

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 Haricot Vert, 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 Rockfish 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