

# 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**

**\$14.95/per person**

*Sliced Fruit Breads Served with Sweet Butter & Fruit Preserves  
Orange, Cranberry & Apple Juices*

### **Miner's Continental**

**\$18.95/per person**

*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*

### **Outdoor Lifestyles**

**\$13.95/per person**

*Assorted Non-Fat Yogurts & Low-Fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted  
Non-Fat Muffins, Butter & Fruit Preserves  
Grapefruit, Cranberry & Orange Juices*

### **Alaskan Sourdough**

**\$15.95/per person**

*Flaky, Fresh Baked Sourdough Biscuits & Country Gravy Served with Butter & Fruit Preserves,  
Fresh Sliced Seasonal Fruit  
Orange, Cranberry & Apple juices*

*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**

**\$21.95/per person**

*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*

### **Alaska Reindeer Sausage Frittata**

**\$23.95/per person**

*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.*

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

**\$20.95/per person**

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

### **Outdoorsman Buffet**

**\$24.95/per person**

*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*

*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...

## Plated Breakfast

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

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

### **Classic Breakfast**

**\$17.50/per person**

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

### **Omelet Plate**

**\$19.25/per person**

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

### **Alaska Reindeer Sausage with Scrambled Eggs**

**\$19.00/per person**

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

### **French Toast**

**\$19.75/per person**

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

*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...

## Breakfast Enhancements

*Priced Per Guest*

<b>Chef Attended Omelet Station - Made to Order</b>	<b>\$9.50/per person</b>
<i>Variety of Ingredients to Include: Black Forest Ham, Smoked Bacon, Chicken, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes &amp; Assorted Cheeses</i>	
<b>Cheese Blintzes</b>	<b>\$6.75/per person</b>
<i>Delicate Crepes Filled with Sweetened Ricotta Cheese &amp; Served with Fresh Fruit Toppings</i>	
<b>Breakfast Burrito</b>	<b>\$6.75/per person</b>
<i>Scrambled Eggs, Sausage, Jalapeño Jack Cheese, Peppers &amp; Salsa, Served with Sour Cream &amp; Pico De Gallo on the Side</i>	
<b>Croissant Sandwich</b>	<b>\$6.75/per person</b>
<i>Eggs, Canadian Bacon &amp; Cheese, Served on a Flaky Croissant</i>	
<b>Biscuits and Gravy</b>	<b>\$7.95/per person</b>
<i>Sourdough Biscuits &amp; Country Gravy</i>	
<b>English Muffin Sandwich</b>	<b>\$6.75/per person</b>
<i>Eggs, Sausage or Ham &amp; Cheese</i>	
<b>Belgian Waffles or Cinnamon French Toast</b>	<b>\$7.25/per person</b>
<i>Served with Fresh Made Whipped Cream, Maple Syrup &amp; Fruit Topping</i>	
<b>Oatmeal or Cream of Wheat</b>	<b>\$3.75/per person</b>
<i>Served with Brown Sugar, Raisins &amp; Low-Fat Milk</i>	

*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	\$38.00/dozen
Breakfast Breads or Coffee Cake	\$38.00/ each
Assorted Doughnuts	\$27.00/dozen
Butter Croissants	\$38.00/dozen
Assorted Bagels & Whipped Cream Cheese	\$38.00/dozen
Assorted Scones <i>Served with Whipped Honey Butter &amp; Fruit Preserves</i>	\$42.00/dozen
Hard Boiled Egg	\$24.00/dozen
Assorted Yogurts	\$39.00/dozen
Whole Fresh Fruit	\$36.00/dozen
Dena'ina Parfait <i>Raspberry Yogurt Layered with Granola, Fresh Seasonal Fruit &amp; Berries</i>	\$ 7.95/each
Fry Bread <i>Served with Whipped Honey Butter, Fruit Preserves &amp; Powdered Sugar</i>	\$42.00/dozen

## Beverage

Assorted Soft Drinks	\$ 3.00/each
Bottled Water	\$ 3.00/each
Assorted Bottled Juices	\$ 3.00/each
Gold Peak Sweetened Green Tea	\$ 3.00/each
Energy Drink	\$ 4.00/each
Mineral Water	\$ 3.00/each
Gatorade	\$ 3.00/each
Coffee or Tea Selections	\$39.50/gallon
Fruit Punch	\$38.00/gallon
Iced Tea or Lemonade	\$38.00/gallon

