

The River Grill

55 West Lake Blvd.  
Tahoe City, Ca 96145  
(530) 581-2644

Dear Friend,

Thank you for your interest in The River Grill. We would be honored to host your special event!

Located on the banks of the Truckee River just downstream from the Fanny Bridge The River Grill offers water front casual –fine dining inside our restaurant, or out on our two tiered heated deck or side deck. We can accommodate parties from 20 to 125 people on the deck or parties of up to 70 in the back room. In either setting, you'll enjoy beautiful views of the river and surrounding aspens and pines.

The River Grill offers an American Bistro style menu that can often be changed or altered to custom cater your event. We proudly feature wines from California, Oregon, France, Italy, Argentina and New Zealand. We also have a full bar and a wide selection of beers. Whether you choose to host a cocktail party with passed appetizers, a buffet style dinner, or hosted table service, we can provide it all.

We hope you'll find everything you need in this information packet to help with the planning of your event. Please remember that you are always welcome to contact me at any time to answer questions and help you in any way. I look forward to meeting with you!

Sincerely,

Lynn Kennen

Pricing Structure for In House Catered events

You may choose to add or delete courses from your desired party menu, the options are below

Passed Appetizers

We give you a discount for the allotted amounts below, but you can customize by adding \$3.00 for each additional appetizer you choose

\$3.00 per person per appetizer

\$7.00 per person for a choice of 3 apps.

\$12.00 per person for a choice of 5 apps.

Salad Course

Choice of

\$5.00 per person salad

or

\$7.00 per person salad

Main Course

You may choose up to three choices with a fourth choice being a vegetarian option

The prices vary from \$19.00 to \$55.00 depending on what you select.

Desert Course

\$6.00 per person per desert

Self Serve Appetizer Platters \$1.75 Per Person

Cheese and Crackers  
Chips and home made Guacamoli and Salsa  
Shelled nuts and candied pecans

Passed Appetizer Options

Curried chicken salad roulades  
Grilled polenta with sun dried tomato tapenade  
Goat cheese, cilantro & sun dried tomato quesadillas  
River Grill spring rolls with ponzu dip  
Smoked Salmon on jonny cakes topped with crème fresh  
Grilled basil & prosciutto wrapped prawns  
Rare tenderloin on garlic crostinis  
Prawn ceviche in toasted corn cups  
Shai mai prawn dumplings tossed with sesame ginger vinaigrette  
Petit crab cakes topped with chipotle aioli  
Fresh mozzarella, roasted red pepper and pesto skewers  
Sesame ginger chicken skewers with sweet chili sauce  
Grilled portabella mushroom skewers with rosemary aioli  
Sliders- mini Angus burgers  
Pork tenderloin on crostinis with cheese and cranberry topping  
Tempura prawn dynamite in a sweet and hot chili sauce  
Parmesan crusted Artichoke Hearts  
Macaroni and cheese with apple wood smoked bacon  
Crispy Fried Calamari  
Tempura French Beans with Ponzu Dip  
Smoked Salmon on Rosemary foccacia  
Lobster Quesadillas  
Ahi or Hamachi tartar (extra charge for this option)  
Peppered Seared Ahi Tuna Sashimi (extra charge)  
Pork Dumplings with a ponzu dip

Please note that we are open to suggestions, if you want something not listed on this menu, just ask and we'll see what we can do!

Salad Options

\$5.00 per person salad options:

**Farmers Market Salad**

Baby greens, sugar plum tomatoes with Sherry Vinaigrette  
(we can offer Ranch, and seasonally Sundried tomato Vinaigrette, or Gorgonzola dressing)

