

# SAVOR...

## Continental Breakfast

*All Continental Breakfast Selections Include...  
Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas  
Buffet service is for a maximum of 90 minutes*

### Northern Lights Continental

Sliced Fruit Breads Served with Sweet Butter & Fruit Preserves  
Orange, Cranberry & Apple Juices  
*\$14.95/per person*

### Miner's Continental

Fresh Sliced Seasonal Fruit, Assorted Low Fat Yogurt & Granola, Assorted Breakfast Pastries to  
Include Muffins, Danish, Croissants & Sliced Bagels Served With Cream Cheese, Butter & Fruit  
Preserves  
Orange, Cranberry & Apple Juices  
*\$18.95/per person*

### Outdoor Lifestyles

Assorted Non-Fat Yogurts & Low-Fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted  
Non-Fat Muffins, Butter & Fruit Preserves  
Grapefruit, Cranberry & Orange Juices  
*\$13.95/per person*

### Alaskan Sourdough

Flaky, Fresh Baked Sourdough Biscuits & Country Gravy Served with Butter & Fruit Preserves,  
Fresh Sliced Seasonal Fruit  
Orange, Cranberry & Apple juices  
*\$15.95/per person*

*Menu based on a minimum of 25 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Breakfast Buffets

*All Breakfast Buffet Selections Include.....  
Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Specialty Teas & Orange Juice  
Buffet service is for a maximum of 90 minutes*

### **Cheechako Buffet**

Scrambled Eggs, Breakfast Potatoes, Choice of Crispy Bacon or Country Sausage, Assorted Breakfast Breads & Pastries, Assorted Yogurts & Granola, Assorted Dry Cereals, Fresh Sliced Seasonal Fruit

*\$21.95/per person*

### **Alaska Reindeer Sausage Frittata**

Reindeer Sausage, Roasted Red Peppers, Tomato, Fresh Basil and Scallions Finished with Fresh Mozzarella. Served with Breakfast Potatoes, Sliced Fresh Fruit, Granola, Assorted Yogurts, Assorted Muffins and Croissants. Butter and Fruit Preserves.

*\$23.95/per person*

### **Alaska Smoked Salmon & Bagels**

Sliced Alaska Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions, Assorted Bagels & Sliced Seasonal Fresh Fruit

*\$20.95/per person*

### **Outdoorsman Buffet**

Hot Breakfast Sandwich with Scrambled Eggs, Sausage Patty & Cheddar Cheese, Assorted Yogurts & Granola, Fresh Sliced Seasonal Fruit, Cinnamon French Toast with Maple Syrup, Assorted Muffins, Danish, Breakfast Breads & Croissants Served with Butter & Fruit Preserves

*\$24.95/per person*

*Menu based on a minimum of 50 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
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# SAVOR...

## Plated Breakfast

*All Plated Breakfast Selections Include.....*

*Assorted Breakfast Pastries, Freshly Brewed Regular & Decaffeinated Coffee, a Selection of Specialty Teas & Orange Juice*

### Classic Breakfast

Scrambled Eggs, Breakfast Potatoes & Your Choice of Crispy Bacon, Canadian Ham or Chicken-Apple Sausage with a Fresh Fruit Garnish

*\$17.50/per person*

### Alaskan Frontier Scramble

Home Fried Potatoes Topped with a Choice of Reindeer Sausage or Smoked Salmon Sautéed with Mushrooms, Peppers, Onions and Eggs Finished with Smoked Gouda Cheese Mornay Sauce and Fresh Fruit Garnish.

*\$21.95/per person*

### Omelet Plate

Three Egg Omelet with Red & Green Peppers, Cheddar Cheese & Ham, Served with Breakfast Potatoes & Country Sausage with a Fresh Fruit Garnish

*\$17.25/per person*

### Alaska Reindeer Sausage with Scrambled Eggs

Scrambled Eggs with Chives, Alaska Reindeer Sausage, Served with Breakfast Potatoes with a Fresh Fruit Garnish

*\$19.00/per person*

### French Toast

French Toast Topped with a Seasonal Berry Compote, Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon & Fresh Sliced Seasonal Fruit

*\$19.75/per person*

*Menu based on a minimum of 50 guests*

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# SAVOR...

## Breakfast Enhancements

*Priced Per Guest*

### **Oatmeal or Cream of Wheat**

Served with Brown Sugar, Raisins & Low-Fat Milk

*\$3.65/per person*

### **Cheese Blintzes**

Delicate Crepes Filled with Sweetened Ricotta Cheese & Served with Fresh Fruit Toppings

*\$6.75/per person*

### **Crepes Nancy**

Delicate Crepes Filled with Sweet Roasted Apples & Served with Fresh Fruit Toppings

*\$6.75/per person*

### **Breakfast Burrito**

Scrambled Eggs, Sausage, Jalapeño Jack Cheese, Peppers & Salsa. Served with Sour Cream and Pico De Gallo on the side.

*\$6.75/per person*

### **Croissant Sandwich**

Eggs, Canadian Bacon & Cheese Served on a Flaky Croissant

*\$6.75/per person*

### **English Muffin Sandwich**

Eggs, Sausage or Ham & Cheese

*\$6.75/per person*

### **Belgian Waffles or Cinnamon French Toast**

Served with Fresh Made Whipped Cream, Maple Syrup & Fruit Topping

*\$7.25/per person*

### **Omelet Station**

Chef Attended, Made to Order, Omelet Station with a Variety of Ingredients, Including:

Black Forest Ham, Smoked Bacon, Chicken, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes & Assorted Cheeses

*\$9.50/per person*

### **Biscuits and Gravy**

Sourdough Biscuits and Country Gravy

*\$7.95/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

*All Chef Attended Action Stations Require a SAVOR...Attendant at \$125*

# SAVOR...

## Breakfast & Break Additions

### Assorted Muffins or Danish

*\$38/dozen*

### Breakfast Breads or Coffee Cake

*\$38/each*

### Assorted Doughnuts

*\$27/dozen*

### Butter Croissants

*\$38/dozen*

### Chocolate Almond Croissants

*\$40/dozen*

### Assorted Bagels & Whipped Cream

*\$38/dozen*

### Hard Boiled Eggs

*\$24/dozen*

### Assorted Biscotti

Chocolate, Almond, Anise & White Chocolate

*\$42/dozen*

### Individually Boxed Cereals

Served with Regular & Low-Fat Milk

*\$41/dozen*

### Assorted Yogurts

*\$39/dozen*

### Dena'ina Parfait

Raspberry Yogurt Layered with Granola, Fresh Seasonal  
Fruit and Berries

*\$7.95 each*

### Whole Fresh Fruit

*\$36/dozen*

## Beverages

Assorted Soft Drinks	<i>\$3.00 each</i>
Bottled Water	<i>\$3.00 each</i>
Assorted Bottled Juices	<i>\$3.00 each</i>
Gold Peak Sweetened Green Tea	<i>\$3.00 each</i>
Mineral Water	<i>\$3.00 each</i>
Coffee or Tea Selections	<i>\$39.50/gallon</i>

Iced Tea or Lemonade	<i>\$36/gallon</i>
Gatorade	<i>\$3.00 each</i>
Rock Star	<i>\$4.00 each</i>

