



MONTBLEU
RESORT CASINO & SPA
LAKE TAHOE

MontBleu Wedding Reception Pricing

Luncheon Buffet

Caesar Salad With Garlic Croutons, Traditional Dressing
Sliced Fresh Fruit and Seasonal Berries, Served with Mint Yogurt
Penne Pasta Salad With Bay Shrimp and Basil

Hot Entrees:

Beef Medallions with Wild Mushroom Risotto
Baked Salmon and Parslied Potatoes, Saffron Sauce
Grilled Breast of Chicken, Shitake Mushroom Sauce
Seasonal Vegetables
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$25.00 per person

Luncheon Menu I (plated)

Tender Spinach Leaf Salad with Sauteed Wild Mushrooms
Rice Vinaigrette

Grilled Filet of Salmon, Lemon Caper Butter Sauce
Tourned potatoes

Sauteed Vegetables Julienne
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$19.00 per person

Luncheon Menu 2 (plated)

Romaine, Endive, Watercress
Mandarin Orange served with
Almond Vinaigrette Dressing

Linguine Pasta and
Peppered Gulf Shrimp,
Saffron Cream

Fresh Seasonal Vegetables
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$22.00 per person

Luncheon Menu 3 (plated)

California Baby Greens
Scallions, red pepper, mushrooms and baby shrimp
Served with Herb French Dressing

Grilled Breast of Chicken with a
Chardonnay Cream Sauce served with
Saffron and Wild Rice

Vegetables of the Season
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$22.00 per person

Luncheon Menu 4 (Plated)

Caesar Salad
With Garlic Croutons and Traditional Caesar Dressing

Roast Prime Rib of Beef
Served with au jus and creamed horseradish

Garlic Roasted Potatoes
Seasonal Vegetables
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$24.00 per person

Dinner Buffet

California Field Greens With Toasted
Almonds, Champagne Vinaigrette

Green Bean, Tomato and Red Onion Salad,
Balsamic Dressing

Selection of Imported and Domestic
Cheeses with Fruit Garnish,
Served with Sliced French
Baguettes and English Water Crackers

From the Carving Table

New York Strip with Horseradish Crust

Hot Entrees:

Spinach Fussili Pasta with Crab Meat,
Basil and Pine Nuts

Stuffed Breast of Chicken,
Wild Mushrooms and Leeks,
Herb Chardonnay Cream

Oven Roasted Red Bliss Potatoes
Seasonal Vegetables
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$38.00 per person

Dinner Menu 1 (plated)

Hearts of Romaine
Marinated Mushrooms
Tomato and Red Pepper
Balsamic Dressing

Stuffed Breast of Chicken,
Wild mushrooms, leeks, red pepper cream
Saffron and Wild Rice

Fresh Seasonal Vegetables
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$28.00 per person

Dinner Menu 2 (plated)

Caesar Salad with Garlic Croutons
Traditional Caesar Dressing

Grilled New York Steak
And Cajun Shrimp
Pinot Noir Sauce

Potatoes Dauphinoise

Vegetables of the Season
Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$30.00 per person

Dinner Menu 3 (plated)

Bibb Lettuce Salad
Enoki Mushrooms, Papaya and Pine Nuts
Raspberry Vinaigrette Dressing

Duo Plate of Filet Mignon with Green
Peppercorn Sauce and Chilean Sea Bass
with Smoked Tomato Sauce

Roasted Potatoes,
Seasonal Garden Vegetables

Assorted Rolls and sweet butter, Freshly Brewed Regular, Decaffeinated Coffee,
Selection of Hot Teas, Iced Tea and Milk

\$36.00 per person