

ANCHORAGE CONVENTION CENTERS

Wedding Packages

2023



Photo Credit: Ambiance Photography



WILLIAM A. EGAN
CIVIC & CONVENTION
CENTER

555 West 5th Avenue
Anchorage, Alaska 99501



DENA'INA
CIVIC AND CONVENTION CENTER

600 West 7th Avenue
Anchorage, Alaska 99501

Dear Newly Engaged,

Congratulations on this exciting new adventure in your lives!

We would be delighted to host your special day at the Anchorage Convention Centers! Whether you are considering hosting your wedding at the Dena'ina Civic and Convention Center or at the William A. Egan Civic & Convention Center, we are here to help make your wedding day dreams come true!

When you book your wedding at the Anchorage Convention Centers, your dedicated Sales Manager will work directly with you to ensure that everything unfolds beautifully on your big day.

Planning sensational weddings and events is our specialty, from large affairs to intimate gatherings. Our menus consist of the finest quality food, with careful attention given to an attractive presentation.

Our highly skilled, experienced staff will ensure that all your wishes will be carried out throughout your event.

Our professional expertise combined with your personal touch is sure to create memories that will last a lifetime!

Please contact us with any questions you may have. We are happy to help and eager to create an enchanting day for you!

Thank you,

Brandy Crowley
Sales Manager
907-263-2815

info@anchorageconventioncenters.com

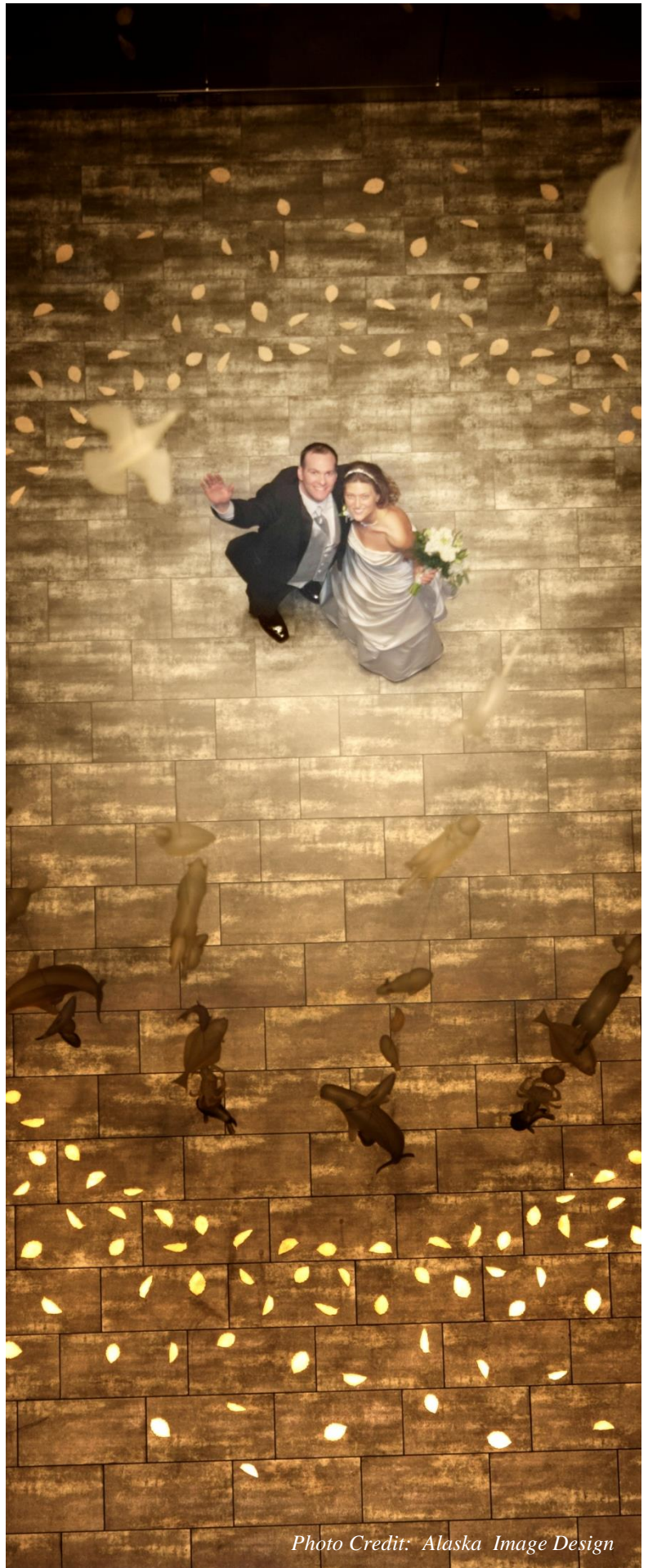


Photo Credit: Alaska Image Design

Wedding Package Inclusions

ALL OF OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

Dedicated Sales Manager for
Personalized Menu Planning and Venue Logistics

Floor Diagram
(to scale)