*All pricing subject to 20% service charge*

Fruit Punch	<i>\$36/gallon</i>
Champagne Punch	<i>\$50/gallon</i>

# SAVOR...

## Afternoon Snacks

Assorted Energy Bars .....	\$28/dozen
<b>Freshly Baked Jumbo Cookies</b>	
White Chocolate Macadamia, Chocolate Chip, Peanut Butter & Oatmeal-Raisin .....	\$34/dozen
<b>Soft Gourmet Pretzels Served with Mustard .....</b>	\$38/dozen
<b>Individual Bags of Pretzels or Chips (Alaska Gourmet Chips) .....</b>	\$27/dozen
<b>Rice Krispy Treats.....</b>	\$32/dozen
<b>Haagen-Dazs Ice Cream Bars.....</b>	\$68/dozen
<b>Brownies</b>	
Dark or White Chocolate .....	\$32/dozen
<b>Deluxe Assorted Cookie Bars .....</b>	\$34/dozen
<b>House Made Chocolate Truffles .....</b>	\$45/dozen
<b>Variety of Candy Bars .....</b>	\$38/dozen
<b>Assorted Petit Fours .....</b>	\$41/dozen
<b>Assorted Biscotti .....</b>	\$42/dozen
<b>Goldfish Crackers .....</b>	\$16 /pound
<b>Deluxe Mixed Nuts .....</b>	\$28/pound
<b>Trail Mix .....</b>	\$22/pound
<b>Party Snack Mix .....</b>	\$20/pound
<b>Honey Roasted Peanuts .....</b>	\$22/pound

## Snacks Prepared Per Guest

<b>Pita Bread Triangles with Hummus .....</b>	\$6.00/per person
<b>Tortilla Chips with Guacamole &amp; Salsa .....</b>	\$8.25/per person
<b>Potato Chips with French Onion Dip .....</b>	\$5.00/per person
<b>Alaska Crab Meat and Green Chili Dip w/Sliced French Bread &amp; Crackers ....</b>	\$13.95/per person

*Per person menu based on a minimum of 25 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
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# SAVOR...

## Refreshment Breaks

*Priced Per Guest*

### **Morning Coffee Bar – Four Hour Service**

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Specialty Teas, Orange Juice  
*\$15/per person*

### **Afternoon Beverage Break – Four Hour Service**

Assorted Soft Drink, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, & Selection of Specialty Teas  
*\$15/per person*

### **Spa Break**

Assorted Fresh Fruit Smoothies; Oatmeal Cookies; Granola Bites; Assorted Fruits & Berries; Trail Mix & Sparkling Mineral Waters (Maximum 90 Minute Service)  
*\$15/per person*

### **South of the Border**

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños; Cinnamon Scented Churros Assorted Soft Drinks & Bottled Water (Maximum 90 Minute Service)  
*\$15/per person*

### **Ball Game Break**

Soft Baked Pretzels Served with Stone Ground Mustard; Nachos Served with Cheese Dip, Salsa, Guacamole and Jalapeños; Mixed Nuts; Haagen-Dazs and Nestle Crunch Ice Cream Bars Assorted Soft Drinks, Bottled Water, Gatorade, Freshly Brewed Regular & Decaffeinated Coffee, & Selection of Specialty Teas (Maximum 90 Minute Service)  
*\$21/per person*

### **Chocoholics Dream Break**

White and Dark Chocolate Covered Strawberries; Chocolate Fudge Brownies; Chocolate Chip Cookies; Mini Chocolate Covered Éclairs; Mini Chocolate Covered Cream Puffs  
2% Milk; Chocolate Milk; Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas (Maximum 90 Minute Service)  
*\$22/per person*

### **Health Break**

Sliced Fresh Fruit Display; Vegetable Crudités with Ranch Dip; Deluxe Imported and Domestic Cheese Display with Sliced French Bread and Crackers; Vanilla and Raspberry Yogurts with Granola. Assorted Nutri-Grain Bars, Assorted Bottled Water and Juices, Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas. (Maximum 90 Minute Service)  
*\$22/per person*

*Per person menu based on a minimum of 25 guests  
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# SAVOR...

## Box Lunch Sandwiches

*To accompany your box lunches, we suggest adding assorted soft drinks & bottled water*

### **Mesquite Turkey with Smoked Bacon**

All-Natural Mesquite Turkey, Smoked Bacon, Sharp Cheddar Cheese, Bermuda Onion with Basil Aioli & Served on Focaccia Bread

Orecchiette Pasta Salad, Fresh Whole Fruit & Lemon Bar

*\$18.25/per person*

### **Ham & Swiss**

Thinly Sliced Honey Baked Ham, Jarlsburg Cheese, Lettuce, Tomato, Bermuda Onion with Dijonnaise on Marbled Rye Bread

Served with Tri Colored Bowtie Pasta with Roasted Vegetables, Fresh Fruit Salad & Turtle Brownie

*\$20.50/per person*

### **Classic Roast Beef**

Thinly Sliced Roast Beef, Sharp Cheddar Cheese, Bermuda Onion with Horseradish Dijon Aioli on a Hoagie Roll

Served with Marinated Mushroom Salad, Fresh Fruit Salad & Cranberry Caramel Rage Cookie Bar

*\$21.95/per person*

### **Classic Italian Combo**

Sweet Coppa, Mortadella, Salami, Provolone Cheese, Hearts of Romaine, Fresh Basil & Roma Tomato on Ciabatta, Orecchiette Pasta Salad, Whole Fresh Fruit & Tiramisu

*\$20.25/per person*

### **Chicken Cobb Ciabatta**

Grilled Chicken, Bacon, Avocados, Swiss Cheese, Lettuce, Tomato, Roasted Red Pepper Ranch Dressing, Served on Ciabatta,

Served with Tri Colored Bowtie Pasta Salad with Roasted Vegetables, Whole Fresh Fruit & Jumbo Cookie

*\$20.50/per person*

### **Cashew Chicken**

Cashew Chicken Salad with Green Onions, Herbs, Monterey Jack Cheese, Lettuce, Tomato & Bermuda Onion on a Pretzel Roll

Served with Orecchiette Pasta Salad, Fresh Fruit Salad & Nonamo Cookie Bar

*\$19.95/per person*

***Ask your sales manager for vegetarian options***

*Menu based on a minimum of 50 guests per selection*

*Less than minimum number of guests per selection an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*



# SAVOR...

## Box Lunch Wraps

*To accompany your box lunches, we suggest adding assorted soft drinks & bottled water*

### Thai Cobb Wrap

Marinated Flank Steak, Tomatoes, Avocados, Sugar Snap Peas, Carrots, Red & Green Bell Peppers, Chopped Peanuts, Cilantro and Green Onions with a Wasabi Dressing, Wrapped in a Spinach Tortilla  
Served with Asian Noodle Salad, Fresh Fruit Salad & Lemon Bar

*\$22.95/per person*

### Cajun Chicken Wrap

Blackened Breast of Chicken, Shredded Lettuce, Tomatoes, Red & Green Bell Peppers, Jalapeños Jack Cheese and a Spicy Roasted Red Pepper Aioli, Wrapped in a Garlic Herb Tortilla  
Served with Tri Colored Bowtie Pasta Salad with Roasted Vegetables, Fresh Fruit Salad & Caramel Rage Cookie Bar

*\$22.95/per person*

### Grilled Vegetable Wrap

Marinated Grilled Eggplant, Red Bell Peppers, Portabella Mushrooms, Zucchini, Lettuce, Tomato, Bermuda Onion, Fresh Mozzarella and a Roasted Garlic Aioli, Wrapped in a Spinach Tortilla  
Served with Orecchiette Pasta Salad, Fresh Fruit Salad & Lemon Bar

