



# Meetings

WITH A VIEW

at Holiday Inn Club Vacations®  
Tahoe Ridge Resort

TAHOE RIDGE RESORT

# Meetings with a View

## 2023-2024 Catering Menu

### Breakfast Buffets

#### Continental Breakfast Buffet

\$22

Assorted Danish  
Sliced Banana Bread  
Assorted Muffins  
Fresh Fruit  
Orange Juice, Coffee, Decaf, Hot Tea

\*Add Scrambled Eggs for \$4 per person

#### Savory Breakfast Buffet

\$30

Continental Breakfast Buffet plus  
two of the following:

Farm-Fresh Scrambled Eggs  
(with or without cheese)  
Applewood Smoked Bacon  
Breakfast Sausage Links  
Home-Style Biscuits and Gravy  
Country Potatoes  
Hearty Omelet  
(ham and cheese or vegetable)

#### Sunrise Brunch Buffet

\$35

Choice of two entrées:

##### Eggs Benedict

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

##### Quiche

Spinach and mushroom Lorraine –  
bacon and Swiss cheese

##### French Toast

Texas toast topped with maple or  
orange syrup and powdered sugar

##### Cheesy Potatoes

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

##### Served with:

Fresh Seasonal Fruit Platter  
Assorted Breakfast Pastry Platter  
Country Potatoes  
Applewood Bacon  
Orange Juice, Coffee, Decaf, Hot Tea

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### Breakfast Enhancements

#### Buffet Enhancements

##### Croissant or English Muffin Sandwich

Scrambled egg with ham, bacon or  
sausage and cheese

**\$12 each**

**10 Sandwich Minimum**

##### Breakfast Burrito

Scrambled eggs, cheese, and potatoes with salsa  
and sour cream on the side

*Add Bacon or Ham for \$3*

**\$13 each**

**10 Burrito Minimum**

##### Hot Oatmeal

Served with brown sugar and raisins

**\$8 per person**

##### Whole Fruit

Choice of Oranges, Apples or Bananas

**\$4 per person**

##### Large Muffin

Chef's Choice

**\$5 per person**

##### Yogurt Parfait

Topped with Granola

**\$7 per person**

#### Carving Station

Add \$15 per person, per choice to your buffet.

**Prime Rib of Beef** served with au jus and creamy  
horseradish sauce

**Honey Baked Ham** served Brown Sugar and  
Pineapple Glaze

*\$80++ Carving Station Service is required.*

#### Eye-Openers

**Mimosa Station or Bloody Mary Station**

Two Hours

**\$18 per person**

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### Lunch Buffet

#### Deli Buffet

\$32

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 per person: New England Clam  
Chowder or Tomato Basil*

#### Soup and Salad Buffet

\$36

Fresh Greens

Chicken, Bacon, Crumbled Blue Cheese, Shredded  
Cheddar Cheese, Tomatoes, Cucumbers, Hard-  
Boiled Eggs

Ranch and Basil Vinaigrette Dressings  
Served with Dinner Rolls

#### Choice of One Soup:

New England Clam Chowder or Tomato Basil

*Add \$4 per person for Avocado*

#### Fiesta Lunch Buffet

\$38: One Protein

\$52: Two Proteins

Mixed Green Salad Bar with Basil Vinaigrette and  
Ranch

#### Proteins:

Chicken Fajitas

Seasoned Taco Beef

Pork Carnitas

Tequila Shrimp

Portobello Fajitas (vegan)

#### Served with:

Corn and Flour Tortillas

Vegan Spanish Rice and Vegan Refried Beans

Lettuce, Tomato, Onion, Jalapeño, Olives

Shredded Cheese Blend and Sour Cream

Homemade Chips and Salsa

Guacamole

#### Buena Serra Lunch Buffet

\$38

Salad Bar and Dinner Rolls

#### Choice of two:

Penne Primavera with Oil and Garlic or Marinara

Spaghetti and Meatballs with Marinara

Wild Mushroom Ravioli with Red Pepper Cream Sauce

Three Cheese Tortellini with Pesto Cream Sauce

Lasagna Bolognese

Classic Fettuccini Alfredo

*Add Chicken, Shrimp, or Italian Sausage for \$6 per  
person*

### Custom Buffets or Plated Lunches Available Upon Request

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### Break Service and Dessert Options