Setup and Breakdown

Tables and Chairs

Table Linens and Napkins
(black or white)

China, Glassware and Silverware

Elevated Stage for Wedding Party

Elevated Stage for DJ or Band

Dressing Room for the Bridal Party

Dance Floor

Gift and Guest Book Tables



Photo Credit: Meadowlark Photography

*We welcome special requests and the opportunity to customize a package just for you.
Contact your Sales Manager with your special requests.*

Wedding Policies

DEPOSITS

The Anchorage Convention Centers will not confirm space without a deposit. A deposit of 50% of Estimated Expense is required upon execution of the Use Permit and Agreement (Contract). Second and third deposits of 25% each of Remaining Estimated Expense is due at three (3) and one (1) months prior to your event day respectively.

FINAL PAYMENT

Total pre-payment of the event is required three (3) business days prior to the scheduled event. Pre-payment may be made with credit card, cashier's check, AC or Wire transfer. If any balance remains at the end of the reception or additional charges are incurred, payment must be paid in full within one (1) business day after the event.

GUARANTEE

The final guaranteed number of guests is due by 4:00 PM three (3) business days prior to the scheduled event. Final charges will be based on the final guarantee submitted, or the actual number of guests served, whichever is greater.

CANCELLATION

If the event cancels within (60) sixty days of the scheduled event date, deposits are non-refundable.

ROOM RENTAL/FOOD MINIMUMS

Room rental fees and food minimums are site specific. Both are established in your catering contract. If food minimums are not met, then room rental will be applied up to the established food minimum.

EVENT SETUP

We offer our services to set the rooms to our client's own specifications. We will start setting the room two (2) hours prior to the event, based on room availability, unless prior arrangements have been confirmed.

SEATING

Banquet seating will be round tables of eight or ten people, unless otherwise specified. The Convention Centers will provide seating diagrams and table numbers upon request. Clients are responsible for place cards, if applicable.

LINENS/DECORATIONS

The Anchorage Convention Centers offers white or black table linens and napkins. All decorative material must have prior approval of the Centers. Candles are prohibited. No open flames, glitter or confetti or rice is allowed.

MUSIC/ENTERTAINMENT

During the reception, disc jockeys or live music is permitted until 12:00am to comply with federal noise regulations. All vendors must provide proof of liability insurance 30 days prior to the event.

PARKING

We recommend your attendees park in the nearby municipal parking garages. The JCPenney's Garage has 580 spaces, the 5th Avenue Garage has 1,160 spaces, the 6th Avenue Garage has 570 spaces, and the 7th Avenue Garage has 471 spaces.

OUTSIDE FOOD AND BEVERAGES

No food or beverage, of any kind, may be brought into the facility by the patron, patron's guests or attendees with the exception of wedding cakes. Our servers are available to cut and serve your cake for a service fee of \$4.50 per guest.

WALL HANGINGS/THROWING RICE

The Anchorage Convention Centers do not allow affixing of anything to the walls, doors, ceiling, and floors of any rooms or public areas. The use of birdseed, rice, glitter or confetti is not permitted at the Anchorage Convention Centers.

LOSS PREVENTION

The Anchorage Convention Centers do not assume any responsibility for damage or loss of any merchandise or articles brought into the Centers, or for any item that is left unattended.

LIABILITY

The Anchorage Convention Centers reserve the right to inspect and control all private functions. Please note: Any damage to the premises or disregard to the Centers Guidelines will be charged accordingly.

Bronze Package

PLATED DINNER

50 Guest Minimum per Entrée / Menu Based on a Minimum of 50 Guests

For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply

Includes Fresh Baked Dinner Rolls and Butter, and Freshly Brewed Coffee and Tea Service

Administrative Fee: All food and beverage charges are subject to a twenty 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.

