

CROWNE PLAZA ANCHORAGE BANQUET MENUS

All Charges is Subject to an 21% Service Fee. • Minimums May Apply to Menu Selections or Peak Seasons.

Prices are Subject to Change without notice.

CROWNE PLAZA ANCHORAGE - MIDTOWN

CROWNE PLAZA ANCHORAGE MIDTOWN CATERING MENUS

Now you can be two places at once (or make it seem so), with the help of a Crowne Meetings Director. Enjoy your own personal partner and ally in the quest to conduct the perfect meeting. No question too small, no request too large. Your Crowne Meetings Director will be your single point of contact from the moment you begin planning until the last nametag is taken off...

IHG REWARDS CLUB

Now earn rewards for meetings as well as personal stays... Introducing IHG Business Rewards, this one-of-a-kind loyalty program rewards you for every qualified meeting you hold at the Crowne Plaza Anchorage Midtown.

You'll receive 3 Business Rewards points for every \$1 you spend on qualified meetings*. And your points will never expire.

It's easy to attain Elite status. Hold just one qualified meeting and you'll reach Gold Elite status; host two in a calendar year, you'll reach Platinum.

Unique to IHG Business Rewards, you can redeem points for IHG Meeting Rewards Credits, ranging in value from \$250 to \$1,000.

Redeem points for Rewards Nights at over 4,500 properties worldwide, with no blackout dates.

You can also redeem points for airline miles, retail gift certificates, brand-name merchandise and more.

*Applies to meetings with 10 or more guest rooms within your group block occupied for at least one night. Crowne Plaza also requires associated meeting-related food and beverage charges applied to the master bill.

This document has been arranged with you, the event planner, in mind. Even though this may answer many questions, feel free to contact our sales team anytime so that we can be the most valuable tool for planning your next event.

Please do not hesitate to contact us with your creative ideas and questions.





BREAKFAST

All Charges is Subject to an 21% Service Fee.

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PLATED BREAKFAST

Includes an Assortment of Breakfast Breads with Butter and Fruit Preserves, Chilled Fruit Juices, Regular and Decaffeinated Coffee, plus an Assortment of Herbal Teas

CRABBER'S DELIGHT	\$22
Traditional Eggs Benedict Topped with Crab and Hollandaise Sauce	
BREAKFAST BURRITO	\$15
Tortilla Stuffed with Eggs, Cheese, and Sausage Served with Seasoned Roasted Potatoes	
AURORA BREAKFAST	\$15
Scrambled Eggs with your Choice of Bacon, Sausage, Reindeer Sausage, or Ham Served with Seasoned Roasted Potatoes	
FRENCH TOAST	\$15
Two Slices of French Bread Dipped in a Cinnamon Vanilla Egg Wash and Toasted on the Flattop. Served with Fresh Seasonal Fruit. With your Choice of Bacon, Sausage, Reindeer Sausage, or Ham	
SALMON HASH EGGS	\$20
Salmon with Diced Potatoes, Onions and Fried Crisp Tomatoes, Topped with Two Poached Eggs. Served with a Hollandaise sauce	
BAGELS AND LOX	\$18
Alaskan Cold Smoked Salmon Lox and Bagels served with Toasted Bagels, Cream Cheese, Sliced Tomatoes, Red Onion, Capers, and Fresh Seasonal Fruit	

BREAKFAST BUFFETS

THE CROWNE PLAZA CONTINENTAL \$12/PERSON

Assorted Breakfast Croissants, Bagels and Cream Cheese, Fresh Seasonal Fruit.

THE "CROWNE PLAZA" BUFFET

\$18 PERSON

Seasonal Selection of Melons and Fruits, Traditional Scrambled Eggs Bacon and Sausage links Seasoned Breakfast Potatoes Muffins with Butter and Fruit Preserves Assorted Cereals and Oatmeal

Including Regular and Decaffeinated Coffee and a Selection of Teas, Orange Juice, Grapefruit Juice and Juice of the Day

BREAKFAST ENHANCEMENTS

Yogurt Parfaits (granola, berries)	\$7.00 per person
Ham & Gruyere Sandwich, Eggs (cooked to order)	\$6.00 per person
Salad with Marinated Tomato, Red Onion, Basil and Mozzarella	\$4.00 per person
Waffles, French Toast or Pancakes with Fresh Berries and Warm Maple Syrup	\$3.00 per person
Quiche with Bacon, Tomato and Gruyere Cheese	\$3.00 per person
Traditional Eggs Benedict with Bacon and Lemon Chipotle Hollandaise	\$6.00 per person
Dungeness Crab Cake Benedict with Roasted Tomato and Hollandaise	\$8.00 per person
Egg And Sausage with Salsa and Sour Cream	\$8.00 per person
Tuna and Egg Salad or Pepper Shrimp Salad	\$4.00 per person
Lemon Ricotta & Cheese Blintz	\$4.00 per person
Spanakopita - Cheese, Egg and Spinach wrapped in a Puff Pastry	\$5.00 per person
Salmon Lox served with Bagels, Cream Cheese, Sliced Tomatoes, Cucumbers, Onions,	\$8.00 per person
Capers and Hard Boiled Eggs *Omelette Station: Choice of Eggs prepared to order with Green Peppers, Mushrooms, Onions, Tomatoes, Spinach, Ham and Shredded Cheese	\$8.00 per person
*Carved Garlic and Rosemary Roasted Prime Rib of Beef, Demi Glaze and Horseradish Sauce	\$12.00 per person

