

**EMBASSY SUITES LAKE TAHOE RESORT
WEDDING RECEPTION – 2004/2005**

PLATED DINNER MENU

**Imported & Domestic Cheese Display (for 30 minutes before dinner)
Garnish with Fresh Fruit & Served with Specialty Crackers**

Salads (Choose One)

Tossed Seasonal Greens with Market Vegetables & Assorted Dressings
Spinach & Strawberry Salad with Grain Mustard Vinaigrette & Crumbled Blue Cheese
Caesar Salad with Parmesan Cracker
Apple & Fennel Salad with Fresh Chives, Candied Pecans & Goat Cheese

Entrees (Choose two)

- Guest Selections due one week prior to event

Roasted Cornish Hen filled with Ricotta Cheese, Spinach & Pine Nut Stuffing
Horseradish Crusted Salmon with Citrus Vinaigrette & Garlic Spinach
Roasted Pork Loin with a Wild Mushroom Ragout in a Sauce Robert
Poached Halibut with a Chive Emulsion & Citrus Pecan Relish
Roasted Prime Rib with Yorkshire Pudding, Creamy Horseradish & Au Jus
Sliced Honey Baked Ham with a Fresh Thyme Sauce

Chef's Choice Accompaniments

Fresh Rolls with Sweet Cream Butter & Chili Butter

Fresh Brewed Ice Tea
Regular & Decaf Coffee

Champagne Toast

Priced @ \$40++ per person plus 19% service charge & 7.25% sales tax (\$51.05)
Add Wine Service with Dinner (Burlwood Chardonnay & Cabernet) @ \$10++ per person (\$12.76)
Food & Beverage minimum required to reserve reception space.
\$200 Set-up Fee for Dance Floor (inclusive of tax and service charge)
Cake Cutting Fee Waived
Room Set-up includes white linens, candle centerpieces, tables, chairs, glassware & china.
Outside Vendor Services available upon request.