



# Catering Menu

# General Catering Information

## Menu Selection

Enclosed for your consideration are suggested menu selections. Our catering manager and chef welcome the opportunity to create menus and themes specific to your event.

## Guarantee

The exact number of guests attending a function must be communicated to our catering team 72 hours in advance of your function. This is considered the guaranteed number of guests. You will be charged the guaranteed number or the actual number whichever is more.

## Alcoholic Beverages

Our company is responsible for the sale and service of all alcoholic beverages under the Alaska State Alcohol Beverage Control Board. No alcoholic beverages shall be brought into the function room from outside sources from the patron or attendees.

## Special Catering Needs

Our Catering specialist can make arrangements for special floral arrangements, decorations, entertainment, audio visual equipment and theme parties.

## Prices and Payment

A sales tax of 6.5% and a service charge of 18% will be applied to all food and beverage purchases. A deposit of 50% is required upon confirmation of the contract. Direct billing is subject to prior approval.

## Incidental Charges

Liquor License fee - \$50 shall be applied for any off-site alcohol beverage service.

Signature \_\_\_\_\_ Date \_\_\_\_\_

# Breakfast Buffet

Included in all Breakfast Buffets: Regular and Decaffeinated Coffee, Lipton Tea and assorted Stash Teas, Orange Juice, Infused Water

## **Continental Breakfast**

Assorted Muffins, Danish, Assorted Bagels and Breakfast Breads. Cream Cheese and Fresh Seasonal Fruit. \$14.99

## **Alaskan Continental Breakfast**

Assorted Muffins, Danish, Bagels, Breakfast Breads, Cold Cereal and Yoplait Fruit Yogurt. Cream Cheese and Fresh Seasonal Fruit. \$17.99

## **All American Breakfast**

Fluffy Scrambled Eggs, Country Fried Potatoes, Assorted Muffins, Danish. \$15.99

## **Miners Breakfast**

Fluffy Scrambled Eggs, Country Fried Potatoes, Eggs Benedict, Bacon, Sausage, Biscuits and Gravy, Omelet Station. Assorted Muffins and Danish. \$24.99

## **Enhancements**

Bacon and Sausage \$3.00

Omelet Station \$6.00

Waffle Station \$4.00

Large Fruit Tray (serves 25) \$79.99

Prices not inclusive of 18% service charge and 6.5% sales tax. Prices are subject to change.

# Lunch Buffet

All Lunches Include Infused Water, Coffee and Tea

## **New York Deli**

Garden, Caesar or Potato Salad

Assorted Bags of Chips

White, Wheat and Sourdough Bread

Turkey, Ham and Roast Beef

Cheddar, Swiss and Pepper Jack Cheese

Mayonnaise, Ketchup, Mustard, Lettuce, Tomatoes, Onions and Pickles.

Brownies or Cookies

\$19.99

## **Burger Bar**

Garden, Caesar or Potato Salad

Choice of One Individually Wrapped Hamburger or Chicken Burger

Choice of Cheddar, Swiss and Pepper Jack Cheese

Mayonnaise, Ketchup, Mustard, Lettuce, Tomatoes, Onions and Pickles

Brownies or Cookies

\$19.99

## **Baron of Beef**

Roasted Inside Round Beef served with traditional au jus and horseradish sauce.

Tossed Green Garden Salad, your choice of dressing

Mashed Potatoes and Gravy

Rolls and Butter

Brownies or Cookies

\$22.99

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### **Mexican Buffet**

Taco Salad  
Choice of Beef or Chicken Fajitas  
Chicken Enchiladas  
Refried Beans  
Spanish Rice  
Tortillas  
Salsa  
Cinnamon Sugar Tortilla Chips  
\$24.99

### **Taste of Tuscany**

Caesar Salad  
Choice of Seafood Lasagna in White Sauce or Meat Lasagna in Red Sauce  
Garlic Bread  
Brownies or Cookies  
\$17.99

# Boxed Lunch

**(Please order night before from order sheet)**

## **Selection of One: \$16**

- A. Sandwich or Wrap
- B. Whole seasonal fruit
- C. Bag of chips
- D. Soda or bottled water
- E. Granola Bar

## **Snacks**

Assorted whole fresh seasonal fruits \$3.00

Assorted mini muffins per dozen \$24

Bagels and cream cheese per dozen \$29

Assorted yogurt cups \$3.00

Assorted granola bars \$2.00

# Dinner Buffet

Dinner selections include soft drinks, coffee, tea, salad, sourdough bread, side vegetable and dessert.

