

SAVOR...

Dinner Buffet Selections

All Dinner Buffet Selections Include.....

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

Buffet service is for a maximum of 90 minutes

Kobuk Buffet

\$57.95/per person

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sundried Tomatoes & Served with a Feta Vinaigrette

Crisp Romaine Hearts, Butter Lettuce, 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

Flourless Chocolate Torte & Assorted Panna Cotta

McNeil Buffet

\$53.75/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

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

Coconut Pecan Encrusted Halibut with Thai Red Curry Cream Sauce

Roasted Garlic Scented Mashed Yukon Gold Potatoes, Jasmine Rice Blend with Fresh Wasabi and Ginger

Medley of Seasonal Fresh Vegetables

Lemon Cream Cake & Flourless Chocolate Torte

Kenai Buffet

\$57.25/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, 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 Beurre Blanc

Grilled Flank Steak with Brandy, Green Peppercorn Demi-Glace

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 \$300.00 service fee will apply

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty-two percent (22%) 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

All Dinner Selections Include.....

*Fresh Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Tea Service & One Salad Selection
Choice of Salad and Dessert*

We Proudly Serve

All-Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood

Grilled Filet Mignon

\$62.00/per person

Grilled Filet of Beef, Wild Mushroom Ragout or Béarnaise Sauce, Sautéed Seasonal Vegetables & Thyme Scented Fingerling Potatoes

New York Strip Steak Au Poivre

\$54.50/per person

Grilled Pink Peppercorn Crusted New York Steak, Served with a Whole Grain Mustard Cognac Cream Sauce, with a Roasted Garlic Duchess Potato & Fresh Seasonal Vegetables

Hoisin Marinated Flank Steak

\$41.00/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

Baked Alaskan Halibut Newburg

\$56.00/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

\$56.00/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

\$56.25/per person

*Topped with Crispy Fried Onions
Served with Rio Rice Blend & Medley of Fresh Seasonal Vegetables*

Filet of Wild Alaska Salmon

\$44.00/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

\$44.50/per person

*Served With Fresh Pineapple-Cilantro Relish,
Rice Blend Pilaf with Toasted Almonds and Medley of Fresh Seasonal Vegetables*

Pan Seared Rock Fish

\$42.25/per person

Lightly Seared Rock Fish in Butter & Olive Oil, Served with a Lemon Caper Sauce, Sweet Pepper Risotto & Fresh Seasonal Vegetables

Menu based on a minimum of 50 guests

Less than minimum number of guests an additional \$300.00 service fee will apply

SAVOR...

Plated Dinner Selections

(Continued)

Grilled Pork Tenderloin

\$42.00/per person

Marinated in Rum Molasses, Served with Flame Roasted Apples, Roasted Baby Sweet Potatoes & a Medley of Fresh Seasonal Vegetables

Portobella Pesto Chicken

\$37.25/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

\$37.25/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

\$36.50/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 \$300.00 service fee will apply

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty-two percent (22%) 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

All Dinner Selections Include.....

Fresh Baked Rolls & Butter, Freshly Brewed Coffee & Tea Service, Choice of Salad and Dessert

We Proudly Serve

All-Natural Chicken, Fresh Certified Angus Beef & Certified/Sustainable Alaskan Seafood

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

\$64.50/per person

New York Strip Loin Steak, Grilled to Perfection with Sauce Bordelaise, 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

\$68.00/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

Petit Filet Mignon & Fillet of Alaska Halibut

\$72.00/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 \$300.00 service fee will apply

ADMINISTRATIVE FEE:

All food and beverage charges are subject to a twenty-two percent (22%) 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

Monterey 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

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

Chocolate Layer Cake

Layers of Rich Chocolate Cake Separated and Surrounded by a Smooth Dark Chocolate Icing

Tiramisu Cake

Light White Cake Layered with Creamy Mascarpone Mousse, Rich Coffee Liqueur, Infused with Strong Dark Roast Espresso

New York Style Cheesecake

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

White Chocolate Raspberry Swirl Cheesecake

*Swirls of Seedless Raspberries Throughout, Baked in a Chocolate Crust
Topped with White Chocolate Shavings and Whipped Cream Rosettes*