

# **BLUE ANGEL CATERING**

1132 Ski Run Blvd  
South Lake Tahoe, CA 96150

530.544.6546  
*[blueangelcatering.com](http://blueangelcatering.com)*

## THE DETAILS...

*So you're planning an event & need some direction getting started? Blue Angel Catering looks forward to being a part of your special day. As a quick-start guide to working with us, here's what we suggest.*

*First, review our venue options, wedding packages and our fresh & unique menus to get a sense of what we offer. Develop an idea of what options from our menus and other services appeal to you.*

*Contact our Banquet & Events Sales team at 530.544.6546 or [events@theblueangelcafe.com](mailto:events@theblueangelcafe.com). Our team of professionals is ready to assist you with venue availability, menu selections, budget planning and other services. After your initial contact with us, will provide you with a detailed quote.*

*When you work with us, you'll find that we make the catering details work in harmony with the bigger picture. We start with your ideas & inspiration & couple them with our love of design & years of experience to ensure your event is everything you wish it to be.*

*We look forward to providing your special event with delicious food and excellent service.*

## OUR MENUS

All menu prices are based on drop off service only. There is a 15% drop fee (minimum of \$90). If staffing is included in your event this fee does not apply. Any of our menus (breakfast, lunch, or dinner) can be used at any time at no additional fee. Certain menu items are subject to seasonal availability. We reserve the right to offer substitutions if products are not up to our level of quality. Due to fluctuations in food costs, all prices are subject to change.

## EQUIPMENT RENTAL

Upgraded plate ware, silverware, & water glasses for table service \$5 per person

Glassware for bar service (available only when using Blue Angel bartenders) \$2.5 per person

Sandlewood or white linen tablecloths & napkins \$5.00 per person. Colored napkins for an additional \$1 per person

## OFF SITE CATERING BEVERAGES

Non Alcoholic

Coffee and hot tea \$3.00 per person

Assorted sodas \$3.00 per person

Alcoholic

We can provide the wine and beer. Current full wine & bottle beer list available in our website.

If you provide your own hard alcohol:

Mixer bar set up fee (includes all beverage mixers i.e.: cranberry & orange juice, bloody Mary & margarita mix, soda & tonic water, lemons, limes, cherries, olives, straws & napkins.)

2-50 people \$150

50- 100 people \$200

100-200 people \$ 250

Full bar service:

Contact "Raising the Bar" who are a licensed & insured, full service beverage catering company. They can cater for all your beverage needs for your event of any size and at any location. They supply the bartenders, rentals, & beverages of every sort imaginable. They bring the Party!! Eric 530-412-4259

## BLUE ANGEL LOFT BEVERAGES

Non Alcoholic

Coffee and hot tea \$3.00 per person

Assorted sodas \$3.00 per person

Alcoholic

No hard liquor is allowed in the premises. We can provide you with a fully hosted, partially hosted or cash bar offering wine and beer. Current full wine & beer list is available in our website.

Corkage fee for wine and champagne is \$15 per bottle. Corkage fee for a keg is \$175 each.

## SERVICE STAFF

If you require Blue Angel service staff, the following rates will apply \*4 hours minimum

Bartender \$30.00 per/hr

Chef \$60.00 per/hr, Cook \$40.00 per/hr

Lead Server \$40.00 per/hr, Server \$30.00/hr

## **PAYMENTS**

### **DEPOSIT**

1st Payment to confirm the date and time for your event we require a 33.33% or 50% deposit of the total rate with a minimum of \$1000. The rate percentage varies depending on the type of event and total amount. All deposits are non-refundable.

### **FOOD & BEVERAGE DEPOSIT**

2nd payment of 50% of the remaining balance is due no later than 2 month prior to your event.

### **FINAL PAYMENT**

Final payment and guest count is required 14 days prior to the event. The guest count may not decrease, but may increase (up to 6 guests) up to 96 hours in advance. Any overdue payments will be subject to a 5% late fee.

### **CANCELLATION**

If cancellation should occur, written notice must be submitted 60 days prior for a refund to be considered. We are not responsible for the weather or event party delays. If a cancellation occurs 10 days or less prior to the event, the client will be responsible for all charges in full. Sales tax of 8.00% & a Service & Gratuity Fee will be applied to all prices listed.

