

SAVOR...

Box Lunch Sandwiches

Served in Eco Friendly Containers

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

Mesquite Turkey with Smoked Bacon

\$18.25/per person

All-Natural Mesquite Turkey, Smoked Bacon, Sharp Cheddar Cheese, Bermuda Onion with Pesto Aioli on Croissant, Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar

Ham & Swiss

\$20.50/per person

Thinly Sliced Honey Baked Ham, Jarlsburg Cheese, Lettuce, Tomato, Bermuda Onion with Dijonnaise on Marbled Rye Bread, Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar

Classic Roast Beef

\$21.95/per person

Thinly Sliced Roast Beef, Sharp Cheddar Cheese, Bermuda Onion with Horseradish Dijon Aioli on Old Fashion White Bread, Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar

Cashew Chicken

\$19.95/per person

Cashew Chicken Salad with Green Onions, Herbs, Monterey Jack Cheese, Lettuce, Tomato & Bermuda Onion on a Pretzel Roll, Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar

Cajun Chicken Wrap

\$22.95/per person

*Blackened Breast of Chicken, Shredded Lettuce, Tomatoes, Red & Green Bell Peppers, Jalapeños Jack Cheese and a Spicy Roasted Red Pepper Aioli, Wrapped in a Garlic Herb Tortilla
Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar*

Grilled Vegetable Wrap

\$19.95/per person

*Marinated Grilled Eggplant, Red Bell Peppers, Portabella Mushrooms, Zucchini, Lettuce, Tomato, Bermuda Onion, Fresh Mozzarella and a Roasted Garlic Aioli, Wrapped in a Spinach Tortilla
Served with Pasta Salad, Whole Fresh Fruit & Assorted Cookie Bar*

Dena'ina BLT

\$20.25/per person

*Crispy Peppered Bacon, Roma Tomatoes, Leaf Lettuce on Focaccia Bread with an Avocado Aioli
Served with Pasta Salad with Roasted Vegetables, Whole Fresh Fruit & Assorted Cookie Bar*

Chicken Club Wrap

\$22.95/per person

Sliced Roasted Chicken Breast, Crispy Peppered Bacon, Roma Tomatoes, Leaf Lettuce in a Spinach Wrap with an Avocado Aioli Served with Pasta Salad, Fresh Whole Fruit & Assorted Cookie Bar

Menu based on a minimum of 50 guests per selection

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...

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*

We Proudly Serve

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

Deshka Deli Buffet

\$35.00/per person

*Rock Shrimp & Corn Chowder with Smoked Bacon & Young Potatoes
Mixed Green 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 &
Capicola, Swiss, Provolone, Monterey Jack & Sharp Cheddar Cheeses
Leaf Lettuce, Tomatoes, Gourmet Breads & Rolls, Kosher Pickle Spears & Deli Condiments
Alaska Chips
Assorted Baked Cookies & Brownies*

Chena Heart Healthy Lunch Buffet

\$34.25/per person

*Romaine Hearts and Baby Spinach with Artichoke Hearts, English Cucumbers, Roasted Red and Yellow Bell Peppers,
Roma Tomatoes and Bermuda Onions & Served with a Red Wine Vinaigrette Dressing
Alaskan Grown Barley Cous Cous Salad with Marinated Roasted Vegetables and Cilantro
Grilled Alaska Salmon with Baby Bok Choy and Teriyaki Glaze
Roasted Semi-Boneless Chicken Breast with Pesto Cream, Blanched Asparagus and Sundried Tomatoes
Orecchiette Pasta with White Beans, Tomato, and Baby Spinach
Oven Roasted Vegetables with Extra Virgin Olive Oil, Balsamic Vinegar, and Fresh Basil
Fresh Fruit Mirror with Raspberry Yogurt
Key Lime Pie and Pound Cake with Fresh Strawberries*

