



TAHOE MOUNTAIN CLUB  
CATERING  
2016



[specialevents@tahoemountainclub.com](mailto:specialevents@tahoemountainclub.com)  
530.550.5094 | [www.TahoeMountainClub.com](http://www.TahoeMountainClub.com) | [www.GolfinTahoe.com](http://www.GolfinTahoe.com)



CATERING

## PASSED APPETIZERS

*\$4.75 per person, per selection*

### TOMATO BASIL BRUSCHETTA

Grilled sourdough bread topped with tomatoes, basil, red onion, roasted garlic and balsamic reduction

### SPANIKOPITA

Spinach and feta cheese rolled in phyllo dough

### STUFFED MUSHROOMS

Crimini mushrooms stuffed with sweet italian sausage, asiago cheese and fresh herbs

### CHICKEN SATAY

Thai style yellow curry marinated chicken breast with thai peanut dipping sauce

### ROASTED BEET SALAD SKEWER

Goat cheese and honey herb vinaigrette

### BUFFALO CHICKEN SLIDER

Country fried chicken breast with classic wing sauce and blue cheese dressing and shredded lettuce

### PROSCIUTTO WRAPPED MELON

Seasonal melon wrapped in parma prosciutto

### FRESH VEGETABLE SPRING ROLLS

Rice noodles, bean sprouts, crispy tofu, carrots, basil and mint wrapped in rice paper served with sweet chili dipping sauce

### ASIAN CHICKEN LETTUCE WRAPS

Small lettuce cups with chopped, marinated chicken and water chestnuts

### "GREEN EGGS AND HAM"

Wasabi deviled eggs with crispy pancetta

*20% service charge and applicable sales tax will be added to all charges. Prices and product subject to availability.*



CATERING

## PASSED APPETIZERS

*\$7.75 per person, per selection*

### BACON WRAPPED DIVER SCALLOPS

Crispy bacon wrapped scallops with an orange-honey glaze

### BLOODY MARY SHRIMP SKEWERS

Grilled marinated white prawns

### BACON WRAPPED WHITE PRAWNS

Crispy bacon wrapped prawns with sweet and spicy mustard dip

### PORK BROCHETTE

Niman Ranch pork loin, skewered with peppers, onions and pineapples marinated in spanish spices and drizzled with chimichurri sauce

### CURRIED LAMB SLIDER

With cucumber and feta cheese

### BAKED BRIE

Bite size baked brie with mango chutney and local honey drizzle

### CEVICHE SHOOTERS

Shrimp ceviche with mango pico de gallo and avocado served in a shot glass with a tortilla spoon

### AHI POKE

Hawaiian style raw tuna salad served on a crispy wonton chip with wasabi cream garnish



## CATERING

### APPETIZER DISPLAYS

*Prices vary, per selection*

#### VEGETABLE CRUDITES DISPLAY *(\$3.75 per person)*

Broccoli, carrots, celery, tomatoes, cucumbers, and peppers with house made ranch dressing and roasted garlic hummus

#### SEASONAL FRUIT DISPLAY *(\$4.75 per person)*

Honey dew, cantaloupe, pineapple, strawberries, blueberries, blackberries, raspberries *(Based on seasonal availability)*

#### CHEESE DISPLAY *(\$5.75 per person)*

Blue cheese, smoked cheddar, pepper jack, herbed goat cheese, swiss gruyere and assorted crackers

#### ANTIPASTO DISPLAY *(\$5.75 per person)*

Marinated, pickled and grilled vegetables, roasted garlic hummus, tapenade, assorted cured meats, kalamata olives, pepperoncini, fresh mozzarella and assorted crackers

#### SHRIMP COCKTAIL *(\$8.75 per person)*

Chilled poached white prawns, cocktail sauce and lemon

#### CHOCOLATE FONDUE STATION *(\$8.75 per person)*

Strawberries, pound cake, marshmallows, brownies, rice crispy treats, served with skewers and hot molten chocolate for dipping