**Caesar Salad**

fresh romaine and homemade Caesar dressing

\$7.00 per person salad options

**Red Pear, Gorgonzola & Candied Pecan Salad**  
with baby greens and sherry vinaigrette

**Vine Ripened Tomato & Fresh Mozzarella Salad**  
with micro greens, basil, and a basil vinaigrette

**Roasted Baby Beet and Macintosh Apple Salad**  
candied pecans, beet vinaigrette

**Spinach Pomegranate Salad**

red wine caper vinaigrette dressing, Sonoma goat cheese

## Main Course Options (see preparation options)

price is per person of entrée ordered

### From the Sea

#### **Wild Salmon \$27.00**

- roasted with a teriyaki tea crusted, served with sticky rice, cucumber salad, and wasabi vinaigrette
- grilled accompanied with baby bok choy, edamame beans, shitake mushrooms and sesame ginger vinaigrette
- roasted with a sambal glaze, on a bed of beer battered French, polenta croutons & a Thai curry sauce
- grilled accompanied with wild rice, marinated yellow tomatoes and a lemon bur blanc

#### **Wild Alaskan Halibut \$28.00**

- roasted with a wild mushroom crust, whipped potatoes, grilled asparagus and a basil vinaigrette
- roasted and topped with cheddar and parmesan cheese, grilled asparagus and a ginger soy bur blanc
- roasted served on a bed of corn salsa, spinach and shitake mushrooms with a roasted red pepper coulis (seasonal)
- roasted served with whipped potatoes, tempura asparagus, Thai green curry
- roasted with a honey mustard glaze, pecan crunch crust, whipped potatoes and a tomato shallot bur blanc
- roasted on a bed of grilled marinated yellow tomatoes, dressed arugula, with a basil vinaigrette (seasonal)
- roasted on a bed of whipped potatoes with a tomato mint vinaigrette (seasonal)
- roasted served with tempura baby bok choy and a mango lime bur blanc

#### **Ahi Tuna \$26.00**

- pan blackened with whipped potatoes, crispy asparagus, red wine herb demi glaze

- grilled served Niciouse on a sauté of French beans, fingerling potatoes, capers, Kalamata olives, & red pepper

**Seared Mono de Leone Scallops \$28.00**

gingered sweet potatoes, Thai green curry sauce, and tempura asparagus

**Surf and Turf \$55.00**

filet with a cabernet demi and lobster tail with a lobster nage sauce, whipped potatoes, grilled asparagus

**Live Maine Lobster \$50.00**

(flown in for your party) with whipped potatoes, grilled asparagus, lobster nage sauce

**Prawn Sauté \$23.00**

sesame ginger sauce with seasonal vegetables

**Prawn Raviolis \$21.00**

with a clam butter sauce, white & green asparagus, and parmesan cheese

**Linguini Pasta \$20.00**

with fresh manila clams, roma tomato sauce, & herbs

**From the Ranch**

**Natural Angus Ribeye Steak \$32.00**

- gratin potatoes, grilled asparagus and gorgonzola peppercorn butter
- whipped potatoes, grilled asparagus and a gorgonzola peppercorn butter

**Beef Tenderloin Filet \$29.00**

whipped potatoes, sautéed spinach & cabernet demi

**Tri Tip with a Tequila Lime Glaze \$26.00**

served with gratin potatoes and sautéed spinach

**Grilled Buffalo Ribeye \$39.00**

gratin potato, crispy onion strings, gorgonzola peppercorn butter & cabernet demi

**Roasted Colorado Rack of Lamb \$45.00**

with mustard and herb rub, gratin potato, grilled asparagus & rosemary demi

**Roasted Rocky Junior Chicken Breast \$21.00**

- served in its own juices with whipped potato and red pepper wrapped asparagus
- served on a sauté of fingerling potatoes and mixed vegetables

### **Stuffed Chicken Breasts \$21.00**

stuffed with gruyere, arugala and proscuitto, served with whipped potatoes, grilled asparagus and a sesame ginger vinaigrette

### **Grilled Pork Rack Chop \$25.00**

- gingered sweet potatoes, grilled asparagus and a bourbon BBQ sauce
- corn polenta, red cabbage, and a bourbon BBQ sauce

