



# Camp Richardson Resort

On the shores of Lake Tahoe

## BBQ & Taco Bar Catering Selections

### Campfire Menu

\$35 Per Person

#### STARTER

##### Mixed Greens

Carrots, Cucumbers, Tomatoes,  
Red Onion, Buttermilk Ranch

#### ENTRÉE

##### Hamburgers & Hot Dogs

Lettuce, Tomato, Red Onion,  
Cheddar & Swiss Cheeses

#### SIDES

##### House-Made Potato Salad

##### Camp-Style Baked Beans

### Cookout Menu

\$40 Per Person

#### STARTER

##### Mixed Greens

Carrots, Cucumbers, Tomatoes,  
Red Onion, Lemon Honey  
Vinaigrette

#### ENTRÉES

##### Hamburgers

– and –

##### Choice of BBQ Pulled Pork or Grilled Chicken

##### Sandwiches

Selections Served with Lettuce,  
Tomato, Red Onion, Cheddar &  
Swiss Cheeses

#### SIDE

Summer Corn Salad  
Succotash

### Jamboree Menu

\$48 Per Person

#### STARTER

##### Mixed Greens

Carrots, Cucumbers, Tomatoes,  
Red Onion, Lemon Honey  
Vinaigrette

#### ENTRÉES

##### Angostura & Blood Orange Marinated Tri-Tip

– and –

##### Choice of BBQ Quartered Chicken or BBQ Pulled Pork Shoulder

#### SIDE

Bacon Cheddar Mashed  
Potatoes

##### Camp-Style Baked Beans

Freshly-Baked Cornbread  
and Whipped Honey Butter

### Celebration Taco Bar

\$40 Per Person

Shredded Chicken Pibil

Pork Carnitas

Corn & Flour Tortillas

Traditional Black Beans with Tomato & Chili

Spanish Rice

Zesty Cole Slaw

Sour Cream, Salsa, Onion, Cilantro, Shredded Cheddar Cheese

House-Made Guacamole & Chips +\$5 per person



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## Catering Selections

### Lake Menu

\$65 Per Person

#### ENTRÉES

Choice of One

#### Herb & Garlic Chicken

With Savory Pan Gravy

#### Angostura and Blood Orange Marinated Tri-Tip

#### PASTA

#### Rigatoni

With Roasted Tomato and  
Sherry Sauce

#### SIDES

Choice of Two

#### Traditional Caesar Salad

#### House Salad

With Buttermilk Ranch or Balsamic  
Vinaigrette

#### Mashed Red Potatoes

With Skins

#### Sautéed Seasonal Vegetables

### Pine Menu

\$75 Per Person

#### ENTRÉES

Choice of Two

#### Herb & Garlic Chicken

With Savory Pan Gravy

#### Angostura and Blood Orange Marinated Tri-Tip

#### Miso-Glazed Salmon

#### PASTA

Choice of One

#### Rigatoni

With Roasted Tomato and  
Sherry Sauce

#### Fusili

With Creamy Alfredo

#### SIDES

Choice of Two

#### Traditional Caesar Salad

#### House Salad

With Buttermilk Ranch or Balsamic  
Vinaigrette

#### Mashed Red Potatoes

With Skins

#### Sautéed Seasonal Vegetables

#### Rice Pilaf

### Wave Menu

\$95 Per Person

#### ENTRÉES

Choice of Two

#### Herb & Garlic Chicken

With Savory Pan Gravy

#### Angostura and Blood Orange Marinated Tri-Tip

#### Miso-Glazed Salmon

#### PASTA

Choice of One

#### Rigatoni

With Roasted Tomato and  
Sherry Sauce

#### Fusili

With Creamy Alfredo

#### Cheese Ravioli

With Tomato Sauce and  
Parmesan

#### SIDES

Choice of Two

#### Traditional Caesar Salad

#### House Salad

With Buttermilk Ranch or Balsamic  
Vinaigrette

#### Mashed Red Potatoes

With Skins

#### Sautéed Seasonal Vegetables

#### Rice Pilaf

#### Grilled Asparagus

#### Roasted Brussels Sprouts

#### Rosemary Potatoes

Tableware, food set-up and breakdown are included in all meal prices. A 22% service charge is included in all Food and Beverages, as well as a 7.25% tax on the total bill. 35 person minimum.



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## Appetizer Platter Selections

### TRIO OF DIPS & CHIPS | \$250

Homemade Traditional Hummus, Brushetta, Roasted Mushroom Kale Dip, Lavosh Crackers, and Crostini

### ANTIPASTO PLATTER | \$400

Assorted Cured Meats, Pickled Vegetables, Olives, Pepperoncini, Lavosh Crackers, and Crostini

### ROASTED & GRILLED GARDEN-FRESH VEGETABLE PLATTER | \$280

Roasted Peppers, Squash, Zucchini, Red & Green Onions, Creamy Basil Aioli

### SEASONAL FRUIT PLATTER | \$250

Assorted Fresh Fruit, Cut and Artfully Arranged

### DOMESTIC CHEESE PLATTER | \$270

Assorted Domestic Cheese, Nuts, Dried Fruit, Lavosh Crackers, and Crostini

### BAKED BRIE | \$180

Phyllo-Wrapped Brie, Chopped Nuts, Cranberry, Fresh Herbs, Lavosh Crackers, and Crostini

### CAPRESE PLATTER | \$210

Fresh Mozzarella, Farm-Fresh Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction (Seasonal)

### SMOKED SALMON PLATTER | \$400

Herbed Cream Cheese, Capers, Onion, Egg, Lemon, Lavosh Crackers, and Crostini

### THAI CHICKEN SKEWERS | \$180

Thai Curry-Glazed Chicken with Sweet Thai Mango Dipping Sauce, Basil, and Cilantro

### SPINACH ARTICHOKE DIP | \$180

Warm, Cheesy, and Delicious. A Camp Rich Signature!

### CAPRESE SKEWERS | \$180

Mozzarella, Seasonal Cherry Tomatoes, Basil, and Balsamic Reduction

### SAMPLING TABLE | \$900

Seasonal Fruit, Grilled Vegetables, Domestic Cheese, Assortment of Dips, Crackers, and Bread

22% Service Charge is Applied to All Food & Beverage Purchases as Well as a 7.25% Tax on the Total Bill.

Each Platter Serves on Average 25 Guests