

# 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**

Sliced Fruit Breads Served with Sweet Butter & Fruit Preserves  
Orange, Cranberry & Apple Juices  
*\$14.95/per person*

### **Miner's Continental**

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  
*\$18.95/per person*

### **Outdoor Lifestyles**

Assorted Non-Fat Yogurts & Low-Fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Non-Fat Muffins, Butter & Fruit Preserves  
Grapefruit, Cranberry & Orange Juices  
*\$13.95/per person*

### **Alaskan Sourdough**

Flaky, Fresh Baked Sourdough Biscuits & Country Gravy Served with Butter & Fruit Preserves, Fresh Sliced Seasonal Fruit  
Orange, Cranberry & Apple juices  
*\$15.95/per person*

*Menu based on a minimum of 25 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## 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**

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

*\$21.95/per person*

### **Heart Healthy Buffet**

Assorted Non-Fat Yogurts & Low-Fat Granola, Fresh Sliced Seasonal Fruit, Dried Fruits, Assorted Low-Fat Blueberry Muffins Served with Low-Fat Butter & Fruit Preserves  
Cream of Wheat with Brown Sugar, Raisins & Low-Fat Milk

*\$17.95/per person*

### **Alaskan Smoked Salmon & Bagels**

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

*\$17.95/per person*

### **Outdoorsman Buffet**

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

*\$21.95/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Breakfast

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

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

### **Classic Breakfast**

Scrambled Eggs, Breakfast Potatoes & your choice of Crispy Bacon, Canadian Ham or Chicken-Apple Sausage

*\$17.50/per person*

### **Vegetable Frittata**

Provolone, Mozzarella & Gruyere Cheeses over Scrambled Eggs & Roasted Vegetables, with Crème Fraîche & Roasted Pepper Coulis. Served with Breakfast Potatoes & Choice of Crispy Bacon or Chicken-Apple Sausage

*\$17.00/per person*

### **Omelet Plate**

Three Egg Omelet with Red & Green Peppers, Cheddar Cheese & Ham, Served with Breakfast Potatoes & Country Sausage

*\$17.25/per person*

### **Alaskan Reindeer Sausage with Scrambled Eggs**

Scrambled Eggs with Chives, Alaskan Reindeer Sausage, Served with Breakfast Potatoes

*\$19.00/per person*

### **French Toast**

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

*\$19.75/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

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# SAVOR...

## Breakfast Enhancements

*Priced Per Guest*

### **Oatmeal or Cream of Wheat**

Brown Sugar, Raisins & Low-Fat Milk

*\$3.65/per person*

### **Cheese Blintzes**

Delicate Crepes Filled with Sweetened Ricotta Cheese,  
Fresh Fruit Toppings

*\$6.75/per person*

### **Breakfast Burrito**

Scrambled Eggs, Sausage, Peppers & Salsa

*\$6.75/per person*

### **Croissant Sandwich**

Eggs, Canadian Bacon & Cheese

*\$6.75/per person*

### **English Muffin Sandwich**

Eggs, Sausage or Ham & Cheese

*\$6.75/per person*

### **Belgian Waffles or Cinnamon French Toast**

Whipped Cream, Maple Syrup & Fruit Topping

*\$7.25/per person*

### **Omelet Station**

Chef attended, made to order, omelet station with a variety of ingredients, including  
Black Forest Ham, Smoked Bacon, Chicken, Sausage,  
Bell Peppers, Mushrooms, Onions, Tomatoes & Cheeses

*\$9.50/per person*

### **European Charcuterie Platter**

Thinly Sliced Cured & Smoked Meats, Imported Cheeses & Sliced French Baguette

*\$9.75/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

*All Chef Attended Action Stations Require a SAVOR...Attendant at \$125*

# SAVOR...

## Breakfast & Break Additions

### Assorted Muffins or Danish

*\$38/dozen*

### Breakfast Breads or Coffee Cake

*\$38/each*

### Assorted Doughnuts

*\$27/dozen*

### Butter Croissants

*\$38/dozen*

### Chocolate Almond Croissants

*\$40/dozen*

### Assorted Bagels & Whipped Cream

*\$38/dozen*

### Hard Boiled Eggs

*\$24/dozen*

### Assorted Biscotti

Chocolate, Almond, Anise & White Chocolate

*\$40/dozen*

### Individually Boxed Cereals

Served with Regular & Low-Fat Milk

*\$41/dozen*

### Assorted Yogurts

*\$39/dozen*

### House Made Muesli

Served with Organic Yogurt & Fruit

*\$7 each*

### Whole Fresh Fruit

*\$36/dozen*

## Beverages

Assorted Soft Drinks	<i>\$3.00 each</i>
Bottled Water	<i>\$3.00 each</i>
Assorted Bottled Juices	<i>\$3.00 each</i>
Gold Peak Sweetened Green Tea	<i>\$3.00 each</i>
Mineral Water	<i>\$3.00 each</i>
Coffee or Tea Selections	<i>\$39.50/gallon</i>
Signature Coffee Service	
Featuring Kaladi Brothers Coffee	<i>\$49.00/gallon</i>