### **Roasted Sonoma Duck Breast \$25.00**

gingered sweet potatoes, tempura asparagus and a cranberry demi

### **Roasted Pork Tenderloin \$24.00**

creamy celery root, caramel apple & bourbon bbq sauce

### **Grilled Lamb Medallions \$25.00**

fingerling potatoes, seasonal vegetables, rosemary lamb jus  
whipped potatoes, seasonal vegetables, rosemary lamb jus

### **Vegetarian selections**

#### **Pasta Primavera \$20.00**

baby squash, asparagus, broccoli, french beans, onions, tossed with a creamy white bur blanc or alfredo sauce

#### **Lasagna \$20.00**

mushroom, spinach, red tomato sauce & parmesan cheese

#### **Green Chard Raviolis \$20.00**

Sonoma goat cheese, roasted garlic, portabella mushroom, and a rustic tomato sauce

#### **Butter Nut Squash Ravioli \$20.00**

roasted shitake mushrooms, candied pecans & Madeira wine cream sauce

#### **Napoleon Portabella Mushroom \$20.00**

Grilled marinated portabellas layered with whipped potatoes, gingered sweet potatoes with a balsamic reduction and served with ratatouille

### **Dessert Selections \$6.00 per person**

#### **Susie's Brownie**

warm brownie, ice cream, warm Vahlrhona chocolate sauce

#### **Cheesecake**

New York Style cheesecake gram cracker crust and fresh strawberries

### **Mango Sundae**

ice cream, fresh mangos, raspberry coulis, candied macadamia nut

### **Strawberry Shortcake**

fresh strawberries, whipped cream, and vanilla ice cream over a homemade biscuit

### **Profiteroles**

homemade puffed pastries, filled with ice cream, topped with warm Vahlrhona chocolate sauce, caramel sauce and candied macadamia nuts -

### **Warm Pumpkin Ginger Bread**

wine poached pears, ice cream, warm caramel sauce

### **Granny Smith Apple Bread Pudding**

served warm with home made, whipped cream and a whisky butter sauce

### **Cookie and Ice Cream Sandwiches**

### **Fresh Apple Tart**

served with vanilla ice cream and a caramel sauce

## RIVER GRILL BANQUET MENU BUFFET STYLE

Salads/ \$7.00 per person for choice of 3

Baby greens w/sherry vinaigrette

Traditional Caesar Salad

Fusilli pasta & spring vegetable with dill dressing

Oriental noodle and chicken w/ sesame ginger vinaigrette

Penne, smoked prosciutto, spinach, smoked gouda with tomato parmesan dressing

Italian rice with artichoke, caper, currents, and peppers with dilled vinaigrette

Black bean and corn with cumin vinaigrette  
Heirloom tomato and fresh mozzarella (seasonal)  
Spinach, pomegranate, goat cheese salad  
Mashed potatoes  
Grilled Vegetables (baby squash, asparagus, red peppers, french beans,  
mushrooms)  
Gingered sweet potatoes  
Wild Rice mixed with asparagus, red pepper, carrots and shitake mushrooms  
Au Gratin Potatoes  
White Sticky Rice  
White Corn Salsa mixed with red pepper, cilantro, shitake mushrooms spinach  
Cheddar and corn polenta

Main Course Selections app. \$27.00 per person choice of 3

(prices will vary depending on what entrée selections you choose)

Prime Rib of Beef or Tri Tip with an Tequila Lime Glaze

Grilled Salmon with Asian Glaze

Grilled Salmon with a Lemon Bur Blanc

Roast Rocky Junior Chicken

Glazed Pork Tenderloin

Angus Ribeye or Venison instead of Prime Rib for \$32.00 per person

Macaroni and Cheese with apple wood smoked bacon and tomatoes

Pasta Primavera

Stuffed Chicken Breasts (stuffed with gruyere, arugala and prosciutto)

Here at the River Grill we are extremely flexible and want to accommodate all of your event and party planning needs so please don't hesitate to ask for anything that you don't see outlined here in our banquet menu. This should serve only as a guide, as we will be more than willing to change or add items to fit your specific event requirements.