Price Determined by Entrée Selection

SALADS

(Select One)

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

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint with Balsamic Vinaigrette

Arugula and Frisée with Roasted Beets, Ricotta Salata, Citrus, Pine Nuts, Black Olive Crouton, Zinfandel Vinaigrette

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Point Reyes Bleu Cheese,
Pear Vinaigrette

ENTRÉES

Grilled Filet of Beef

Grilled Filet of Beef, Wild Mushroom Ragout or Béarnaise Sauce, Sautéed Seasonal Vegetables and
Thyme Scented Baby Potatoes
\$53.95 per guest

Herb Crusted Rack of Lamb

Herb Crusted Rack of Lamb, Wild Mushroom Jus, Onion Jam, Fresh Seasonal Vegetables and Potato Puree
\$50.95 per guest

Hoisin Marinated Flank Steak

Char-Grilled Hoisin Marinated Flank Steak, Plum-Pesto Crust, Tamarind Beef Jus, Seasonal Vegetables and
Roasted Fingerling Potatoes
\$42.95 per guest

Filet Mignon and Alaska Halibut Oscar

Filet Mignon with Béarnaise Sauce Grilled to Perfection with Poached Halibut Topped with Blue Crab,
Asparagus and Choron Sauce, Croquette Florentine
\$67.25 per guest
(Just Alaska Halibut Oscar \$45.00)

Halibut Newburg

Poached Alaska Halibut Fillet Topped with a Rich Lobster Cream Sauce and Alaska Bay Shrimp,
Rice Pilaf and Fresh Seasonal Vegetables.
\$46.95 per guest

Bronze Package, Continued

Smoked Gouda Chicken

Boneless Breast of Chicken Stuffed with Smoked Gouda Cheese and Prosciutto Ham with a Creamy Mornay Sauce, Rice Pilaf and Fresh Seasonal Vegetables.

\$40.95 per guest

Lemon and Garlic Roasted Chicken

Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil.

\$37.95 per guest

Filet and Lobster

Petit Filet Mignon Seasoned and Grilled to Perfection, with Wild Mushroom Woodland Demi-Glace, Paired with Broiled Maine Lobster with Sundried Tomato Pesto Scampi, Butter, Herbed Horseradish Risotto Cakes and Fresh Seasonal Vegetables

Market Price

Blue Cheese Crusted New York Sirloin and Jumbo Shrimp Florentine

New York Sirloin Steak, Grilled to Perfection with Portobello Mushroom Demi-Glace 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 and Fresh Seasonal Vegetables

\$62.95 per guest

Petit Filet Mignon and Alaskan Weathervane Scallops

Petit Filet Mignon Seasoned and Grilled to Perfection with Merlot Demi-Glace and Roasted Corn Relish, Paired with Blackened Alaskan Weathervane Scallops with Cajun Cream Sauce, Cilantro and Sweet Pepper Scented Risotto and Fresh Seasonal Vegetables

\$65.50 per guest

Shrimp and Chicken

Large Gulf Shrimp Lightly Sautéed in Herb Butter and Boneless Breast of Chicken with Purple Thai Basil Cream Sauce Flavored with Sweet Vermouth Northwoods Rice Pilaf and Fresh Seasonal Vegetables

\$52.00 per guest

VEGETARIAN OPTIONS

Portobello Napoleon

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil
(Same price as your main entrée choice)

Ravioli Josephine

Roasted Vegetable Ravioli with Gorgonzola Cream and Toasted Pine Nuts
(Same price as your main entrée choice)

CHILDREN'S OPTIONS

(Age 8 and under)

Macaroni and Cheese, Chicken Fingers, or Mini-Cheese Burgers

Fresh Fruit or Garden Salad, Fresh Baked Jumbo Brownie

\$24.00 per child

Silver Package

DINNER BUFFET

100 Guest Minimum per Entrée / Menu Based on a Minimum of 100 Guests

For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply

Includes Chef's Choice Fresh Seasonal Vegetable, Fresh Baked Rolls and Butter, and Freshly Brewed Coffee and Tea Service

Administrative Fee: All food and beverage charges are subject to a twenty 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.

\$47.50 per guest

SALADS AND SOUPS

(Choice of Three)

Tortellini Pasta Salad

Cheese Stuffed Tortellini with Roasted Yellow Peppers, Fire Roasted Roma Tomatoes, Red Bell Peppers, Dry Aged Jack Cheese and Fresh Herb Vinaigrette

Baby Spinach Salad

Candied Walnuts, Orange Segments, Red Onion, Daikon Sprouts, Sweet Potato, Carrots, Radishes, and Pomegranate Vinaigrette

Harvest Salad

Romaine Hearts, Baby Spinach and Greens, Sweet Potatoes, Carrots, Cucumbers, Grape Tomatoes, Daikon Root, and Arctic Cranberry Vinaigrette

Dena'ina Caesar Salad

Crisp Romaine Hearts, Imported Parmesan and Asiago Cheese, Green Olives, Fresh Herb Croutons, and Fresh Made Caesar Dressing