^{*}Requires specialty chef at \$75 per chef. *Buffets are based on 2 hours of service.

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BREAKS





MEETING PACKAGE

THE CROWNE PLAZA ALL DAY BREAK PACKAGE \$30 PER PERSON

THE "CROWNE PLAZA" BUFFET

Seasonal Selection of Melons and Fruits, Individual Greek Style Yogurt Parfaits,
Traditional Scrambled Eggs, Bacon, Sausage links, Seasoned Breakfast Potatoes,
Muffins with Butter and Fruit Preserves.
Assorted Cereals and Oatmeal
Regular and Decaffeinated Coffee and a Selection of Teas, Orange Juice, Grapefruit Juice and Juice of the Day

MID MORNING BREAK

Assorted Whole Fruit and Breakfast Bars Coffee Refresh

AFTERNOON BREAK (Choose One)

NOON RECESS

Assortment of Freshly Baked Cookies, Brownies, M&M's Candy, Whole Fresh Fruit, Assorted Soft Drinks, 2% and Chocolate Milk.

HEALTHY DELIGHT

Assorted Fruit Smoothies, Mixed Nuts, Trail Mix, Fresh Cut Fruits, Vegetable Display Served with Ranch and Bleu Cheese Dressing, and Bottled Water

CHIPS AND DIP

Baguette Crostini and Tortilla Chips Served with Crab and Artichoke Dip, Guacamole, Salsa, and Assorted Soft Drinks.

NACHO BREAK

Tortilla Chips, Served with Seasoned Ground Beef and Diced Chicken, Shredded Cheese, Jalapeno, Onion, Tomato, Salsa, Sour Cream, Olives, and Guacamole

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BREAK PACKAGES

NOON RECESS \$15 PER PERSON

Assortment of Freshly Baked Cookies Brownies M&M's Candy Whole Fresh Fruit Assorted Soft Drinks 2% and Chocolate Milk.

HEALTHY DELIGHT \$15 PER PERSON

Assorted Fruit Smoothies Mixed Nuts Trail Mix

Fresh Cut Fruits

Vegetable Display Served with Ranch and Bleu Cheese Dressing

Bottled Water

CHIPS AND DIP \$18 PER PERSON

Baguette Crostini and Tortilla Chips

Served with Crab and Artichoke Dip, Guacamole, Salsa, and Assorted Soft Drinks.

NACHO BREAK \$16 PER PERSON

Tortilla Chips
Served with Seasoned Ground Beef and Diced Chicken
Shredded Cheese
Jalapeno
Onions
Tomato
Salsa
Sour Cream
Olives

ADDIITIONAL BREAK PACKAGE

\$18 PER PERSON

Tea Sandwich

Guacamole

Tomato & Cheddar on White - Sliced marinated Tomato with Cheddar on White Bread

Ham, Brie & Apple on French Bread — Sliced Ham, Triple Cream Brie, Sliced Green Apple on French Bread

Salmon & Cucumber on Pita Bread – Salmon Lox, Sliced Cucumber, Softened Cream Cheese

Turkey & Swiss - Sliced Turkey, Swiss Cheese, Bacon on Wheat Bread

BREAKS | A LA CARTE

All Breaks are Designed and Priced for a One-Hour Time Frame.

Additional Fee may apply if Breaks are replenished.

Full Day Beverage Service \$8/Person Half Day Beverage Service (4) Hours \$5/Person

Regular & Decaffeinated Coffee

Herbal Teas, Iced Tea (Afternoon Only)

Regular and Decaffeinated Coffee \$36 per Gallon Assorted Bottled Fruit Juices \$3 each Assorted Herbal Tea (serves 16) \$20 per Gallon of Water Iced Tea \$24 per Gallon \$28 per Gallon Fruit Punch \$28 per Gallon Lemonade \$28 per Gallon Orange Juice \$28 per Gallon Cranberry Juice Assorted Canned Soft Drinks \$3 each (on consumption) \$2 each (on consumption) **Bottled Water** Assorted Sports Drinks \$3 each (on consumption