Champagne Punch	<i>\$50/gallon</i>
Iced Tea or Lemonade	<i>\$36/gallon</i>
Gatorade	<i>\$3.00 each</i>
Rock Star	<i>\$4.00 each</i>

*All pricing subject to 20% service charge*

# SAVOR...

## Afternoon Snacks

Assorted Energy Bars .....	\$28/dozen
<b>Freshly Baked Jumbo Cookies</b>	
White Chocolate Macadamia, Chocolate Chip, Peanut Butter & Oatmeal-Raisin .....	\$30/dozen
Soft Gourmet Pretzels Served with Mustard .....	\$38/dozen
Individual Bags of Pretzels or Chips (Alaska Gourmet Chips) .....	\$27/dozen
Rice Krispy Treats.....	\$32/dozen
Haagen-Dazs Ice Cream Bars.....	\$44/dozen
Haagen-Dazs Frozen Yogurt Bars.....	\$44/dozen
<b>Brownies</b>	
Dark or White Chocolate .....	\$32/dozen
Toffee Blondies .....	\$32/dozen
House Made Chocolate Truffles .....	\$42/dozen
Variety of Candy Bars .....	\$32/dozen
Ghirardelli Chocolate Bars .....	\$38/dozen
Assorted Petit Fours .....	\$41/dozen
Assorted Biscotti .....	\$40/dozen
Goldfish Crackers .....	\$14 /pound
Deluxe Mixed Nuts .....	\$25/pound
Trail Mix .....	\$18/pound
Party Snack Mix .....	\$18/pound
Honey Roasted Peanuts .....	\$18/pound

## Snacks Prepared Per Guest

Pita Bread Triangles with Hummus .....	\$4.00/per person
Tortilla Chips with Guacamole & Salsa .....	\$7.25/per person
Potato Chips with French Onion Dip .....	\$4.00/per person

*Per person menu based on a minimum of 25 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
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# SAVOR...

## Refreshment Breaks

### **Morning Coffee Bar**

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Specialty Teas, Orange Juice  
(Four Hour Service)

*\$15/per person*

### **Sweet & Salty**

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters,  
Bagged Peanuts & Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee,  
Decaffeinated Coffee, Selection of Specialty Teas

(Maximum 90 Minute Service)

*\$16/per person*

### **Afternoon Beverage Break**

Assorted Soft Drink, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of  
Specialty Teas

(Four Hour Service)

*\$15/per person*

### **South of the Border**

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapenos, Cinnamon Scented Churros,  
Assorted Soft Drinks, Bottled Water

(Maximum 90 Minute Service)

*\$15/per person*

### **West Coast Cheese Platter**

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie & Monterey Jack. Served  
with Artisan Breads & Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks,  
Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Specialty Teas

(Maximum 90 Minute Service)

*\$19/per person*

### **Afternoon High Tea**

Smoked Salmon with Cream Cheese, Cucumber with Watercress & Egg Salad Tea Sandwiches  
with Petit Fours, Scones, Whipped Butter, Assorted Jams & a Selection of Specialty Teas

(Maximum 90 Minute Service)

*\$22/per person*

### **Spa Break**

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

(Maximum 90 Minute Service)

*\$15/per person*

*All pricing subject to 20% service charge*

# SAVOR...

## Box Lunch Sandwiches

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

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

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli, Bermuda Onion on Focaccia, Orcehiette Pasta Salad, Fresh Whole Fruit, Lemon Bar

*\$18.25/per person*

### **Ham & Cheese**

Thinly Sliced Honey Baked Ham, Country French Brie Cheese, Dijon Mustard, Leaf Lettuce on Onion Focaccia, Penne Pasta Salad with Cherry Tomatoes, Fresh Fruit Salad, Toffee Blondie

*\$19.25/per person*

### **Roast Beef Sandwich**

Painted Hills Roast Beef, Point Reyes Bleu or Cheddar Cheese, Balsamic Onions, Watercress on Focaccia, Whole Fresh Fruit, House Made Pickles, Red Bliss Potato Salad, Jumbo Cookie

