

Bally's

LAKE TAHOE

Bally's Lake Tahoe Wedding Reception Pricing

Luncheon Buffet

Caesar Salad with Garlic Croutons and Parmesan Cheese, Traditional Dressing
Sliced Fresh Fruit and Seasonal Berries
Penne Pasta Salad with Bay Shrimp and Basil

Hot Entrees:

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

\$32.00 per person

Luncheon Menu # 1 (plated)

Baby Filed Greens with Toasted Pine Nuts, Dried Michigan Cherries and Crumbled Bleu Cheese
Served with Aged Sherry Vinaigrette

Bronzed Filet of Salmon with Dijon Cream Sauce
Roasted Garlic Mashed Potatoes and Asparagus

\$29.95 per person

Luncheon Menu #2 (plated)

Caesar Salad
With Garlic Croutons and Traditional Caesar Dressing

Gorgonzola and Pine nut Crusted Sea Bass with Lemon Beurre Blanc
Roasted Garlic Mashed Potatoes and Asparagus

\$30.95 per person

Luncheon Menu #3 (plated)

Baby Field Greens with Carrots, Cucumbers and Cherry Tomatoes served with Italian Vinaigrette Dressing

Monterey Chicken
Grilled Chicken topped with Sliced Avocado, Tomato Concasse and Melted Monterey Cheese
served with Mustard Cream Sauce
Roasted Garlic Mashed Potatoes and Asparagus

\$27.95 per person

Luncheon Menu #4 (Plated)

Wedge of Iceberg Salad with Tomato, Applewood Smoke Bacon, Crumbled Bleu Cheese and Bleu Cheese
Dressing

Petite Filet Mignon with Bordelaise Sauce
Roasted Garlic Mashed Potatoes and Fresh Asparagus

\$34.95 per person

All Lunch Entrees are served with the following:
Assorted Rolls and dairy butter, Freshly Brewed Regular & Decaffeinated Coffee,
Selection of Hot Teas & Iced Tea

Dinner Buffet

California Field Greens With Toasted
Almonds, Feta Cheese and Champagne Vinaigrette
Herb Rotini Salad with Sun Dried Tomato Pesto,
Cucumber, Onion, Tomato and Buffalo Mozzarella with Vinaigrette Dressing

From the Carving Table

Prime Rib of Beef with Horseradish, Creamed Horseradish and Au Jus

Hot Entrees:

Fussili Pasta with Spinach, Crab Meat,
Basil and Pine Nuts
Chicken Marsala
Oven Roasted Red Potatoes with Rosemary and Garlic
Seasonal Vegetables
Assorted Rolls and butter, Freshly Brewed Regular & Decaffeinated Coffee,
Selection of Hot Teas & Iced Tea

\$46.95 per person

Dinner Menu I (plated)

Montbleu Chop Salad
Mesclun greens, avocado, Applewood Smoked Bacon, Teardrop Tomatoes, Brioche Crotons
Served with Balsamic Dressing

Breast of Chicken Oscar
Topped with Dungeness Crab, Asparagus Spears, and Béarnaise Sauce
Served with Roasted Garlic Mashed

\$38.95 per person

Dinner Menu 2 (plated)

Caesar Salad with Parmesan Cheese and Garlic Croutons
Traditional Caesar Dressing

Grilled New York Steak with Pinot Noir Sauce
and Cajun Shrimp
Potatoes Dauphinoise
Vegetables of the Season

\$39.95 per person

Dinner Menu 3 (plated)

Spring Greens with Caramelized Pecans, Dried Michigan Cherries,
Maytag Bleu Crumbles and Aged Sherry Vinaigrette

Duo Plate of Filet Mignon with Green
Peppercorn Sauce and Bleu Cheese and Pine Nut Crusted Chilean Sea Bass
with Chardonnay Cream Sauce
Roasted Garlic Mashed Potatoes
Fresh Asparagus

\$42.95 per person

All Dinner Entrees are served with the following:
Assorted Rolls and dairy butter, Freshly Brewed Regular & Decaffeinated Coffee,
Selection of Hot Teas & Iced Tea

