



Thank you for your considering the Fresh Ketch Lakeside Restaurant for your upcoming event.

Located in the Tahoe Keys Marina, diners are afforded majestic views of Lake Tahoe and the Sierra Nevada Mountains. The Atrium, our glass-enclosed banquet room is the ideal setting for private parties, wedding receptions or conferences. The Ketch is able to provide service for small intimate groups as well as larger parties up to 180.

We will work with you to prepare a menu, either individually served or a buffet. Menus are designed to suit your unique ideas and tastes, are priced to include food and service. There are additional costs for tax, gratuity and beverages as well as a room fee for the private Atrium of \$100-\$500. During your event our staff will be on hand to provide great service and the highest quality food. If there are services we will not provide, we will gladly refer you to qualified professionals.

Attached are samples of our menus. Please feel free to contact us if you have any questions. We look forward to making your event something to remember.

Sincerely,

*Katie Martin
Catering Manager
530-542-6593*



Luncheon Menu

New England Clam Chowder – The white kind. Thick and Creamy

~ Or ~

*Mixed Green Salad – assorted greens, tomatoes and cucumbers
dressed with house cider shallot vinaigrette*

~ And ~

Grilled Salmon

With a rustic walnut sun dried tomato presto

Capellini

With tomatoes, garlic, basil and pesto marinated prawns

Chicken Marsala

Sautéed with a marsala cream sauce, garlic and mushrooms

Steak Sandwich

*Thinly sliced steak served with sweet bell peppers on a French Roll
(Substitute: Turkey Club)*

Sesame Chinese Chicken Salad

*Napa cabbage, greens, chicken breast, vegetables, crispy wontons and
sesame soy vinaigrette*

\$18.95



The Ketch Buffet

Cheese Platter with Assorted Breads and Crackers

Seasonal Fruit Platter

Traditional Caesar Salad

Greek Pasta Salad

Grilled Fresh Salmon

Over rice with Kalamata Olive, Tomato and Basil Vinaigrette

Chicken Marsala over Pasta

Herb Crusted Rib of Prime Beef

With Au Jus and Horseradish Cream

Roasted Garlic Mashed Potatoes

Seasonable Vegetables

\$28.95



Inclusive Pricing

Starters

- *Mixed Green Salad – assorted greens, tomatoes and cucumbers dressed with house cider shallot vinaigrette*
- *Caesar Salad – romaine lettuce tossed with traditional Caesar dressing, croutons and asiago cheese*
- *New England Clam Chowder – the white kind...thick and creamy*

Entrees

- *Tenderloin of Beef - 10 oz cut grilled and served with bordelaise and roasted garlic mashed potatoes* \$35.50
- *Scampi – five jumbo prawns sautéed with fresh basil, garlic, tomatoes, a touch of sherry and butter* \$31.50
- *Chicken Marsala – 8 oz. Breast sautéed with a marsala cream sauce, garlic and mushrooms* \$26.00
- *Fresh Atlantic Salmon – Grilled to medium and drizzled with pesto* \$31.00
- *Seasonal Fresh Fish – Uniquely prepared with a seasonal flair* \$29.00

Desserts

- *Key Lime Pie – Nancy's Original Recipe*
- *New York Cheesecake – Thick and creamy...the original*
- *Chocolate Truffle Cake - A decadent delight*



Ala Carte Pricing

Starters

- *Mixed Green Salad – assorted greens, tomatoes and cucumbers dressed with house cider shallot vinaigrette* \$5.00
- *Caesar Salad – romaine lettuce tossed with traditional Caesar dressing, croutons and asiago cheese* \$5.50
- *New England Clam Chowder – the white kind. Thick and creamy* \$3.50

Entrees

- *Tenderloin of Beef - 10 oz cut grilled and served with bordelaise and roasted garlic mashed potatoes* \$27.50
- *Scampi – five jumbo prawns sautéed with fresh basil, garlic, tomatoes, a touch of sherry and butter* \$23.50
- *Chicken Marsala – 8 oz. Breast sautéed with a marsala cream sauce, garlic and mushrooms* \$18.00
- *Fresh Atlantic Salmon – Grilled to medium and drizzled with pesto* \$23.00
- *Seasonal Fresh Fish – Uniquely prepared with a seasonal flair* \$21.00

Desserts

- *Key Lime Pie – Nancy's Original Recipe* \$4.25
- *New York Cheesecake – Thick and creamy...the original* \$4.25
- *Chocolate Truffle Cake - A decadent delight* \$4.25