A LA CARTE

Bagels and Cream Cheese	\$35 per dozen
Whole Fresh Fruit	\$3 each
Assorted Fruit Yogurts	\$3 each
Assorted Boxed Cereal with Milk	\$6 each
Granola Bars	\$3 each
Muffins or Danish Assorted Cookies Fudge Brownies Rice Crispy Treats Assorted Candy Bars Chocolate Dipped Strawberries	\$35 per dozen \$35 per dozen \$40 per dozen \$30 per dozen \$30 per dozen \$50 per dozen

Freshly Popped Popcorn

Mixed Nuts

Potato Chips with French Onion Dip

Tortilla Chips with Salsa

Tortilla Chips with Queso Dip

Sliced Baguette with Crab & Artichoke Dip

Trail or Party Mix

\$18 serves 10 people

\$30 serves 10 people

\$35 serves 10 people

\$35 serves 10 people

\$45 serves 10 people

\$24 serves 10 people

Sliced Seasonal Fresh Fruit Tray (Serves with Berry Yogurt Dip)

Small (Serves 25 Guests) \$125.00 Medium (Serves 50 Guests) \$200.00 Large (Serves 100 Guests) \$350.00

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LUNCH

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CROWNE PLAZA ANCHORAGE - MIDTOWN

LUNCH ON THE GO

PICNIC BOXED LUNCH ON THE GO \$20 PER PERSON

Sandwich on Square Ciabatta Bread

Choose one of the following:

Turkey & Cheddar Ham & Cheddar Roast Beef & Cheddar JUNO's Own -- Alaskan Salmon Salad House-Made Chicken Salad

and Two (2) of the following sides: Piece of Whole Fruit Individual Bag of Chips Chocolate Chip Cookie

All Sandwiches are served with Fresh Sliced Tomatoes, Lettuce and Onions. Includes Regular Coffee, Decaffeinated Coffee, and Iced Tea Service Packets of Appropriate Condiments, Napkin/Utensils, Mint Candy, Bottled Water

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PLATED LUNCHEONS

Entrée price includes soup, salad, vegetables, side, and choice of hot or cold entrée Served with Regular Coffee, Decaffeinated Coffee, and Iced Tea.

Desserts are available upon request for an additional \$5.00 charge.

SOUP (SELECT ONE)

Tuscan White Bean and Kale Soup with Pancetta Crisps

Wild Mushroom Bisque with Parmesan Crostini

Reindeer Sausage Soup

Golden Potato, Leek & Thyme Soup with Chive Crème Fraiche

Sweet Corn and Spinach Soup

SALAD (SELECT ONE)

Romaine Leaves with Black Olives, Marinated Artichokes, Tomato & Aged Red Wine Vinaigrette

Roasted Beet Salad

Arugula with Shaved Pear, Romano Cheese, Almonds, Black Pepper Citrus Vinaigrette

Romaine Wedges, Caesar Dressing, Shaved Parmesan, Anchovy & Focaccia Croutons

Caprese Salad with Tomatoes, Fresh Mozzarella, Basil

Spinach Salad, Wild Mushrooms & Goat Cheese Bacon Vinaigrette

Crowne Salad, Romaine Lettuce, Red Onion, Pecan, Dried Cranberries with Blue Cheese Dressing

PLATED LUNCHEONS

HOT ENTREES

Grilled Herb Marinated Airline Chicken with Oven Roasted Peppers Asparagus, Mascarpone Polenta, & White Wine Beurre Blanc	\$25.00 PER PERSON
5oz Filet with Wild Mushrooms and Pearl Onions, Roasted Red Potatoes; Onion Rings With A Red Wine Reduction	\$28.00 PER PERSON
Pan Seared Rockfish with Lemon Caper Butter, Fennel, Tomato & Roasted Fingerling Potatoes	\$23.00 PER PERSON
Parmesan Panko Crusted Salmon Filet with Seasonal Squash, White Rice Mustard White Wine Butter	\$28.00 PER PERSON
Red Wine Slow Braised Boneless Beef Short Ribs with Mashed Potatoes, Braised Spinach & Lemon Olive Oil	\$28.00 PER PERSON
Roasted Breast Of Chicken With Potato Celery Root Puree, Glazed Carrots & Natural A Jus	\$26.00 PER PERSON
Vegetarian Lasagna Layered With Spinach, Roasted Peppers, Zucchini, Squash, Mushrooms, Italian Cheeses, Marinara Sauce and Garlic Bread	\$24.00 PER PERSON

COLD ENTREES

Grilled Chicken Caesar Salad with Romaine, Shaved Parmesan & Herbed Croutons	\$18.00 per person
Chopped Salad with Romaine and Spinach, Herb Grilled Chicken, Tomatoes, Avocado, Egg, Bacon, Bleu Cheese, Croutons & Avocado Vinaigrette	\$22.00 per person
Grilled Flank Steak with Roasted Beet Wedges, Artichokes, Potatoes,	\$25.00 per person