*\$19.95/per person*

*Menu based on a minimum of 50 guests per selection  
Less than minimum number of guests an additional \$125.00 service fee will apply per selection  
All pricing subject to 20% service charge*

# SAVOR...

## Lunch Buffet Selections

*All Lunch Buffet Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service*

*Buffet service is for a maximum of 90 minutes*

### **Heart Healthy Lunch Buffet**

Romaine Hearts and Baby Spinach with Artichoke Hearts, English Cucumbers, Roasted Red and Yellow Bell Peppers, Roma Tomatoes and Bermuda Onions & Served with a Red Wine Vinaigrette Dressing  
Marinated Roasted Vegetable Salad, Cous Cous Salad with Bell Peppers and Cilantro  
Grilled Alaska Salmon with Baby Bok Choy and Teriyaki Glaze  
Roasted Semi-Boneless Chicken Breast with Pesto Cream, Blanched Asparagus and Sundried Tomatoes  
Orecchiette Pasta with White Beans, Tomato, and Baby Spinach  
Oven Roasted Vegetables with Extra Virgin Olive Oil, Balsamic Vinegar and Fresh Basil  
Fresh Fruit Mirror with Raspberry Yogurt  
Key Lime Pie and Pound Cake with Fresh Strawberries  
*\$32.75/per person*

### **Denison Deli Buffet**

Rock Shrimp & Corn Chowder with Smoked Bacon & Young Potatoes  
Butter Leaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing  
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami & Mortadella, Swiss, Provolone, Monterey Jack & Sharp Cheddar Cheeses  
Leaf Lettuce, Tomatoes, Gourmet Breads & Rolls, Kosher Pickle Spears & Deli Condiments  
Alaska Chips  
Assorted Baked Cookies & Brownies  
*\$29.95/per person*

### **Wrangell South of the Border Lunch Buffet**

Green Salad with Tomatoes, Avocados, Red Onion, Cucumbers and Carrots  
Served with Creamy Avocado Herb Dressing  
Fresh Fruit Salad Served with Honey Lime Dressing  
Julienne of Jicama Salad with Baby Shrimp and Cilantro Tossed in a Chipotle Vinaigrette Dressing  
Chicken Fajitas Sautéed with Peppers and Onions with South West Spices and Chilies  
Chipotle Barbecue Kalbi Beef Short Ribs  
Refried Beans with Jalapeño Jack Cheese  
Spanish Rice with Sweet Corn  
Assorted Flavored Flour Tortillas  
Grated Cheddar, Monterey Jack and Jalapeño Jack Cheeses, Shredded Lettuce, Diced Tomatoes, Sour Cream, Pico De Gallo, Guacamole, Salsa and Tri Colored Tortilla Chips  
Flan with Caramel Sauce and Assorted Churros  
*\$32.75/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Lunch Buffet Selections (Continued)

*Buffet service is for a maximum of 90 minutes*

### **O'Malley Lunch Buffet**

Greek Salad with Romaine Hearts, Roma Tomatoes, Cucumber, Artichoke Hearts, Bermuda Onion, Kalamata Olives and Feta Cheese Served with White Balsamic and Fresh Mint Vinaigrette Dressings  
Fingerling Potato Salad in a Creamy Stone Ground Mustard Aioli  
Tri Colored Bowtie Pasta Salad with Roasted Vegetables  
Grilled Marinated Tri-Tip Sirloin of Beef with Brandied Green Peppercorn Demi Glacé  
Semi-Boneless Chicken Breast Filled with Sautéed Portabella Mushrooms and Sweet Peppers  
Topped with Fresh Mozzarella Cheese and Pesto Cream Sauce  
Rosemary Scented Roasted Yukon Gold Potatoes  
Medley of Garden Fresh Vegetables  
Fresh Baked Rolls & Butter  
Sticky Toffee Pudding Cake, Chocolate and Strawberry Mousse and Fresh Fruit Tarts  
*\$34.95/per person*

### **Iliamna Italian Buffet**

Salad of Romaine Hearts & Baby Spinach with Artichoke Hearts, English Cucumber, Zucchini, Yellow Squash, Roma Tomatoes & Herb Croutons Served with a Red Wine Vinaigrette Dressing  
Salad of Fresh Mozzarella, Roma Tomatoes, Cucumbers, Sweet Basil & Radicchio with a White Balsamic Dressing  
Fresh Italian Sausage Lasagna and a Roasted Vegetable Lasagna  
Bow Tie Pasta  
Served with an Alfredo Sauce with Roasted Garlic and a Marinara Sauce  
Shaved Asiago & Parmesan Cheese  
Fresh Baked Rolls & Butter  
Tiramisu  
*\$32.50/per person*

### **Redoubt Lunch Buffet**

Roasted Vegetable Soup  
Spring Greens with Grilled Zucchini, Corn and Tomatoes  
Served with a Champagne Vinaigrette Dressing  
Fingerling Potatoes & Haricot Vert with Whole Grain Mustard & Shallots  
Seared Alaska Halibut with a Olive-Orange Relish  
Roasted Strip Loin Served with Caramelized Onions & a Porcini Jus  
Grilled Breast of Chicken with Green Grapes & Rosemary  
Platters of Roasted Vegetables  
Rice with Peas & Cilantro  
Fresh Baked Rolls & Butter  
Assorted Miniature Cupcakes & Bite-Size Fruit Tarts  
*\$44.95/per person*

*Menu based on a minimum of 100 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Cold Plated Lunch Selections

*All Lunch Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service  
Choice of Dessert*

### **Thai Cobb Salad**

Crisp Romaine Hearts, Marinated Flank Steak, Tomato, Avocado, Sugar Snap Peas, Carrots, Red and Yellow Pepper, Bean Sprouts, Cilantro and Green Onions, Served with Wasabi Dressing

*\$29.95/per person*

### **Cobb Salad**

Turkey, Avocado, Scallions, Ripe Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Monterey Jack Cheese, Peppercorn-Ranch Dressing

*\$27.95/per person*

### **Monterey Caesar Salad**

Choice of Chicken Breast or Alaska Salmon Seasoned in our Blend of Chilies and Spices, Grilled and Served Over Crisp Romaine Hearts, Julienne Jicama, Roasted Red Peppers, Avocado, Jalapeño Jack Cheese Served With Creamy Avocado Dressing

*Chicken \$25.95/per person*

*Salmon \$28.95/per person*

### **Brazilian Style Duck Spinach Salad**

Searched Duck Breast Marinated in Orange Ginger and Spices, Sliced and Served Over Baby Spinach with Sliced Mushroom, Diced Red Pepper, Orange Sections, Bermuda Onion, Blue Cheese and Hard Cooked Eggs Served with Spicy Orange Ginger Vinaigrette

*\$28.95/per person*

### **Mediterranean Salad with Alaska Salmon**

Red Alaska Smoked Salmon over Crisp Romaine Hearts, Roasted Eggplant, Roasted Red & Yellow Pepper, Balsamic Roma Tomatoes, Artichoke Hearts, Kalamata Olives, Garlic Crostini Served with Red Wine Vinaigrette

*\$27.95/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Hot Plated Lunch Selections

*All Lunch Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service  
Choice of Salad and Dessert*

### **Roasted Chicken**

Lemon & Garlic Roasted Chicken Served with Rosemary Roasted Seasonal Vegetables & Creamy Herbed Polenta  
*\$29.75/per person*

