



GRANLIBAKKEN TAHOE



Lunch 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.



BUILD-YOUR-OWN SANDWICH BUFFET

Menu

Egg Salad (GF)(DF)

*with eggs, vegenaïse, celery, mustard, paprika,
salt & pepper*

Potato Salad

*with potatoes, eggs, vegenaïse, mustard,
onions & celery*

Assorted Bread and Rolls

Assorted Condiments

including mustard & vegenaïse

Meat Sandwich Platter

*with sliced ham, roast beef & natural turkey
breast*

Vegetarian Sandwich Platter

*with sliced zucchini, mushrooms, shredded
carrots, oven-roasted tofu, diced bell peppers,
hummus*

Assorted Sliced Cheeses

Sliced Tomatoes, Onions, Pickles, Pepperoncini

Fresh Potato Chips

Fresh Fruits

Assorted Cookies



BUILD-YOUR-OWN CHOPPED SALAD & SOUP LUNCH BUFFET

Menu

Pick one soup for your group:

**Minestrone, Butternut Squash, or Indonesian
Tomato**

Salad Selection Items

*Mixed greens, spinach, tomatoes, peppers,
cucumbers, carrots, red onions, radishes,
sautéed mushrooms, sliced avocado, sprouts,
bean sprouts, roasted yellow beets, hard boiled
eggs, shredded cheddar cheese, vegan cheese,
roasted tofu, white, hummus, olive oil, lemon
wedges & assorted house made dressings*

Nuts

almonds, pecans, pistachios

Telera Rolls

(gluten-free rolls on request)

Grilled Salmon or Chicken or Steak*

**Sustainably-harvested White Albacore Tuna
Salad**

*contains vegemaise, celery, relish, hot sauce,
red bell pepper, black pepper & onions*

Healthy Loaded Sweet Potato Skins (V/GF)

*with onions, garlic, bell peppers, tomatoes,
black beans, vegan yogurt, vegan mozzarella*

Carrot Cake



CLASSIC AMERICAN GRILL LUNCH BUFFET

Menu

Mixed Greens Salad (V)

*with tomatoes, peppers, cucumbers, carrots, red onions, radishes, mushrooms,
hummus, lemon wedges, olive oil, house-made dressings*

High-Protein Pasta Salad (V)(GF on request)

*with black olives, onions, red bell peppers, peas, artichoke hearts, lemon
vinaigrette and grated parmesan cheese on the side*

Coleslaw (DF)(GF)

contains vege-naise

Toasted Hamburger and Hot Dog Buns

(gluten-free buns available)

Natural Beef Cheeseburgers or Grilled Chicken Breast

Piedmontese beef or all natural chicken

Impossible Burgers (VG)(GF)

plant-based burger

Choice of:

Hot Dogs (GF)(DF)

with fried onions

or

Bockwurst

Sliced Tomatoes, Onions, Pickles, Pepperoncini, and Assorted Condiments

Fries

Ice Cream Bars, Cones, Sandwiches, Frozen Fruit Bars

CUBAN LUNCH BUFFET

Menu

Mixed Greens Salad (V)

tomatoes, mushroom, red onions, bell peppers, cucumbers, julienne carrots, assorted dressings

Sopa de Pollo

Cuban chicken soup with carrot, onion, celery, corn, potato and noodles

or

Cuban Mojo Chicken

with pineapple-avocado salsa - citrus, garlic, olive oil and fresh herbs

Cuban Grilled Sandwich

roasted pork, ham, Swiss cheese, dill pickles

Vegan Cuban Grilled Sandwich (VG)(DF)

with jackfruit, vegan cheese, dill pickle

Black Beans, Steamed White Rice (V)

Chef's Choice of Dessert

HOT SANDWICH LUNCH BUFFET

Menu

Mixed Greens Salad (V)

*tomatoes, mushroom, red onions, bell peppers,
cucumbers, julienne carrots, olives, croutons,
house made dressings*

Roasted Vegetable Pasta Salad

*with sundried tomato pesto
(gluten-free pasta available on request)*

Shrimp Salad

on a telera roll, lettuce and tomato

Bacon, Lettuce, Tomato on Sourdough Toast

Grilled Cheese

*with cheddar and fresh Mozzarella cheese,
sliced tomatoes and pesto sauce
(contains dairy & gluten)*