*All pricing subject to 20% service charge*

# SAVOR...

## Afternoon Snacks

<b>Assorted Energy Bars</b>	\$28.00/ dozen
<b>Freshly Baked Cookies</b> <i>White Chocolate Macadamia, Chocolate Chip, Peanut Butter &amp; Oatmeal</i>	\$34.00/ dozen
<b>Soft Gourmet Pretzels Served with Mustard</b>	\$38.00/ dozen
<b>Individual Bags of Pretzels or Chips</b> ( <i>Alaska Gourmet Chips</i> )	\$27.00/ dozen
<b>Rice Krispy Treats</b>	\$32.00/ dozen
<b>Oreo Krispy Treats</b>	\$32.00/ dozen
<b>Assorted Ice Cream Bars</b>	\$46.00/ dozen
<b>Brownies</b> <i>Dark or White Chocolate</i>	\$32.00/ dozen
<b>Deluxe Assorted Cookie Bars</b>	\$34.00/ dozen
<b>House Made Chocolate TruffleS</b>	\$45.00/ dozen
<b>Variety of Candy Bars</b>	\$38.00/ dozen
<b>Assorted Petit Fours</b>	\$41.00/ dozen
<b>Moose Munch</b>	\$42.00/ dozen
<b>Fry Bread with Whipped Honey Butter, Fruit Preserves &amp; Powdered Sugar</b>	\$36.00/ dozen
<b>Deluxe Mixed Nuts</b>	\$28.00/ pound
<b>Trail Mix</b>	\$22.00/ pound
<b>Party Snack Mix</b>	\$20.00/ 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*

### **Spa Break**

**\$15.00/per person**

*Assorted Fresh Fruit Smoothies; Oatmeal Cookies; Granola Bites; Assorted Fruits & Berries; Trail Mix & Sparkling Mineral Waters*

### **South of the Border**

**\$15.00/per person**

*Nacho Bar with Seasoned Ground Beef, Cheese, Jalapeños, Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños; Cinnamon Scented Churros, Assorted Soft Drinks & Bottled Water*

### **Ball Game Break**

**\$21.00/per person**

*Mini Corndogs Served with Stone Ground Mustard; Nachos Served with Cheese Dip, Salsa, Guacamole and Jalapeños; Assorted Ice Cream Bars, Cracker Jacks, Assorted Soft Drinks, Bottled Water, Gatorade, Freshly Brewed Regular & Decaffeinated Coffee, & Selection of Specialty Teas*

### **Health Break**

**\$22.00/per person**

*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.*

### **Gourmet Pretzel Break**

**\$20.00/per person**

*Served Warm with Assorted Toppings to Include Nacho & Parmesan Cheeses, Marinara Sauce & Spicy Creole Mustard. Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas.*

### **Sundae or Root Beer Float Bar**

**\$22.50/per person**

*Three Ice Cream Flavors Served with an Assortment of Toppings, to Include Oreo Cookies, Snickers Bars, Sprinkles, M&M's, Chocolate Chips, Strawberries, Blueberries, Almonds, Granola, Chocolate Syrup & Caramel Sauce. Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas.*

### **Mediterranean Break**

**\$22.00/per person**

*Pita Chips Served with Hummus, Feta Cheese and Olive Tapenade. Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Specialty Teas.*

*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...

## Box Lunch Sandwiches

*Served in Eco Friendly Containers*

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

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

**\$18.25/per person**

*All-Natural Mesquite Turkey, Smoked Bacon, Sharp Cheddar Cheese, Bermuda Onion with Basil Aioli on Focaccia Bread, Served with Orecchiette Pasta Salad, Fresh Whole Fruit & Assorted Cookie Bar*

### **Ham & Swiss**

**\$20.50/per person**

*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 & Assorted Cookie Bar*

### **Classic Roast Beef**

**\$21.95/per person**

*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 & Assorted Cookie Bar*

### **Classic Italian Combo**

**\$20.25/per person**

*Sweet Coppa, Ham, Salami, Provolone Cheese, Hearts of Romaine, Fresh Basil & Roma Tomato on Ciabatta, Orecchiette Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar*

### **Chicken Cobb Ciabatta**

**\$20.50/per person**

*Grilled Chicken, Bacon, Avocados, Swiss Cheese, Lettuce, Tomato, Roasted Red Pepper Ranch Dressing, on Ciabatta, Served with Tri Colored Bowtie Pasta Salad with Roasted Vegetables, Whole Fresh Fruit & Assorted Cookie Bar*