### **Chicken Saltimbocca**

Semi-boneless Chicken Breast Topped with a Mixture of Prosciutto Ham, Asiago cheese, Fresh Sage and Buttery Bread Crumbs Finished with Fresh Garlic and Basil Demi Glacé Served with Sundried Tomato Risotto and Medley of Fresh Vegetables  
*\$29.75/per person*

### **Southwest Chicken**

Semi-boneless, Blackened Chicken Breast Seasoned with our Blend of Chilies and Spices, Choice of Cajun Cream Sauce or Pineapple Salsa Served with Spanish Rice and Medley of Fresh Vegetables  
*\$28.50/per person*

### **Portabella Pesto Chicken**

Semi-boneless Chicken Breast Filled with Sautéed Portabella Mushroom and Red Pepper Mixture Topped with Fresh Mozzarella Cheese and Finished with Pesto Cream Sauce, Cabernet Rice Blend and Fresh Seasonal Vegetables  
*\$28.50/per person*

### **Spice Rubbed Chicken**

Semi-boneless Chicken Breast Rubbed and Marinated in Caribbean Jerk Rub Served with Rio Rice Blend and Medley of Fresh Vegetables.  
*\$28.50/per person*

*Menu based on a minimum of 75 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Hot Plated Lunch Selections

(Continued)

*All Lunch Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service,  
Choice of Salad and Dessert*

### **New York Strip Steak**

Tender New York Steak Grilled with Green and Black Peppercorns and Sea Salt,  
Served with Crimini Mushroom Demi Glacé and Finished with Blue Cheese Crumbles,  
Roasted Garlic Yukon Gold Mashed Potato and Medley of Fresh Seasonal Vegetables

*\$40.00/per person*

### **Marinated Grilled Flank Steak**

Tender Flank Steak Grilled and Marinated in House Made Red Wine Vinaigrette, Sliced and Served with  
Brandied Green Peppercorn Demi Glacé  
Thyme Scented Peanut Potatoes and Medley of Fresh Seasoned Vegetables

*\$33.95/per person*

### **Brazilian Style Pork Loin**

Boneless Pork Loin Seasoned and Marinated in Orange, Ginger, Herbs and Spices, Sliced and Served with  
Spicy Orange Ginger Glaze, Jasmine Rice Blend with Fresh Wasabi and  
Medley of Fresh Seasoned Vegetables

*\$33.95/per person*

### **Hoisin Tri-Tips**

Char Grilled Hoisin Marinated Tri-Tip of Beef Sliced and Served with Plum Pesto Crust and Finished  
with Tamarind Beef Jus Served with Seasoned Asian Egg Noodles,  
Stir Fried Fresh Seasoned Vegetables and Baby Bok Choy

*\$35.95/per person*

### **Mango Mustard Alaska Salmon**

Mango Mustard Crusted Alaska Salmon Served with Pineapple Relish, Cabernet Rice Blend Pilaf with  
Toasted Almonds, Medley of Fresh Seasonal Vegetables

*\$36.95/per person*

*Menu based on a minimum of 75 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

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# SAVOR...

## Hot Plated Lunch Selections

(Continued)

*All Lunch Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service  
Choice of Salad and Dessert*

### **Grilled Alaska Salmon Teriyaki**

Alaska Salmon Grilled and Caramelized in a Teriyaki Glaze Finished with Baby Bok Choy, Jade Blend Rice with Fresh Wasabi and Ginger Medley of Fresh Seasonal Vegetables

*\$36.95/per person*

### **Halibut Olympia**

Traditional Alaska Tender Halibut on a Bed of Sautéed Onions, Special Olympia Dressing and Finished with a Buttery Herb Parmesan Crust, Cabernet Rice Blend

Medley of Fresh Seasonal Vegetables

*\$41.25/per person*

### **Cashew Coconut Alaska Halibut**

Fresh Alaska Halibut, Crusted in Buttery Herb, Coconut and Cashew Bread Crumbs and Served with a Raspberry Butter Sauce

Creamy Sundried Tomato Risotto

Medley of Fresh Vegetables

*\$41.25/per person*

### **Oven Roasted Alaska Halibut**

Fresh Herb and Spiced Oven Roasted Alaska Halibut with Tri Colored Lentils and Sweet Pepper Ragout and Fresh Basil

Roasted Tomato Mashed Potato

Medley of Fresh Seasonal Vegetables

*\$41.25/per person*

*Menu based on a minimum of 75 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

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# SAVOR...

## **Plated Lunch Salad Selections**

*All Hot Plated Lunch Menus Include  
Choice of One of the Following Salad Selections*

### **Monterrey Caesar Salad**

Crisp Romaine Hearts with Roasted Red Peppers, Jalapeño Jack Cheese and Crisp Fried Corn Tortilla Croutons Served with Creamy Avocado Dressing

### **Spinach and Orange Salad**

Fresh Baby Spinach, Diced Red Peppers, Sliced Mushroom, Orange Sections, Bermuda Onion, and Blue Cheese Crumbles, Served with Raspberry Vinaigrette

### **Orange and Thyme Beet Salad**

Seasonal Mixed Lettuces with Orange and Thyme Roasted Beets, Orange Sections, English Cucumber, Ricotta Cheese and Pine Nuts Served with White Balsamic Vinaigrette

### **Classic Caesar**

Crisp Romaine Hearts, Kalamata Olives, Parmesan and Asiago Cheeses, and Herbed Croutons Served with Classic Caesar Dressing

### **Tossed Green Salad**

Mixed Baby Lettuces with Tomato, English Cucumber, Carrots and Radish Served with Choice of Balsamic Vinaigrette or Ranch Dressing



# SAVOR...

## Plated Lunch Dessert Selection

*All Hot and Cold Plated Lunch Menus Include  
Choice of One of the Following Dessert Selections*

### **Brandied Cherry Chocolate Mousse**

Chocolate Mousse Cake with Dark Chocolate Silk and Brandied Cherries

### **Old Fashioned Carrot Cake**

Layered Carrot Cake with Pineapple, Carrots, and Walnuts with White Chocolate Cream Cheese Frosting

### **Tiramisu Cake**

Light White Cake Layered with Creamy Mascarpone Mousse, Rich Coffee Liqueur Infused with Strong Dark Roast Espresso

### **Vanilla Caramel Swirl Cake**

Moist White Sponge Cake Smothered with a Delectable Buttercream Icing & Decorated with Swirls of Pure Caramel

### **Lemon Cream Cake**

Three Scrumptious Layers of Short Cake Decorated with Thick Dairy Fresh Whipped Cream and Tangy Lemon Preserve

### **Tuxedo Truffle Mousse Cake**

Layers of Creamy Dark Chocolate, White Chocolate Mousse Between Three Layers of Marble White and Dark Chocolate Cake with Finale of Dark Chocolate Ganaché Swirl and White Chocolate

### **Classic New York Style Cheesecake**

Cheesecake Made with Real Cream Cheese, Sour Cream and Eggs with a Graham Cracker Crust

### **White Chocolate Raspberry Cheesecake**

Infusion of Raspberry Coulis & White Chocolate Chunks into the Cheesecake, Topped with a Rosette of Meringue

### **Assorted Mousse**

Choice of Airy Light:  
Chocolate Mousse  
Strawberry Mousse  
Mango Mousse

### **Chocoholics Dream**

Trio of Chocolate Covered Éclairs, Chocolate Covered Cream Puffs, Chocolate Truffles