#### ARTISAN CHEESE AND MEAT DISPLAY *(\$8.75 per person, 40 person min.)*

Baked brie en croute with fruit chutney, herbed goat cheese, swiss gruyere, pepper jack, smoked cheddar, Point Reyes blue cheese, dry salami, spicy capicola, parma prosciutto, roasted garlic hummus, olive tapenade, pepperoncinis, olives, grapes, berries, sourdough bread and assorted crackers

#### ALASKAN KING CRAB LEG DISPLAY *(\$16.75 per person, 40 person min.)*

Alaskan king crab legs, cocktail sauce, charred lemons, drawn butter

#### SEAFOOD DISPLAY *(\$24.75 per person, 40 person min.)*

Alaskan king crab legs, bloody mary poached prawns, cocktail sauce, charred lemons, drawn butter



## CATERING

### BUFFET OPTIONS

*Buffets include rolls & butter*

#### 1 SIERRA CELEBRATION *\$35 per person*

- 1 Display, Tier One
- 1 Salad
- 1 Accompaniment
- 1 Entrée, Tier One

#### 2 CALIFORNIA SEASONAL *\$49 per person*

- 2 Salads
- 2 Accompaniments
- 1 Entrée, Tier One
- 1 Entrée, Tier Two

#### 3 TAHOE DELIGHT *\$55 per person*

- 1 Display, Tier One
- 2 Salads
- 2 Accompaniments
- 2 Entrées, Tier One

#### 4 MT. ROSE *\$60 per person*

- 2 Salads
- 2 Accompaniments
- 2 Entrées, Tier Two

#### 5 ALPINE *\$65 per person*

- 1 Display, Tier Two
- 2 Salads
- 2 Accompaniments
- 1 Entrée, Tier One
- 1 Entrée, Tier Two

#### 6 EMERALD BAY *\$70 per person*

- 1 Display, Tier One
- 1 Display, Tier Two
- 1 Salad
- 2 Accompaniments
- 2 Entrées, Tier Two

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BUFFET

## TIER ONE DISPLAYS

1

### SEASONAL FRUIT

Honey dew, cantaloupe, pineapple, strawberries, blueberries, blackberries, raspberries (*Based on seasonal availability*)

### VEGETABLE CRUDITE

Broccoli, carrots, celery, tomatoes, cucumbers, and peppers with house made ranch dressing and roasted garlic hummus

### CHEESE

Blue cheese, smoked cheddar, pepper jack, herbed goat cheese, swiss gruyere and assorted crackers

BUFFET

## TIER TWO DISPLAYS

2

### ANTIPASTO

Marinated, pickled and grilled vegetables, roasted garlic hummus, tapenade, assorted cured meats, kalamata olives, pepperoncini, fresh mozzarella and assorted crackers

### SHRIMP COCKTAIL

Chilled poached white prawns, cocktail sauce and lemon

### CHOCOLATE FONDUE

Strawberries, pound cake, marshmallows, brownies, rice crispy treats, served with skewers and hot molten chocolate for dipping

### ARTISAN MEAT & CHEESE

Baked brie en croute with fruit chutney, herbed goat cheese, swiss gruyere, pepper jack, smoked cheddar, Point Reyes blue cheese, dry salami, spicy capicola, parma prosciutto, roasted garlic hummus, olive tapenade, pepperoncinis, olives, grapes, berries, sourdough bread and assorted crackers



BUFFET  
SALADS

ITALIAN PASTA SALAD

Penne pasta, garlic, kalamata olives, tomatoes, parmesan cheese, red onion, basil, spinach, California olive oil, white balsamic

DEVILED EGG POTATO SALAD

Red potatoes, boiled eggs, red onion, celery, carrots, parsley, pickles with house made cajun aioli

ROASTED BEET SALAD

Mixed greens, roasted beets, goat cheese, candied walnuts, honey herb vinaigrette

ORGANIC CALIFORNIA BABY ROMAINE CAESAR SALAD

Italian Grana Padana cheese, garlic ciabatta croutons, house made dressing

SOUTHERN STYLE MACARONI SALAD

Celery, peas, red onions, bell peppers, kale, black olives, corn

WALDORF SALAD

Organic mixed greens, blue cheese, candied walnuts, apples, raspberry vinaigrette