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Caramelized Onions & Tomato Caper Vinaigrette

DELI BUFFET

\$22 PER PERSON

(4 oz per person)

Chef's Selection of Soup of the Day
Large Garden Salad Bowl Served with Your Choice of Two Dressings
Served with sliced Butcher Block Roast Beef, Ham, and Turkey Breast
Swiss and Cheddar Cheese, Sliced Tomatoes, Red Onion, Leaf Lettuce and Dill Pickles
Yellow & Stone-Ground Mustard and Mayonnaise
Assorted Sliced Breads and Rolls
*Sub 6oz per person - \$22.00

THE "C" STREET COOKOUT(MIN. OF 15 PEOPLE)

Large Garden Salad Bowl Served with Your Choice of Two Dressings. Butcher Block Brisket of Beef, Seasoned Fried Chicken and Pulled Pork with Smokey BBQ Sauce. Maple & Molasses Baked Beans, Au Gratin Potatoes, Creamy Cole Slaw, and Sweet Corn Fritters with Honey Butter, Rolls and Butter.

BUFFET LUNCHEONS

All Lunch Buffets include your choice of Soup, Vegetables, Side, Salad, Entrée, Dessert Selection, and an Assortment of Dinner Rolls with Butter, served with Coffee, Decaffeinated Coffee, and Iced Tea.

LUNCH BUFFET

\$27.00 PER PERSON (SELECTION OF ONE ENTREE) \$30.00 PER PERSON (SELECTION OF TWO ENTREES)

SOUPS (CHOOSE ONE)

Wild Mushroom Bisque

Sweet Corn & Spinach

Potato Leek

Vegetable Minestrone

Parsnip Puree

Reindeer Sausage Soup

Green Lentil

Beef Barley

Navy Bean & Ham

SEASONAL SOUPS

Spring:

Garden Vegetable & Lentil Tomato Crème

\$32

Summer:

Summer Corn Swiss Chard

Autumn:

Butternut Squash Cream Soup

Winter:

Barley & Ox Tail

BUFFET LUNCHEONS (CONT..)

Seasonal Vegetables (Select One)

Sautéed French Green Beans with Shallot And Thyme

Sautéed Zucchini, Roasted Peppers

Braised Butter Nut Squash & Bacon Garlic Spinach, Caramelized Onions

Grilled Asparagus & Tarragon

Seasonal Ratatouille Vegetables

Sautéed Kale, Garlic and Apple Cider Vinegar Oven Roasted Root Vegetables

Pearl Onions, Young Beets, Leek Sugar Snap Peas with Cherry Tomato and Ginger

Pesto Squash and Zucchini

Roasted Zucchini, Red Bell Pepper, Mushroom

Garlic Buttered Broccoli

SEASONAL SIDES (SELECT ONE)

Herb Buttered Potatoes

Potato Gratin

Parmesan Polenta, Oven Cured Tomato

Whipped Potatoes, Chives

Saffron Rice Pilaf

Gnocchi Napoli with Caramelized Onions

Gratin of Macaroni, Toasted Brioche Crumbs

Fava Bean Succotash, Sweet Corn and Peppers

Twice Baked Potatoes with your choice of:

- Roasted Garlic & Cheddar Cheese
- -Goat Cheese. Pancetta & Shallots
- -Thyme, Parsley, Parmesan & Basil
- -Caramelized Red Onion & Rosemary*

SALADS (SELECT ONE)

Artisan Lettuce with Shaved Pear and Black Pepper Citrus Vinaigrette

Crisp Romaine & Spinach with Marinated Artichoke Hearts, Kalamata Olives, Feta Cheese, Shaved Bermuda Onions, and Champagne Vinaigrette

Roasted Beet with Gorgonzola Cheese, Pickled Shallots & Red Wine Vinaigrette

Mesclun Green Lettuces with Teardrop Tomatoes, Cucumbers, Fresh Herbs and Aged Red Wine Vinaigrette

Red Bliss Potatoes with Celery, Onion, Relish, Hard Boiled Eggs, Bacon Bits, Mayo And Mustard

Pasta Salad with Arugula Pesto, Peas, Tomatoes and Parmesan

Coconut Curry Salad with Red Grapes, Dried Apricots, Currants & Toasted Almonds

Romaine Hearts, Red Onions, Pecan, Dried Cranberries, Blue Cheese, Blue Cheese Dressing

Romaine Wedges with Caesar Dressing, Shaved Parmesan and Focaccia Croutons

ENTREES

Parmesan Crusted Tilapia

Chicken Marsala

Breaded Pork

Alaska Rockfish

Blackened Salmon

Slow Braised Boneless Beef Short Rib

Teriyaki Flank Steak

Piccata Chicken

BUFFET LUNCHEONS (CONT...)

