

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 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

All pricing subject to 20% service charge

SAVOR...

Dinner Buffet Selections (Continued)

All Dinner Buffet Selections Include.....

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

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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

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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

\$52.25/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

\$52.25/per person

Seared Alaska Rockfish

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

\$53.95/per person

Fillet 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

\$40.00/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 & 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

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SAVOR...

Plated Dinner Selections

(Continued)

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 & Medley of Fresh Seasonal Vegetables

\$34.95/per person

Oven Roasted Semi-Boneless Chicken Breast

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

\$35.75/per person

Molasses Rum-Glazed Roasted Semi-Boneless Chicken Breast

Served with Grilled Pineapple, Roasted Garlic, Roasted Red Peppers, Red & Black Bean Confetti & 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 & Mirepoix Demi-Glacé, Served with Creamy Herb Polenta & 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 & Pistachio Panko Crust, Served with Arctic Cranberry Demi-Glacé, Roasted Garlic, Duchess Potatoes & 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 & Medley of Fresh Vegetables

\$39.50/per person

Menu based on a minimum of 50 guests

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SAVOR...

Dinner Combo Entrée Selections

All Dinner Selections Include.....

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

Filet & Lobster

Petit Filet Mignon Seasoned & 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

Market Price

Blue Cheese Crusted New York Sirloin & 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 & Alaska Weathervane Scallops

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

\$62.50/per person

Top Sirloin Steak with Wild Woodland Mushroom Demi-Glacé & Brazilian Style Duck

Top Sirloin Steak Seasoned & Grilled with a Wild Woodland Mushroom Demi-Glacé, Paired with Seared Brazilian Style Marinated Duck Breast with Spicy Orange Ginger Glace, Wasabi Ginger Scented Mashed Potatoes & Medley of Fresh Seasonal Vegetables

\$54.95/per person

Petit Filet Mignon & Fillet of Alaska Halibut

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

\$64.25/per person

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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

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

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

Old Fashioned Carrot Cake

Three Layers of Carrot Cake (Pineapple, Carrots, Walnuts, Coconut) with a White Chocolate Cream Cheese Frosting

Bourbon Street Pecan Pie

Toasted Pecan Halves Layered in Filling with Bourbon Flavoring in a Short Bread Crust Topped with Jumbo Pecan Halves

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

Caramel Apple Granny Pie

Deep Dish Pie with All-Butter Shortbread Crust, Fresh Granny Smith Apples, Custard and Toffee

Assorted Mousse

Choice of Airy, Light: Chocolate, Strawberry, or Mango Mousse

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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

\$7.00/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

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

White Chocolate Raspberry Swirl Cheesecake

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

\$8.25/per piece

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