BABY SPINACH SALAD

Baby spinach, crumbled goat cheese, California grown strawberries, Truckee sourdough crostini, honey herb vinaigrette

SOUTHWEST SALAD

Romaine lettuce, baby spinach, pico de gallo, cotija cheese, black beans, tortilla strips, cilantro pepita dressing

ASIAN SALAD

Romaine, cabbage, carrots, bell peppers, red onions, cashews, crispy chow mein noodles, wasabi soy vinaigrette

GREEK SALAD

Tomatoes, cucumbers, feta cheese, kalamata olives, basil, garlic, California olive oil, white balsamic

COBB SALAD

Romaine, blue cheese, bacon, tomatoes, black olives, avocado, ranch and balsamic on side

DRESSINGS

Honey herb vinaigrette, walnut raspberry vinaigrette, caesar, ranch, cilantro pepita, tequila lime vinaigrette



## BUFFET ACCOMPANIMENTS

### 1 SIDES

- Cilantro lime rice
- Spanish rice
- Saffron rice pilaf with onions, bell peppers and fresh herbs
- Pineapple fried rice
- Creamy herb polenta
- Vegetable quinoa with squash, onions and fresh herbs
- Gourmet mac & cheese with truffle oil, kale and pancetta
- Southwest black beans with corn, peppers, onions and smoked jalapenos
- Celery root puree with fresh herbs
- Penne alfredo with spinach and tomatoes

### 2 POTATO

- Truffled roasted fingerling potatoes
- Creamiest roasted garlic mashed potatoes
- Three cheese and garlic mashed potatoes
- Smoked cheddar au gratin potatoes
- Mashed yams with sweet bourbon butter

### 3 VEGETABLE

- Grilled asparagus
- Roasted, mixed vegetables: zucchini, yellow squash, portobello, onion, bell pepper
- Steamed baby carrots with fresh herbs
- Truffle parmesan brussel sprouts
- Sweet roasted butternut squash
- Steamed baby bok choy with citrus ponzu glaze
- Haricot vert with Nueske's bacon, garlic and parmesan





BUFFET

## TIER ONE ENTREES

*(Chef fee applies to carving stations)*

### 1 CHICKEN ENTREES

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- Spicy jerk rubbed chicken breast with chimichurri sauce and sweet pepper and onion confit
- Chicken florentine, seared chicken breast with sauteed spinach and tomatoes in a light parmesan cream
- Chicken picatta, lightly breaded chicken breast, capers, mushrooms, lemon and garlic in a white wine butter sauce

### BEEF ENTREES

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- Roasted herb and pepper rubbed tri-tip *(Carving station)*

### PORK ENTREES

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- Pork tenderloin seared with romesco and chimichurri sauce

### FISH ENTREES

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- King salmon pan seared with black bean and corn relish drizzled with a smoked jalapeno butter sauce
- Shrimp scampi pasta with sauteed prawns, tomatoes, basil, capers, garlic cream over penne pasta

### VEGETARIAN ENTREES

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- Wild mushroom risotto with three cheeses, scallions, roasted garlic and bell peppers

### VEGAN ENTREES

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- Crispy kung pao tofu with bell pepper, onion, peanuts and zucchini in a sweet and spicy sauce
- Enchiladas filled with potatoes, kale, corn and roasted poblanos, topped with house made enchilada sauce and vegan avocado "cream"



BUFFET

## TIER TWO ENTREES

*(Chef fee applies to carving stations)*

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### DUCK ENTREES

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- Seared maple leaf duck breast with 5 spice, brandy & cherry compote

### BEEF ENTREES

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- Prime rib slow roasted, served with au jus and creamy horseradish  
*(Carving station)*
- Lightly smoked beef tenderloin with bearnaise sauce and creamy horseradish  
*(Carving station)*