### **Cashew Chicken**

**\$19.95/per person**

*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 & Assorted Cookie Bar*

*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

*Served in Eco Friendly Containers*

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

### Thai Cobb Wrap

**\$22.95/per person**

*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 & Assorted Cookie Bar*

### Cajun Chicken Wrap

**\$22.95/per person**

*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 & Assorted Cookie Bar*

### Grilled Vegetable Wrap

**\$19.95/per person**

*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 & Assorted Cookie Bar*

*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*

***We Proudly Serve***

***All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood***

### **Deshka Deli Buffet**

**\$31.75/per person**

*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 & Capicola, Swiss, Provolone, Monterey Jack & Sharp Cheddar Cheeses*

*Leaf Lettuce, Tomatoes, Gourmet Breads & Rolls, Kosher Pickle Spears & Deli Condiments*

*Alaska Chips*

*Assorted Baked Cookies & Brownies*

### **Chena Heart Healthy Lunch Buffet**

**\$32.75/per person**

*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*

### **Crow Creek South of the Border Lunch Buffet**

**\$32.75/per person**

*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*

*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

We Proudly Serve

All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood

### Kasilof Lunch Buffet

**\$34.95/per person**

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 Flank Steak 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

### Knik Italian Buffet

**\$32.50/per person**

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  
Garlic Breadsticks  
Tiramisu

### Ship Creek Lunch Buffet

**\$44.95/per person**

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 Alaskan 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 Chicken with Roasted Red Pepper Coulis  
Medley of Roasted Vegetables  
Saffron Rice with Peas & Cilantro  
Fresh Baked Rolls & Butter  
Assorted Miniature Cupcakes & Bite-Size Fruit Tarts

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**

**\$29.95/per person**

*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*

### **Cobb Salad**

**\$27.95/per person**

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

### **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**

### **Citrus Ginger Marinated Chicken Breast Spinach Salad**

**\$28.95/per person**

*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*

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

**\$29.95/per person**

*Classic Nicoise Salad with Choice of Seared Alaskan 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 Alaskan Salmon of Your Choice, Served with a Citrus Dijon Vinaigrette*

*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

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*All Lunch Selections Include.....*

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

### **Chicken Saltimbocca**

**\$30.75/per person**

*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*

### **Roasted Chicken**

**\$29.75/per person**

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

### **Southwest Chicken**

**\$31.50/per person**

*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*

### **Chicken Piccata**

**\$32.50/per person**

*Pan Seared Chicken with Mushrooms, Capers, Lemon with a White Wine Cream Sauce, Served with Sundried Tomato & Herb Risotto & Medley of Fresh Vegetables*

*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)

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*All Lunch Selections Include....*

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

### **New York Strip Steak**

**\$39.75/per person**

*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*

### **Marinated Grilled Flank Steak**

**\$34.95/per person**

*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*

### **Top Sirloin Steak with Wild Woodland Mushroom Demi-Glacé**

**\$35.95/per person**

*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*

### **Grilled Porterhouse Pork Chop**

**\$34.95/per person**

*Marinated in Rum Molasses, Served with Flame Roasted Apples, Roasted Baby Sweet Potatoes & a Medley of Fresh Seasonal Vegetables*

*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)

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*All Lunch Selections Include.....*

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

*Choice of Salad and Dessert*

### **Grilled Alaska Salmon Teriyaki**

**\$36.95/per person**

*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*

### **Halibut Olympia**

**\$41.25/per person**

*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*

### **Coriander Dusted Alaska Halibut**

**\$41.25/per person**

*Fresh Alaska Halibut with a Mango Papaya Relish, Served with Sweet Pepper Risotto & Medley of Fresh Vegetables*

### **Seared Alaska Rock Fish**

**\$35.25/per person**

*Fresh Alaska Rock Fish with a Leek Cream Sauce & Fried Onions, Served with a Rio Rice Blend & a Medley of Fresh Seasonal Vegetables*

*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*

### **Crisp Romaine Hearts**

*Crisp Romaine Hearts with Marinated Cucumbers, Roma Tomatoes, Kalamata Olives & Feta Cheese Crumbles, Served with Fresh Basil & Mint Vinaigrette*

