

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*

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

SAVOR...

Breakfast Enhancements

Priced Per Guest

Chef Attended Omelet Station - Made to Order	\$9.50/per person
<i>Variety of Ingredients to Include: Black Forest Ham, Smoked Bacon, Chicken, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes & Assorted Cheeses</i>	
Cheese Blintzes	\$6.75/per person
<i>Delicate Crepes Filled with Sweetened Ricotta Cheese & Served with Fresh Fruit Toppings</i>	
Breakfast Burrito	\$6.75/per person
<i>Scrambled Eggs, Sausage, Jalapeño Jack Cheese, Peppers & Salsa, Served with Sour Cream & Pico De Gallo on the Side</i>	
Croissant Sandwich	\$6.75/per person
<i>Eggs, Canadian Bacon & Cheese, Served on a Flaky Croissant</i>	
Biscuits and Gravy	\$7.95/per person
<i>Sourdough Biscuits & Country Gravy</i>	
English Muffin Sandwich	\$6.75/per person
<i>Eggs, Sausage or Ham & Cheese</i>	
Belgian Waffles or Cinnamon French Toast	\$7.25/per person
<i>Served with Fresh Made Whipped Cream, Maple Syrup & Fruit Topping</i>	
Oatmeal or Cream of Wheat	\$3.75/per person
<i>Served with Brown Sugar, Raisins & 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 Chef Attended Action Stations Require a SAVOR...Attendant at \$125

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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 & 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 & Berries</i>	\$ 7.95/each
Fry Bread <i>Served with Whipped Honey Butter, Fruit Preserves & 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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

SAVOR...

Afternoon Snacks

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

Snacks Prepared Per Guest

Pita Bread Triangles with Hummus	\$6.00/ per person
Tortilla Chips with Guacamole & Salsa	\$8.25/ per person
Potato Chips with French Onion Dip	\$5.00/ per person
Alaska Crab Meat and Green Chili Dip w/Sliced French Bread & Crackers	\$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*

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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 Portabella 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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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*

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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)

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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)*

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Seventy-five percent (75%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity.

Twenty-five percent (25%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.