**Salads Selections – Choice of 2 for 50 guests or more, Choice of 1 for less than 50 guests**

## **Caesar Salad**

Chilled hearts of Romain lettuce tossed with Caesar dressing, parmesan cheese and croutons

## **House Dinner Salad**

Chilled hearts of Romain lettuce mixed with field greens tossed with tomatoes, onions and croutons. Served with assorted dressings.

## **Pasta Salad**

Farfalle bow tie pasta tossed with parmesan vinaigrette, sun dried tomatoes and fresh spinach.

## **Entrée Selections**

### **Prime Rib of Beef**

Seasoned and slow roasted prime rib served with traditional au jus and horseradish sauce.

\$34.99

### **Baron of Beef**

Roasted inside round of beef with traditional au jus and horseradish sauce.

\$25.99

### **Halibut Olympia**

Baked Alaskan halibut smothered in mayonnaise, sour cream and onions.

\$32.99

### **Bleu Cheese Halibut**

Baked Alaska halibut covered with crumbled bleu cheese.

\$32.99

Prices not inclusive of 18% service charge and 6.5% sales tax. Prices are subject to change.

**Red Snapper Olympia**

Baked Alaskan red snapper smothered in mayonnaise, sour cream and onions.

\$27.99

**Dill Coho Salmon**

Alaskan Coho salmon covered with a white wine reduction sauce.

\$29.99

**Crab Topped Salmon**

Alaska Coho Salmon topped with crab.

\$32.99

**Champagne Chicken**

Boneless chicken breast sautéed in Champagne bechamel sauce, garnished with Mandarin oranges.

\$24.99

**Three Mushroom Chicken**

Sautéed chicken breast with Cremini, Shitake and button mushrooms in a white wine butter sauce.

\$24.99

**Slow Roasted Pork Leg**

Pork leg scored and braised with pineapple sweet and sour sauce.

\$22.99

**Roasted Turkey**

Turkey breast roasted to a golden brown.

\$22.99



## **Combo Entrée Selections**

### **Prime Rib and Halibut**

Choice of Bleu Cheese, Olympia or Baked Halibut.

\$39.99

### **Baron of Beef and Alaskan Red Snapper**

Choice of Bleu Cheese, Olympia or Baked Red Snapper.

\$31.99

### **Dill Coho Salmon and Champagne Chicken**

\$33.99

### **Slow Roasted Pork Leg and Roasted Turkey**

\$25.99

## **Side Dish Selections – Choice of 2 for 50 or more guests, Choice of 1 for less than 50 guests**

Garlic Mashed Potatoes

Baked Potatoes

Twice Baked Potatoes

Scalloped Potatoes

Jasmine Rice

Rice Pilaf

## **Dessert Selections - Choice of 2 for 50 or more guests, Choice of 1 for less than 50 guests**

New York Style Cheesecake

Chocolate Thunder Cake

Apple Cobbler

Lemon Shortcake

# Reception Platters

Small Platter feeds up to 12 people

Large Platter feeds up to 25 people

## **Buffalo Wings**

Chicken wings tossed in Frank's hot sauce served with ranch or bleu cheese dressing.

Small Platter (5 pounds) \$69.99

Large Platter (10 pounds) 139.99

## **Teriyaki Chicken Skewers**

Chicken thigh meat on skewers covered in teriyaki sauce.

Small Platter (45 Pieces) \$84.99

Large Platter (90 Pieces) \$169.99

## **Sweet and Sour Chicken Skewers**

Chicken thigh meat on skewers covered with sweet and sour sauce.

Small Platter (45 Pieces) \$84.99

Large Platter (90 Pieces) \$169.99

## **Mini Cordon Bleu**

Chicken breasts stuffed with ham and cheese covered with hollandaise sauce.

Small Platter (48 Pieces) \$59.99

Large Platter (96 Pieces) \$119.99

## **Mini Quiche Lorraine**

Ham, Swiss cheese, and finely chopped onions blended with a rich custard, housed in a flaky pastry shell.

Small Platter (50 Pieces) \$114.99

Large Platter (100 Pieces) \$229.99

## **Swedish Meatballs**

Meatballs smothered in a white creamy gravy

Small Platter (80 Pieces) \$39.99

Large Platter (160 Pieces) \$79.99

Prices not inclusive of 18% service charge and 6.5% sales tax. Prices are subject to change.

### **BBQ Meatballs**

Meatballs in BBQ sauce

Small Platter (80 Pieces) \$39.99

Large Platter (160 Pieces) \$79.99

### **Mini Tacos**

Corn tortillas filled with ground beef and spices. Served with salsa and sour cream.