# SAVOR...

## Dinner Buffet Selections

*All Dinner Buffet Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service*

*We Use All Natural Chicken & Fresh Certified Angus Beef*

*Buffet service is for a maximum of 90 minutes*

### St. Elias Buffet

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sundried Tomatoes, Feta Vinaigrette  
Butter Lettuce & Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette  
Grilled Chicken Breast with Red Pepper Compote  
Tender Roasted Beef with Mirepoix & Horseradish  
Baked Wild Alaska Halibut with Leeks & Cream Sauce  
Grilled Asparagus with Balsamic Roasted Mushrooms & Shallots  
Butter Braised Baby Carrots with Parsley & Orange Zest  
Potato-Onion Gratin with Jarlsberg Cheese  
Wild Rice Pilaf with Toasted Almonds  
Hazelnut Chocolate Tart & Assorted Mousse  
*\$54.95/per person*

### Brooks Range Buffet

Mixed Baby Greens with Sliced Strawberries, Carrots, Cucumber, Goat Cheese, and Toasted Walnuts  
Served with Citrus Dijon Vinaigrette  
Fresh Mozzarella Cheese, Roma Tomato, Fresh Basil and Radicchio Drizzled with White Balsamic Vinaigrette  
Marinated Wild Rice and Bay Shrimp Salad  
Char Grilled Hoisin Marinated Flank Steak with Plum Pesto Crust Finished with Tamarind Beef Jus  
Grilled Breast of Chicken with Blanched Asparagus, Portobello Mushroom and Pesto Cream Sauce  
Pistachio Sundried Tomato Encrusted Halibut with Thai Red Curry Cream Sauce with Coconut Milk  
Roasted Garlic Scented Mashed Yukon Gold Potatoes  
Jasmine Rice Blend with Fresh Wasabi and Ginger  
Medley of Seasonal Fresh Vegetables  
Lemon Cream Cake & Assorted Mousse  
*\$51.75/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

# SAVOR...

*All pricing subject to 20% service charge*

## **Dinner Buffet Selections (Continued)**

*All Dinner Buffet Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service*

*We Use All Natural Chicken & Fresh Certified Angus Beef*

*Buffet service is for a maximum of 90 minutes*

### **Aleutian Buffet**

Mixed Baby Greens with Roma Tomato, Shaved Fennel, Cucumber, Goat Cheese Crumbles, Radish Sprouts and Dried Cherries Served with Zinfandel Vinaigrette

Mediterranean Salad with Crisp Romaine Hearts, Sundried Tomatoes, Marinated Cucumbers, Roasted Red Pepper, Artichoke Hearts, Kalamata Olives, and Feta Cheese Served with Herb Red Wine Vinaigrette

Tri Colored Bowtie Pasta Salad with Chopped Eggs, Sliced Queen Olives, Roasted Red Pepper, and Roasted Shallots Tossed in a Creamy Creole Dressing

Brazilian Style Pork Loin with Spicy Orange Ginger Glaze

Mango Mustard Crusted Salmon with Pineapple Relish

Chicken Breast Saltimbocca Topped with Mixture of Prosciutto Ham, Asiago Cheese, Fresh Sage and Buttery Bread Crumb with Fresh Garlic and Basil Demi Glacé

Medley of Seasonal Vegetables

Creamy Herb Gnocchi Potato Dumplings

Tiramisu Cake and Chocolate Tuxedo Mousse Cake

*\$54.95/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Dinner Selections

*All Dinner Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service & One Salad Selection  
Choice of Salad and Dessert*

*We Use All Natural Chicken & Fresh Certified Angus Beef*

### **Grilled Filet Mignon**

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables & Thyme Scented Baby Potatoes

\$54.50/per person

### **Baked Alaska Halibut**

Stacked with Saffron and Lemon-Coriander Crusted Potato Served with Roasted Red Pepper Coulis, Braised Fennel and Medley of Fresh Seasonal Vegetables

\$42.25/per person

### **Blackened Halibut**

Served with Choice of Cajun Cream Sauce or Pineapple-Cilantro Relish, Colorful Spanish Rice with Candy Corn and Medley of Fresh Seasonal Vegetables

\$42.25/per person

### **Seared Alaska Halibut Filet**

With Lemon-Thyme Beurre Blanc

Served with Fresh Cracked Black Pepper Linguini and Medley of Fresh Vegetables

\$42.25/per person

### **Macadamia Nut Encrusted Halibut**

With Toasted Coconut Reduction on a Bed of Red and White Bean Confetti Infused with Wild Mushrooms, Sundried Tomato and Roasted Garlic, Served with Medley of Fresh Seasonal Vegetables

\$43.95/per person

### **Filet of Wild Alaska Salmon**

Caramelized Teriyaki Style Topped with Baby Bok Choy Served with Fresh Wasabi and Ginger Jade Rice Blend and Fresh Seasonal Stir-Fried Vegetables

\$40/per person

### **Mango-Mustard Crusted Wild Alaska Salmon**

Served With Fresh Pineapple-Cilantro Relish,

Rice Blend Pilaf with Toasted Almonds and Medley of Fresh Seasonal Vegetables

\$41.50/per person

### **Herb Crusted Rack of Lamb**

Tender Baby Lamb Chops with a Buttery Citrus-Herb Panko Crust, Served with Minted Rosemary Demi-Glacé, Roasted Tomato and Fresh Basil,

Mashed Yukon Gold Potatoes and Medley of Fresh Seasonal Vegetables

\$51.50/per person

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$75.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Dinner Selections

*(Continued)*

### **Oven Roasted Semi-Boneless Chicken Breast**

Filled with Jarlsberg Cheese and Wrapped with Prosciutto Ham, Served with Roasted Garlic Cream Sauce and Sundried Tomatoes, Fresh Basil and Asiago Mashed Potatoes and Medley of Fresh Seasonal Vegetables

*\$35.75/per person*

### **Chicken Saltimbocca**

Semi-Boneless Chicken Breast Topped with Prosciutto Ham, Fresh Sage, Asiago Cheese with Roasted Garlic Marsala Sauce, Served with Gnocchi Potato Pasta Dumplings and Medley of Fresh Seasonal Vegetables

*\$34.95/per person*

### **Molasses Rum-Glazed Roasted Semi-Boneless Chicken Breast**

Served with Grilled Pineapple, Roasted Garlic, Roasted Red Peppers, Red and Black Bean Confetti and Medley of Fresh Seasonal Vegetables

*\$34.95/per person*

### **Portabella Pesto Chicken**

Semi-Boneless Breast of Chicken Filled with Sautéed Portabella Mushroom and Red Pepper Mixture, Topped with Fresh Mozzarella and Finished with Pesto Cream Sauce, Roasted Garlic, Tomato, Fresh Basil Mashed Potatoes and Medley of Fresh Seasonal Vegetables

*\$35.75/per person*

### **Brazilian Style Pork Loin with Spicy Orange Ginger Glaze**

Tender Sliced, Marinated Pork Loin with Mandarin Oranges and Spicy Orange-Ginger Glaze, Served with Creamy Herb Risotto and Medley of Fresh Seasonal Vegetables

*\$39.95/per person*

### **Pork Osso Bucco**

Tender Mini Pork Shanks, Slow Braised in our House Made Herb and Mirepoix Demi-Glacé, Served with Creamy Herb Polenta and Medley of Fresh Seasonal Vegetables