# 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*

### **Reese's Peanut Butter Cup**

*Reese's Peanut Butter Cups filled with Dark Chocolate and Peanut Butter Mousse*

### **Chocolate Layer Cake**

*Layers of Rich Chocolate Cake Separated and Surrounded by a Smooth Dark Chocolate Icing*

# SAVOR...

## Dinner Buffet Selections

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*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*

### **Kobuk Buffet**

**\$54.95/per person**

*Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sundried Tomatoes & Served with a Feta Vinaigrette*

*Crisp Romaine Hearts, Butter Lettuce, Radicchio, Radishes, Tomatoes, Shaved Fennel & Herb Croutons, Served with a Creamy Avocado Ranch Dressing*

*Lemon Garlic Infused Roasted Chicken and Lemon Basil Oil*

*Tender Roast Beef with Light Demi Glace, Caramelized Sweet Onions & Cream Horseradish*

*Halibut Olympia, a Baked Alaska Halibut on a Bed of Sauteed Onions, Topped with Olympia Mayo*

*Mixture & Parmesan Crust*

*Roasted Shallot Mashed Potatoes*

*Wild Rice Pilaf with Almonds*

*Medley of Fresh Seasonal Vegetables*

*Hazelnut Chocolate Tart & Assorted Mousse*

### **McNeil Buffet**

**\$51.75/per person**

*Mixed Baby Greens with Sliced Strawberries, Carrots, Cucumber, Goat Cheese, and Toasted Walnuts Served with Citrus Dijon Vinaigrette*

*Fresh Mozzarella Cheese, Roma Tomato, Cucumbers, Fresh Basil & 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*

*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)

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*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*

### **Kenai Buffet**

**\$54.95/per person**

*Crisp Romaine Hearts, Baby Spinach Salad with Artichokes, English Cucumbers, Roma Tomatoes, Roasted Zucchini, Yellow Squash & Herb Croutons, Served with a Red Wine Vinaigrette*  
*Mixed Green Salad with Frisee, Seasonal Fruit, English Cucumbers, Crumbled Goat Cheese & Caramelized Pecans, Served with a Citrus Dijon Vinaigrette*  
*Marinated Tri Colored Cheese Tortellini Salad with Roasted Vegetables*  
*Dena'ina Chicken Cordon Bleu, Semi Boneless Chicken Breast Filled with Provolone & Jarlsberg Cheeses, Wrapped with Prosciutto Ham & Served with Jarlsberg Mornay Sauce*  
*Baked Alaska Salmon in a Mustard Citrus Breading & Served Over Citrus Butter Sauce*  
*Red Wine Marinated Grilled Flank Steak with Brandy, Green Peppercorn Demi Glace*  
*Rosemary Roasted Yukon Gold Potatoes*  
*Cabernet Rice Blend*  
*Medley of Fresh Seasonal Vegetables*  
*Lemon Cream Cake & Chocolate Tuxedo Mousse Cake*

*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

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*All Dinner Selections Include.....*

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

- Grilled Filet Mignon** **\$54.50/per person**  
*Grilled Filet of Beef, Wild Mushroom Ragout or Béarnaise Sauce, Sautéed Seasonal Vegetables & Thyme Scented Baby Potatoes*
- Baked Alaskan Halibut Newburg** **\$52.25/per person**  
*Served with a Light Lobster Newburg Sauce & Topped with Bay Shrimp & Fresh Dill, Served with Saffron & Lemon Coriander Duchess Potatoes & Fresh Baby Vegetables*
- Blackened Halibut** **\$52.25/per person**  
*Served with Choice of Cajun Cream Sauce or Pineapple-Cilantro Relish, Colorful Spanish Rice with Candy Corn and Medley of Fresh Seasonal Vegetables*
- Baked Alaska Halibut with Leeks & Cream Sauce** **\$53.95/per person**  
*Topped with Crispy Fried Onions  
Served with Rio Rice Blend & Medley of Fresh Seasonal Vegetables*
- Oven Roasted Alaska Rockfish** **\$42.25/per person**  
*Served over Tomato Braised Beans, Cajun Cream Sauce & Avocado Salsa, Saffron Rice with Peas  
Medley of Fresh Seasonal Vegetables*
- Filet of Wild Alaska Salmon** **\$40.00/per person**  
*Caramelized Teriyaki Style Topped with Baby Bok Choy Served with Fresh Wasabi & Ginger Jade Rice Blend and Fresh Seasonal Stir-Fried Vegetables*
- Mango-Mustard Crusted Wild Alaska Salmon** **\$41.50/per person**  
*Served With Fresh Pineapple-Cilantro Relish,  
Rice Blend Pilaf with Toasted Almonds and Medley of Fresh Seasonal Vegetables*
- Herb Crusted Rack of Lamb** **\$51.50/per person**  
*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*

