented Breakfast Basket

Country Potatoes

Applewood Bacon

Add:

Tuscany Sweet Sausage \$6

Smoked Salmon with Red Onions and Capers \$6

Mimosa Station \$7

Bloody Mary Station \$8

Carving Station

Add \$10 per person, per choice to buffets above.

Prime Rib of Beef with au jus creamy horseradish sauce

Honey-Baked Ham with spicy Asian mustard sauce

Oven-Roasted Turkey with cranberry sauce

\$100++ Carving Station Service is required.

Eye-Openers

Champagne, Bloody Mary Bar and Bellini Stations available on request.

Ask for price quote.

Assorted Mini Desserts

Add \$7 per person to buffets above.

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Lunch Buffet

Deli Buffet

\$28

Assorted Sliced Luncheon Meats: Smoked Turkey, Honey Ham, Lean Roast Beef
Assorted Cheese Slices: Swiss Cheddar, Dill Havarti
Local Artisan Sliced Breads: 7 Grain, Wheat, White, Sourdough
Condiment Platter: Lettuce, Tomato, Pickles, Onion, Mayonnaise, Mustard
Assorted Chips

Choice of one salad:

Tossed Greens, Caesar Salad, Potato Salad, Pesto Pasta Salad

Add Soup for \$5: New England Clam Chowder or Tomato Basil

Build-Your-Own Cobb Salad Buffet

\$30

Fresh Greens

Chicken, Bay Shrimp, Bacon, Crumbled Blue Cheese, Tomatoes,
Cucumbers, Hard-Boiled Eggs

Blue Cheese and Basil Vinaigrette Dressings

Garlic Bread

Add \$3 for Avocado

Add Soup for \$5: New England Clam Chowder or Tomato Basil

Asian Bowl Buffet

\$31

Tossed Green Salad with ranch and basil vinaigrette

Choice of two meats: Chicken, Pork or Bay Shrimp

Coconut Rice and Sesame Noodles

Served with an Array of Seasonal Vegetables

Peanut Coconut and Ginger Teriyaki Sauces

Fortune Cookie

Add Beef for \$2

Fiesta Buffet

\$44

Mixed Green Salad with jicama, tortilla strips, tomato and cilantro vinaigrette

Choice of two seasoned meats: Chicken, Beef or Pork

Add a third meat choice for \$4

Corn and Flour Tortillas

Spanish Rice and Refried Beans

Lettuce, Tomato, Onion, Jalapeño, Olives

Shredded Cheese Blend and Queso Fresca

House-Made Chips, Red and Green Salsas

Add Jumbo Tortilla Salad Bowls for \$1.50

Add Guacamole for \$1.75

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Lunch Buffet (Continued)

Grilled Panini Buffet

\$29

Choice of two sandwiches:

Grilled Vegetable Panini with Grilled Mixed Vegetables, Roasted Garlic Aioli and Fontina Cheese

Herb-Roasted Chicken Panini with Brie, Caramelized Onions and Chipotle Aioli

Italian Salami, Mozzarella Cheese, Roasted Pepper and Pesto Aioli

Sautéed Philly Roast Beef with Sharp Cheddar, Bell Peppers, Onions and Horseradish Mayonnaise

Choice of one salad:

Tossed Greens, Caesar Salad, Potato Salad, Pesto Pasta Salad

Pasta Buffet

\$34

Salad Bar and Garlic Bread

Choice of two:

Penne Primavera with Oil and Garlic, Alfredo or Marinara Sauces
Wild Mushroom Ravioli

Cheese Tortellini with Marinara or Bolognese (Italian meat sauce)

Linguini and Meatballs with Marinara

Classic Fettuccini Alfredo

Add Chicken for \$5

Breaks

Break Service and Dessert Options

Assorted Cheese and Crackers \$10

Mini Fruit Yogurt and Granola Parfait \$6

Popcorn, Caramel Corn and Spicy Snack Mix Trio \$7

Assorted Chips and Pretzels \$6

Choice of Fudge Brownies, Assorted Jumbo Cookies or Lemon Bars \$5

Assorted Power, Granola and Candy Bars \$5

Gourmet Ice Cream Bars \$6

Can use Hors D'oeuvres Displays as additional break options

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Barbecue Menu

Caribbean Barbecue

Choice of two entrées for \$36 or three entrées for \$42:

Jerk Chicken with Mango Chutney

Caribbean Sausage

Jamaican Beef Kabobs (*Add Shrimp Skewers for \$6*)

Old Fashioned Barbecue

\$27

Hamburgers (with or without cheese)

Chicken Apple Sausage

Add Chili and Cheese for \$3

Cowboy's Favorite Barbecue

\$46

Choice of two entrées:

Marinated Tri Tip Beef

House-Smoked Pork Ribs

Chicken Breast

Each barbecue menu is served with:

Choice of two side dishes:

Baked Beans

Potato Salad

Pesto Pasta Salad

Tossed Green Salad

Coleslaw

Choice of one bread:

Garlic Bread

Cornbread Muffins (jalapeño or regular)

Add:

Fresh Seasonal Fruit Platter \$6

Barbecue Attendant required for barbecue menus. \$100 per hour with one-hour minimum.

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Hors d'oeuvres Displays

International Cheese Platter

\$12

Assorted Crackers, Sliced Baguettes, Crostini, Dill Havarti, French Brie, English Huntsman Cheese, Grapes and an Assortment of Three Fresh Seasonal Berries

Baked Brie

\$10

Baked in Puff Pastry with Green Apples, Honey Drizzle and Sliced Almonds, Served with Crostini

Mediterranean Platter

\$10

Marinated Assorted Vegetables, Hummus, Olives, Artichokes, Feta Cheese and Pita Chips

Vegetable Crudité Platter

\$6

With Assorted Dips – Ranch, Pesto, Sour Cream and Onion
Served with Crostini

Crusts and Spreads

Lime Scented Black Bean Salsa

\$6

Served with assorted chips and crostini

Sundried Tomato Hummus

\$6

Served with assorted chips and crostini

Baked Artichoke and Spinach Dip

\$8

Served with sourdough bread and vegetable crudité

Hors d'oeuvres

\$6 per selection or choice of any three items for \$17:

Tri Tip (+\$2) glazed with Hoisin sauce on potato cake

Beef Tips Skewers (+\$2) with shiitake butter

Chicken Satay Skewers

Bruschetta roma tomatoes, basil and feta

Empanadas Choice of:

chicken, spinach, black olives and feta cheese

OR seasonal vegetables and cheese shrimp and chive

Pot Stickers with plum and Hoisin sauce

Seared Ahi Tuna on a wonton chip with soy sauce and wasabi

Risotto with Langoustine

Shrimp Tempura (+\$2)

Mini Crab Cakes (+\$2) with red pepper aioli

Pulled Pork Tartlet with cilantro aioli

Wild Mushroom Strudel with sour cream and chive

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Plated Dinners

All entrées include organic spring mix with sweet basil dressing, rolls and butter.

Filet Mignon

\$58

Served with au gratin potatoes and portobello mushroom

Filet Tips of Beef with Marsala Demi Glaze

\$56

Served with creamy mashed potatoes, roasted peppers and asparagus tips

Prime Rib of Beef

\$56

Served with twice-baked potato, au jus, creamy horseradish sauce and grilled asparagus

Filet of Salmon

\$46

Fresh salmon prepared citrus macadamia style, served with herb couscous and roasted vegetables

Chicken Anna

\$42

Boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine, served with wild mushroom mashed potatoes and grilled asparagus

Herb-Roasted Chicken

\$42

Served with wild mushroom mashed potatoes and grilled asparagus

Wild Mushroom Ravioli

\$36

Served with roasted pepper cream sauce and feta cheese

Pasta Primavera

\$32

Fresh blend of seasonal vegetables with choice of olive oil and garlic or Alfredo sauce, tossed with penne pasta

Events with plated menus will be charged at the highest-priced item for all attendees.

Events with plated menus must also all have the same starch and vegetable.