Crow Creek South of the Border Lunch Buffet

\$34.75/per person

*Green Salad with Tomatoes, Avocados, Red Onion, Cucumbers and Carrots
Served with Creamy Avocado Herb Dressing
Fresh Fruit Salad Served with Honey Lime Dressing
Julienne of Jicama Salad with Baby Shrimp and Cilantro Tossed in a Chipotle Vinaigrette Dressing
Chicken Fajitas Sautéed with Peppers and Onions with Southwest Spices and Chilies
Shredded Beef Barbacoa
Refried Beans with Jalapeño Jack Cheese
Spanish Rice with Sweet Corn
Assorted Flavored Flour Tortillas and Taco Shells
Grated Cheddar, Monterey Jack and Jalapeño Jack Cheeses, Shredded Lettuce, Diced Tomatoes, Sour Cream, Pico De
Gallo, Guacamole, Salsa and Tri Colored Tortilla Chips
Flan with Caramel Sauce and Assorted Churros*

Alaskan Beer Battered Fish & Chips - Choice of:

Alaskan Halibut - \$35.00/per person or Alaskan Cod - \$26.00/per person

*Beer Battered with Alaskan Amber & Deep Fried to Golden Perfection
Served with Crispy Potato Wedges and Appropriate Condiments
Cole Slaw
Key Lime Pie & Strawberry Shortcake Cake*

Menu based on a minimum of 100 guests

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

SAVOR...

Lunch Buffet Selections (Continued)

Buffet service is for a maximum of 90 minutes

We Proudly Serve

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

Kasilof Lunch Buffet

\$36.25/per person

Greek Salad with Romaine Hearts, Roma Tomatoes, Cucumber, Artichoke Hearts, Bermuda Onion, Kalamata Olives and Feta Cheese
Served with White Balsamic and Fresh Mint Vinaigrette Dressings
Fingerling Potato Salad in a Creamy Stone Ground Mustard Aioli
Tri Colored Bowtie Pasta Salad with Roasted Vegetables
Grilled Marinated Flank Steak with Brandied Green Peppercorn Demi Glacé
Semi-Boneless Chicken Breast Filled with Sautéed Portabella Mushrooms and Sweet Peppers
Topped with Fresh Mozzarella Cheese and Pesto Cream Sauce
Rosemary Scented Roasted Yukon Gold Potatoes
Medley of Garden-Fresh Vegetables
Fresh Baked Rolls & Butter
Sticky Toffee Pudding Cake, Assorted Panna Cotta

Knik Italian Buffet

\$33.75/per person

Salad of Romaine Hearts & Baby Spinach with Artichoke Hearts, English Cucumber, Zucchini, Yellow Squash, Roma Tomatoes & Herb Croutons Served with a Red Wine Vinaigrette Dressing
Salad of Fresh Mozzarella, Roma Tomatoes, Cucumbers, Sweet Basil & Radicchio with a White Balsamic Dressing
Fresh Italian Sausage Lasagna & a Roasted Vegetable Lasagna
Bow Tie Pasta
Served with an Alfredo Sauce with Roasted Garlic & a Marinara Sauce
Shaved Asiago & Parmesan Cheese
Garlic Breadsticks
Tiramisu

Ship Creek Lunch Buffet

\$46.75/per person

Minestrone Soup
Mixed Green Salad with Bay Shrimp, Roma Tomatoes, English Cucumbers, Sliced Black Olives, Seasoned Croutons, Served with Roasted Garlic Ranch Dressing
Fingerling Potato Salad & Haricot Vert with Whole Grain Mustard & Shallots
Baked Alaskan Rockfish Olympia - Tender Rockfish on a Bed of Sautéed Onions, Special Olympia Dressing & Finished with a Buttery Herb Parmesan Crust
Roasted Strip Loin with Portobello Mushroom Demi-Glace, Finished with Blue Cheese Crumbles
Grilled Chicken with Roasted Red Pepper Coulis
Medley of Roasted Vegetables
Saffron Rice with Peas & Cilantro
Fresh Baked Rolls & Butter
Assorted Cheesecakes Strawberry Symphony, Dulce De Leche, Caramel Pecan and Triple Chocolate

Menu based on a minimum of 100 guests

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

ADMINISTRATIVE FEE:

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SAVOR...

Cold Plated Lunch Selections

All Lunch Selections Include.....