*\$38.75/per person*

### **Pistachio Encrusted Pork Loin with Arctic Cranberry Demi-Glacé**

Tender Slices of Pork Loin with a Fresh Herb and Pistachio Panko Crust, Served with Arctic Cranberry Demi-Glacé, Roasted Garlic, Duchess Potatoes and Medley of Fresh Seasonal Vegetables

*\$39.50/per person*

### **Hoisin Marinated Flank Steak**

Char-Grilled Hoisin Marinated Flank Steak with a Plum-Pesto Crust Finished with Tamarind Beef Jus, Served with Fresh Thyme, Roasted Fingerling Potatoes and Medley of Fresh Vegetables

*\$39.50/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Dinner Combo Entrée Selections

*All Dinner Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Coffee & Tea Service, Choice of Salad and Dessert*

### **Filet and Lobster**

Petit Filet Mignon Seasoned and Grilled to Perfection, with Wild Mushroom Woodland Demi-Glacé, Paired with Broiled Maine Lobster with Sundried Tomato Pesto Scampi, Butter, Herbed Horseradish Risotto Cakes and Medley of Fresh Seasonal Vegetables

\$67.50/per person

### **Blue Cheese Crusted New York Sirloin and Jumbo Shrimp Florentine**

New York Sirloin Steak, Grilled to Perfection with Portobello Mushroom Demi-Glacé and Crusted with Danish Blue Cheese, Paired with Jumbo Shrimp Scampi Style on a Bed of Wilted Spinach, Served with Roasted Peanut Potatoes with Fresh Thyme and Medley of Fresh Seasonal Vegetables

\$59.95/per person

### **Petit Filet Mignon and Alaska Weathervane Scallops**

Petit Filet Mignon Seasoned and Grilled to Perfection with Merlot Demi-Glacé and Roasted Corn Relish, Paired with Blackened Alaska Weathervane Scallops with Cajun Cream Sauce, Cilantro and Sweet Pepper Scented Risotto and Medley of Fresh Seasonal Vegetables

\$62.50/per person

### **Chicken en Croute and Stacked Alaska Wild Salmon**

Cremini and Goat Cheese Stuffed Chicken Breast, Wrapped in Puff Pastry, Paired with Alaska Wild Salmon and Topped with Alaska King Crab Meat, Baked and Topped with Lobster Brandy Cream Sauce, Served with Cabernet Rice Blend and Medley of Fresh Seasonal Vegetables

\$54.95/per person

### **Petit Filet Mignon and Brazilian Style Duck**

Petit Filet Mignon Seasoned and Grilled with a Shiitake Cabernet Demi-Glacé, Paired with Seared Brazilian Style Marinated Duck Breast with Spicy Orange Ginger Glace, Wasabi Ginger Scented Mashed Potatoes and Medley of Fresh Seasonal Vegetables

\$58.95/per person

### **Petit Filet Mignon and Filet of Alaska Halibut**

Petit Filet Mignon Seasoned and Grilled to Perfection with Sauce Merlot and Roasted Corn Relish, Paired with Shallow Poached Alaska Halibut with Papaya-Mango Relish, Roasted Tomato, Cilantro Scented Duchess Potatoes and Medley of Fresh Seasonal Vegetables

\$64.25/per person

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$75.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Dinner Salad Selections

*All Dinner Selections Include.....*

*Choice of One of the Following Salad Selections*

### **Organic Mixed Greens with Zinfandel Vinaigrette**

Organic Mixed Green Salad, English Cucumbers, Carrots, Slow-Roasted Balsamic Roma Tomatoes, Ricotta Cheese, Toasted Walnuts, and Black Olive Crostini Served with Zinfandel Vinaigrette

### **Organic Mixed Greens with Pesto Vinaigrette**

Organic Mixed Greens in Radicchio Cup with Belgium Endive, Fresh Mozzarella, and Roma Tomato in a Pool of Pesto Vinaigrette with Watercress

### **Monterrey Caesar Salad**

Crisp Romaine Hearts with Roasted Red Peppers, Jalapeño Jack Cheese, and Crisp Fried Tortilla Croutons Served with Creamy Avocado Dressing

### **Baby Spinach with Raspberry Vinaigrette**

Baby Spinach Salad with Diced Red Pepper, Sliced Mushroom, Smoked Applewood Bacon, Bermuda Onion, and Blue Cheese Crumbles Served with Raspberry Vinaigrette

### **Crisp Romaine Hearts with Basil & Mint Vinaigrette**

Crisp Romaine Hearts with Marinated Cucumber, Roma Tomato, Kalamata Olives, and Feta Cheese Crumbles Served with a Fresh Basil and Mint Vinaigrette

### **Mixed Greens with Citrus Dijon Vinaigrette**

Organic Mixed Green Salad with Frisée Strawberries, Carrots, English Cucumbers, Caramelized Pecans, and Crumbled Goat Cheese Served with Citrus Dijon Vinaigrette

### **Mixed Greens with Bay Shrimp & Pomegranate Vinaigrette**

Organic Mixed Green Salad with Bay Shrimp, Carrots, English Cucumbers, Roasted Yellow Peppers, Orange Sections, and Toasted Almonds Served with Pomegranate Vinaigrette

### **Orange and Thyme Beet Salad**

Organic Mixed Green Salad with Orange and Thyme Roasted Beets, Orange Sections, English Cucumbers, Ricotta Cheese, and Pine Nuts Served with White Balsamic Vinaigrette

### **Trio of Chicories**

Trio of Chicories with Persimmon, Tart Dried Cherries, English Cucumber, Crumbled Goat Cheese, and Pine Nut Brittle Served with Pear Vinaigrette

# SAVOR...

## Plated Dinner Dessert Selections

*All Hot Plated Dinner Menus Include  
Choice of One of the Following Dessert Selections*

### **Brandied Cherry Chocolate**

Chocolate Cake with Dark Chocolate Silk, Brandied Cherries & a Dark Chocolate Ganaché Swirl  
*\$7.50/per piece*

### **Old Fashioned Carrot Cake**

Three Layers of Carrot Cake (Pineapple, Carrots, Walnuts, Coconut) with a White Chocolate Cream Cheese Frosting  
*\$7.50/per piece*

### **Bourbon Street Pecan Pie**

Toasted Pecan Halves Layered in Filling with Bourbon Flavoring in a Short Bread Crust Topped with Jumbo Pecan Halves  
*\$8.00/per piece*

### **Key Lime Pie**

Graham Crust Made with Granola, Oats, and Coconut Filling,  
Filling Made with Authentic Key Lime Juice and Topped with White Cream Topping  
*\$7.25/per piece*

### **Caramel Apple Granny Pie**

Deep Dish Pie with All-Butter Shortbread Crust, Fresh Granny Smith Apples, Custard and Toffee  
*\$7.25/per piece*

### **Assorted Mousse**

Choice of Airy, Light: Chocolate, Strawberry, or Mango Mousse  
*\$7/per person*

*Menu based on a minimum of 50 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*



# SAVOR...

## Premium Dessert Selections

### Individuals

#### **Hazelnut Raspberry Sphere**

Dark Chocolate Silk, Liquid Raspberry Center & Hazelnut Shortbread Crust  
*\$7.25/per piece*

#### **Chocolate Trifle**

Parfait with Mascarpone, Cherries & Hazelnut Praline  
*\$7.25/per piece*

#### **Lemon Silk Mousse Delight**

Buttery Shortbread with a Lemon White Chocolate Silk Mousse Dome Covered in White Chocolate Silk  
*\$7.50/per piece*

