



GRANLIBAKKEN
TAHOE



Dinner Banquet Menus Summit

At Granlibakken Tahoe all meals are prepared with skill and attention by our onsite culinary team.

Choose from a variety of menu items, including those that address special dietary needs.

Served buffet-style.

All menus are subject to changes due to both supply challenges and seasonality of ingredients.



CUBAN DINNER BUFFET

Menu

Mixed Greens Salad

with tomatoes, mushroom, red onions, bell peppers, cucumbers, and served with assorted house-made dressings

Cuban Salad

with avocados, tomatoes, red onions, feta cheese, garlic lime vinaigrette

Natural Jerk Chicken

Roast Pork Prime Rib

with jus lei and grilled pineapple slices

Vegan/Gluten-free (V)(GF)

white sweet potato, lentil, onion, celery, carrot casserole with quinoa, rice milk, garlic, nutmeg, curry powder, thickened with rice flour

Mixed Vegetables, Black Beans, Rice

Fresh Fruits

Mojito Bars



AMERICAN CLASSIC DINNER BUFFET

Menu

Arugula Salad Platter (V)(GF)

*with watermelon, fresh strawberries,
balsamic vinaigrette and fresh cracked black
pepper*

Caesar Salad

*with croutons, parmesan cheese,
Caesar dressing
(dressing contains mayo, sour cream, anchovies, garlic,
olive oil, lemon juice, dijon, Worcestershire sauce,
parmesan cheese)*

4oz Petite Filet

*bordelaise with mushroom garnish
(has gluten, DF)*

Grilled Shrimp

*with concasse tomatoes, mushrooms,
garlic, basil*

Sliced Red Potatoes Lyonnaise

with onions

Asparagus, Carrots, Grilled Yellow Squash

Vegetarian Roasted Buffalo Cauliflower

*with blue cheese crumbles, ranch dressing,
sliced pepperoncini, served on a bed of red
kidney beans
(GF, has dairy)*

Fresh Fruits

Seasonal Cake



MEXICAN DINNER BUFFET

Menu

Watermelon Salad

with feta and mint

Jicama, Strawberry and Green Apple Salad

Mexican Kidney Bean and Corn Salad

with chile vinaigrette

Warm Flour and Corn Tortillas

Mexican Rice and Beans

Vegetarian Chile Rellenos

with queso fresco, Mexican tomato sauce

(contains gluten and dairy, can be made GF)

or

Grilled Quesadilla

with grilled peppers and onions

(contains dairy & gluten)

Natural Chicken Fajitas (GF)(DF)

onions, tomatoes, bell peppers

(Mary's chicken is from Petaluma and is sustainable,

no antibiotics)

Marinated Skirt Steak Street Tacos (GF)(DF)

*Chips, salsa, guacamole, sour cream, black olives,
grated cheese, diced onions and tomatoes*

Fresh Fruit

Tres Leches

(contains gluten and dairy)

or

Churros

(contains gluten and dairy)

POLYNESIAN DINNER BUFFET

Menu

Hawaiian Kale Salad (GF)(DF)

kale, pineapple juice, garlic powder, ginger powder, turmeric, avocados, gingernuts

Macaroni Salad

Natural 6oz Fillet

Teriyaki chicken or grilled Mahi Mahi

Roasted Pork Loin

with scratch made rub

Vegan Hawaiian Chickpea Teriyaki (V)(GF) (DF)

Pineapple Rice

Hawaiian Roasted Vegetables

Fresh Fruits

Chocolate Haupia or Seasonal Cheese Cake



Vegan



Gluten
- free



Dairy-
free

CHICKEN & TRI TIP DINNER BUFFET

Menu

Asian Pear Salad

with baby kale, Asian pears, toasted pistachios, pears, dried cranberries, dressing: olive oil, sautéed shallots, rice wine vinegar, honey, gorgonzola

Roasted Beet Salad

with arugula, Mandarin oranges, chèvre and balsamic vinaigrette

10oz stuffed Chicken Breast (GF)

stuffed with artichokes hearts, pancetta and feta with jus lei

Tri Tip Roast with au Jus

Butternut Squash Roulade

with red pepper coulis

Mixed Vegetables

Roasted Baby Red Potatoes

with olive oil and parsley

Fresh Fruits

Strawberry Shortcake Trifles

or

S'mores Chocolate Mousse

DINNER BUFFET PICANHA SIRLOIN & SALMON

Menu

Arugula Salad

with beets, chèvre, grape tomatoes honey-roasted walnuts, balsamic vinaigrette

Green Bean Salad

Brazilian Picanha Sirloin

with chimichurri

Vegan Stuffed Tomato (V)(GF)(DF)

with millet, corn, black beans, brunoised vegetables on a bed of spinach

Grilled Marinated Salmon (GF)