Small Platter (80 Pieces) \$44.99

Large Platter (160 Pieces) \$89.99

### **Halibut Nuggets**

Alaskan halibut hand cut and breaded with tempura breading. Deep fried to a golden brown, served with tartar sauce.

Small Platter (2.5 pounds) \$114.99

Large Platter (5 pounds) \$229.99

### **Scallops Monaco**

Scallops wrapped in bacon and topped with hollandaise sauce.

Small Platters (48 Pieces) \$99.99

Large Platter (96 Pieces) \$199.99

### **Chilled Prawns**

Jumbo prawns served with cocktail sauce

Small Platter (36 Pieces) \$54.99

Large Platter (75 Pieces) \$109.99

### **Cheese and Crackers**

Assorted gourmet crackers with Cheddar, Swiss and Pepper Jack Cheese

Small Platter (2.5 pounds) \$54.99

Large Platter (5 pounds) \$109.99

### **Gourmet Cheese and Crackers**

Assorted gourmet crackers with Havarti, Gouda and Muenster Cheese

Small Platter (2.5 pounds) \$64.99

Large Platter (5 pounds) \$129.99

**Deli Platter**

Assorted deli meats including Ham, Roast Beef and Turkey

Small Platter (2.5 pounds) \$54.99

Large Platter (5 pounds) \$109.99

**Fruit Tray**

Fresh sliced seasonal fruit

Small Platter \$39.99

Large Platter \$79.99

**Vegetable Tray**

Fresh vegetables served with ranch dressing dipping sauce.

Small Tray \$39.99

Large Tray \$79.99

**Deviled Eggs**

Seasoned and stuffed egg halves

Small Platter (36 Pieces) \$39.99

Large Platter (75 Pieces) \$79.99

**Artichoke and Spinach Dip**

A delicious combination of spinach, artichoke hearts and onions in a rich, flavorful cream sauce accented with Parmesan and Romano cheeses. Served with gourmet crackers.

Small Platter \$34.99

Large Platter \$69.99

**Gourmet Potato Salad**

Boiled potatoes with hard boiled eggs mixed with pickles and mayonnaise

Small Bowl (5 pounds) \$34.99

Large Bowl (10 pounds) \$69.99

**Pasta Salad**

Farfalle bow tie pasta tossed with parmesan vinaigrette, sun dried tomatoes and fresh spinach

Small Bowl (5 pounds) \$34.99

Large Bowl (10 pounds) \$69.99

**Caesar Salad**

Chilled hearts of romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons.

Small Bowl (3 pounds) \$34.99

Large Bowl (7 pounds) \$59.99

**Assorted Petit Fours**

Gourmet Petit Fours including Red Velvet, Double Chocolate, Carrot Cake and Truffle Bon Bons.

Small Platter (36 Pieces) \$59.99

Large Platter (75 Pieces) \$119.99

**Dessert Bars**

Gourmet Assorted Dessert Bars including Luscious Lemon, Brownie Bash, Pecan Chocolate and Meltaways.

Small Platter (36 Pieces) \$59.99

Large Platter (75 Pieces) \$119.99

# Beverages

## Non-Alcoholic Beverages

**Coffee Service** - 1 Gallon of Regular Coffee and 1 Gallon of Decaf Coffee. \$50

**Additional Coffee by the Gallon.** \$30

**Iced Tea** - 2 Gallons Iced Tea served with assorted sweeteners. \$25

**Canned Sodas** - Assorted Coke Products, Coke, Diet Coke, Sprite and Root Beer.  
\$2.25

**Bottled Water** - \$2.50

**Infused Water Service** - 2 Gallons Refreshing Water infused with Lemons, Oranges or Cucumbers and Mint. \$25

**Lemonade** - 2 Gallons Pink Lemonade with Lemons Slices. \$25

## **Alcoholic Beverages**

### **Domestic Bottled Beer \$5.00**

Budweiser, Bud Light, Coors, Coors Light, MGD, Miller light

### **Imported and Micro Brew Bottled Beer \$6.00**

Alaskan Amber, Alaskan White, Heineken, Corona

### **Domestic Keg Beers**

Bud, Bud Light, Coors, Coors Light, MGD and Miller Light ½ Barrel \$470,

1/6 Barrel \$250

**Alaskan Beers** ½ barrels \$495, 1/6 Barrel \$270

### **Salmon Creek Wines**

Glass \$6.00 Bottle \$20

Cabernet Sauvignon, Syrah, Zinfandel, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling and Champagne.

### **Cocktails**

Well Drinks \$6.00

Call Drinks \$7.00

Premium Drinks \$8.00

### **Off Property Catering License \$50**