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

Cobb Salad

\$29.25/per person

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

Monterey Salad

Chicken \$26.95/per person or Salmon \$30.25/per person

Choice of Chicken Breast or Alaska Salmon Seasoned in our Blend of Chilies and Spices, Grilled and Served Over Crisp Romaine Hearts, Julienne Jicama, Roasted Red Peppers, Avocado, Jalapeño Jack Cheese Served with Creamy Avocado Dressing

Alaskan Blackened Halibut Niçoise Salad

\$38.00/per person

Classic Niçoise Salad with Blackened Halibut,

Butter Lettuce & Romaine Hearts with Haricots Verts, Roma Tomato Wedges, Hard Cooked Eggs, Boiled Redskin Potatoes, Kalamata Olives.

Served with a Citrus Dijon Vinaigrette

Mediterranean Lentil Salad

\$22.00/per person

Lintels, Cucumber, Grape Tomato, Red Onion, Kalamata Olives, Fresh Italian Parsley, Crumbled Feta Cheese, tossed in a Red Wine Honey Vinaigrette and Served on a Bed of Tuscan Mixed Greens

Balsamic Steak Gorgonzola Salad

\$31.25/per person

Grilled Balsamic Glazed Flank Steak, with Grape Tomato, Red Onion, Fire Roasted Corn, Gorgonzola Cheese, served on a Bed of Mixed Greens, Served with House Made Balsamic Vinaigrette

Menu based on a minimum of 50 guests

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SAVOR...

Hot Plated Lunch Selections

All Lunch Selections Include....

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

Choice of Salad and Dessert

We Proudly Serve

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

Chicken Saltimbocca **\$32.00/per person**

Semi-boneless Chicken Breast Topped with a Mixture of Prosciutto Ham, Asiago cheese, Fresh Sage and Buttery Breadcrumbs, Finished with Fresh Garlic and Basil Demi Glacé Served with Sundried Tomato Risotto and Medley of Fresh Vegetables

Roasted Chicken **\$30.95/per person**

Lemon & Garlic Roasted Chicken Served with Rosemary Roasted Seasonal Vegetables & Creamy Herbed Polenta

Southwest Chicken **\$32.75/per person**

Semi-boneless, Blackened Chicken Breast Seasoned with our Blend of Chilies & Spices, Choice of Cajun Cream Sauce or Pineapple Salsa, Served with Spanish Rice & Medley of Fresh Vegetables

Chicken Piccata **\$33.75/per person**

Pan Seared Chicken with Mushrooms, Capers, Lemon with a White Wine Cream Sauce, Served with Sundried Tomato & Herb Risotto & Medley of Fresh Vegetables

Beef Stroganoff **\$26.50/per person**

Beef Tenderloin Tips, served in a Rich Mushroom Shallot Demi-Glacé, on a Bed of Farfalle Pasta, Finished with Sour Cream & Fresh Tarragon

Home Style Meatloaf **\$26.50/per person**

Certified Angus Ground Beef with Mirepoix, Toasted Japanese Bread Crumps and Savory Brown Gravy, Served with Roasted Garlic Mashed Potatoes, Chef's Choice Seasonal Vegetable

Asparagus & Mascarpone Ravioli **\$23.00/per person**

Vegetarian Ravioli Served in a Fire Roasted Tomato Sauce, Fried Basil Garnish, Served with a Roasted Vegetable Medley, and a Garlic Breadstick

Vegetarian Stuffed Peppers **\$24.50/per person**

Red or Yellow Bell Pepper Stuffed with a Savory Blend of White Rice, Roasted Vegetables & Fresh Italian Herbs, Drizzled with a Basil Pistou Sauce, Served with Fresh Seasonal Vegetable and a Garlic Breadstick

Menu based on a minimum of 75 guests

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

SAVOR...