*with lemon dill beurre blanc
(contains Dairy)*

Parsley Red Potatoes

Grilled Mixed Vegetables

Fresh Fruits

Seasonal Cheesecake



Vegan



Gluten
- free



Dairy-
free

FRENCH DINNER BUFFET

Menu

Belgian Endive Salad

with bleu cheese and balsamic vinaigrette

French Country Salad with Lemon Vinaigrette

*spring mix, beets, roasted butternut squash,
roasted asparagus*

Steak au Poivre

with green peppercorn sauce

Scallops and Portobellini

*with fresh spinach sauté and mornay sauce or
Roast Duck a l'orange*

Vegan Tofu Mushroom Bourguignon

gluten-free with tamari sauce

Potatoes Rissolle

oven roasted potatoes with herbs

Roasted Asparagus

Assorted Desserts

Chocolate Pots de Creme

Fresh fruits

ITALIAN DINNER BUFFET

Menu

Chopped Italian Salad

shredded romaine lettuce, garbanzo beans, tomatoes, mozzarella and fresh basil tossed in house-made mustard herb vinaigrette

Antipasta Platter

salami, provolone, prosciutto, deviled eggs, smoked salmon, olives

Natural Chicken Piccata

*with lemon caper beurre blanc
(contains gluten and dairy)*

Marinated Grilled Capone (Mahi mahi)

Zucchini Rollatini (V) (VEG) (GF)

with silken tofu, vegan cheese, spaghetti squash, and mushrooms served with pomodoro sauce

Short Grain Brown Rice

Green Beans with Onions, Red Bell Peppers and Garlic

Fresh Fruits

Tiramisu or Cannoli

PERUVIAN DINNER BUFFET

Menu

Peruvian Melon Salad

**Peruvian Toasted Corn, Avocado, and
Quinoa (or farro) Salad**
with lemon vinaigrette

Peruvian Beef Stir Fry (lomo saltado)

Vegetarian Peruvian Lentil Stew
*with potatoes, zucchini, yellow squash, cumin,
oregano, aji amarillo and garlic served with
brown rice*

French Fries

Steamed Mixed Vegetables

Fresh Fruit Platter

Peruvian Dessert Suspiro de Limeña

INDIAN DINNER BUFFET

Menu

Kachumber Indian Salad (GF, DF)

tomatoes, onions, cucumber, coriander, lemon juice

Mulligatawny Soup (GF, DF)

*onions, carrots, jalapeno, garlic, ginger, apples,
tomatoes, curry, cumin, paprika, cinnamon, turmeric,
cardamom, pepper, lentils, coconut milk*

Indian Chaat (fruit salad) (GF, DF)

*fresh cut fruits, chaat dressing
(cumin, coconut, mango puree, ginger, cayenne, salt, pepper)*

Indian Lamb Curry

*lamb shoulder, caramelized onions, Greek yoghurt
(contains dairy)*

or

Butter Chicken (Murgh Makhini)

chicken, butter, cream, tomato

Tandoori Shrimp Tikka with Mint Chutney

garlic, Greek yogurt, paprika, cumin, chickpea flour

Paneer Masala

*paneer cheese seasoned with cumin, coriander, turmeric,
black pepper, cayenne, potatoes, red bell peppers,
onions, cauliflower
(GF, contains dairy)*

Mango Chutney, Roasted Red Pepper, Tomato and Chili Chutney, Naan Bread, Basmati Rice

Fresh Fruits

Indian Rice Pudding (GF)

*with assorted toppings
(contains dairy,)*



GERMAN DINNER BUFFET

Menu

Creamy Cucumber and Sweet Onion Salad

(GF)

with fresh dill horseradish dressing

(contains dairy)

Green Bean Salad (GF, DF)

Bockwurst and Knockwurst (GF, DF)

with fried onions

Natural Chicken Schnitzel

with lemon caper butter

(contains dairy & gluten, can be made GF)

Vegetarian Eggplant Schnitzel

with paprika sour cream sauce

Potato Pancakes

with apple compote

(contains dairy & gluten)

Fresh Fruits

Apple Strudel

with whipped cream

(contains dairy & gluten)

or

German Apple Cake

BBQ BUFFET

Menu

Mixed Green Salad

with tomatoes, cucumbers, radish, grated carrots, red onions and house-made dressing

Coleslaw (GF)(DF)

(contains, soybean oil, egg yolk)

4oz Tri-tip Steak Maitre d Butter

or

BBQ Pork Ribs

Blackened Basa Fillet

Polenta and Eggplant Stack

with hummus, tomato and fresh mozzarella with Pomodoro fresco

Oven-roasted Seasoned Red Potatoes (GF, DF)

Corn on the Cob

Vegetarian Baked Beans

Fresh Fruits

Mixed Berry Cobbler with Vanilla Ice Cream



Gluten
- free



Dairy-
free