DESSERT ENHANCEMENTS (SELECT ONE)

-MINI PASTRIES-Key Lime Pie Apple Puff Pastry Tiramisu

-CAKES AND TARTS-

Assortment Mini Cheese Cakes
Chocolate Mousse in a Chocolate Cup
Lemon Meringue Tart
Fruit Tart
German Chocolate Cake
Carrot Cake

-WARM-

Apple Streusel with Cinnamon Ice Cream
Berry Cobbler with Vanilla Ice Cream
Butter Croissant Bread Pudding
Chocolate Molten With Vanilla Ice Cream

*Requires specialty chef at \$75 per chef.

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RECEPTION

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FOR 25 PEOPLE

COLD Hors d' Oeuvres

\$125 Tuna Poke, Cilantro, Crispy Wonton, Pickled Seaweed

\$125 Crab Salad, Avocado, Cucumber Cup

\$50 Roasted Tomato Crostini

\$100 Tequila Chipotle Honey Marinated Shrimp

\$100 Roasted Beets, Pecan and Goat Cheese Mousse

\$75 Asparagus Quiche, Romano & Caramelized Onions

\$100 Individual Shrimp Cocktail, Horseradish Chili Sauce

\$75 Salmon Tartar, Capers, Chives, Cornichon & Crème Fraiche

Snow Crab Legs (Market Price)

Oysters in Half Shell (Market Price)

QUESADILLAS

\$100 Chicken Quesadillas, Black Beans with Lime Sour Cream

\$100 Tenderloin Tip, Black Bean and Jalapeno Jack Cheese Quesadillas. Spicy Tomato Salsa

\$75 Mushroom and Grilled Zucchini Quesadilla, Green Chili, Black Beans and Lime Guacamole

HOT Hors D' Oeuvres

\$75 Panko and Parmesan Crusted Asparagus

\$100 Thai Coconut Shrimp, Sweet Chili Sauce

\$100 Pork Dumplings, Sweet and Sour Dipping Sauce

\$75 Tempura Fried Vegetable, Ponzu Dipping Sauce

\$100 Wild Mushroom Gruyere in a Puff Pastry

\$100 Crispy Ale Battered Fish with House Tartar Sauce

\$75 Chicken Wings with Tangy Sauce & Blue Cheese Dressing

\$75 Sweet Chili Glazed Mini Chicken Wings

\$125 Bacon Wrapped Scallops

"On a Stick"

\$100 Caribbean Shrimp Skewer

\$75 Edamame Tofu Stick, Seaweed Salad, Sesame & Soy Sauce

\$100 Midwestern Beef Kebab, BBQ Sauce

\$100 Chicken Sate

PIZZA

\$75 Margarita Chicken Pizza, Fresh Basil

\$75 Prosciutto Pizza with Mushrooms, Oregano, Mozzarella

\$75 Crunchy Spinach Pizza with Bacon, Feta, and Alfredo Sauce

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HORS D'OEUVRES DIPLAYS

DOMESTIC AND IMPORTED CHEESE BOARD

Small (Serves 25 Guests) \$130.00 Medium (Serves 50 Guests) \$225.00 Large (Serves 100 Guests) \$400.00

SLICED SEASONAL FRESH FRUIT TRAY

(Served with Berry Yogurt Dip)

Small (Serves 25 Guests) \$125.00 Medium (Serves 50 Guests) \$200.00 Large (Serves 100 Guests) \$350.00

ANTIPASTO TRAY

Reindeer Sausage, Salami, Pepperoni and Carpaccio Small (Serves 25 Guests) \$160.00 Medium (Serves 50 Guests) \$300.00 Large (Serves 100 Guests) \$525.00

VEGETABLE CRUDITE

An Array of Fresh Vegetables with Choice of Bleu Cheese or Ranch Dressing

Small (Serves 25 Guests) \$125.00 Medium (Serves 50 Guests) \$200.00 Large (Serves 100 Guests) \$350.00

ATTENDED STATIONS

*SLIDER STATIONS (CHOOSE TWO) \$12.00 PER PERSON (Minimum of 25 people)

Miniature Burger-Beef Burger, Aged Cheddar, Horseradish Sauce on a Mini Bun

Teriyaki Turkey-Grilled Pineapple, Mayo on a Whole Grain Mini Bun

Spicy Crab-Crabmeat Cake, Mango Salsa, Sprouts, with a Mini Bun

Italian Sausage-Sweet Peppers, Tomato & Provolone

Hand Cut French Fries \$3 per person

*FIESTA STATION (CHOOSE TWO) \$12.00 PER PERSON (Minimum of 25 people)

Braised Chicken
Cajun Style Grilled Flank Steak
Braised Pork

Served with the following: Roasted Onions, Peppers, Garlic, Mushrooms, Corn, Scallion Rice, Cheese & Refried Beans