Salad of Garden Fresh Greens

Topped with Alaska Bay Shrimp, Vine Ripened Tomatoes, British Columbia English Cucumber Slices, Black Olives, Seasoned Croutons, and Choice of Raspberry Walnut Vinaigrette or Roasted Garlic Ranch Dressing

Fruit Salad

Swiss Chard, Romaine Hearts, Toasted Cashews, Dried Cranberries, Cherries and Fresh Heirloom Pears with Meyer Lemon, served with a Poppy Seed Dressing

Alaska Spot Shrimp and Roasted Corn Chowder

Rustic Cream of Tomato Soup

ENTRÉES

(Choice of Two)

Sirloin Tips

Roast Sirloin Tips in Mushroom Burgundy Wine Sauce

Slow Roasted Pork Shoulder

Seasoned with Fresh Lemon Thyme, Savory, Green Peppercorns, and Sea Salt,
Served with Port Wine Stewed Sundried Cherry Glace

Silver Package, Continued

Herb Roasted Chicken Breast

Served on a Bed of Boursin Cheese Creamed Spinach with Meyers Lemon and Fresh Thyme Cream

Baked Chicken Breast Stuffed with Goat Cheese and Fresh Ham

Natural Range Chicken Breast Stuffed with Goat, Jarlsberg and Provolone Cheeses, Wrapped with Our House Cured Ham, Topped with Buttery Thyme Breading, with a Roasted Red and Yellow Pepper Sauce

Alaska Halibut Newburg

Fillet of Halibut Lightly Seasoned with Lemon Thyme, Crushed Green Peppercorns and Butter, Poached and Finished with a Northwest Pinot Gris, Topped with a Flavorful Alaska Bay Shrimp Sauce, Garnished with Bay Shrimp and Fennel Leaves

STARCH

(Choice of Two)

Sunset Rice Blend - A Mixture of Medium Grain Rice, Himalayan Red Rice, with Brown Mustard Seed, Sweet Potato Orzo Pasta and Lemon Garlic Orzo Pasta

Alaska Peanut Potatoes Mashed with Fresh Horseradish Garnished with Fresh Roasted Garlic Cloves

Spinach, Tomato and Egg Bow Tie Pasta with Manchego Cheese, Fresh Tarragon, Savory and Cream

Roasted Yukon Gold Potatoes with Fresh Savory, Garlic, Green Pepper and Butter

UPSCALE YOUR BUFFET BY ADDING:

All carved items require a SAVOR... Carver at \$125.

Slow Roasted Seasoned Prime Rib of Beef - Carved to Order

Served with Creamed Fresh Horseradish

Add \$14.25 per guest

Roasted Leg of Lamb - Carved to Order

Served with a Fresh Mint Demi

Add \$12.25 per guest

Old Fashioned Hickory Pit Smoked Virginia Ham - Carved to Order

Add \$10.75 per guest

Gold Package

DINNER BUFFET

Menu Based on a Minimum of 50 Guests

For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply

Includes Fresh Baked Dinner Rolls and Butter, and Freshly Brewed Coffee and Tea Service

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\$52.75 per guest

SALADS

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

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

ENTRÉES

Lemon-Garlic Infused Roasted Chicken

Grilled Strip Loin with Charred Onions and Pinot Noir Reduction

Roasted Pacific Salmon with Whole Grain Mustard and Chives

ACCOMPANIMENTS

Roasted Baby Vegetables with Shallot-Thyme Butter

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

Rosemary Roasted Yukon Gold Potatoes

Creamy Polenta with Parmesan and Herbs

Platinum Package

DINNER BUFFET

Menu Based on a Minimum of 50 Guests

For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply

Includes Fresh Baked Dinner Rolls and Butter, and Freshly Brewed Coffee and Tea Service

Administrative Fee: All food and beverage charges are subject to a twenty 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.

\$55.75 per guest

SALADS

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette

ENTRÉES

Grilled Chicken Breast with Red Pepper Compote

Tender Roasted Beef with Mirepoix and Horseradish

Baked Wild Alaskan Halibut with Leeks and Cream

ACCOMPANIMENTS

Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots

Butter Braised Baby Carrots with Parsley and Orange Zest

Potato-Onion Gratin with Jarlsberg Cheese

Wild Rice Pilaf with Toasted Almonds

Susitna Package

DINNER BUFFET

Menu Based on a Minimum of 50 Guests

*For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply
Includes Fresh Baked Dinner Rolls and Butter, and Freshly Brewed Coffee and Tea Service*

Administrative Fee: All food and beverage charges are subject to a twenty 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.