#### **Chocoholics Dream**

Trio of Chocolate Covered Éclairs, Chocolate Covered Cream Puffs & Chocolate Truffles  
*\$7/per piece*

### Cakes

#### **Tiramisu Cake**

Light White Cake Layered with Creamy Mascarpone Mousse, Rich Coffee Liqueur, Infused with Strong Dark Roast Espresso  
*\$7.50/per piece*

*Menu based on a minimum of 50 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Premium Dessert Selections (Continued)

### Cheesecakes

#### **New York Style Cheesecake**

A Traditional Graham Cracker Crust & New York Cheesecake, Slow Baked with a Hint of Lemon, Garnished with Fresh Strawberry

*\$7.75/per piece*

#### **Caramel Banana Swirl Chimi-Cheesecake**

Creamy Cheesecake with Chunks of Tree-Ripened Bananas in Real Butter Caramel Wrapped in a Pastry Tortilla and Dusted with Cinnamon and Sugar

*\$8.50/per piece*

#### **White Chocolate Raspberry Swirl Cheesecake**

Swirls of Seedless Raspberries Throughout, Baked in a Chocolate Crust and Topped with White Chocolate Shavings and Whipped Cream Rosettes

*\$8.25/per piece*

#### **White Chocolate Blueberry Cheesecake Brûlée**

White Chocolate Cheesecake with a Swirl of Maine Blueberries, Hand-Fired and Glazed

*\$8.25/per piece*

*Menu based on a minimum of 50 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Cold Hors d'oeuvres

### Beef Tenderloin Canapés

With Horseradish Aioli  
\$5.25/ per piece

### Beef Carpaccio on French Baguettes

With Shaved Onion, Caper, Truffle Oil and  
Flecks of Asiago Cheese  
\$4.95/ per piece

### Country Pâté Canapés

With Fig Jam on Toasted French Bread  
\$4.50/ per piece

### Lamb Crostini

With Curry Mango Chutney  
\$4.50/ per piece

### Prosciutto & Seasonal Melon

\$4.25/ per piece

### Prosciutto Di Parma Canapés

With Fresh Mozzarella, Onion & Basil  
On Toasted French Bread  
\$4.75/ per piece

### Lamb Crostini

With Pear Mint Chutney  
\$4.50/ per piece

### Iced Jumbo Prawns

Served with Lemon & Cocktail Sauce  
\$33.00/ per dozen

### Goat Cheese Truffles

With Roasted Tomatoes & Grilled Bread  
\$4.25/ per piece

### Herb Roasted Vegetable Brochettes

\$4.25/ per piece

### Filled Cucumber Cup

With Herbed Goat Cheese & Lemon Zest  
\$4.25/ per piece

### Plantain Chips with West Indian Coast Salsa

\$4.50/ per piece

### Lemon Poppy Seed Crêpes

With Boursin Cheese, Red Pepper and  
Asparagus  
\$4.50/ per piece

### Crostini with Garbanzo Bean, Feta Cheese and Roasted Red Pepper

\$4.50/ per piece

### Parmesan Crisp with Roasted Vegetables and Chives

\$4.25/ per piece

### Split Alaska King Crab Leg Display on Seaweed

Served with Lemon & Cocktail Sauce  
Market Price

Minimum number of 50 pieces per selection  
All pricing subject to 20% service charge

# SAVOR...

## Hot Hors d'oeuvres

### Assorted Mini Quiche

*\$3.75/ per piece*

### Crispy Spring Rolls

Pork or Vegetable, Served w/Soy, Hot Mustard, and Sweet & Sour Dipping Sauces

*\$4.25/ per piece*

### Pot Stickers

Chinese Dumplings Filled w/Pork and Cabbage  
Served w/Soy and Rice Wine Vinegar  
Dipping Sauce

*\$3.50/ per piece*

### Alaska King Crab Cakes

With Remoulade Sauce

*\$4.75/ per piece*

### Assorted Kabobs, Choice of

Jamaican Chicken with Mango Chutney  
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce  
Shrimp & Andouille, Red and Green Peppers,  
Red Onion

Chili-Lime Salmon with Southwest Spices

*\$4.25/per piece*

### Roasted Jalapenos

Stuffed w/Shrimp, Caramelized Onion and  
Jack Cheese

*\$4.75/ per piece*

### Baked Escargot Mushroom Caps

Served in Garlic Butter

*\$4.75/ per piece*

### Hot Baby Lamb Chops

With Dried Cherry Compote & Mint Jelly

*\$4.75/ per piece*

### Fennel Crusted Shrimp

With Plum Dipping Sauce

*\$4.75/ per piece*

### Spicy Chicken Wings

With Ranch Dressing & Celery Sticks

*\$3.75/ per piece*

### Sliders

Kobe Beef or Pulled Barbecue Pork, on Brioche  
Bun with Accompaniments

*\$4.25/ per piece*

### Santa Fe Southwest Crispy Chicken Roll

With Sour Cream and Guacamole

*\$4.25/ per piece*

### Curry & Cumin Vegetable Croquettes

*\$3.50/ per piece*

*Minimum number of 50 pieces per selection*

*All pricing subject to 20% service charge*

# SAVOR...

## Hot Hors d'oeuvres (Continued)

### **Sundried Tomato Risotto Cakes**

With Fresh Basil and Asiago Cheese

*\$3.25/ per piece*

### **Artichoke and Parmesan Fritters**

With Roasted Garlic Aioli, Baby Artichoke  
Hearts and Parmesan Crust

*\$3.75/ per piece*

### **Alaska Reindeer Sausage**

En Croute with Dijon Mustard and  
Caramelized Onion

*\$3.75/ per piece*

### **Portabella Mushroom Puffs**

With Roma Tomatoes, Roasted Peppers, Jack  
and Goat Cheeses

*\$3.75/ per piece*

### **Warm Tomatoes Stuffed with Fresh Baby Spinach and Herbed Goat Cheese**

*\$3.75/ per piece*

### **Child Friendly Chicken Fingers**

With Honey Mustard and Barbecue Sauce

*\$3.25/ per piece*

### **Fig and Caramelized Onion Puffs**

With Goat and Cream Cheese in Puff Pastry

*\$3.75/ per piece*

### **Almond Chicken with Spicy Orange Relish**

*\$3.75/ per piece*

*Minimum number of 50 pieces per selection  
All pricing subject to 20% service charge*

# SAVOR...

## Specialty Platters

### Side of Alaska Smoked Salmon

Smoked Salmon Served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers & Cream Cheese

*(Serves 25)*

*\$425/per tray (February, March, April – Market Price)*

### Deluxe Crudités Assortment

Chef's selection of Fresh Seasonal Vegetables, Served with Ranch Dressing

*(Serves 100)*

*\$400/per tray*

### Charcuterie Board

A Classic Selection of Fine Pâtés Thinly Sliced Cured & Smoked Meats & Sausages, Imported Cheeses & Classic Condiments

*(Serves 50)*

*\$350/per tray*

### Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant & Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini & Marinated Artichoke Hearts

*(Serves 100)*

*\$525/per tray*

### Fresh Sliced Fruit Tray

Selected Seasonal Fruit, May Include Honeydew, Cantaloupe, Watermelon, Strawberries & Pineapple