## **PREFERRED VENDORS**

### **FLORIST**

Thrans [www.thransflowers.com](http://www.thransflowers.com) 530 544-1171

### **MUSIC**

Ryan Palmer - [laketahoedj.com](http://laketahoedj.com)  
Derek Tarpey - [lakedj.com](http://lakedj.com)  
DJ Produce Dylan Thomas 775 690-1168  
Randy - [dynamicduo-entertainment.com](http://dynamicduo-entertainment.com)  
Avalanche Violin & Guitar Duo 800 975-2278  
Wesley Orsolic 530 544-9212  
Anne Roos - [celticharpmusic.com](http://celticharpmusic.com)  
DJ Derik - Riptide Ent. 916 796-3152

## **ACCOMMODATIONS**

Lakeland Village - [lakeland-village.com](http://lakeland-village.com)  
Heavenly Lodge - [HeavenlyValleyLodge.com](http://HeavenlyValleyLodge.com)  
Deerfield Lodge - [tahoedeerfieldlodge.com](http://tahoedeerfieldlodge.com)  
Tahoe Beach & Ski - [tahoebeachandski.com](http://tahoebeachandski.com)  
Alder Inn - [thealderinn.com](http://thealderinn.com)  
968 Park Hotel - [968parkhotel.com](http://968parkhotel.com)  
Lakeshore Lodge - [tahoelakeshorelodge.com](http://tahoelakeshorelodge.com)  
Inn by the Lake - [innbythelake.com](http://innbythelake.com)

## **WEDDING COORDINATORS**

Cloud Nine Event Co - [cloudnineeventco.com](http://cloudnineeventco.com)  
Tahoe Dream Events - [tahoedreamevents.com](http://tahoedreamevents.com)  
Blue Sky Events - [blueskyevents.biz](http://blueskyevents.biz)  
Events Ink. - [Events-ink.com](http://Events-ink.com)

## **PHOTO BOOTH**

PicBox - [picboxphotobooth.com](http://picboxphotobooth.com)

## **VIDEOGRAPHER**

Stateline Video - [statelinevideo.com](http://statelinevideo.com)

## **BEAUTY**

Imagine Salon - [imaginesalontahoe.com](http://imaginesalontahoe.com)  
Natalie Cusson - [nataliecusson.com](http://nataliecusson.com)  
Bio Spirit - [massagetahoe.com](http://massagetahoe.com)  
Tahoe Wedding Hair - [tahoeweddinghair.com](http://tahoeweddinghair.com)  
Sublime Beauty - [sublimebeauty.laketahoe.com](http://sublimebeauty.laketahoe.com)

## **PHOTOGRAPHY**

Image Angels - [imageangels.com](http://imageangels.com)  
Hall Creations - [hallcreations.com](http://hallcreations.com)  
Melina Wallish - [melinawallis.com](http://melinawallis.com)  
Leslie Timmerman - [phototahoe.com](http://phototahoe.com)

## **TRANSPORT**

Shuttle Tahoe [shuttlearoundtahoe.com](http://shuttlearoundtahoe.com)  
Bearfoot Limousines [bearfootlimousines.com](http://bearfootlimousines.com)  
Borges Horse Sleigh [sleighride.com](http://sleighride.com)  
Discover Lake Tahoe [demotours.com](http://demotours.com)

## **WEDDING CAKES**

Flour Girl - [flourgirlweddingcakes.com](http://flourgirlweddingcakes.com)  
Cakes by Grace - [tahoecakesbygrace.com](http://tahoecakesbygrace.com)  
Cakes by the Lake - [cakesbythelaketahoe.com](http://cakesbythelaketahoe.com)

# VENUES

## *in beautiful South Lake Tahoe*

Blue Angel Banquet Loft  
Ceremony & reception (85 guests)  
530 544-6546  
1132 Ski Run Blvd, SLT, CA

Lakeshore Lodge and Spa  
Ceremony (70 guests)  
800 448-4577 / tahoelakeshorelodge.com  
930 Balbijou Rd, SLT, CA

Lakeside Beach  
Ceremony (200 guests)  
530 545-8453 / laketahoebeachweddings.com  
4081 Lakeshore Blvd, SLT, CA

Eagles Nest  
Ceremony & Reception (120 guests)  
775 339-1100 / eaglesnestlaketahoe.com  
472 Needle Peak Rd, Stateline, NV

The Estate Tahoe  
Ceremony & Reception (200 guests)  
(775) 588-0484 / events@theestatetahoe.com  
www.theestatetahoe.com

Deerfield Lodge  
Ceremony, Reception & Accommodation  
130 guests  
530 544-3337 / tahoedeerfieldlodge.com  
1200 Ski Run Blvd, SLT, CA

