

Lake Tahoe Cruises

HOLIDAY PLATED DINNERS



~ Solstice Dinner ~

Salad

Baby Greens with Toasted Pecans, Mandarin Oranges,
Gorgonzola Cheese & Champagne Vinaigrette Dressing

Entrée Selections

(Choose one for the group)

Rack of Spring Lamb with Mint Demi-Glace
Roasted Breast of Duck with a Cherry Pinot Noir Sauce
Porcini-Crusted Filet of Beef with Cabernet Demi-Glace

Accompaniments

Roasted Fingerling Potatoes Sautéed in Butter & Fresh Parsley
Chef's Choice Vegetable
Rustic Artisan Rolls & Butter

Dessert

Triple Chocolate Mousse Cake

\$39.95 per person

~ Snowflake Dinner ~

Salad

Fresh Spinach with Tomatoes, Red Onion, Bacon Bits & Warm Bacon
Dressing

Entrée Selections

(Choose one for the group)

New York Steak with Mushroom & Onion Demi-Glace
Chicken Breast Stuffed with Prosciutto & Provolone Cheese
Topped with Champagne Cream Sauce
Pecan-Crusted Fillet of Halibut with Orange Beurre Blanc

Accompaniments

Creamy Parmesan Risotto
Chef's Choice Vegetable
Rustic Artisan Rolls & Butter

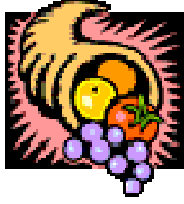
Dessert

Pumpkin Cheesecake

\$34.95 per person



HOLIDAY DINNER BUFFETS



(25 person minimum)

~ Harvest Buffet ~

Roasted Sliced Turkey with Gravy & Cranberry Sauce
Sliced Spiced Ham with Pineapple-Raisin Glaze
Cornbread Stuffing
Candied Yams
Roasted Garlic Mashed Potatoes
Chef's Choice Vegetable
Waldorf Salad
Rolls & Butter
Pumpkin Pie, Pecan Pie & Warm Bread Pudding with Bourbon Sauce

\$31.95 per person

~ Yuletide Buffet ~

Whole Grain Mustard Roasted Prime Rib of Beef
Au Jus with Horseradish Sauce
Grilled Salmon Fillet with Fresh Cranberry Orange Relish
Chicken Duxelle En Croûte with Basil Cream Sauce
Wild Rice Pilaf
Roasted Red Potatoes
Chef's Choice Vegetable
Caesar Salad
Rolls & Butter
Assorted Pastries & Cheesecakes

\$39.95 per person

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Carving Station for Buffets ~ \$75.00 fee

