

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

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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

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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

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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

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SAVOR...

Dinner Combo Entrée Selections

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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

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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
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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*

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