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Duo Entrées

All entrées include house salad with sweet basil dressing, starch, vegetables, dinner rolls and butter.

Petite Filet and Lobster

Market price

Four-ounce filet of beef wrapped in bacon and broiled to perfection, accompanied with a four-ounce lobster tail

Filet Tips of Beef and Chicken Anna

\$54

Our house specialty, filet tips sautéed with shiitake mushrooms and shallots, finished with marsala demi glaze and served along with boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine

Herb-Roasted Chicken and Filet of Salmon

\$48

Herb-roasted chicken and fresh salmon prepared citrus macadamia style, served with herb couscous and roasted vegetables

Chicken Anna and Wild Mushroom Ravioli

\$44

Boneless breast of chicken sautéed with fresh basil, artichoke hearts, roasted tomato sauce and fresh ravioli filled with portabella and shiitake mushrooms, tossed with a roasted red pepper cream sauce and topped with feta cheese

Different combinations of plated choices can be customized. Please call for a price quote.

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Vegetarian Features and Special Dietary Needs

Vegetarian Options:

Portobello Wellington with Pesto Mashed Potatoes and Grilled Vegetable
Wild Mushroom Ravioli in a Vegetable Broth
Curry Vegetables with Coconut Basmati Rice
Ginger-Marinated Grilled Tofu Steak over Asian-Flavored Noodles

Vegan Options:

Spicy Stir-Fry Tofu with Mushroom Rosemary Brown Rice
Warm Portobello Polenta with Grilled Vegetables

Gluten-Free Options:

Chile Cured Steak with Warm Quinoa Salad
Herb Chicken with Warm Lentils

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Dinner Buffets

Buffets include salad bar and dinner rolls.

For preparation descriptions, please see Plated Dinner Menu.

Ridge Signature Buffet

\$56

Choice of three entrées – one selection from the Ridge Signature Buffet and two selections from the Tahoe Buffet:

Filet Tips of Beef

Tri Tip

Prime Rib (Carving Station required)*

Tahoe Buffet

\$49

Choice of three entrées:

Pasta Primavera

Wild Mushroom Ravioli

Chicken Anna

Herb-Roasted Chicken

Filet of Salmon

Cider-Glazed Pork (Carving Station required)*

**Carving Service Fee \$100++*

Dinner Buffet Accompaniments

Choice of two side dishes for your Ridge Signature Buffet or Tahoe Buffet (Each additional choice \$6):

Grilled Seasonal Vegetable

Twice-Baked Potato

Coconut Jasmine Rice

Whipped Potatoes (Creamy, Pesto or Wild Mushroom)

Roasted New Potatoes with Garlic and Rosemary

Au Gratin Potatoes

Vegetable Paive

Asparagus with Garlic

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Themed Dinner Buffets

Mediterranean Buffet

\$48

Greek Salad with tomatoes, cucumbers, olives and creamy feta dressing

Carved Rosemary Leg of Lamb – lamb jus

Roasted Chicken with garlic reduction sauce

Israeli Couscous with basil vinaigrette dressing, eggplant, zucchini and squash

Tandoori Roasted Garlic Naan Bread

Hummus (Garbanzo bean and lemon spread) and Skordalia (Sweet garlic and potato spread)

Tzatziki Yogurt (Garlic cucumber spread)

Naan Bread

Fiesta Dinner Buffet

\$44

Mixed Green Salad with jicama, tortilla strips, tomato and cilantro vinaigrette

Choice of two seasoned meats:

Chicken Fajita, Ground Beef or Pork

Corn and Flour Tortillas

Spanish Rice and Refried Beans

Lettuce, Tomato, Onion, Jalapeño, Olives

Shredded Cheese Blend and Queso Fresca

Sour Cream

Chips and Salsa

Add Guacamole for \$3

Add Ceviche Tostada Appetizer for \$8

Tuscan Dinner Buffet

\$38

Salad Bar with basil vinaigrette dressing

Garlic bread

Penne Primavera with Oil and Garlic, Alfredo or Marinara Sauces

Linguini and Meatballs with Marinara

Classic Fettuccini Alfredo

For an additional \$3, substitute the following:

Cheese Tortellini with Marinara or Bolognese (Italian meat sauce)

Wild Mushroom Ravioli with Roasted Pepper Cream Sauce

Substitutions: Chicken, Shrimp or Italian Sausage available. Ask for price quote.

