

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

BUFFET DINNER MENU

Salads (Choose two)

Tossed Seasonal Greens with Market Vegetables & Assorted Dressings
Marinated Artichoke Hearts & Roasted Red Peppers
Caesar Salad with Parmesan Crackers
Apple & Fennel Slaw with Citrus Vinaigrette
Sliced Fresh Seasonal Fruit

Entrees (Choose three)

Grilled Chicken with a Pesto Cream Sauce & Toasted Pine Nuts
Miso Crusted Salmon over Buckwheat Soba Noodles & a Teriyaki Sauce
Grilled Halibut with a Cajun Sauce & Sausage
Sautéed Scallops & Steamed Clams with a Thai Coconut Curry Sauce
Roasted Sirloin with a Merlot Sauce
Sliced Honey Baked Ham with a Fresh Thyme Sauce

*Choose a Black Angus Prime Rib Carving Station as an Entrée
for an additional \$5 per person.
(Served with Silver Dollar Rolls, Au Jus, & Creamy Horseradish)*

Accompaniments (Choose Two)

Red Roasted Herbed Potatoes Steamed Jasmine Rice
Cheddar-Thyme Mashed Red Potatoes Orzo Pasta with Garlic Butter & Parmesan
Fresh Seasonal California Vegetables Creamy Polenta

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.