Heavenly Valley Lodge Bed & Breakfast  
Ceremony, Reception & Accommodation  
130 guests  
530 564-1500 / heavenlyvalleylodge.com  
1261 Ski Run Blvd, SLT, CA

Lakeland Village  
Ceremony, Reception & Accommodation  
125 guests  
800 922-2700 / lakeland-village.com  
3535 Lake Tahoe Blvd, SLT, CA

Holly's Place  
Ceremony, Reception & Accommodation  
100 guests 800 745-7041 / hollysplace.com  
1201 Rufus Allen Boulevard, SLT, CA

Picchetti Winery  
Ceremony & Reception (100 guests)  
530 541-1500 / picchetti.com  
3135 Harrison Ave, SLT, CA

Valhalla Grand Hall  
Ceremony & Reception (125 guests)  
530 541-4975 / valhallatahoe.com  
1 Valhalla Rd, SLT, CA

Tahoe Paradise Resort  
Ceremony & Reception (200 guests)  
530 314-1046 1011 E San Bernardino Ave, Meyers

Lakefront Wedding Chapel  
Ceremony & Reception  
877 277-4480 / tahoelakefrontweddings.com  
3351 Lake Tahoe Blvd., SLT, CA

Safari Rose  
Ceremony & Reception  
888 867-6394 / tahoecruises.com

Inn By the Lake  
Ceremony, Reception & Accommodation  
130 guests  
530 542-0330 / innbythelake.com  
3300 Lake Tahoe Blvd, SLT, CA

# BLUE ANGEL BANQUET LOFT

*Our very own Loft*

Our own event space located above our restaurant, The Blue Angel Café. With high vaulted ceilings & Italian slated floors it has an elegant & cozy candle lit ambience to make everyone feel at home.

With room to dance and with your own private bar to mingle you will have an unforgettable day! We can accommodate 85 guests seated and 125 cocktail style.

The following rates include:

Tables & chairs  
Glassware  
China & flatware  
Chaffing dishes & serving utensils  
4 hour room rental.

Monday thru Thursday \$299

Friday & Sunday \$499

Saturday \$699

Price does not include linens, staffing, set up & breakdown, food, & beverages.

## WEDDING PACKAGES

All packages include: Ceremony & reception location, ceremony chairs, minister & decorative wedding certificate, 6 rose bridal bouquet, matching boutonniere. Reception tables & chairs in the Blue Angel Loft. Plateware, silverware, glassware. You can add additional flowers for your wedding party or upgrade for an additional cost. Food, beverage, linen, servers & wedding coordination are not included in package rates unless stated.

## YEAR ROUND PACKAGES

*Crystal - \$1499*

*1hr indoor ceremony - Blue Angel Loft  
4hr reception in the Blue Angel Loft  
Max 70 guests*

*Cake & Champagne - \$1899*

*1hr indoor ceremony - Blue Angel Loft  
2hr use of the Blue Angel Banquet Loft,  
Bartender included. Max 100 guests  
Includes champagne toast & wedding cake*

## CAREFREE PACKAGES

*\$3200 (Available in Summer months only)*

*Lakeside Beach*

*1hr sandy beach ceremony at Lakeside Beach  
(arch included) Max 85 guests  
4hr use of the Blue Angel Banquet Loft*

*Regan Beach*

*1hr grassy ceremony at Regan Beach  
(arch included) Max 85 guests  
4hr use of the Blue Angel Banquet Loft*

*Lakeshore Lodge & Spa*

*1hr beach ceremony at Lakeshore Lodge & Spa  
(arch included) Max 70 guests  
4hr use of the Blue Angel Banquet Loft*

*The Estate Tahoe*

*1hr ceremony at The Estate Tahoe  
Max 50 guests  
4hr use of the Blue Angel Banquet Loft,  
(additional \$5 per person for transportation to  
the venue)*

# MENUS

## BREAKFAST & BRUNCH

### CONTINENTAL

Assorted breakfast pastries  
Fruit salad  
Fruit Juices, coffee, & tea service  
14.99 per person

### DELIGHTFUL DAY

Assorted pastries  
Fruit salad  
Breakfast sausage or applewood bacon  
Seasonal vegetable, and cheese frittata  
Bagels, butter, cream cheese, and jelly  
Fruit Juices, coffee, & tea service  
19.99 per person

### FULL MONTY

Assorted fresh pastries  
Breakfast sausage  
Applewood bacon  
Home fries  
Seasonal vegetables & cheese frittata  
Fruit salad  
Spinach salad with candied walnuts, jicama, red onion with a peppered white balsamic dressing  
Fresh mozzarella and cucumber tea sandwiches  
Fruit Juices, coffee, & tea service  
29.99 per person