*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)

We Proudly Serve

All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood

**Pistachio Encrusted Pork Loin with Arctic Cranberry Demi-Glacé** **\$39.50/per person**

*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*

**Sliced Pork Loin with Au Natural Julié** **\$38.75/per person**

*Sliced Roast Pork Loin, Served on a Bed of Apple Almond Stuffing, Finished with Au Natural Julié & Medley of Fresh Seasonal Vegetables*

**Grilled Porterhouse Pork Chop** **\$39.95/per person**

*Marinated in Rum Molasses, Served with Flame Roasted Apples, Roasted Baby Sweet Potatoes & a Medley of Fresh Seasonal Vegetables*

**Hoisin Marinated Flank Steak** **\$39.50/per person**

*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*

**Portobella Pesto Chicken** **\$35.75/per person**

*Semi-Boneless Breast of Chicken Filled with Sautéed Portobella 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*

**Oven Roasted Semi-Boneless Chicken Breast** **\$35.75/per person**

*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*

**Chicken Saltimbocca** **\$34.95/per person**

*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*

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

*We Proudly Serve*

*All Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood*

*All Dinner Selections Include.....*

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

### **Filet & Lobster**

**Market Price**

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

### **New York Strip Loin & Jumbo Shrimp Florentine**

**\$59.95/per person**

*New York Strip Loin 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 & Medley of Fresh Seasonal Vegetables*

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

**\$62.50/per person**

*Petit Filet Mignon Seasoned & Grilled to Perfection with Merlot Demi-Glacé & Roasted Corn Relish, Paired with Alaska Weathervane Scallops with Raspberry Butter Sauce, Mushroom Risotto & Medley of Fresh Seasonal Vegetables*

### **Top Sirloin Steak & Citrus Ginger Duck**

**\$54.95/per person**

*Top Sirloin Steak Seasoned & Grilled with a Zinfandel Reduction, Paired with Seared Marinated Duck Breast with an Orange Ginger Glacé, Served with Wasabi Ginger Scented Mashed Potatoes & Medley of Fresh Seasonal Vegetables*

### **Petit Filet Mignon & Fillet of Alaska Halibut**

**\$64.25/per person**

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

*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*

### **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*

### **Crisp Romaine Hearts, Butter Lettuce & Radicchio Salad**

*Radishes, English Cucumbers, Tomatoes, Shaved Fennel & Croutons, Served with a Green Goddess Dressing*

### **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*

### **Reese's Peanut Butter Cup**

*Reese's Peanut Butter Cups filled with Dark Chocolate and Peanut Butter Mousse*

### **Chocolate Layer Cake**

*Layers of Rich Chocolate Cake Separated and Surrounded by a Smooth Dark Chocolate Icing*

*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** **\$7.25/per piece**  
*Dark Chocolate Silk, Liquid Raspberry Center & Hazelnut Shortbread Crust*
- Chocolate Trifle** **\$7.25/per piece**  
*Parfait with Mascarpone, Cherries & Hazelnut Praline*
- Lemon Silk Mousse Delight** **\$7.50/per piece**  
*Buttery Shortbread with a Lemon White Chocolate Silk Mousse Dome  
Covered in White Chocolate Silk*

### Cakes

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

### Cheesecakes

- New York Style Cheesecake** **\$7.75/per piece**  
*A Traditional Graham Cracker Crust & New York Cheesecake, Slow Baked with a Hint of Lemon,  
Garnished with Fresh Strawberry*
- White Chocolate Raspberry Swirl Cheesecake** **\$8.25/per piece**  
*Swirls of Seedless Raspberries Throughout, Baked in a Chocolate Crust  
Topped with White Chocolate Shavings and Whipped Cream Rosettes*