*\$20.25/per person*

### **Classic Italian Combo**

Sweet Coppa, Mortadella, Salami, Provolone Cheese, Hearts of Romaine, Fresh Basil & Roma Tomato on Ciabatta, Penne Pasta Salad, Whole Fresh Fruit, Tiramisu

*\$20.25/per person*

*Ask your sales manager for vegetarian options*

*Menu based on a minimum of 50 guests per selection*

*Less than minimum number of guests per selection an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Box Lunch Wraps

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

### **Roast Florentine Beef Wrap**

Sliced Roast Beef, Baby Spinach, Shiitake Mushrooms, Roasted Red Peppers, Dilled Havarti Cheese Wrapped in a Spinach Tortilla, Red Bliss Potato Salad, Fresh Fruit Salad, Lemon Cookie  
*\$21.35/per person*

### **Florentine Chicken Shiitake Wrap**

Roasted Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Dilled Havarti Cheese Wrapped in a Spinach Tortilla, Asian Noodle Salad, Fresh Fruit Salad, Almond Orange Bar  
*\$21.35/per person*

*Ask your sales manager for vegetarian options*

*Menu based on a minimum of 50 guests per selection  
Less than minimum number of guests an additional \$125.00 service fee will apply per selection  
All pricing subject to 20% service charge*

# SAVOR...

## Lunch Buffet Selections

*All Lunch Buffet Selections Include.....*

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

*Buffet service is for a maximum of 90 minutes*

### **Hayes Heart Healthy Lunch Buffet**

Salad of Romaine Hearts & Baby Spinach with Artichoke Hearts, English Cucumber, Zucchini, Yellow Squash, Roma Tomatoes & Herb Croutons, Served with a Red Wine Vinaigrette  
Asian Noodle Salad

Roasted Vegetable Soup

Florentine Chicken Shiitake Wrap – Roasted Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Dilled Havarti Cheese Wrapped in a Spinach Tortilla

Fresh Fruit Tart

*\$27.25/per person*

### **Denison Deli Buffet**

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 & Mortadella

Swiss, Provolone, Monterey Jack & Sharp Cheddar Cheeses

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

Alaska Chips

Assorted Baked Cookies & Brownies

*\$29.95/per person*

### **Table Top Taco Salad Bar**

Green Salad with Tomatoes, Avocados, Red Onion, Cucumbers, Carrots, Tortilla Chips

Served with Salsa Herb Buttermilk Dressing & Creamy Avocado Herb Dressing

Fresh Fruit Salad with Cantaloupe, Honeydew, Oranges, Strawberries & Pineapple in a Sweet Lime Sauce

Shredded Beef & Chicken with Southwest Spices & Chili's

Assorted Flavored Flour Tortilla's & Crispy Corn Shells

Grated Cotija, Asadero & Aged Cheddar Cheeses

Diced Fresh Tomatoes, Sweet Onions & Sliced Olives

Sour Cream, Pico de Gallo & Fresh Chili Salsa

Refried Beans with Pepper Jack Cheese

Spanish Rice with Sweet Corn

Flan with Caramel Sauce

*\$30.25/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Lunch Buffet Selections (Continued)

*Buffet service is for a maximum of 90 minutes*

### **Four Peaked French Dip Buffet**

Salad of Fresh Romaine Hearts, Butter Lettuce, Baby Greens, Crumbled Goat Cheese, Tomatoes, Radish, Carrots, Cucumbers & Strawberries

Served with a White Wine & Honey Vinaigrette

Fingerling Potato Salad in a Creamy Stone Ground Mustard Aioli

Prime Roasted Beef Sirloin with Au Jus

Fresh Roasted Turkey with Savory & Sage Julie

Wedged Cut Yukon Gold Potatoes

Fresh House Made Italian Rolls

Fresh Strawberry Mousse & Assorted House Made Jumbo Cookies

*\$30.25/per person*

### **Iliamna Italian Buffet**

Salad of Romaine Hearts & Baby Spinach with Artichoke Hearts, English Cucumber, Zucchini, Yellow Squash, Roma Tomatoes & Herb Croutons

Served with a Red Wine Vinaigrette

Salad of Fresh Mozzarella, Roma Tomatoes, Cucumbers, Sweet Basil & Radicchio with a White Balsamic Dressing