## MEATS & SALADS

### SANDWICHES & SALADS

Pick 2 salads & 2 of the following sandwiches:

Fresh mozzarella with avocado, lettuce & tomatoes with a pesto vinaigrette on baguette

Thinly sliced tri tip, cheddar, lettuce, tomato, red onion, & horseradish aioli on baguette

Sliced natural turkey with brie, green apple, lettuce, mango chutney, & sugared walnuts on focaccia

Curry chicken salad with lettuce & toasted almonds

\$15.99 per person / kettle Chips \$1 per person, add a small dessert for \$2.5 per person

### BUILD YOUR OWN SANDWICH

Pick 2 salads & 3 of the following deli meats:

Sliced turkey breast, ham, roast beef, salami, or curried chicken salad  
(additional items \$1.99 extra per person)

Freshly baked bread rolls

Sliced assorted cheeses, sliced tomatoes, lettuce, mustard, & mayonnaise

16.99 per person / kettle Chips \$1 per person, add a small dessert for \$2.5 per person

# MENUS

## APPETIZERS

5.99 per person per item (2 or 3 pp)

### MINI CRAB CAKES

South American seasoned served with a spicy chipotle aioli

### VEGETABLE SPRING ROLLS

Crispy rolls with sweet sambal chili sauce

### ASIAN CHICKEN SKEWERS

Asian seasoned chicken with a ginger peanut sauce

### ENGLISH SAUSAGE ROLLS

Pork sausage wrapped in puff pastry & baked until golden brown & fluffy

### SWEET ASIAN SESAME MEATBALLS

Simmered in a sweet Asian sauce with sesame seeds, hints of garlic, ginger, & soy

### STEAK TOSTADAS

Crisp wonton skins topped with spicy sesame slaw & ginger steak

### SHRIMP LETTUCE CUPS

Sweet lime & ginger marinated shrimp on butter lettuce cups with chopped peanuts & toasted coconut

### PROSCIUTTO WRAPPED SHRIMP

Grilled shrimp, chilled, & wrapped with peppery arugula & thinly sliced prosciutto

### POMODORO CROSTINI

Sliced baguette with fresh mozzarella, diced tomato, & fresh basil

## PLATTERS

Each platter serves 25 guests, price per platter

### ANTIPASTO

Cured meats & pickled vegetables with olives & pepperoncini, crostini & Lavosh crackers  
199.00

### GRILLED VEGETABLES

grilled peppers, squash, zucchini, tomatoes, red onion with fresh basil, & balsamic vinegar  
149.00

### FRESH FRUITS & BERRIES

Sliced fresh fruits & berries based on seasonality  
129.00

### CHEESE & CRACKERS

Domestic 149.00 or Imported 219.00

### BAKED BRIE

Chopped nuts, fresh herbs & dried cranberries  
99.00

### SPINACH ARTICHOKE DIP

with sliced baguette  
99.00

### SMOKED SALMON

Herb cream cheese, capers, onions, crumbled hard boiled egg & lemon, cracker, & assorted bread basket  
169.00

### TRIO OF DIPS

Toasted baguette and lavosh crackers with homemade hummus, sundried tomato spread, & kalamata olive tapenade  
99.00

# BUFFET MENUS

## HEAVENLY VALLEY

Choice of one salad, one side, & one entrée  
23.99 per person

## SKI RUN

Choice of one salad, one side, & two entrées  
27.99 per person

## TAHOE

Choice of two salads, two sides, & two entrées  
31.99 per person

Add bread, an extra salad or side \$3 per person

## SALADS

### BLUE ANGEL WINTER HOUSE

Mixed greens, shredded vegetables and toasted almonds with dijon dressing

### BLUE ANGEL SUMMER HOUSE

Seasonal berries and crumbled goat cheese with mixed greens and a basil orange vinaigrette

### CAESAR

Focaccia croutons, shredded parmesan, crisp romaine with a creamy Caesar dressing

### ZESTY LATIN COLESLAW

Red & green cabbage mixed with cilantro, thinly sliced red onion, & spicy Mexican dressing

### KALE

Massaged kale, shredded carrots, toasted almonds, cauliflower & dried cranberries with a sesame ginger vinaigrette

### RED POTATO & GREEN BEAN

Roasted red potatoes, artichoke hearts, roasted red peppers, green beans & mustard vinaigrette