Tostadas (Crisp Flour Tortillas)
Tortilla Chips
Guacamole, Salsa Verde, Crema Cilantro,
Radishes, Lime Wedges, Cabbage, Onion,
Cucumber Sticks, and Jicama

*ORGANIC GREENS STATION (CHOOSE TWO) \$9.00 PER PERSON (Minimum of 25 people)

Baby Spinach, Black Olives, Marinated Artichokes, Tomato & Aged Red Wine Vinaigrette

Caesar Salad Romaine Wedges with Caesar Dressing, Shaved Parmesan, Anchovy & Croutons

Arugula, Radicchio and Endive Salad with Baked Croutons, Roasted Spiced Apple & Pepper Vinaigrette

*RISOTTO BAR (CHOOSE TWO)

\$10.00 PER PERSON (Minimum of 25 people)

Mushroom and Andouille Sausage, Tomato, Parmigiano Reggiano & Red Wine

Lemon, Basil and Shrimp with Sweet Peas & Prosciutto

Wild Mushroom and Sautéed Spinach Roasted Tomato, Shrimp, Asparagus & Basil

Choice of Chefs Seasonal Risotto: Spring: Pea, Mint & Pancetta Summer: Sweet Corn, Zucchini & Pepper

Accompanied by:

Garlic Ciabatta Bread & Herb Focaccia

*Requires specialty chef at \$75/hr

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ATTANDED STATION

Prime Rib of Beef with Bordelaise, Horseradish Mustard
Market Price (8oz. Portions)

Beef Tenderloin with Gruyere Cheese, Potato Croquettes, Cognac Peppercorn Sauce \$16.00 (4oz. Portions)

Roast Sirloin Of Beef with Caramelized Shallots, Petite Mushrooms, Red Wine Bordelaise \$9.00(4oz. Portions)

Roasted Turkey with Cranberry And Orange Chutney, Served with Rolls, Turkey Gravy, Stuffing \$8.00 (4oz. Portions)

Honey Glazed Ham Served with Spicy Mustard \$8.00(4oz. Portions)

Herb Roasted Chicken Roulade with Spinach Served With Mushroom Sauce \$10.00 (4oz. Portions)

Flank Steak with Your Choice of Teriyaki or BBQ Marinade \$8.00 (4oz. Portions)

*Groups of less than 25 guests will be charged \$75 service fee.



DESSERTS

CUPCAKE BUFFET

\$6.50 per person

Assortment of Cupcakes, to include: Lemon, Chocolate, Vanilla and Red Velvet

COOKIF BAR

\$7.00 per person (3 cookies per person)

Assortment of Miniature Warm Cookies: Chocolate Chip, Oatmeal, and Snicker doodle. Served with Cold Milk Shooters

*CHEF PREPARED BANANA FOSTER

\$10.00 per person

Bananas Sautéed by Chef Served with Butter, Brown Sugar and Rum accompanied by Vanilla Bean Ice Cream.

*Requires specialty chef at \$75 per chef.
*Groups of less than 25 guests will
be charged \$75 service fee

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DINNER

PLATED DINNERS

All Dinner prices are based on three courses. Entrée price includes entrée selection, and one selection from 1st and 2nd course, served with Regular Coffee, Decaffeinated Coffee, and Iced Tea.

*Desserts are available upon request for an additional charge.

FIRST COURSE (SELECT ONE)

Mushroom, Spring Asparagus & Leek Tart, Baby Lettuce, Aged Red Wine Vinaigrette

Spiced Shrimp & Polenta, Thyme and Preserved Lemon

Pasta, Baby Greens, Spring Peas, Mushroom Sauce and Parmesan

Lavender Honey Seared Scallop with an Onion Tart, Frisee Salad and Sherry Dressing

Crab Cake & Caramelized Root Veg, Sweet Corn & Crisp Bacon

House made Gnocchi - Napoli

Fresh crushed Roma Tomato and Rosemary Sauce Arugula

Cheese Ravioli Ricotta with a Garlic Cream Sauce

SECOND COURSE (SELECT ONE)

Arugula, Roasted Baby Beets, Gorgonzola, Pickled Shallots, Toasted Walnuts

Romaine Wedges, Caesar Dressing, Shaved Parmesan, Anchovy, Croutons

Artichoke Salad, Shaved Asparagus, Marinated Artichokes, Ricotta and Truffle Sherry Vinaigrette

Chilled Pea Soup, Spring Onion, Crispy Beet Chips with Spring Greens

Hearts of Romaine, Oven Roasted Tomatoes, Cucumber & Olives with Oregano Vinaigrette

Fresh Greens, Vanilla Poached Pears, Candied Walnuts, Brie Crouton, Spiced Pear Vinaigrette