Fresh Italian Sausage Lasagna

Roasted Vegetable Lasagna

Bow Tie Pasta

Alfredo Sauce with Roasted Garlic

Marinara Sauce

Shaved Asiago & Parmesan Cheese

Tiramisu

*\$30.25/per person*

### **Redoubt Lunch Buffet**

Roasted Vegetable Soup

Spring Greens with Grilled Zucchini, Corn, Tomatoes, with a Champagne Vinaigrette

Fingerling Potatoes & Haricot Verts with Whole Grain Mustard & Shallots

Seared Alaskan Halibut with Olive-Orange Relish

Roasted Strip Loin served with Caramelized Onions & Porcini Jus

Grilled Breast of Chicken with Green Grapes & Rosemary

Platters of Roasted Vegetables

Rice with Peas & Cilantro

Fresh Baked Rolls & Butter

Assorted Miniature Cupcakes & Bite-Size Fruit Tarts

*\$40.25/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Cold Plated Lunch Selections

*All Lunch Selections Include.....*

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

### **Ahi Tuna Salad**

Seared Ahi Tuna sliced & served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar Snap Peas, Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, Sesame-Ginger Vinaigrette

Hazelnut Chocolate Tart

*\$31.95/per person*

### **Cobb Salad**

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

Lemon Meringue Tart

*\$27.95/per person*

### **Chopped Asian Chicken Salad**

Marinated Chicken, Napa Cabbage, Cilantro, Green Onion, Red Pepper, Sesame Vinaigrette  
Flourless Chocolate Cake

*\$27.95/per person*

### **Mediterranean Plate**

Cumin Spiced Hummus, Dilled Hummus, Tomato-Cucumber-Mint Tabbouleh, Wild Rice Salad, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens. Served with Toasted Pita Triangles

Crème Brûlée

*\$26.75/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Hot Plated Lunch Selections

*All Lunch Selections Include.....*

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

### **Roasted Chicken**

Orange & Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Pine Nuts  
Lemon & Garlic Roasted Chicken Served with Rosemary Roasted Seasonal Vegetables, Creamy  
Herbed Polenta  
Tiramisu  
*\$29.75/per person*

### **New York Steak**

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons,  
Kalamata Olives  
Rosemary Salt & Pepper Rubbed New York Steak Served with Sautéed Spinach, Green & Yellow  
Wax Beans, Slow Roasted Tomato & Roasted Garlic Mashed Potatoes  
Chocolate Trifle with Mascarpone, Cherries & Hazelnut Praline  
*\$40/per person*

### **Oven Roasted Alaskan Halibut**

Zucchini Relish with Micro Greens, Ricotta Salata, Toasted Pine Nuts, Lemon-Mint Vinaigrette  
Oven Roasted Halibut Served with Tomato Braised Beans, Corn-Sweet Onion Relish &  
Basil Mashed Potatoes  
Chocolate Pyramid Filled with Chocolate Mousse with Raspberries  
*\$41/per person*

### **Poached Wild Alaskan Salmon**

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Point Reyes Bleu  
Cheese, Pear Vinaigrette  
Boneless, Skinless Fillet of Alaskan Salmon, Poached in White Wine & Herbs with a Chanterelle  
Mushroom Velouté Sauce  
Grilled Asparagus & Fingerling Potatoes  
Fresh Fruit Tart  
*\$36.95/per person*

*Menu based on a minimum of 75 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Hot Plated Lunch Selections (Continued)

*All Lunch Selections Include.....*

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

### **Roasted Szechuan Chicken**

Salad of Baby Spinach, Romaine Hearts, Wasabi Glazed Almonds, Orange Segments, Sugar Snap Peas, Carrots, Bean Sprouts & Crispy Won Tons

Served with a Wasabi Tahini Dressing

Roasted Szechuan Chicken with Roasted Fresh Pineapple in a Light Teriyaki Sauce

Steamed Jasmine Rice with Fresh Wasabi & Ginger

Warm Napa Cabbage Slaw

Coconut Cream Mousse

*\$31.25/per person*

### **New York Steak**

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives

Rosemary Salt & Pepper Rubbed New York Steak Served with Sautéed Spinach, Green & Yellow Wax Beans, Slow Roasted Tomato & Roasted Garlic Mashed Potatoes

Chocolate Trifle with Mascarpone, Cherries & Hazelnut Praline

*\$40/per person*

### **Oven Roasted Alaskan Halibut**

Zucchini Relish with Micro Greens, Ricotta Salata, Toasted Pine nuts, lemon-Mint Vinaigrette

Oven Roasted Halibut Served with Tomato Braised Beans, Corn-Sweet Onion Relish & Basil Mashed Potatoes

