

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

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

Chugach 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

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

Grilled Marinated Carne Asada

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 & Strawberry Mousse & 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 & a Roasted Vegetable Lasagna
Bow Tie Pasta
Served with an Alfredo Sauce with Roasted Garlic & a Marinara Sauce
Shaved Asiago & Parmesan Cheese
Fresh Baked Rolls & Butter
Tiramisu

\$32.50/per person

Redoubt Lunch Buffet

Minestrone Soup
Mixed Green Salad with Bay Shrimp, Roma Tomatoes, English Cucumbers, Sliced Black Olives, Seasoned Croutons, Served with Roasted Garlic Ranch Dressing
Fingerling Potato Salad & Haricot Vert with Whole Grain Mustard & Shallots
Baked Alaska Rockfish Olympia - Tender Rockfish on a Bed of Sautéed Onions, Special Olympia Dressing & Finished with a Buttery Herb Parmesan Crust
Roasted Strip Loin with Portabello Mushroom Demi Glace, Finished with Blue Cheese Crumbles
Grilled Breast of Chicken with Roasted Red Pepper Cream Sauce
Medley of Roasted Vegetables
Saffron 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 Grilled Marinated Chicken Breast Spinach Salad

Grilled Chicken 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

Classic Nicoise Salad with Choice of Seared Alaska Salmon or Smoked Alaskan Red Salmon, Butter Lettuce & Romaine Hearts with Haricots Verts, Roma Tomato Wedges, Hard Cooked Eggs, Boiled Redskin Potatoes, Kalamata Olives. Finished with Alaska Salmon of Your Choice, Served with a Citrus Dijon 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*

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

Portabella Pesto Chicken

Semi-boneless Chicken Breast Filled with Sautéed Portabella Mushroom & Red Pepper Mixture Topped with Fresh Mozzarella Cheese & Finished with Pesto Cream Sauce, Cabernet Rice Blend & Fresh Seasonal Vegetables

\$28.50/per person

Roasted Chicken

Lemon & Garlic Roasted Chicken Served with Rosemary Roasted Seasonal Vegetables & Creamy Herbed Polenta

\$29.75/per person

Southwest Chicken

Semi-boneless, Blackened Chicken Breast Seasoned with our Blend of Chilies & Spices, Choice of Cajun Cream Sauce or Pineapple Salsa, Served with Spanish Rice & Medley of Fresh Vegetables

\$28.50/per person

Grilled Breast of Chicken

Grilled Breast of Chicken with Veloute Sauce, Green Grapes & Rosemary, Served with a Rio Rice Blend & 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 & Black Peppercorns & Sea Salt, Served with Crimini Mushroom Demi Glacé & Finished with Blue Cheese Crumbles, Roasted Garlic Yukon Gold Mashed Potato & Medley of Fresh Seasonal Vegetables

\$40.00/per person

Marinated Grilled Flank Steak

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

\$33.95/per person

Top Sirloin Steak with Wild Woodland Mushroom Demi-Glacé

6oz Top Sirloin Seasoned & Grilled to Perfection, Finished with a Wild Woodland Mushroom Demi Glacé. Served with Roasted Shallot Yukon Gold Mashed Potatoes & a Medley of Fresh Seasoned Vegetables

\$35.95/per person

Roasted Apple Pork Loin

Herbed Seasoned Pork Loin with Roasted Apple Demi Glacé, Finished with Roasted Apples & Roasted Garlic. Served with Yukon Gold Mashed Potatoes & a Medley of Fresh Seasoned Vegetables

\$33.95/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

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*

Grilled Alaska Salmon Teriyaki

Alaska Salmon Grilled & Caramelized in a Teriyaki Glaze Finished with Baby Bok Choy, Jade Blend Rice with Fresh Wasabi & 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 & 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 & Cashew Bread Crumbs, Served with a Raspberry Butter Sauce, Creamy Sundried Tomato Risotto & Medley of Fresh Vegetables

\$41.25/per person

Oven Roasted Alaska Rock Fish

Fresh Herb & Spiced Alaska Rockfish, Served with Herb & Sundried Tomato Creamy Risotto & a Medley of Fresh Seasonal Vegetables

\$35.25/per person

Menu based on a minimum of 75 guests

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

All pricing subject to 20% service charge

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 & 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, & Blue Cheese Crumbles, Served with Raspberry Vinaigrette

Orange and Thyme Beet Salad

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

Classic Caesar

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

Tossed Green Salad

Mixed Baby Lettuces with Tomato, English Cucumber, Carrots & 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 & Tangy Lemon Preserve

Tuxedo Truffle Mousse Cake

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

Classic New York Style Cheesecake

Cheesecake Made with Real Cream Cheese, Sour Cream & 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 or Mango Mousse