Indonesian Tomato Soup (V)

Deep Fried Potato Chips or French Fries

Brownies and Cookies

ASIAN LUNCH BUFFET

Menu

Mixed Greens Salad (V)

tomatoes, peppers, cucumbers, carrots, red onions, radishes, mushrooms, hummus, lemon wedges, olive oil house-made dressings

Asian Cucumber Salad

Roasted Asian-style Chicken Thighs

with fried green beans, soy sesame oil, sesame seeds, garlic, fresh ginger

Szechuan Beef Stir Fry

with thin slice marinated beef coated in a tangy spicy sauce

Crispy Asian Tofu (V) (GF)

Vegetarian Fried Rice (V)(GF)(DF)

Fresh Fruits

Matcha Roll

or

Homemade Almond Cookies



GREEK LUNCH BUFFET

Menu

Tabbouleh Salad (V)

with Bulgar wheat, tomato, cucumber, parsley, mint, green onion, lime juice and olive oil

Greek Salad (GF)

with tomato, cucumber, onion, romaine lettuce, feta cheese, Kalamata olives, and lemon vinaigrette

Greek Lentil Soup (VG)

with feta cheese on the side

Naan Bread

Chicken Shawarma (GF)

Mary's chicken thigh meat oven-roasted, seasoned and marinated with turmeric, cardamom, cinnamon, cloves and garlic

Grilled Shrimp (GF)(DF)

with sliced artichoke bottoms, diced tomatoes and onions, basil oregano, mint

Falafel

Diced Tomatoes, Onions, Cucumbers

Couscous with Oven Roasted Vegetables (DF)

Tzatziki Sauce, Tahini (GF, DF), Hummus (GF, DF)

Chef's Choice of Dessert



INDIAN KABOB LUNCH BUFFET

(100 PERSON MAXIMUM)

Menu

Kachumber Indian Salad (V)(GF)(DF)

tomatoes, onions, cucumber, coriander, lemon juice

Mulligatawny Soup (V)(GF)(DF)

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

Indian Chaat (GF)(DF)

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

Indian Spiced Beef Kabob (GF)

*beef tenderloin marinated in yogurt, ginger, garlic, curry,
garam masala, salt, cayenne
(contains dairy)*

Tandoori Shrimp Tikka with Mint Chutney

garlic, Greek yogurt, paprika, cumin, chickpea flour

Indian Spiced Vegetable and Paneer Skewers (GF)(V)

*Paneer cheese seasoned with cumin, coriander, turmeric,
black pepper, cayenne, potatoes, red bell peppers,
onions, cauliflower
(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,)*



MEXICAN TOSTADA BAR LUNCH

Menu

Tostada Corn Tortilla Shells (GF)

Pinto Beans

Mexican Rice

Shredded Natural Chicken Breast

Fish Tacos

with coleslaw using vege-naise

(contains gluten & dairy)

Tex-Mex Grilled Vegetables & impossible Crumble (VG)

plant-based crumble with onions, bell peppers

**Shredded Lettuce, Cabbage,
Diced Tomatoes, Onions, Radishes, Grilled
Corn**

**Shredded Jack Cheese, Cheddar, Shredded
Vegan Cheese, Queso Fresco**

Salsa, Guacamole and Sour Cream

Strawberry Tres Leches

BOX OR BAG LUNCH

Menu

Piece of Fresh Fruit

seasonal item of fresh fruit

Sandwich

*natural turkey breast or roast beef or ham with
Jack or cheddar or Swiss or pepper Jack
cheese sandwich (contains gluten & dairy)*

*accompanying bag of lettuce, tomato, pickle,
onion & pepperoncini*

or

Chicken Caesar Wrap

*chicken, lettuce, tomato, cheese
(dressing contains fish)*

Vegetarian Wrap

*grilled tofu, quinoa, lettuce, tomato, cucumber,
avocado & hummus
(can be made gluten-free, dairy-free, vegan)*

Granola Bar

Potato Chips

Cookie

(contains dairy & gluten)

Beverage