Chocolate Pyramid with Raspberries

*\$41.25/per person*

*Menu based on a minimum of 75 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Dinner Buffet Selections

*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*

### **St Elias Buffet**

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette

Butter Lettuce & Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette

Grilled Chicken Breast with Red Pepper Compote

Tender Roasted Beef with Mirepoix & Horseradish

Baked Wild Alaskan Halibut with Leeks & Cream Sauce

Grilled Asparagus with Balsamic Roasted Mushrooms & Shallots

Butter Braised Baby Carrots with Parsley & Orange Zest

Potato-Onion Gratin with Jarlsberg Cheese

Wild Rice Pilaf with Toasted Almonds

Hazelnut Chocolate Tart

*\$54.95/per person*

### **Brooks Range Buffet**

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette

Crispy Chopped Romaine & Bibb Lettuce Salad, Radicchio, Sliced Radishes, Tomatoes, Shaved Fennel, Herbed Croutons, Creamy Green Goddess Dressing

Lemon-Garlic Infused Roasted Chicken

Grilled Strip Loin with Charred Onions & Pinot Noir Reduction

Roasted Pacific Salmon with Whole Grain Mustard & Chives

Roasted Baby Vegetables with Shallot-Thyme Butter

Sautéed Greens with Garlic, Pine Nuts, Olive Oil & Lemon

Rosemary Roasted Yukon Gold Potatoes

Creamy Polenta with Parmesan & Herbs

Tiramisu

*\$51.75/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Dinner Selections

*All Dinner Selections Include.....*

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

*We Use All Natural Chicken & Fresh Certified Angus Beef*

### **Grilled Filet of Beef**

Organic Mixed Greens, Slow Roasted Tomatoes, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables & Thyme Scented Baby Potatoes

Chocolate Mousse Cake with Sour Cherries & a Chocolate Glaze

*\$54.50/per person*

### **Surf & Turf**

Salad of Frisée, Endive & Greens with Grilled Pears, Bleu Cheese, Pine Nut Brittle, Balsamic Vinaigrette

6 oz Petit Filet & (3) Scallops Served with a Raspberry Butter Sauce, Yukon Gold Potato Puree, Fresh Seasonal Vegetables

Lemon Mousse Bombs

*\$58.75/per person*

### **Herb Crusted Rack of Lamb**

Trio of Chickories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chèvre Herb Crusted Rack of Lamb, Wild Mushroom Jus, Onion Jam, Seasonal Vegetables & Potato Purée

Pecan White Chocolate Tart

*\$51.50/per person*

### **Potato Wrapped Alaskan Halibut**

Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette

Potato Wrapped Halibut, Braised Fennel, Red Pepper Jus, Black Olives, Meyer Lemon Olive Oil Crème Brûlée

*\$42.25/per person*

*Menu based on a minimum of 50 guests*

*Less than minimum number of guests an additional \$75.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Plated Dinner Selections (Continued)

*All Dinner Selections Include.....*

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service  
We Use All Natural Chicken & Fresh Certified Angus Beef*

### **Roasted Chicken**

Romaine with Marinated Cucumber, Tomato, Feta, Basil & Mint Dressing  
Garlic & Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms & Shallots, Wedge Cut Potatoes with Rosemary & Olive Oil  
Apple Tartlet

*\$34.95/per person*

### **Grilled Wild Alaskan Salmon**

Arugula & Frisée with Roasted Beets, Ricotta Salata, Citrus, Pine Nuts, Black Olive Crouton, Zinfandel Vinaigrette  
Boneless Fillet of Alaskan Salmon Grilled with Cracked Green & Pink Peppercorns Served with St Michelle Gewürztraminer Raspberry Butter Sauce  
Grilled Asparagus & Potato Purée  
Blood Orange Mousse with Pistachio Cream & an Apricot Glaze

*\$40/per person*

### **Portobello Napoleon**

Tuscan Bean Soup  
Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil  
Tiramisu

*\$33.95/per person*

*Menu based on a minimum of 50 guests  
Less than minimum number of guests an additional \$.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Dinner Combo Entrée Selections

*All Dinner Selections Include.....*

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

### **Lobster & Filet**

Organic Mixed Salad with Frisée, Strawberries, Crumbled Goat Cheese, Caramelized Pecans, Citrus-Dijon Vinaigrette

Broiled Maine Lobster with Szechuan Pepper & Blood Orange Butter Sauce Paired with a Filet Mignon Grilled to Perfection Served with Sauce Béarnaise

