



BOYS & GIRLS CLUB
OF TRUCKEE MEADOWS

Buffet or Plated Menu

Please reach out for any future catering needs
We happily can accommodate any meal specifications
email: catering@bgctm.org or 775-544-1448

Main Entree

Includes:

Main Entree

Soup or Salad

Two Side Dishes

One Dessert

Assorted Dinner Rolls and Butter

Garlic-Lemon Thyme Roasted Airline Chicken Breast

Pan Jus (GF) \$28

Seared Salmon

Charred Cherry Tomato, White Wine (GF) \$32

Grilled Pork Tenderloin

Apple Cider Brine, Bacon Onion, Jus (GF) \$28

12 hour Braised Short Rib

Pearl Onion, Pork Wine Reduction \$32

Grilled Sirloin

Roasted Cremini Mushrooms, Marsala Wine Butter Sauce \$28

Eggplant Parmesan

Grilled Squash, Roasted Red Peppers, Rustic Tomato Sauce,
Basil Pistou (VG) \$16

Chicken Marsala

Sauteed Wild Mushrooms, Marsala Wine Butter Sauce \$28

Added Protein

Add Grilled Chicken \$4 Supplement

Add Grilled Shrimp \$6 Supplement

Add Grilled Salmon \$8 Supplement

Price Based on Per Person

(V) - Vegan (GF) - Gluten Free (VG) - Vegetarian

Salad

Field Green Salad - Artisan Lettuces, Cucumber, Carrot, Grape Tomato, Radish, Red Onion (V,GF)

Caesar Salad - Romaine Hearts, Aged Parmesan, Garlic Croutons, Classic Caesar Dressing

Chopped Kale - Shaved Apple, Cranberry, Crunchy Walnut, Feta Cheese (VG, GF)

Baby Spinach - Mixed Berries, Roasted Heirloom Beets, Candied Pecan, Crumbled Goat Cheese (VG, GF)

Tortellini Pasta Salad - Roasted Red Peppers, Olives, Baby Spinach, Cucumber, Artichoke Hearts, Shaved Parmesan, Oregano Dressing (VG)

Toasted Ancient Grains - Edamame, Tofu, Roasted Carrots, Cilantro, Torn Basil, Spiced Peanut Dressing (V, GF)

Salad Dressings

Raspberry Vinaigrette, Lemon Poppy Seed, Green Goddess, Rustic Italian, Creamy Balsamic, Buttermilk Ranch, Bleu Cheese, Sesame Ginger, and Classic Caesar Dressing

Soups

Corn Chowder - Roasted Corn, Bacon, Yukon Gold Potato, Cream

Coconut Carrot Bisque - Ginger, Spiced Broth (V, GF)

Cream of Wild Mushroom - Roasted Maitake and Porcini Mushrooms, Savory Broth, Cream (GF)

Tortilla Soup - Shredded Chicken, Black Beans, Crusted Tomatoes, Corn, Crunchy Tortilla Strip (GF)

Lemon Chicken-Orzo - Shredded Chicken, Carrots, Celery, Onion, Herbs, Savory Broth

Clam Chowder - Chopped Clams, Celery, Bacon, Yukon Gold Potato, Cream

Sides

Grilled Asparagus with Lemon Zest (GF)
Sauteed Broccoli and Garlic Confit (GF)
Bacon and Shallot Roasted Brussel Sprouts (GF)
Roasted Baby Carrots (GF)
Chive and Buttermilk Whipped Potatoes (GF)
Creamed Polenta and Mascarpone (GF)
Layered Potato Au Gratin (GF)
Wild Rice Pilaf (GF)

Dessert

Assorted Petit Four
Lemon Bar and Whipped Cream
Assorted Cookies
Blueberry Panna Cotta
Assorted Cheesecakes

Specialty Platters

Feeds Approximately 12 Guests

Fresh Fruit and Berries \$70

A selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

Rustic Charcuterie Board \$100

Prosciutto, Dry Sausages, Soppressata and Mortadella al Pistachio with International Cheese, Grain Mustard, Local Jam, Olives, Marinated Peppers, Local Bread and Crackers

Imported and Domestic Cheese Platter \$80

Chef's Selection of Imported and Domestic Cheese Garnished with Berries, Nuts, Dried Fruit, Local Bread and Assorted Crackers

Crudites and Dip Platter \$60

Chef's Selection of Seasonal Vegetables Served with White Bean Hummus

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