*(Serves 100)*

*\$525/per tray*

### Deluxe Import & Domestic Cheese Tray

Chef's Selection of Imported & Domestic Cheeses with Sliced Sourdough Baguettes & Assorted Crackers, Garnished with Seasonal Fresh Fruit

*(Serves 100)*

*\$525/per tray*

*All pricing subject to 20% service charge*

# SAVOR...

## Specialty Platters (Continued)

### Grilled Vegetable Display

Artistically Arranged Marinated Grilled Zucchini, Summer Squash, Red and Yellow Peppers, Portabella Mushrooms, Eggplant, Artichoke Hearts and Green Onion

Served with Sliced French Bread and Roasted Red Pepper Aioli

(Serves 100)

*\$400/ per tray*

### Asian Barbecue Pork Platter

Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds and Hot Mustard

(Serves 100)

*\$350/ per tray*

### Whole Poached Alaska Salmon

A Decorative Display of Whole Poached Alaska Salmon

Served with Herbed Cream Cheese, Capers, Red Onions, Lemons and Mini Bagels

(Serves 50)

*\$425/ per tray*

### Asian Delight Platter

A Selection of Seared Ahi Tuna with Soy Wasabi Dipping Sauce

Vegetable Spring Rolls, Nori Sushi Rolls

Grilled Japanese Eggplant, Shitake Mushrooms and Asparagus Bean Sprouts, Daikon Radish

Roasted Garlic Ginger Relish

(Serves 100)

*\$525/ per tray*

*All pricing subject to 20% service charge*

# SAVOR...

## Carvery Selections

*Carved Items Include .....*

*Fresh Baked Mini Sandwich Rolls & Appropriate Condiments*

### **Hickory Smoked Pit Ham**

Carved to Order Fine Smoked Ham, Brown Sugar Mustard and Honey Glazed  
Served with Caramelized Onion, Pineapple Relish, Stone Ground and Honey Mustards  
(Serves 50)  
\$275/ each

### **Boneless Whole Roasted Turkey with Drumsticks**

Whole Tom Turkey Seasoned and Roasted to Perfection  
Served with Cranberry-Orange Relish, Sage Mayonnaise and Giblet Gravy  
(Serves 50)  
\$295/each

### **Citrus Crusted Herbed Roasted Leg of Lamb**

Domestic Farm Raised Lamb Leg Coated with Dijon Mustard and Crusted In Our Citrus Herbed Panko,  
Tender Roasted & Accompanied with Rosemary Minted Demi Glacé and Balsamic Caramelized Onion  
(Serves 30)  
\$225/ each

### **Whole Roasted Baron of Beef**

Served with Horseradish Cream & Au Jus  
(Serves 150)  
\$600/each

### **Garlic Herb Crusted Roasted Whole Tenderloin of Beef**

Prime Tenderloin of Beef Rubbed with Fresh Garlic and Herbs, Roasted Medium Rare  
Served with Cremini Mushroom Demi-Glacé and Creamy Horseradish Sauce  
(Serves 25)  
\$295/each

### **Dena'ina Wellington Sirloin Au-Poivre**

Prime Grade Sirloin Seasoned with Dijon Mustard and Fresh Herbs with Wild Mushroom Duxell,  
Enveloped in Puff Pastry, Roasted Until Golden Brown on the Outside and Medium Rare on the Inside,  
Accompanied by Sauce Bordelaise  
(Serves 40)  
\$350/each

*All Carved Items Require a SAVOR...Carver at \$125  
All pricing subject to 20% service charge*



# SAVOR...

## Carvery Selections (Continued)

*Carved Items Include .....  
Fresh Baked Mini Sandwich Rolls & Appropriate Condiments*

### **Roast Loin of Pork**

Marinated with Rosemary, Garlic, Black Pepper and Apple Juice, Oven Roasted  
Served with Dijon Demi-Glacé and Arctic Cranberry Sauce  
(Serves 35)  
\$250/each

### **Oven Roasted Bison Strip Loin**

Buffalo Roast Coated Heavily with Fresh Herbs, Green and Black Peppercorn  
Roasted Medium Rare, with Merlot Demi-Glacé, and Horseradish Sauce  
Served with Caramelized Cream Onions with Fresh Thyme  
(Serves 40)  
\$375/each

### **Roast Prime Rib of Beef**

Prime Grade Boneless Rib of Beef, Herb Coated and Roasted to Perfection  
Accompanied with Jus-Lié, Creamed Horseradish and Creole Honey Mustard Sauce  
(Serves 40)  
\$350/each

*All Carved Items Require a SAVOR...Carver at \$125  
All pricing subject to 20% service charge*

# SAVOR...

## Chef Attended Action Stations

### Lavish Salad Station

#### Traditional Caesar Salad

Crisp Romaine Hearts, Seasoned Croutons, Caesar Dressing, Grated Parmesan and Asiago Cheeses and Anchovies

#### Field of Greens Salad

With Spring Mix, Grape Tomatoes, Carrots, Cucumbers, Radishes, Fresh Basil, Roasted Asparagus, Roasted Eggplant, Feta Cheese and White Balsamic Vinaigrette  
Served with Baskets of Fresh Breads and Rolls

*\$7.95/per person*

### Lots of Pasta Station

Penne, Cheese Tortellini, and Fusilli Pastas

Marinara, Alfredo Cream, Pesto, or Spinach Cream Sauces

Baby Shrimp, Mini Meatballs, Italian Sausage, Chicken Strips, Chopped Clams

Roasted Peppers and Onions, Fresh Chopped Herbs, Roasted Garlic, Black Olives, Green Onions, Mushrooms, Sundried Tomatoes and Red Pepper Flakes

Parmesan and Asiago Cheeses,

Garlic Bread Sticks and Focaccia Bread

*\$16.50/per person*

### Quesadillas

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa & Guacamole

*\$7.25/per person*

### Asian Stir Fry Station

Sliced Beef Sirloin Tips, Chicken Strips, Baby Shrimp, Julienne Pork Loin

Hoisin, Mandarin, and Coconut Ginger Cream Sauces

Sugar Snap Peas, Broccoli, Julienne Carrots, Peppers and Onions, Green Onions, Water Chestnuts, Rice Noodles, Steamed Jasmine Rice, Chili Peppers, Cashews and Peanuts

*\$18.50/ per person*

*All Action Stations Require a SAVOR...Carver at \$125*

*Menu based on a minimum of 25 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Chef Attended Action Stations

(Continued)

### Dena'ina Seafood Station

Shrimp, Scallops, Mussels, and Oysters

Choice of Pesto Cream Sauce, Scampi Butter, or Alfredo Sauce

Fresh Chopped Herbs, Roasted Garlic, Green Onions, Mushrooms, Broccoli, Sundried Tomatoes, Red Pepper Flakes and Onion and Pepper Medley

Served with Garlic Breadsticks and Fresh Baked Dinner Rolls

*\$24.95/ per person*

### Mediterranean Gyros Station

Mini Pita Bread with Lamb and Pork Gyro Slices

Sautéed Sliced Tomatoes, Caramelized Onions

Tzatziki Sauce and Hummus

Tomato Basil Bruschetta, Olive Tapenade and Artichoke Fondue

Served with Assorted Fresh Baked Breads

*\$17.50/ per person*

### Sushi

California Roll with Crab Meat, Avocado & Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger & Soy Sauce

*Market Price*

*Menu based on a minimum of 25 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All Action Stations Require a SAVOR...Carver at \$125*

*All pricing subject to 20% service charge*