Meyers Lemon Roasted Baby Carrots & Asparagus

Bamboo Rice with Fresh Wasabi & Ginger

Hazelnut Raspberry Decadence

*\$67.50/per person*

### **Shrimp & Beef Tenderloin**

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun-Dried Tomatoes, Feta Vinaigrette

Fennel Pollen Crusted Shrimp with a Balsamic-Roasted Tomato Sauce & Grilled Beef Tenderloin in a Smoked Gouda Cheese Glace de Veau Sauce

Roasted Peanut Potatoes & Garlic Cloves with Fresh Thyme & Broccolini, Roasted Red & Yellow Peppers  
Lemon Berry Trifle

*\$62.50/per person*

### **Scallops & Filet**

Organic Mixed Greens, Slow-Roasted Tomatoes, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette

Pan-Seared Jumbo Alaskan Scallops on a Pool of Loganberry Butter Sauce Paired with Grilled Choice 4 oz. Filet Mignon Served with Béarnaise Sauce

Potato-Onion Au Gratin with Jarlsberg Cheese

Seasonal Vegetables a la Chef

Hazelnut Chocolate Tart

*\$62.50/per person*

### **Shrimp & Chicken**

Mixed Greens with Bits of Fresh Fruit, Crumbled Danish Bleu Cheese & Raspberry Vinaigrette

Large Shrimp Lightly Sautéed in Herb Butter & Boneless Breast of Chicken with Purple Thai Basil Cream Sauce Flavored with Sweet Vermouth

Northwoods Rice Pilaf

Sautéed Vegetables a la Chef

Blood Orange Mousse with Pistachio Cream & an Apricot Glaze

*\$52/per person*

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$75.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Premium Dessert Selections

### Individuals

#### **Hazelnut Raspberry Sphere**

Dark Chocolate Silk, Liquid Raspberry Center & Hazelnut Shortbread Crust

\$7.25/per piece

#### **Chocolate Trifle**

with Mascarpone, Cherries & Hazelnut Praline

\$7.25/per piece

#### **Cappuccino Delight**

White & Chocolate Cake with Cappuccino Silk Topped with a White Chocolate Rosette

\$7/per piece

#### **Lemon Silk Mousse Delight**

Buttery Shortbread with a Lemon White Chocolate Silk Mousse Dome Covered in White Chocolate Silk

\$7.50/per piece

#### **Brandied Cherry Chocolate**

Chocolate Cake with Dark Chocolate Silk, Brandied Cherries & a Dark Chocolate Ganache Swirl

\$7.50/per piece

#### **Chocolate Pyramid with Raspberries**

White Chocolate Raspberry Silk, Between Dark Chocolate Ganache

\$8.25/ per piece

#### **Polar Bear**

Almond Caramel Crust Layered with White & Dark Chocolate Silks, a Dark Chocolate Silk Mousse & Capped with a Dark Chocolate Ganache

\$8.25/per piece

#### **Kahlúa Toffee Tart**

Toffee Crust Topped with Dark Chocolate Silk, Toffee, Dark Chocolate Kahlúa Silk Mousse, Topped with Crushed Toffee

\$8.25/per piece

*Menu based on a minimum of 100 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Premium Dessert Selections (Continued)

### Cakes

#### Old Fashioned Carrot

Three Layers of Carrot Cake (Pineapple, Carrots, Walnuts, Coconut) with a White Chocolate Cream Cheese Frosting

\$7/per piece

#### Tuxedo

Sponge Cake, Dark Chocolate Silk, White Chocolate Silk & Ganache

\$7/per piece

#### Chocolate Raspberry Obsession

Four Layers of Moist Devil's Food Cake, Layered with Dark Chocolate Raspberry Ganache & Finished with White Chocolate Shavings & Raspberry Sauce

\$7.75/per piece

### Cheesecake

#### New York Style

A Traditional Graham Cracker Crust & New York Cheesecake, Slow Baked with a Hint of Lemon, Garnished with a Fresh Strawberry

\$7.25/per piece

#### Chocolate Cheesecake

Rich Chocolate Cheesecake on a Chocolate Crust with Chocolate Mousse Top Drizzled with Ganache

\$7.50/per piece

*Menu based on a minimum of 100 guests  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Cold Hors d'oeuvres

