



Breakfast & Breakfast Buffet

Breakfast Beverage Bar

Alaskan Coffee & Specialty Hot Teas
Assorted Juices

Simple Continental

Chef's select breads

Deluxe Continental

Seasonal Fruit
Chef's select breads

Hot Buffet

Scrambled Eggs
Breakfast Potatoes
Chef's select breads
Seasonal Cut Fruit
Sausage Links
Bacon Strips

Cold Buffet

Variety of cereals with milk
Chef's select breads
Granola & Yogurt
Muffins
Seasonal Cut Fruit

Alaskan Morning

Blueberry Buttermilk Pancakes
Smoked Salmon Scramble
Reindeer Sausage Links
Breakfast Potatoes

Designer Buffet - market value quote

Breakfast - Designer Food Bar

Alaskan Coffee & Specialty Hot Teas
Assorted Juices

- Seasonal Cut Fruit
- Fruit Salad
- Fruit Crepes
- Scrambled Eggs
- Eggs Benedict
- Quiche
- Smoked Salmon Scramble
- Scrambled Eggs
with feta, tomatoes & spinach
- Steak
- Bacon Strips
- Reindeer Sausage Links
- Sausage Links
- French Toast
- Chef's select breads
- Muffins & Bagels
- Bagels & Lox
- Blueberry Buttermilk Pancakes
- Cheese Blintz
- Granola & Yogurt
- Oatmeal
- Breakfast Potatoes
- Hash Browns
- Home Fried Potatoes
- Breakfast Parfait
- Breakfast Burrito

Call event planner for special requests. Food & Beverage 18% gratuity. Pricing subject to change.

MEETING BREAKS

Health Bar

Chef's select Yogurt Cups

Seasonal Whole Fruit

Nutri-Grain Bars

Sundae Bar

Vanilla & Chocolate Ice Cream

Strawberries & Pineapple - Hot Fudge Topping

Whipped Cream & Nuts

Beverage Bar

Alaskan Coffees & Hot Tea

Soft Drink

Iced Tea

Lemonade

Designer Food Bar

Assorted Pastries

Apple, Cheese, Cherry & Cinnamon Almond

Gourmet Muffins

Triple Berry, Apple Cinnamon, Blueberry Crumb

Scrumptious Donuts

Glazed, Chocolate Iced, Sugar Coated-Raspberry Filled

Cupcakes & Cupcakes

Vanilla, Chocolate, Lemon, Peanut Butter & Red Velvet

Chocolate Chunk Gourmet Brownies

Chef's select Yogurt Cups

BOXED LUNCHES TO GO

All American

Turkey or Ham Croissant - Chocolate Chip Cookie

Potato Chips - Bottled Water

LUNCH BUFFET

Hot Buffet

Half Pound Misty Isle Sirloin Burgers

Homemade Lasagna - Seafood Fettucini

Meatloaf - Alaskan Cod Dijon - Fish & Chips

Herb Roasted Chicken - Crispy Fried Chicken

Choose a salad

Chef Side

Call event planner for second entree pricing.

Deli Buffet

Chef's select breads & deli meats

Dill Pickles - Sliced Tomatoes & Red Onions

Choose soup or salad

Lunch Soups

Seafood Chowder - Chili

Tomato Bisque

Potato Leek

Cream of Broccoli

Lunch Salads

Caesar - Spinach - Potato

Pasta - Tossed - Coleslaw

Lunch Beverages - per gallon

Alaskan Coffee & Hot Tea

Iced Tea & Lemonade

Soft Drinks

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DINNER BUFFET ENTRÉES

Chicken Marsala	Jumbo Prawns
Chicken Piccata	Shrimp Provencal
Chicken Teriyaki	Grilled Salmon
London Broil	Halibut Oscar
Prime Rib of Beef	Alaska Cod Dijon
Oven Roasted Pork Loin	

Steamed Vegetable Medley & Dinner Rolls
Choose one side starch and two salads

Dinner Side Starches

Rice Pilaf - Baby Red, Garlic Mashed or Baked Potatoes

Dinner Salads

Caesar - Spinach - Tossed

Dinner Beverages

Alaskan Coffee & Hot Tea (per/gal.) - Iced Tea & Lemonade (per/gal.) - Soft Drinks

Add \$3.00 per plate for plated dinners.