### PORK ENTREES

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- Pork roulade, California raised all natural pork stuffed with roasted bell peppers, asparagus, mozzarella cheese and fresh herbs *(Carving station)*

### FISH ENTREES

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- Stuffed sole with shrimp and crab stuffing, tarragon beurre blanc
- Alaskan halibut with crab, mandarin and avocado salad and dill-almond pesto
- Mahi Mahi with grilled pineapple salsa and avocado creme
- Alaskan cod lightly breaded and seared, topped with buttered leeks and fried capers



CATERING

## BREAKFAST

*Prices vary, per selection*

1

### CONTINENTAL BREAKFAST *(\$8.75 per person)*

Assorted muffins, pastries, and bagels with cream cheese, fresh fruit, includes coffee, juice and tea

2

### BASIC BREAKFAST BUFFET *(\$12.75 per person)*

Scrambled eggs, applewood smoked bacon, breakfast sausage links, roasted red potatoes with peppers and onions, fresh fruit, includes coffee, juice and tea

*Add assorted muffins, pastries and bagels with cream cheese, jellies - \$5*



## CATERING

### BRUNCH BUFFET

*\$45 per person*

#### BRUNCH (50 person min.)

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- Bagels & pastries
- Seasonal fresh fruit display
- Housemade french toast
- Cheese blintzes with strawberry Grand Marnier compote
- Country sausage links
- Applewood smoked bacon
- Baby spinach salad with crumbled goat cheese, California grown strawberries, Truckee sourdough crostini, honey herb vinaigrette
- Traditional eggs benedict
- Made to order omelet station  
*(Pico de gallo, tomatoes, spinach, onion, bell pepper, cheddar cheese, swiss cheese, whole eggs, egg whites)*
- Prime rib slow roasted, served with au jus and creamy horseradish  
*(Carving station)*

#### BEVERAGES

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- Orange juice
- Cranberry juice
- Grapefruit juice
- Freshly brewed Peets coffee
- Assorted hot tea

#### ADD-ONS

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- Smoked salmon display, capers, minced red onion, chopped egg, fresh dill and lemon *(\$6.75 per person)*
- Maple glazed turkey breast with cranberry chutney *(\$6.75 per person)*
- Honey ham with stone ground mustard *(\$6.75 per person)*
- Steamed prawns display, chilled poached white prawns, cocktail sauce and lemon *(\$8.75 per person)*
- Alaskan king crab leg display *(\$16.75 per person, 40 person min.)*
- Alaskan king crab leg and shrimp display *(\$24.75 per person, 40 person min.)*



## CATERING PLATED DINNERS

Dinners include choice of one Salad or one Soup.

### 1 SALAD OPTIONS

#### BABY SPINACH SALAD

Baby spinach, crumbled goat cheese, California grown strawberries, Truckee sour dough crostini, honey herb vinaigrette

#### ORGANIC CALIFORNIA BABY ROMAINE CAESAR SALAD

Italian Grana Padano cheese, garlic ciabatta croutons, house made dressing

#### WALDORF SALAD

Organic mixed greens, blue cheese, candied walnuts, apples, raspberry vinaigrette

#### SOUTHWEST SALAD

Chopped romaine lettuce, pico de gallo, cotija cheese, black beans, and roasted corn tossed in a cilantro pepita dressing

#### ROASTED BEET SALAD

Candied walnuts, crumbled goat cheese, mixed greens, honey herb vinaigrette,

#### FRESH GARDEN SALAD

Cucumbers, tomatoes, red onion, bell pepper and garlic croutons over mixed greens and chopped romaine. Choice of dressing.

### 2 SOUP OPTIONS

#### SHRIMP & LOBSTER BISQUE

Rich and creamy garnished with smoked paprika flouron and fresh chives

#### VEGETARIAN TOMATO BISQUE

Garnished with Humboldt Fog goat cheese

#### SPICY TORTILLA SOUP

Shredded chicken, corn, and black beans with crispy tortilla strips, Mexican crema and fresh cilantro

#### CREAM OF MUSHROOM SOUP

Sauteed oyster and shitake mushrooms, fresh thyme and sourdough crostini

#### NEW ENGLAND STYLE CLAM CHOWDER

Rich, creamy soup with baby clams, red potatoes, celery and onions garnished with oyster crackers and fresh herbs

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CATERING  
PLATED DINNERS

Groups may choose up to three entree selections with guaranteed entree counts. Plated dinners to include soup or salad and choice of plated dessert.