### **Prosciutto & Seasonal Melon**

*\$4.25/ per piece*

### **Goat Cheese Truffles**

Roasted Tomatoes & Grilled Bread

*\$4.75/ per piece*

### **Assorted Filled Cucumber Cups**

Pico De Gallo

Herbed Goat Cheese with Lemon Zest

*\$4.25/ per piece*

### **Belgian Endive Spears**

Chicken Caesar, Roquefort Cheese & Glazed Walnuts

*\$4.25/ per piece*

### **Crostinis**

Prosciutto, Peaches, Crescenza Cheese

Roasted Lamb, Goat Cheese, Fig Jam

Garbanzo Bean, Feta, Roasted Red Peppers

Pear, Glazed Walnuts, Blue Cheese

Smoked Duck, Pear-Ginger Chutney, Radicchio

Lamb, Pear, Mint Chutney

Herb Crusted Beef, Roasted Peppers, Salsa Verde

*\$4.50/ per piece*

### **Shell Fish Selections with Traditional Garnish**

Iced Jumbo Prawns, Alaskan King Crab Claws, Oysters on the Half-Shell, Steamed & Chilled

Alaskan Clams & Mussels. Served with Mignonette, Pinot Noir Cocktail Sauce & Lemon Wedges

*Market Price*

*Menu based on a minimum of 50 pieces per selection*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All pricing subject to 20% service charge*

# SAVOR...

## Cold Hors d'oeuvres (*Continued*)

**Chicory Date with Boursin Cheese & Glazed Pecan**

*\$4.25/ per piece*

**Parmesan Crisp with Grilled Vegetables & Chives**

*\$4.25/ per piece*

**Grilled Shrimp with Endive Salad**

Fennel Aioli

*\$4.50/ per piece*

**Grilled Chicken Caesar Lettuce Wraps**

*\$4.25/ per piece*

**Alaskan Crab Salad**

Citrus, Avocado, Chives, Ginger Aioli (Served on a mini disposable plate)

*\$4.75/ per piece*

**Roasted Vegetable Skewers**

*\$4.25/ per piece*

*Menu based on a minimum of 50 pieces per selection  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Hot Hors d'oeuvres

### **Duck, Papaya & Watercress Spring Rolls**

Spicy Plum Sauce

*\$4.25/ per piece*

### **Mushroom Profiteroles**

Walnuts, Cream Cheese

*\$3.75/ per piece*

### **Mini Quiche**

Mushroom & Goat Cheese

Asparagus & Vermont Cheddar

Mozzarella, Tomato & Basil

*\$3.75/ per piece*

### **Fig & Caramelized Onion Puffs**

Goat & Cream Cheese in Puff Pastry

*\$3.75/ per piece*

### **Adobe Chicken**

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs & Spices  
in Shredded Phyllo

*\$4.25/ per piece*

### **Crispy Spring Rolls**

Chicken, Shrimp or Vegetarian

Soy, Hot Mustard, Sweet & Sour Dipping Sauces

*\$4.25/ per piece*

### **Fennel Crusted Prawns**

White Corn, Yukon Gold Potatoes

*\$4.75/ per piece*

*Menu based on a minimum of 50 pieces per selection  
Less than minimum number of guests an additional \$75.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Hot Hors d'oeuvres (*Continued*)

### **Gorgonzola & Cranberry Puffs**

Walnuts, Goat Cheese Rosette

*\$4.25/ per piece*

### **Pot Stickers**

Chinese Dumplings filled with Chicken & Cabbage

Soy & Rice Wine Vinegar Dipping Sauce

*\$3.25/ per piece*

### **Dungeness Alaskan Crab Cakes**

Remoulade Sauce

*\$4.75 per piece*

### **Smoked Gouda Profiteroles**

Cream Cheese, Fresh Herbs, Roasted Red Pepper Coulis

*\$3.75/ per piece*

### **Portobello Mushroom Puffs**

Roma Tomatoes, Roasted Peppers, Jack & Goat Cheeses

*\$3.75/ per piece*

### **Artichoke & Parmesan Fritters**

Baby Artichoke Hearts, Parmesan Crust

*\$3.75/ per piece*

### **Tartlettes of Duck Confit**

Cherries, Black Pepper in a Phyllo Shell

*\$4.25/ per piece*

*Menu based on a minimum of 50 pieces per selection  
Less than minimum number of guests an additional 125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Hot Hors d'oeuvres (Continued)