## SIDES

### GARLIC MASHED POTATOES

Potatoes mashed with roasted garlic, salt, pepper, butter, & cream

### BACON & CHEDDAR MASHED POTATOES

Potatoes mashed with bacon, & white cheddar

### GRILLED ASPARAGUS

Fresh asparagus grilled then tossed in garlic, butter, & white balsamic

### SESAME QUINOA PILAF

Quinoa tossed with bell peppers, red onion, edamame, carrots, & tomatoes

### BLACK BEAN STEW

Stew of black beans, tomatoes, cumin, onion, coriander & ground chiles

### SEASONAL SAUTEED VEGETABLES

Zucchini, yellow squash, red onion, broccoli, bell peppers sautéed, & seasoned

### BROWN RICE PILAF

Brown rice with mixed vegetables, & fresh herbs

### WHITE CHEDDAR MAC & CHEESE

Creamy baked pasta with white cheddar sauce

### BREAD ROLLS

Freshly baked assorted bread

### GARLIC BAGUETTE

Crispy baguette baked with butter, garlic & parmesan

## ENTREES

### MARINATED TRI TIP

Moroccan marinated tri tip roasted and sliced, topped with a roasted pepper tapenade

### GRILLED TRI TIP

Herb seasoned with red wine shallot reduction

### HERB CRUSTED PRIME RIB

(add an extra \$4 per person)

Slow roasted prime rib served with horseradish cream, & au jus

Carving Station: \$100 carving chef fee required

### BBQ PORK SPARE RIBS

Simmered with the blue angel golden BBQ sauce

### PORK TENDERLOIN

Roasted with a savory pan sauce flavored with cinnamon brandy, & apples

### GRILLED SALMON

(add an extra \$3 per person)

Served on a bed of roasted tomatoes, artichokes, basil, & capers

### LEMON HERB COD

Chipotle almond sauce

### SAUTEED SHRIMP

(add an extra \$4 per person)

Sautéed in garlic, sherry, tomatoes, basil, & garlic butter

### HERB & GARLIC CHICKEN

Roasted chicken breast with a savory sauce of shallots, mushrooms, fresh rosemary

### CHICKEN TOSCANA

Italian marinated chicken breast, sauced with a slow simmered sauce of tomatoes, basil, garlic, & olive

### CHICKEN TIKKA MASALA

Chicken simmered in an Indian Curry sauce of coconut milk, tomatoes, turmeric, & garan masala

### ITALIAN SEASONED CHICKEN

Marinated in garlic, basil, oregano & olive oil

### GRILLED CHICKEN HINDQUARTER

Glazed with our house beer BBQ sauce

### CHICKEN MARSALA

Lightly floured and sautéed with mushrooms, onions, Marsala wine & finished with cream

### VEGETABLE LASAGNA

Layers of lasagna noodles, ricotta cheese, mozzarella, shredded vegetables & tomato sauce

### FARFALLE ALFREDO

Al dente farfalle topped with a creamy Alfredo sauce

### PENNE MARINARA

Al dente pasta tossed with a homemade hearty tomato marinara

# SET MENUS

*served buffet style*

## ITALIAN STYLE

### Pasta Bar

Caesar salad with focaccia croutons

Farfalle pasta with parmesan alfredo sauce

Penne pasta with herbed marinara sauce

Mixed vegetables

Three cheese garlic bread

Grated parmesan

20.99 per person

Add Italian meatballs for \$0.99 per person

Add grilled chicken for \$1.99 per person

Add grilled shrimp for \$3.99 per person

## MEXICAN FIESTA

### Taco Bar

Flour tortillas

Choice of one: carne asada, pork carnitas  
or ancho braised shredded chicken.

pepper slaw, grated cheese, tomato salsa,  
jalapeno lime sour cream

black bean stew

spanish-rice

22.99 per person

add on an additional meat \$2.99 per person

## AUSSIE BBQ

Blue Angel House Salad  
mixed greens, shredded vegetables, toasted  
almonds with dijon dressing

BBQ Pork Spare Ribs  
simmered with the blue angel golden BBQ  
sauce

Grilled Chicken Hindquarter  
glazed with our house beer BBQ sauce

Zesty Latin Coleslaw  
red & green cabbage mixed with cilantro, thinly  
sliced red onion, & spicy Mexican dressing

Corn on the Cob  
served with sweet cream butter, chili powder, &  
grated parmesan

Cornbread Muffins

31.99 per person

## WEDDING CAKES

*Please refer to our wedding cake preferred  
vendors*

## DESSERT

5.99 per person

Deep Chocolate Torte

Chocolate Cheesecake

Lemon Bars

Brownies

Apple Pie