Combine any two entrees into a duet and add \$10 per person.

1 ENTREE OPTIONS *(\$55.75 per person)*

VEGETARIAN RISOTTO

Wild mushroom risotto with three cheeses, scallions, roasted garlic and bell peppers

VEGAN KUNG PAO TOFU

Crispy tofu stir fry with bell peppers, onions, peanuts and zucchini in a sweet and spicy sauce

VEGAN ENCHILADAS

Filled with potatoes, kale, corn and roasted poblanos, topped with house made enchilada sauce and vegan avocado "cream" over spanish rice

CHICKEN FLORENTINE

Lightly breaded and pan seared served over rice and topped with a spinach tomato and parmesan sauce

CHICKEN PICCATA

Lightly breaded chicken breast, capers, mushrooms, lemon and garlic in a white wine butter sauce served over herb mashed potatoes with baby carrots

SHRIMP SCAMPI

White prawns served over linguini with baby spinach and tomatoes in garlic, lemon, white wine and basil pesto sauce served with shaved parmesan

GRILLED PACIFIC SALMON

Served with a black bean and corn salsa, cilantro lime rice, asparagus in a citrus beurre blanc

PACIFIC NORTHWEST WILD SALMON

Grilled and served over celery root puree, shaved asparagus and topped with white balsamic tomato chutney

SEARED PORK TENDERLOIN

Spice rubbed, cheddar polenta, grilled asparagus, romesco sauce and basil infused olive oil



## CATERING PLATED DINNERS

Groups may choose up to three entree selections with guaranteed entree counts. Plated dinners to include soup or salad and choice of plated dessert.

Combine any two entrees into a duet and add \$10 per person.

2

### ENTREE OPTIONS *(\$66.75 per person)*

#### STUFFED SOLE

Shrimp and crab stuffing, tarragon bierre blanc, truffle mashed potatoes and grilled asparagus

#### SEARED ALASKAN HALIBUT

Alaskan halibut topped with crab, mandarin and avocado salad and dill-almond pesto served over rice pilaf

#### WILD PACIFIC MAHI MAHI

Grilled and served over pineapple fried rice, topped with pepper and onion confit and ginger butter sauce

#### DUCK THREE WAYS

Crispy skin rare duck breast, confit duck leg and a slice of duck liver pate on ciabatta toast, served over roasted garlic mashed potatoes with candied orange marmalade and baby carrots

#### PAN SEARED FILET MIGNON

With pine nut and blue cheese crust, served over three cheese polenta and grilled asparagus, pesto drizzle

#### PRIME RIB

Certified angus 18 oz. cut cooked to medium-rare over herb roasted fingerling potatoes and grilled asparagus with a rosemary au jus and creamy horseradish

#### FILET AU POIVRE

Peppercorn crusted 10 oz. filet mignon, pan seared and served over lobster mashed potatoes, grilled asparagus and bearnaise sauce



CATERING

## PLATED DESSERTS

Dinner include choice of one dessert.

### DESSERT TRIO

Mini creme brulee, chocolate truffle, petite fruit tartlet OR mini creme brulee, chocolate dipped strawberry, petite fruit tartlet (*truffle flavors include, panko, strawberry pop rocks, bourbon infused or toasted pistachio*)

### CREME BRULEE

Espresso, vanilla, strawberry or pumpkin

### CHOCOLATE LAVA CAKE WITH RASPBERRY COULIS

Individual molten chocolate cake served warm with fresh vanilla whip cream and raspberry coulis