*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

### Country Pâté Canapés

With Fig Jam on Toasted French Bread

\$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

### Iced Jumbo Prawns

Served with Lemon & Cocktail Sauce

\$33.00/ per dozen

### Herb Roasted Vegetable Brochettes

\$4.25/ per piece

### Goat Cheese Truffles

With Roasted Tomatoes & Grilled Bread

\$4.25/ per piece

### Filled Cucumber Cup

With Herbed Goat Cheese & Lemon Zest

\$4.25/ 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 Ice

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

**\$425/per tray**

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

*(Serves 25)*

*(February, March, April – Market Price)*

### Deluxe Crudité Assortment

**\$400/per tray**

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

*(Serves 100)*

### Charcuterie Board

**\$350/per tray**

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

*(Serves 50)*

### Antipasto Platter

**\$525/per tray**

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

*(Serves 100)*

### Fresh Sliced Fruit Tray

**\$525/per tray**

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

*(Serves 100)*

### Deluxe Import & Domestic Cheese Tray

**\$525/per tray**

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

*(Serves 100)*

*All pricing subject to 20% service charge*

# SAVOR...

## Specialty Platters (Continued)

### Grilled Vegetable Display

**\$400/ per tray**

*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)*

### Asian Barbecue Pork Platter

**\$350/ per tray**

*Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds and Hot Mustard  
(Serves 100)*

### Whole Poached Alaska Salmon

**\$425/ per tray**

*A Decorative Display of Whole Poached Alaska Salmon  
Served with Herbed Cream Cheese, Capers, Red Onions, Lemons and Mini Bagels  
(Serves 50)*

### Asian Delight Platter

**\$750/ per tray**

*A Selection of Assorted Sushi & Nori Sushi Rolls with Soy & Wasabi Dipping Sauces  
Handmade Vegetable Spring Rolls with Sweet Thai Dipping Sauce  
Asian Noodle Salad with Roasted Asian Vegetables  
(Serves 100)*

*All pricing subject to 20% service charge*

# SAVOR...

## Carvery Selections

*Carved Items Include .....*

*Fresh Baked Mini Sandwich Rolls & Appropriate Condiments*

- Hickory Smoked Pit Ham** **\$275/ each**  
*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)
- Boneless Whole Roasted Turkey with Drumsticks** **\$295/each**  
*Whole Tom Turkey Seasoned and Roasted to Perfection, Served with Cranberry-Orange Relish, Sage Mayonnaise and Giblet Gravy*  
(Serves 50)
- Citrus Crusted Herbed Roasted Leg of Lamb** **\$225/ each**  
*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)
- Whole Roasted Baron of Beef** **\$600/each**  
*Served with Horseradish Cream & Au Jus*  
(Serves 150)
- Garlic Herb Crusted Roasted Whole Tenderloin of Beef** **\$295/each**  
*Choice Tenderloin of Beef Rubbed with Fresh Garlic and Herbs, Roasted Medium Rare, Served with Cremini Mushroom Demi-Glacé and Creamy Horseradish Sauce*  
(Serves 25)
- Dena'ina Wellington Sirloin Au-Poivre** **\$350/each**  
*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)

*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**

**\$250/each**

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

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

**\$375/each**

*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)*

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

**\$350/ each**

*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)*

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

# SAVOR...

## Chef Attended Action Stations

### Lavish Salad Station

**\$7.95/per person**

#### *Traditional Caesar Salad*

*Crisp Romaine Hearts, Seasoned Croutons, Caesar Dressing, Grated Parmesan & Asiago Cheeses & 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 & Rolls*

### Lots of Pasta Station

**\$16.50/per person**

*Penne, Cheese Tortellini, & Fusilli Pastas*

*Marinara, Alfredo Cream, Pesto, or Spinach Cream Sauces*

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

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

*Parmesan & Asiago Cheeses,*

*Garlic Bread Sticks & Focaccia Bread*

### Quesadillas

**\$7.25/per person**

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

### Asian Stir Fry Station

**\$18.50/ per person**

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

*Hoisin, Mandarin, & Coconut Ginger Cream Sauces*

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

*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**

**\$24.95/ per person**

*Shrimp, Scallops, Mussels, & 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 & Onion & Pepper Medley*

*Served with Garlic Bread Sticks & Fresh Baked Dinner Rolls*

### **Mediterranean Gyros Station**

**\$17.50/ per person**

*Mini Pita Bread with Lamb & Pork Gyro Slices*

*Sautéed Sliced Tomatoes, Caramelized Onions*

*Tzatziki Sauce & Hummus*

*Tomato Basil Bruschetta, Olive Tapenade & Artichoke Fondue*

*Served with Assorted Fresh Baked Breads*

*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*