Hot Plated Lunch Selections

(Continued)

- New York Strip Steak** **\$41.00/per person**
Tender New York Steak Grilled with Green & Black Peppercorns & Sea Salt, Served with Sauce Bordelaise, Roasted Garlic Yukon Gold Mashed Potato & Medley of Fresh Seasonal Vegetables
- Top Sirloin Steak with Wild Woodland Mushroom Demi-Glacé** **\$37.25/per person**
6oz Top Sirloin Seasoned & Grilled to Perfection, Finished with a Wild Woodland Mushroom Demi-Glace, Served with Roasted Shallot Yukon Gold Mashed Potatoes & a Medley of Fresh Seasoned Vegetables
- Grilled Alaska Salmon Teriyaki** **\$38.50/per person**
Alaska Salmon Grilled & Caramelized in a Teriyaki Glaze Finished with Baby Bok Choy, Jade Blend Rice with Fresh Wasabi & Ginger Medley of Fresh Seasonal Vegetables
- Halibut Olympia** **\$42.95/per person**
Traditional Alaska Tender Halibut on a Bed of Sautéed Onions, Special Olympia Dressing & Finished with a Buttery Herb Parmesan Crust, Cabernet Rice Blend & Medley of Fresh Seasonal Vegetables
- Cajun Spiced Alaskan Halibut** **\$41.25/per person**
Fresh Alaskan Halibut Seasoned in our Blend of Chilies and Spices and served with a Pineapple Salsa, with Sweet Pepper Risotto & Medley of Fresh Vegetables
- Seared Alaska Rock Fish** **\$36.50/per person**
Fresh Alaska Rock Fish with a Leek Cream Sauce & Fried Onions, Served with a Rio Rice Blend & a Medley of Fresh Seasonal Vegetables
- Roasted Pork Tenderloin** **\$34.95/per person**
Served with Dijon Demi-Glace, Wild Mushroom Risotto & a Medley of Fresh Seasonal Vegetables

Menu based on a minimum of 75 guests

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

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Plated Lunch Salad Selections

*All Hot Plated Lunch Menus Include
Choice of One of the Following Salad Selections*

Monterey Salad

Crisp Romaine Hearts with Roasted Red Peppers, Jalapeño Jack Cheese & Crisp Fried Corn Tortilla Croutons Served with Creamy Avocado Dressing

Spinach and Orange Salad

Fresh Baby Spinach, Diced Red Peppers, Sliced Mushroom, Orange Sections, Bermuda Onion, & Blue Cheese Crumbles, Served with Raspberry Vinaigrette

Orange and Thyme Beet Salad

Seasonal Mixed Lettuces with Orange & Thyme Roasted Beets, Orange Sections, English Cucumber, Ricotta Cheese & Pine Nuts Served with White Balsamic Vinaigrette

Classic Caesar

Crisp Romaine Hearts, Kalamata Olives, Parmesan & Asiago Cheeses, & Herbed Croutons Served with Classic Caesar Dressing

Tossed Green Salad

Mixed Baby Lettuces with Tomato, English Cucumber, Carrots & Radish Served with Choice of Balsamic Vinaigrette or Ranch Dressing

Crisp Romaine Hearts

Crisp Romaine Hearts with Seasonal Melon, Marinated Cucumbers, Roma Tomatoes, Kalamata Olives & Feta Cheese Crumbles, Served with Fresh Basil & Mint Vinaigrette

SAVOR...

Plated Lunch Dessert Selection

*All Hot and Cold Plated Lunch Menus Include
Choice of One of the Following Dessert Selections*

Old Fashioned Carrot Cake

Layered Carrot Cake with Pineapple, Carrots, and Walnuts with White Chocolate Cream Cheese Frosting

Tiramisu Cake

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

Vanilla Caramel Swirl Cake

Moist White Sponge Cake Smothered with a Delectable Buttercream Icing & Decorated with Swirls of Pure Caramel

Lemon Cream Cake

Three Scrumptious Layers of Short Cake Decorated with Thick Dairy Fresh Whipped Cream & Tangy Lemon Preserve

Classic New York Style Cheesecake

Cheesecake Made with Real Cream Cheese, Sour Cream & Eggs with a Graham Cracker Crust

Chocolate Layer Cake

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

Assorted Panna Cotta

Silky Smooth Creamy Dessert in an Assortment of flavors

Assorted Cheesecakes

Strawberry Symphony, Dulce De Leche, Caramel Pecan and Triple Chocolate