Baby Spinach, Tomato, Pickled Red Onion, Salted Almonds & Avocado Buttermilk Dressing

Lobster Bisque with Crab Garnish, Butternut Squash Soup with Red Bell Pepper Foam

POULTRY

Herbs de Provence & Lavender Honey Glazed Breast of Chicken, Natural Jus	\$36.00 per person
Chicken Piccata Seared Chicken Cooked with White Wine, Butter and Capers	\$37.00 per person
Roasted Stuffed Breast of Chicken Stuffed with Country Ham & Gruyere, Sage Jus	\$35.00 per person
Ginger and Anise Roasted Duck Breast Duck	\$40.00 per person
Cornish Game Hen, Spring Garlic Cream, Chicken Roulade	

MEATS

Dry Rubbed & Grilled Rib Eye Steak, Spiced Onions, B ordelaise	\$41.00 per person
Herb & Dijon Roasted Half Rack of Lamb, Pickled Mustard Seeds, Mint Lamb Jus	\$45.00 per person
Beef Tenderloin Filet, Parmesan, Black Pepper, Focaccia Crumbs, Roasted Garlic Jus	\$43.00 per person
Rosemary and Garlic Marinated Beef Flank Steak, Red Onion, Demi Glaze	\$37.00 per person
New York Strip, Green Peppercorn Cognac Sauce,	\$32.00 per person

SEAFOOD

Pan Seared Alaska Rock Fish with Bouillabaisse Sauce	\$35.00 per person
Oven Roasted Halibut, Balsamic Reduction	\$42.00 per person
Pan Seared Salmon Filet, Pomegranate Reduction Sauce	\$38.00 per person
Jumbo Prawns, Lemon Butter Garlic Sauce	\$38.00 per person
Poached King Crab, Butter, & White Wine Emulsion	\$61.00 per person

VEGETARIAN

Eggplant Parmigiana, Pomodoro Sauce, Whole Wheat Carrot Gnocchi	\$31.00 per person
Creamy Cauliflower Mac, Pesto Breadcrumbs, Tomato Bruschetta	\$30.00 per person
Asparagus & Portobello Mushroom, Arugula, House Vinaigrette	\$31.00 per person
Cabbage Leaves Stuffed with Couscous, Pine Nuts and Dried Fruit	\$30.00 per person

DINNER BUFFETS

\$31.00 PER PERSON (CHOOSE ONE ENTREE) \$38.00 PER PERSON (CHOOSE TWO ENTREES) \$43.00 PER PERSON (CHOOSE THREE ENTREES)

* All Dinner Buffets include Selection of a Seasonal Vegetable, Soup, Selection of Seasonal Sides, Three Salad Choices, Two Dessert Selections, and an Assortment of Dinner Rolls with Butter, served with Regular Coffee, Decaffeinated Coffee, and Iced Tea Service.

SOUP (SELECT ONE)

White Bean & Kale

Navy Bean & Ham

Wild Mushroom Bisque with Pancetta Crisps

Potato Leek with Chive Crème Fraiche

Vegetable Minestrone

Parsnip Puree

Corn Spinach Soup

Green Lentil

Beef Barley

Reindeer Sausage

ENTREE

Grilled Chicken, Roasted Red Bell Pepper Sauce

Alaska Rockfish, White Beans, Swiss Chard & Oyster Mushrooms

Pan Seared Alaska Salmon, with Lemon Caper Butter, Fennel, Tomato & Parsley

Slow Braised Boneless Beef Short Rib

Whiskey and Herb Glazed Flank Steak with Mushroom Bordelaise

Parmesan Breaded Chicken with Pomodoro Sauce & Fresh Basil

SALADS (SELECT THREE)

Crisp Romaine & Spinach with Marinated Artichoke Hearts, Kalamata Olives, Feta Cheese, Shaved Bermuda Onions, and Champagne Vinaigrette

Roasted Beets with Gorgonzola Cheese, Pickled Shallots & Red Wine Vinaigrette

Mesclun Green Lettuces with Cherry Tomatoes, Cucumbers, Fresh Herbs & Aged Red Wine Vinaigrette

Red Bliss Potato with Whole Grain Mustard, Sweet & Sour Onions, Celery & Smoked Bacon Crisps

Pasta Salad with Arugula Pesto, Peas, Tomatoes and Parmesan

Coconut Curry with Red Grapes, Dried Apricots, Currants & Toasted Almonds

All Charges is Subject to an 21% Service Fee. • Minimums May Apply to Menu Selections or Peak Seasons.

Prices are Subject to Change without notice.