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Desserts

Dessert Station

\$12

An assortment of mini desserts

Choice of four mini desserts:

Chocolate Tart

Fruit Tart

Cheesecake (plain with choice of fresh strawberry, chocolate or raspberry)

Lemon Meringue

Cupcakes (choice of one flavor and frosting)

Chocolate-Covered Strawberries

Cream Puffs

Coconut Macaroon (plain or dipped in chocolate)

Rocky Road Brownie with Toasted Meringue

Cookies:

Oatmeal Raisin with White Chocolate and Coconut, Salted Caramel Chocolate Chunk with Walnuts,

Espresso Cookies Dipped in Chocolate or Peanut Butter

Chocolate Peanut Butter Bites

S'mores Bites

Chocolate Hazelnut Cheesecake Bites

Chef Specialty Plated Dessert

\$10

Strawberry Shortcake

Crème Brûlée

Panna Cotta (vanilla bean with fresh fruit or chocolate with hazelnuts)

Chocolate Mousse

Tiramisu or Fruit Tiramisu

Lemon Semifreddo

Gateau (chocolate, black forest, salted caramel)

Peanut Butter Chocolate Squares

Hazelnut Cheesecake

Cupcake Display

\$7

Cakes:

White, Chocolate, Yellow, Marble, Strawberry

Fillings:

Buttercream (vanilla or chocolate), Pastry Cream, Chocolate Mousse, Lemon Curd, Ganache

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Bar Selection

Premium Brands and Cordials \$8 to \$14

Call Brands \$8

Well Brands \$7

Imported Bottled Beer \$6

Domestic Bottled Beer \$5

Wine per Glass \$7 to \$12

Wine by the bottle is also available. Call for wine selections and prices.

Signature Drinks Available Upon Request

Banquet Beverages

A Bartender deposit of \$500 is required for all groups.

This fee is waived if a minimum of \$500 is hosted in bar service.

Unlimited Non-Alcoholic Beverages

Coffee, Decaf, Hot Tazo® Tea and Sodas

Mandatory Non-Alcoholic Beverage fee of \$3 per person applied to meals.

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Ordering Information and Catering Policies

Event Confirmation and Payments

A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty (30) days prior to the date of the function. Additional charges incurred during the function will be payable at the conclusion of the event. Additional food and beverage items can be ordered by the group representative up until seven (7) business days prior to a function date.

Minimum Requirements and Guarantee

A minimum purchase of food and beverage may be required during our high-season weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the contracted deadline, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

Cancellation Policy

Should the function be canceled thirty (30) days or less prior to the function date, Tahoe Ridge Resort will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, Tahoe Ridge Resort will collect payment from the guarantor (or authorized representative) within seven (7) days of the date of cancellation.

Planning Deadline

It is necessary that we are in receipt of final menu selection, room set up requirements and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

Menu Pricing

Certain items are subject to seasonal availability. Tahoe Ridge Resort reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, Tahoe Ridge Resort finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

Quality Assurance

The quality of Tahoe Ridge Resort food is guaranteed. Due to health regulations, Tahoe Ridge Resort will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.

Guest Responsibility

The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members, and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Catering and Events Department. Tahoe Ridge Resort is not responsible for lost or stolen articles. For the safety of our patrons, Tahoe Ridge Resort reserves the right to refuse alcoholic beverage service at our discretion.

Additional Charges

Prices quoted do not include 7.1% Nevada state sales tax and 21% service fee. An assembly/set-up fee may be charged for set up of additional event items such as, but not limited to, centerpieces, decorations and party favors. These additional services must be arranged in advance with the Catering and Events Department and delivered at least 24 hours prior to the event. Additional facility charges apply. A service charge will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

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