Carving Station - \$35 Chef fee per station

DESSERTS

DECADENT DESSERT BAR - per person

Chocolate Dipped Strawberries

New York Cheesecake

Chocolate Mousse

Petite Fruit Tarts

Petits Fours

Call event planner for special requests.

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Appetizers - Hot Selection

Coconut Shrimp - Crab Stuffed Mushroom Caps
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs
 Marinated Tenderloin Kabobs - Breaded Zucchini
 Meatballs in Burgundy Sauce - Breaded Prawns
 Bacon Wrapped Scallops

Appetizers - Cold Selection

Peeled Shrimp - Cheese & Cracker Tray
 Rolled Meats & Cheeses - Seasonal Fresh Fruits
 Smoked Salmon Canapes - Deviled Eggs
 Fresh Vegetables & Relishes - Chocolate Dipped
 Strawberries - Mini Croissant Sandwiches

Passed Hors d'oeuvres Per 30 pc. order

Scallops Wrapped in Bacon
 Bay Shrimp Cocktails in Cucumber Cups
 Lemon & Saffron Chicken Skewers
 Salami Coronets
 Reindeer Sausage & Cheddar Bites
 Shrimp Tempura
 Canapes
Smoked Salmon - Curry Shrimp - Vegetable, Dill & Chevre

Quick & Tasteful

Fresh Fruits & Berries - Assorted Cheeses & Crackers
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs
 Fresh Vegetables & Relishes

People's Choice

Fresh Fruits - Coconut Shrimp - Deviled Eggs
 Buffalo Wings & Drumettes - Sweet & Sour Meatballs
 Fresh Vegetables & Relishes - Cheeses & Crackers

The Vanguard

Fresh Fruits & Berries - Assorted Cheeses & Crackers
 Marinated Tenderloin Kabobs - Peeled Shrimp
 Smoked Salmon Canapes - Deviled Eggs
 Vegetables & Relishes - Chocolate Dipped Strawberries

Wine by the Glass

Merlot - Cabernet Sauvignon
 White Zinfandel
 Chardonnay - Pinot Grigio

*Don't see what you are
 expecting, please ask!*

Wine by the bottle!

*Extensive wine list
 available by request.*

Domestic Beer

Sharps - Budweiser
 Bud Light - Miller - Miller Light
 Coors - Coors Light

Specialty Beer

Moosehead - Heineken - Corona
 Alaskan Amber - Becks

House Liquor

Gordon's Gin - Smirnoff Vodka
 Bacardi Rum - Ezra Brooks Bourbon
 Cuervo Gold - Ballentines Scotch
 Christian Brothers Brandy

Call Brand Liquor

Seagrams VO - Yukon Jack - J & B
 Canadian Club Black Velvet
 Jack Daniels - Seagrams 7
 Cutty Sark - J & B - Dewars

Premium Liquor

Glenfiddich - Absolut Vodka
 Beefeaters Gin - Tanqueray Gin
 Crown Royal - Glenlivet
 Chivas Regal - Courvoisier - JW Red
 Bombay Gin - Stolli Vodka

The Stutz

Prosciutto Wrapped Melon - Curried Coconut Shrimp Crostini - Sesame Soy Glazed Beef Skewers
 Ginger Orange Pork Skewers - Roasted Pepper, Chevre & Mint Wraps - Sausage Cheese & Crackers
 Lemon & Saffron Chicken Skewers - Smoked Salmon Canapes with Dill - Fresh Vegetables & Relishes
 Assorted Petit Fours - Tiramisu - Cheese Cake Bites

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