Seasonal Vegetables (Select One)

Sautéed French Green Beans With Shallot And Thyme

Spinach, Artichoke & Parmesan

Sautéed Zucchini, Roasted Peppers & Butter Savoy Cabbage

Braised Butter Nut Squash & Bacon Garlic Spinach, Caramelized Onions

Grilled Asparagus & Tarragon

Seasonal Ratatouille Vegetables

Sautéed Kale, Garlic And Apple Cider Vinegar

Sugar Snap Peas with Cherry Tomato and Ginger

Garlic Buttered Broccoli

Pesto Squash & Zucchini

Zucchini, Red Bell Pepper, Mushroom

Seasonal Sides (Select One)

Herb Buttered Potatoes

Truffled Parsnip Puree

Potato Gratin

Parmesan Polenta, Oven Cured Tomato

Whipped Potatoes, Chives

Saffron Rice Pilaf

Gnocchi Napoli with Caramelized Onions

Gratin of Macaroni, Toasted Brioche Crumbs

Fava Bean Succotash, Sweet Corn and Peppers

Twice Baked Potatoes with your choice of:

- -Caramelized Red Onion & Rosemary*
- Roasted Garlic & Cheddar Cheese
- -Goat Cheese, Pancetta & Shallots
- -Thyme, Parsley, Parmesan & Basil

Couscous with Pickled Carrot & Cucumber, Cherry Tomatoes, Feta Cheese & Oregano Vinaigrette

Romaine Wedges with Caesar Dressing, Shaved Parmesan & Focaccia Croutons

DESSERT ENHANCEMENTS

(SELECT TWO)

DESSERTS

COLD

Apple Puff Pastry

Tiramisu

Key Lime Pie

Assorted Mini Cheesecakes

Chocolate Mousse in a Chocolate Cup

Lemon Meringue Tart

Fruit Tart

German Chocolate Cake

Carrot Cake

WARM

Apple Streusel with Cinnamon Ice Cream

Berry Cobbler with Vanilla Ice Cream

Butter Croissant Break Pudding

Chocolate Molten with Vanilla Ice Cream

All Charges is Subject to an 21% Service Fee. • Minimums May Apply to Menu Selections or Peak Seasons.

Prices are Subject to Change without notice.

^{*}Requires specialty chef at \$75 per chef.

^{*}Buffets are based on 2 hours of service.

^{*}Hot buffets are not available for Less than 10 guests.

^{*}For Groups with less than 25 guests an additional service fee of \$100 will apply.



BEVERAGE

BAR SERVICE

TANDARD LIQUOR \$7

Broker's Gin Seagram 7 Jim Beam Bacardi Silver Clan MacGregor Scotch Skyy Vodka Sauza Gold Teguila

PREMIUM LIQUOR \$9

Tanqueray
Jack Daniel's
Captain Morgan
Chivas Regal
Absolut Vodka
Makers Mark
Jose Cuevro Gold

SUPER PREMIUM LIQUOR \$11

Bombay Sapphire Gin Crown Royal Knob Creek Pyrat XO Rum Glenlivet 12 Grey Goose Patron Silver

IMPORTED/PREMIUM BEER \$7

Alaskan Brewery: Amber IPA White Corona Heineken

DOMESTIC BEER \$6

Budweiser Bud Light Coors Light

HOUSE WINES \$7

Copperidge Chardonnay Copperidge Merlot Copperidge Cabernet Sauvignon Beringer White Wine White Zinfandel

BOTTLED WATER \$3

SOFT DRINKS \$3

*Additional selections available, please ask your Catering Professional for more information.

*Bartender Fee: \$100.00 per bar – Bartender fee will be waived if \$500.00 per bar sales is reached.

All Charges is Subject to an 21% Service Fee. • Minimums May Apply to Menu Selections or Peak Seasons.

Prices are Subject to Change without notice.

AUDIO VISUAL

Teleconference Phone

Phone Line

AUDIO VISUAL PACKAGE (SAVE \$20) \$180 Includes Ceiling Mounted LCD Projector, 90X90 Screen, Audio, Standing Podium with Wireless Handheld Microphone PROJECTOR EQUIPMENT Projector Package | LCD Projector, Screen and Audio \$100 Screen Only \$40 **DVD/VHS Player** \$45 SOUND EQUIPMENT **Audio Patch Cable** \$20 Audio Mixer - 4 Channel \$45 **Wireless Lavaliere or Handheld Microphone** \$75 Wired Microphone \$35 Microphone Stands (Table or Floor) \$10 MEETING ACCESSORIES Dance Floor (15X15) \$85 Flipchart Package (Easel, Pad, Markers) \$45 **Dry Erase Board with Markers** \$30 **Easel Stand** \$10 **Laser Pointer** \$25 **Standing Podium** \$35 **Standing Podium with Wireless Microphone** \$100 **Table Top Podium** \$25 **Table Top Podium with Wireless Microphone** \$90 Stage \$30 per 4X8 pc. (Max of 5 pcs.) **Extension Cord** \$0 **Power Strip** \$0 **TELEPHONE SERVICE**

\$85

\$25