

HOLIDAY PARTY MENU

Select one, or pick two for +\$5.00

ENTRÉES

Wild Mushroom "Sketti" - Baked spaghetti squash, vegetables, wild mushrooms, fresh herbs, white wine, and clarified butter

Seared Duck Breast with Red Wine, Walnut, and Fig glaze +\$4.00

Mustard-Crusted Spiral Ham with Pineapple Pork Jus

Herb-Crusted Prime Rib with Au Jus and horseradish Creme Fraiche

SOUP

Roasted winter Squash with smoked Mozzarella, crispy Sage, and toasted Almonds

SALAD

Roasted Root Vegetables, candied Walnuts, herbed Goat Cheese, pickled Onions, toasted Farro over mixed Greens *with* honey-lemon-thyme Vinaigrette

SIDES

Cider-braised Brussels with Pancetta and Apples
Rosemary and Maple glazed Yams & Winter Squash
Artisan Bread Rolls & Herbed Butter

DESSERT

Bourbon Pecan Pie with vanilla bean Ice Cream, fresh whipped Cream and Caramel

\$39.00 *per person*

Includes 3 hours in our private loft, plateware, glassware, champagne toast, linens, servers, and setup/breakdown fee*. Beverages, tax, and gratuity are separate. Minimum of 20 people



BEST CATERING 2018

BLUE ANGEL CAFÉ *and* CATERING

1132 SKI RUN BLVD, SOUTH LAKE TAHOE, CA TIFFANY (530) 544-6546