### LEMON CRANBERRY TART

Buttery short dough, lemon curd and cranberries

### CHOCOLATE HAZELNUT CAKE

Dark chocolate mousse, hazelnut cream filling, finished with chocolate ganache

### NEW YORK STYLE CHEESECAKE

Blueberry-lemon, strawberry, vanilla or raspberry-orange

### CARAMEL PECAN CROISSANT BREAD PUDDING

Madagascar vanilla custard, candied pecans baked with chopped croissant to gooey perfection





CATERING

## LATE NIGHT BITES

### 1 LATE NIGHT MENU BITES *(\$4.75 per person, choose one)*

#### MINI GRILLED CHEESE

Sourdough baguette with melted gruyere cheese

#### CERTIFIED ANGUS BEEF SLIDERS

With grilled onions, cheddar cheese and house burger sauce

#### BBQ PULLED PORK SLIDERS

With savory slaw

#### MINI CORN DOGS

Mini turkey corn dogs with truffle mustard

#### MAC & CHEESE

Deep fried, spicy mac and cheese bites

#### CHICKEN WINGS

Sweet and spicy, thai

#### SWEDISH MEATBALLS

Beef meatballs with brandy cream sauce

#### PORK EGGROLLS

With ponzu dipping sauce

#### MINI CHICKEN TINGA TOSTADA

Chipotle braised chicken with avocado cream and cotija cheese

#### MINI CHICKEN CLUB

Grilled chicken, bacon, avocado and cheddar cheese on toasted sourdough

### 2 LATE NIGHT MENU BITES *(\$6.75 per person)*

#### NACHO STATION

With cheese sauce, chili, house made chips, pico de gallo, jalapenos, olives and sour cream

### 3 LATE NIGHT MENU BITES *(\$7.75 per person, choose one)*

#### CRAB CAKE SLIDERS

With savory slaw and house remoulade

#### CHEESECAKE BITES

Fried with caramel drizzle

#### MINI KOREAN DUCK TACOS

With spicy kimchi and pear ginger salsa and hoisin BBQ sauce

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## CATERING

### DESSERTS

*Prices vary, per selection*

#### DESSERT BAR *(\$8.00 per person, choose three)*

Lemon bar, raspberry cream cheese brownie, maple pecan bar, coconut and chocolate chip bar, mini creme brulee, petite fruit tartlet, caramel pretzel brownie, chocolate dipped strawberries

#### COOKIE PLATTER *(\$3.75 per person)*

Chocolate chip, oatmeal raisin, peanut butter or white chocolate macademia

#### BROWNIE PLATTER *(\$3.75 per person)*

Salted caramel brownies with pretzel crust

#### S'MORE STATION WITH FIRE PIT *(\$8.00 per person, \$75 for fire pit)*

Graham cracker, Hershey's chocolate and marshmallows

#### FRUIT AND CHEESE PLATTER *(\$7.75 per person)*

Strawberries, blackberries and raspberries, blue cheese, swiss gruyere, smoked cheddar, seasonal fruit chutney and crackers

#### BANANA FOSTER ACTION STATION *(\$8.00 per person, & attendant fee)*

Chef attendant flambeing bananas with brandy and brown sugar, served with vanilla ice cream

#### COFFEE & TEA STATION *(\$3.00 per person)*

Regular and decaf coffee, assorted hot tea



CATERING

## BEVERAGE LIST

*Prices vary, per selection*

### WINE

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- Wine lists are available upon request, specific to each facility. Prices, brands and vintages are subject to change without notice

### LIQUOR

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- Well (\$7.50)
- Call (\$8.50)
- Premium (\$9.50)
- Super Premium (\$10.50 and up)

*Additional liquors available upon request. Pricing is higher at Schaffer's Camp.*

### BEER

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- Domestic keg (\$350.00)
- Imported keg (\$450.00)
- Domestic can (\$4.50)
- Imported can (\$5.50)
- Premium can (\$7.50)

*Pricing is higher at Schaffer's Camp.*

### NON-ALCOHOLIC

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- Soda (\$3.00)
- Ice Tea (\$3.00)
- Lemonade (\$3.00)
- Bottled Water (\$4.00)
- Coffee (\$3.00)

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