### **Wild Mushroom Strudel**

Thyme & Garlic

\$4.25/ per piece

### **Spoons of Fennel Crusted Shrimp & Bacon Chowder**

\$3.25/ per piece

### **Lamb Lollipops**

Lavender, Salt, Olives

\$4.75/ per piece

### **Assorted Kabobs**

Chicken, Garlic, Ginger, Spices, Lime Juice

Szechuan Beef, Garlic, Ginger, Teriyaki Sauce

Shrimp & Andouille, Red & Green Peppers

Chili-Lime Salmon, Southwest Spices

\$4.25/per piece

### **Spicy Chicken Wings**

Ranch Dressing & Celery Sticks

\$3.75/ per piece

### **Barbecued Baby Back Ribs**

Spicy BBQ Sauce

\$5.25/per piece

### **Beef Sliders**

Mini Cheeseburgers with Accompaniments

\$3.75/ per piece

*Menu based on a minimum of 50 pieces per selection  
Less than minimum number of guests an additional \$125.00 service fee will apply  
All pricing subject to 20% service charge*

# SAVOR...

## Specialty Platters

### **Deluxe Import & Domestic Cheese Tray**

Chef's selection of Imported & Domestic Cheeses with Sliced Sourdough Baguettes & Assorted Crackers, Garnished with Seasonal Fresh Fruit (*Serves 100*)

*\$525/per tray*

### **Side of Alaskan Smoked Salmon**

Smoked Salmon Served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers & Cream Cheese (*Serves 25*)

*\$425/per tray*

### **Deluxe Crudités Assortment**

Chef's selection of Fresh Seasonal Vegetables, Served with Ranch Dressing (*Serves 100*)

*\$400/per tray*

### **Charcuterie Board**

A Classic Selection of Fine Pâtés, Thinly Sliced Cured & Smoked Meats & Sausages, Imported Cheeses & Classic Condiments. (*Serves 50*)

*\$350/per tray*

### **Antipasto Platter**

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant & Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini & Marinated Artichoke Hearts (*Serves 100*)

*\$525/per tray*

### **Fresh Sliced Fruit Tray**

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries & Pineapple (*Serves 100*)

*\$525/per tray*

*All pricing subject to 20% service charge*

# SAVOR...

## Carvery Selections

*Carved Items Include .....*

*Fresh Baked Mini Sandwich Rolls & Appropriate Condiments*

### **Whole Honey Baked Ham**

Served with Grilled Pineapple Chutney & Gourmet Mustards (Serves 50)

\$275/ each

### **Roasted Turkey Breast**

Served with Tomato-Tarragon Aioli (Serves 50)

\$295/each

### **Herbed Leg of Lamb**

Served with Tzatziki Sauce (Serves 30)

\$225/ each

### **Whole Roasted Baron of Beef**

Served with Horseradish Cream & Au Jus. (Serves 150)

\$600/each

### **Roasted New York Strip Loin**

Served with Forest Mushroom Ragout (Serves 35)

\$325/each

### **Flame Grilled Tri-Tip**

Served with Spicy Pico de Gallo Salsa (Serves 25)

\$225/each

### **Pepper Roasted Pork Loin**

Served with Orange Marmalade-Cranberry Relish (Serves 35)

\$250/each

### **Roasted Tenderloin of Beef**

Served with a Béarnaise Trio (Serves 25)

\$295/each

*All Carved Items Require a SAVOR...Carver at \$125*

*All pricing subject to 20% service charge*

# SAVOR...

## Chef Attended Action Stations

### **Kobe Beef Sliders**

Mini Cheese Burgers with House Made Pickles & Spicy Ketchup

*\$7.25/ per person*

### **Gnocchi Pasta**

Potato Pasta “Pillows” with Grilled Pears, Gorgonzola Cream & Pine Nuts

*\$9.25/ per person*

### **Quesadillas**

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

*\$7.25/ per person*

### **Crab Cakes**

Crab Cakes Seared to Order with a Trio of Remoulade Sauces, Micro Greens & Chive Oil

*\$7.95/ per person*

### **Mediterranean Seafood**

Spanish Calamari, Rock Shrimp, Octopus & Mussels with Gigante Beans & Romesco Sauce.  
Sautéed to Order.

*\$12.50/ per person*

### **Risotto**

Italian Risotto Served in a Martini Glass with Choice of Apple Smoked Bacon, Chopped Scallions, Fontina Cheese, Sour Cream, Bay Shrimp Scampi & Sautéed Mushrooms

*\$7.25/ per person*

### **Sushi**

California Roll with Crab Meat, Avocado & Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger & Soy Sauce

*Market Price*

*Menu based on a minimum of 25 guests*

*Less than minimum number of guests an additional \$125.00 service fee will apply*

*All Action Stations Require a SAVOR...Carver at \$125*

*All pricing subject to 20% service charge*