*Prices are Per Person*

Assorted Cheese and Crackers \$10

Mini Fruit Yogurt and Granola Parfait \$7

Popcorn, Caramel Corn and Spicy Snack Mix Trio \$9

Assorted Chips and Pretzels \$9

Choice of Fudge Brownies, Assorted Jumbo Cookies or Lemon Bars \$7

Assorted Power, Granola and Candy Bars \$7

Gourmet Ice Cream Bars \$8

Sundried Tomato Hummus \$7

Baked Spinach and Artichoke Dip \$9

*Can use Hors D'oeuvres Displays as additional break options*

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## 2023-2024 Catering Menu

Prices are per Person

### *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 Seasonal Berries

### **Baked Brie**

\$10

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

### **Mediterranean Platter**

\$12

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

### **Vegetable Crudit  Platter**

\$8

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

### **Fruit Platter**

Assorted Fresh Fruit

\$7

### **Bruschetta**

Roma tomatoes, basil and feta

\$6

### *Hors d'oeuvres*

\$6 per selection or choice of

any three items for \$17:

**Tri Tip (+\$3.00)** glazed with Hoisin sauce  
on potato cake

**Satay Skewers** Chicken, Shrimp or Beef (+\$3.00)

**Chicken Satay Skewers**

**Pot Stickers** served with plum and Hoisin sauce

**Seared Ahi Tuna (+\$2.00)** on a wonton chip with  
soy sauce and wasabi

**Shrimp Tempura** with pineapple chili sauce

**Mini Crab Cakes (+\$3.00)** served with  
red pepper aioli

**Pulled Pork Tartlet** with cilantro aioli

**Black Bean and Cheese Chimichanga** with spicy  
mayo sauce

**Stuffed Mushroom Caps**

**Spanakopita:** phyllo filled with spinach and feta

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## 2023-2024 Catering Menu

### *Plated Dinners*

All entrées include choice of classic Caesar Salad or organic spring mix with sweet basil dressing, choice of two sides, dinner rolls and butter.

#### **Filet Mignon**

\$68

#### **Prime Rib of Beef**

Served with au jus, sour cream, and horseradish

\$66

#### **Citrus Macadamia Nut Salmon**

With orange juice reduction sauce

\$52

#### **Chicken Anna**

\$48

Boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine,

#### **Herb-Roasted Chicken**

\$48

#### **Wild Mushroom Ravioli**

\$42

Served with roasted pepper cream sauce and feta cheese

#### **Pasta Primavera**

\$39

Fresh blend of seasonal vegetables with topped with choice of olive oil and garlic, roasted pepper cream sauce or Alfredo sauce.

*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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## 2023-2024 Catering Menu

### *Duo Entrees*

All duo entrées include choice of classic Caesar Salad or organic spring mix with sweet basil dressing, choice of two sides, dinner rolls and butter.

#### **Beef Tips and Wild Mushroom Ravioli**

\$64

House specialty beef tips finished with marsala demi glaze and fresh ravioli filled mushrooms, tossed with a roasted red pepper cream sauce and topped with feta cheese

#### **Santa Maria Tri Tip and Chicken Anna**

\$62

Tri tip topped with roasted peppers and caramelized onions and boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine

#### **Herb-Roasted Chicken and Citrus Macadamia Salmon**

\$58

Herb-roasted chicken and fresh salmon prepared citrus macadamia style

#### **Chicken Anna and Wild Mushroom Ravioli**

\$58

Boneless breast of chicken sautéed with fresh basil, artichoke hearts, roasted tomato sauce and fresh ravioli filled with 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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## 2023-2024 Catering Menu

### *Vegetarian Features and Special Dietary Needs*

#### **Vegetarian/Vegan Options:**

Wild Mushroom Ravioli with choice of Vegetable Broth, Roasted Pepper Cream Sauce or Marinara Sauce

Curry Vegetables with Basmati Rice

Penne Primavera with choice of Oil and Garlic or Marinara Sauce

Portobello Fajita with Vegan Rice and Beans

Portobello Steak topped with warm polenta, fresh basil, garlic, artichoke hearts, tomato and white wine

Chickpea and Portobello Chili Verde served with Tortillas, Rice and Beans

Traditional Shashouka- North African Vegetable and Bean Stew, Braised in Tomatoes and Warm Spices,  
Served over Saffron Basmati Rice

