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# Catering To Go or Delivered

**Please call to order at least 1 week ahead to check availability.**

**If you are ordering with less notice please call to see what we can do.**

**Pricing is for a Minimum of 35 people.**

**Smaller parties please request a quote.**

**Delivery Charge:** \$50 minimum to Homewood or Incline. \$70 to Truckee.

\$100 to South Lake Tahoe. Delivery charges beyond these flexible parameters will be quoted according to distance. Orders can also be picked up from our facility in Tahoe City.

**Sales tax and 10% service fee is added to all Delivered and To Go orders.**

**Packaging** Your cooked and ready to eat food order will be packaged in disposable oven safe containers that are the size of a standard restaurant hotel pan or half-hotel pan that can be easily inserted into your chafing dishes(not included).

**Add Service Staff and a Buffet Line to your party:**

**Buffet Menus \$6pp:** plate/fork/knife, linen napkins, water glasses, salt and pepper shakers. Buffet tables with linen, risers, chafing dishes, ceramic platters and serving utensils.

**Staff:** The amount of staff required depends on the number of guests planning to attend and the formality of the event; usually one server and 1 chef for every 20 people depending upon the menu. Additional staff will be charged at \$35 per hour with a Five hour minimum.

**Sales Tax and 18% Service Fee** is **not** included in the listed prices and will be added to the final bill where staff and buffet line has been included.

**If you are hosting a more elaborate event please contact us for our full service catering information.**

## Tacos \$25pp

**Flour Tortillas, Asada Style Chicken Breast and Tri-Tip  
Vegetarian Refried Pinto Beans and Mexican Rice**

### **Taco Accompaniments:**

**Sliced Cucumbers, Diced Tomatoes, Cilantro, Cheddar,  
Fresh Guacamole, Sour Cream, Shredded Lettuce, Jalapenos  
Homemade Roasted Tomato-Jalapeno Salsa (medium)**

## Barbecue \$33pp

**Classic Caesar Salad with Homemade Garlic Croutons, Parmesan**

**Grilled Baby Back Ribs, Rosemary-Garlic Marinated Tri Tip  
and Lemon-Garlic Marinated Prawns**

**Grilled Asparagus, Sweet Peppers and Boiled Corn on the Cobb with Butter**

**Fresh Homemade Red Potato Salad**

**Grilled Garlic Bread**

**Fudge Brownies for Dessert**

Everything for your event will be made fresh using  
quality ingredients!!

# Ala Carte

## \*Ala Carte Ordering Tip-

You will want 2 to 3 proteins per person; 1 to 2 salad/vegetable items from the below "Salads Etc." list on page 3, and 1 side per person depending upon your guests' appetite. Quantities are designed to give each person a variety to enjoy.

<u>Proteins</u>	<u>Cost pp</u>	<u>Quantities</u>
Barbeque Chicken Breasts (boneless/skinless)	\$4.50	1/4 Pound
Barbeque Baby Back Ribs	\$5.50	1/4 Rack
Rosemary-Garlic Marinated Tri Tip	\$6.00	1/4 Pound
Smoked Bratwurst	\$3.50	1/4 Pound Each
Asian Pulled Pork	\$5.00	1/4 Pound
Lemon-Garlic Sauteed Prawns	\$5.00	4, 20-Count Prawns
Fresh Fish	As Quoted	
<u>Sides</u>		
Cornbread with Honey-Chive Butter	\$2.50	3 x 3" squares
Basmati Wild Rice Pilaf with Dried Cherries and Honey Toasted Almonds	\$3.50	6 oz.
Mashed Yukon Gold Potatoes	\$4.50	6 oz.
Yukon Potato-Jarlsberg Gratin	\$6.00	6 oz.
Creamy Baked Penne Mac & Cheese	\$6.00	6 oz.
Roasted Potatoes	\$4.00	6 oz.
Garlic Bread	\$2.00	
Grilled/Roasted Vegetables	\$5.00	
Salad Etc- Number 1 - 6	\$4.00	
Salad Etc- Number 7 - 9	\$5.00	

## **Salads Etc-**

**Additions: Shrimp or Chicken Breast or Tri-Tip \$5pp**

- 1. Baby Greens with Sherry-Maple Vinaigrette, Cucumber, Shredded Carrot, Gorgonzola and Toasted Pecans**
- 2. Classic Caesar Salad with Garlic Croutons and Parmesan**
- 3. Spinach, Jicama, Cherry Tomatoes and Laura Chenel Goat Cheese with Champagne-Cider Vinaigrette**
- 4. Baby Green, Balsamic-Shallot Vinaigrette, Quinoa, Cucumber, Cherry Tomatoes, Laura Chenel Goat Cheese, Toasted Walnuts**
- 5. Napa Cabbage with Spicy Soy-Ginger Dressing, Peanuts, Cilantro, Julienne Carrots, Rice Noodles and Grilled Scallions**
- 6. Butter Lettuce, Roasted Beets, Honey Toasted Walnuts, Creamy Maytag Blue Cheese Dressing**
- 7. Red Potato Salad, Egg, Diced Red Bell Peppers, Celery, Scallions, Fresh Herbs**
- 8. Penne Pasta Salad with Roasted Sweet Peppers & Onions, Kalamata Olives, Pine Nuts, Feta, Red Wine-Basil Vinaigrette**
- 9. Mushroom-Caramelized Onion Tart, Baby Greens, Cucumber, Drizzled with Balsamic Reduction**