



Offsite catering information packet for

Tahoe Basin Events

TAHOE BASIN EVENTS

catering options

Appetizers

\$6/selection/guest

Mushroom bruschetta*
Tomato bruschetta*
Seasonal fruit bruschetta*
Shrimp cocktail*
Mini meatballs*
Vegetarian meatballs* (+2)
Spinach dip*
Deviled eggs*
Vegetable platter
Gourmet cheese platter
(+\$3 for charcuterie)

*Make it tray-passed! +\$2

Salads

\$5/selection/guest

Garden salad
Greek salad
Caesar salad
Southwest salad
Caprese salad
Cranberry goat cheese salad

Grazing table

Vegetarian - \$15/guest
With meat - \$20/guest

Sides

\$6/selection/guest

Macaroni and cheese
Roasted fingerling potatoes
Rosemary mashed potatoes
Scalloped potatoes
Roasted green beans
Roasted brussel sprouts
Roasted zucchini
Cous cous with roasted veggies
Mexican rice
Black beans
Guacamole & chips
Chips & salsa
Elote
Pasta

Entrees

\$15/selection/guest

Taco bar

Pick 1-2: Shredded chicken, ground beef, peppers and onions, or Beyond taco meat (+\$3)

Brat bar

Pick 1-2: Chicken apple, traditional, or Beyond sausage (+2)

Slider bar

Pick 1-2: Pulled chicken, pulled beef, or portabella mushrooms

Pasta

Pick 1: Fettuccine alfredo, seasonal ravioli, or spaghetti (add chicken or meatballs +\$3)

Chicken dish

Pick 1: Chicken piccata, chicken parmesan, or garlic chicken

Veggie dish

Pick 1: Quinoa stuffed portabella mushrooms or eggplant parmesan

Kid's entrees (\$10/guest)

Chicken nuggets or hot dog served with side of mac and cheese

Poke Bar

\$22/guest - 2 proteins

\$24/guest - 3 proteins

Base (choose 2)

White rice
Brown rice
Mixed greens

Protein (choose 2-3)

Salmon
Ahi Tuna
Spicy Tuna
Ebi shrimp

Mix-ins

Cilantro
Red onion
Seaweed salad
Edamame
Cucumber
Jalapeno
Green onions
Corn
Masago
Avocado (+\$3/guest)
Mango (+3/guest)

Sauces

Sriracha mayo
Honey wasabi
Sweet teriyaki
Creamy sesame

Toppings

Furikake
Togarashi
Crispy onions
Tempura crunch
Nori

Breakfast

\$15/selection/guest

Veggie egg bake

Add bacon, sausage, or potatoes (+\$3/guest)

Pancake platter

Buttermilk pancakes served with a variety of spreads, and fruits

Avocado toast bar

A variety of sliced breads with avocado and appropriate toppings to select from

Basic breakfast

Scrambled eggs, bacon or sausage, country style potatoes, and toast

Breakfast burritos

Scrambled eggs, choice of sausage, bacon, or avocado, potatoes, shredded cheese served with salsa and sour cream

Bagel platter

Bagels, cream cheese, hummus, lox, capers, onion, and tomato

Croissant platter

Croissants, butter, ham, turkey, tomato, onion, cheddar, swiss, and provolone

Bagged lunches

\$22/selection/guest, comes with bottled water

Godzilla sushi burrito

Ahi Tuna, Salmon, Surimi Crab, Red Onion, Cucumber, Cilantro, Masago, Tempura Crunch. Sauce - Chipotle Mayo, Teriyaki. Comes with side of seaweed salad.

Tiger sushi burrito

Ebi Shrimp, Surimi Crab, Shrimp Tempura, Avocado, Cucumber, Red Onion, Tempura Crunch. Sauce - Chipotle Mayo, Teriyaki, Honey Wasabi. Comes with side of seaweed salad.

Panda sushi burrito

Surimi Crab, Shrimp Tempura, Spicy Tuna, Cucumber, Cilantro, Jalapeno, Tempura Crunch Sauce - Chipotle Mayo, Honey Wasabi. Comes with side of seaweed salad.

Buddha sushi burrito

Ahi Tuna, Surimi Crab, Cucumber, Red Onion, Masago, Cilantro, Tempura Crunch. Sauce - Yum Yum, Honey Wasabi. Comes with a side of seaweed salad.

California sushi burrito

Surimi Crab, Avocado, Cucumber, Tempura Crunch Sauce - Yum Yum, Teriyaki. Comes with a side of seaweed salad.

Vegan sushi burrito

Tofu, Avocado, Cilantro, Edamame, Seaweed Salad, Green Onions, Cucumber, Tempura Crunch Sauce - Teriyaki. Comes with a side of seaweed salad.

Pesto Club

Oven roasted turkey breast with applewood smoked bacon, cheddar, lettuce, roma tomatoes, red onion, avocado, and pesto aioli on a fresh baked sourdough roll. Comes with a bag of chips.

Veggie wrap

Hummus, spring mix, roma tomato, red onion, cucumbers, olives, avocado. Wrapped in a spinach tortilla with a splash of oil and vinegar. Comes with a bag of chips.

BLAT

Applewood smoked bacon, lettuce, avocado, and roma tomato on sliced sourdough. Comes with a bag of chips.

Sandwich platters

\$15/selection/guest

Choices include ham and swiss, roast beef and cheddar, turkey and provolone, and hummus and avocado

Desserts

Bagged s'mores - \$7/guest

Homemade chocolate chip cookies - \$5/guest

Cake cutting - \$3/guest

Chocolate dipped strawberries - \$7/guest

Homemade brownies - \$5/guest

Additional add-ons

White ceramic plates | \$3/plate up to 70 plates*

White ceramic appetizer plates | \$2/plate up to 70 plates*

Projector and screen | \$100

Bluetooth speaker and microphone | \$100

Linen rentals | price varies

Pick up catering

Pick up catering should be picked up from South of North Brewing Co at 932 Stateline Ave, South Lake Tahoe, CA. No additional fees apply. Chafers, serving platters, plates, and silverware are not included in pick up catering, but can be provided at an additional rental fee.

Drop off catering

Drop off catering is simply just that. We come to you and drop off the catering in disposable containers for you to serve. Our base rate for delivery is \$40 within 10 miles. If you require a further drop off, please inquire about pricing with our Catering Sales Manager at tahoebasinevents@gmail.com. Chafers, serving platters, plates, and silverware are not included in drop off catering, but can be provided at an additional rental fee.

Full service catering

Full service catering includes food transportation, buffet set up and break down, bussing, and trash services. Staffing charges vary based on size of your event and distance from South Lake Tahoe. Tahoe Basin Events will provide chafers, serving platters, black melamine plates, and silverware rolled in black linen napkins. Please reach out to the Catering Sales Manager at tahoebasinevents@gmail.com for pricing.