Quinoa and Barley Pilaf with Lentils and Grilled Vegetables, served with Chimichuri Sauce

#### **Gluten-Free Options:**

Gluten-Free Ravioli with Oil Garlic, Marinara or Red Roasted Pepper Cream Sauce

Herb Chicken with Warm Lentils or Chef Choice Side to Match Group's Starch and Vegetable Selections

***Custom Vegan or Vegetarian Buffets Available Upon Request***

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## 2023-2024 Catering Menu

### *Signature Dinner Buffet*

Buffet include one appetizer, choice of Caesar salad or mixed green salad bar, two entrees, two sides, and dinner rolls. Third Entrée available for \$10 per guest.

#### **Ridge Buffet**

\$63

#### **Signature Entrees:**

**Carving station required for \$80++**

Honey Baked Ham with Brown Sugar and Pineapple Glaze

Santa Maria Tri Tip topped with roasted peppers and caramelized onions **(additional \$7 per person)**

Prime Rib with Au Jus, Sour Cream, and Horseradish **(additional \$10 per person)**

#### **Select Entrées:**

Penne Primavera topped with Choice of Oil and Garlic, Marinara or Roasted Pepper Cream Sauce.

Wild Mushroom Ravioli topped with Roasted Pepper Cream Sauce

Chicken Anna

Herb-Roasted Chicken

Citrus Macadamia Salmon in Orange Juice Reduction Sauce

Cider-Glazed Pork

### **Dinner Buffet Accompaniments**

**Choice of two side dishes for your Ridge Buffet**

**(Each additional choice is \$6 per person):**

Grilled Vegetable Platter Served Room Temperature and topped with Balsamic Vinaigrette

Twice-Baked Potato Cake

Basmati Rice Pilaf

Roasted Brussel Sprouts with Thyme, Caramelized Onion, and Bacon

Creamy Whipped Potatoes

(Creamy, Pesto or Wild Mushroom)

Roasted New Potatoes with Garlic and Rosemary

Cauliflower Au Gratin

Asparagus with Garlic

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### *Themed Dinner Buffets*

Buffet include one appetizer

#### **Tahoe Barbeque Buffet**

\$69

**Choice of two entrées:**

Santa Maria Beef Tri-Tip  
House-Smoked Pork Ribs  
Barbecue Chicken

**Served with:**

Baked Beans  
Potato Salad  
Tossed Green Salad Bar  
Cornbread Muffins

#### **Fiesta Dinner Buffet**

\$52

Mixed Green Salad Bar with Basil Vinaigrette and Ranch

**Choice of Two Proteins:**

Chicken Fajitas  
Seasoned Taco Beef  
Pork Carnitas  
Tequila Shrimp  
Portobello Fajitas (vegan)

**Served with:**

Corn and Flour Tortillas  
Vegan Spanish Rice and Vegan Refried Beans  
Lettuce, Tomato, Onion, Jalapeño, Olives  
Shredded Cheese Blend and Sour Cream  
Homemade Chips and Salsa  
Guacamole

#### **Bueno Serra Dinner Buffet**

Salad Bar and Dinner Rolls

\$43

**Choice of two:**

Penne Primavera with Oil and Garlic or Marinara  
Spaghetti and Meatballs with Marinara  
Wild Mushroom Ravioli with Red Pepper Cream  
Sauce

Three Cheese Tortellini with Pesto Cream Sauce  
Lasagna Bolognese  
Classic Fettuccini Alfredo

*Add Chicken, Shrimp, or Italian Sausage for \$6 per person*

*Add Third Pasta Option for \$8 per person*

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### *Desserts*

#### **Chef Specialty Plated Dessert**

\$9

Strawberry Shortcake  
Creme Brulee  
Chocolate Mousse  
Tiramisu or Fruit Tiramisu  
New York Cheesecake

#### **Gluten-Free Desserts**

\$11

Chocolate-Covered Strawberries  
Flourless Chocolate Cake

#### **Belgium Hot Chocolate Station**

\$5

Belgium hot chocolate with marshmallow and peppermint stick toppings

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### *Bar Selection*

**Premium Brands and Cordials \$9 to \$14**

**Call Brands \$8**

**Well Brands \$7**

**Imported Bottled Beer \$8**

**Domestic Bottled Beer \$7**

**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**

Included in all Menu Prices.

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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.