Wine List

SPARKLING WINE AND CHAMPAGNE

	SPLIT	BOTTLE
Domaine Ste. Michelle Columbia Valley, Washington		\$21.00
Domaine Chandon Sonoma		\$37.00
Piper-Sonoma Brut Sonoma		\$35.00
Gloria Ferrer Blanc de Noir Sonoma		\$32.00
Moet & Chandon Cuvee Dom Perignon Epemay 1996		\$235.00
J Sparkling Wine Russian River Valley 1999		\$55.00
Piper-Heidsieck Brut France	\$12.00	
Moet & Chandon 'White Star' France	\$12.00	
Korbel Brut California	\$7.00	

WHITE WINES

	GLASS	BOTTLE
Kim Crawford Savignon Blanc Mariborough New Zealand 2004		\$27.00
Babich Savignon Blanc Mariborough New Zealand 2004		\$24.00
Sterling Savignon Blanc Calistoga 2004		\$26.00
Cakebread Savignon Blanc Napa Valley 2004		\$38.00
Houge Fume Blanc Columbia Valley 2004	\$6.00	\$23.00
Geyser Peak Chardonnay Sonoma 2004	\$6.50	\$24.00
Wente Chardonnay Livermore 2003	\$7.00	\$27.00
Edna Valley Paragon Chardonnay Central Coast 2003 375ml		\$17.00
Benziger Chardonnay Cameros 2003		\$29.00
La Crèma Chardonnay Sonoma Valley 2004		\$33.00
Gloria Ferrer Chardonnay Cameros 2002		\$30.00
Robert Young 'Limited Addition' Alexander Valley 2003		\$69.00
Franciscan Chardonnay Napa Valley 2002		\$32.00
Trefethen Chardonnay Napa 2002		\$45.00
RH Phillips Toasted Head Chardonnay Dunnigan Hills 2003		\$28.00
BV Chardonnay Cameros 2003	\$8.00	\$32.00
Sonoma Cutrer Sonoma Russian River Ranches Windsor 2003		\$38.00
Ferrari-Carrano Chardonnay Alexander Valley 2003		\$49.00
Grgish Hills Chardonnay Napa Valley 2001		\$58.00
Fetzer Gewurztraminer California 2004		\$21.00
Hawley Viogner Placer County 2003		\$31.00
Imagery White Burgandy California 2001		\$36.00
Beringer White Zinfandel California 2004	\$4.50	\$16.00
Montivina Pino Grigio Amador 2004	\$6.50	\$25.00



Wine List

RED WINES

	GLASS	BOTTLE
Monterra Merlot Monterey County 2004	\$7.00	\$27.00
Charles Krug Pino Noir Napa Valley Cameros 2002		\$41.00
La Bete Pino Noir Oregon Select du Cave 2003	\$8.50	\$34.00
Robert Stemmier Pino Noir Cameros Napa 2001		\$48.00
Sobon Estate 'Cougar Hill' Zinfandel Shenandoah Valley 2002		\$29.00
Sogno 'Karma Vineyard' Zinfandel Amador County 2001	\$7.00	\$26.00
Ravenswood 'Old Vine' Zinfandel Amador County 2001		\$28.00
J Garcia Zinfandel Cellared by Clos Du Bois Sonoma 2001		\$42.00
Rosemount Hill of Gold Mudgee Shiraz Australia 2002		\$32.00
Francis Coppola Merlot Niebaum Coppola California Vineyards 2003		\$31.00
Raymond Reserve Merlot Napa 2001		\$33.00
Franciscan Merlot Napa Valley 2002		\$34.00
Ritherford Ranch Merlot Napa Valley 2001		\$35.00
Duckhorn Merlot Napa Valley 2002		\$75.00
Castle Rock Cabernet Sauvignon Napa Valley 2001	\$7.00	\$28.00
Liberty School Cabernet Sauvignon California		\$32.00
Arrowood 'Grand Archer' Cabernet Sauvignon Sonoma 2001		\$34.00
Sterling Vineyards Cabernet Sauvignon Napa Valley		\$46.00
Frank Family Vinyards Cabernet Sauvignon Napa 2000		\$38.00
Kenwood 'Jack London' Cabernet Sauvignon Napa 2001		\$56.00
Silver Oak Cabernet Sauvignon Alexander Valley 2000		\$110.00
Opus One Meritage Napa Valley 2000		\$250.00
Geysler Peak Meritage Alexander Valley 2000		\$73.00
Alexander Valley Vineyards Syrah Alexander Valley 2002		\$27.00
EOS Petite Syrah Paso Robles 2000		\$33.00
Pepi Sangiovese California 2003		\$25.00
Renwood Barbera 'Sierra Series' 2002		\$24.00