\$63.00 per guest

COLD HORS D'OEUVRES

Assorted Filled Cucumber Cups
Pico De Gallo and Herbed Goat Cheese with Lemon Zest

Chicory Date with Boursin and Glazed Pecans

SALADS

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

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

ENTRÉES

(Select Three)

Smoked Gouda Chicken Stuffed with Gouda Cheese and Prosciutto Ham with Mornay Sauce

Tender Roasted Beef with Mirepoix and Horseradish

Lemon-Garlic-Infused Roasted Chicken Baked Wild Alaska Halibut with Leeks and Cream

Pacific Salmon Poached in White Wine and Herbs with a Shitake Mushroom Velouté Sauce

Grilled Strip Loin

ACCOMPANIMENTS

(Select Two)

Wild Rice Pilaf with Toasted Almonds

Rosemary Roasted Yukon Gold Potatoes Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon

Roasted Baby Vegetables with Shallot-Thyme Butter

Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots

Bristol Bay Package

PLATED DINNER

Menu Based on a Minimum of 50 Guests

For Less Than Minimum Number of Guests, an Additional \$125.00 Service Fee Will Apply

Includes Fresh Baked Dinner Rolls and Butter, and Freshly Brewed Coffee and Tea Service

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Market Price

COLD HORS D'OEUVRES

Shellfish Selections with Traditional Garniture

Iced Jumbo Prawns and Alaska King Crab

HOT HORS D'OEUVRES

Gorgonzola and Cranberry Puffs

Walnuts, Goat Cheese Rosette

Alaska King Crab Cakes Served with Remoulade Sauce

Coconut Shrimp Served with Plum Sauce

SALAD

Salad of Frisee Endive and Greens with Grilled Pears, Bleu Cheese, Pine Nut Brittle and Balsamic Vinaigrette

ENTRÉE

Slow-Roasted Prime Rib Seasoned with Chef's Special Herbs and Peppercorns, Paired with Split Alaska King Crab
Served on the Half Shell, Roasted Baby Vegetables with Shallot-Thyme Butter, and Creamy Polenta with
Parmesan and Herbs

HOSTED WINE SERVICE WITH DINNER

Woodbridge by Robert Mondavi Chardonnay

Woodbridge by Robert Mondavi Cabernet Sauvignon

EVENING ENDER

Butler Passed Chocolate-Covered Strawberries

Denali Package

HORS D'OEUVRES PACKAGE

Menu Based on a Minimum of 50 Guests

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\$50.00 per guest

Deluxe Import and Domestic Cheese Tray

Chef's Selection of Imported and Domestic Cubed Cheeses with Sliced Sourdough Baguettes and Assorted Crackers,
Garnished with Seasonal Fresh Fruits

Deluxe Crudités Assortments

Chef's Selection of Fresh Seasonal Vegetables Served with Ranch Dip

Alaska King Crab Cakes

Served with Remoulade Sauce

Assorted Mini Quiche

Chicken Kabobs

Jamaican Chicken with Mango Chutney

Crispy Egg Rolls

Chicken, Shrimp or Vegetarian Served with Soy, Hot Mustard, Sweet and Sour Dipping Sauces

Whole Roasted Baron of Beef

Carved to Order Served with Horseradish Cream, Au Jus and Mini Sandwich Rolls

Cold Hors d'oeuvres

A LA CARTE HORS D'OEUVRES SELECTIONS

50 Piece Minimum per Selection and Variety | Butler Passed or Buffet Style

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Shellfish Selections with Traditional Garniture

Iced Jumbo Prawns, Alaska King Crab Claws, Oysters on the Half-Shell, Steamed and Chilled Clams and Mussels.
Served with Mignonette, Pinot Noir Cocktail Sauce and Lemon
Market Price

Beef Tenderloin Canapés with Horseradish Aioli

\$5.25 per piece

Country Pâté Canapés with Fig Jam on Toasted French Bread

\$4.50 per piece

Prosciutto and Seasonal Melon

\$4.25 per piece

Prosciutto di Parma Canapés with Fresh Mozzarella, Onion and Basil on Toasted French Bread

\$4.75 per piece

Iced Jumbo Prawns Served with Lemon and Cocktail Sauce

\$33.00 per dozen

Herb Roasted Vegetable Brochettes

\$4.25 per piece

Goat Cheese Truffles with Roasted Tomatoes and Grilled Bread

\$4.25 per piece

Filled Cucumber Cup with Herbed Goat Cheese and Lemon Zest

\$4.25 per piece

Crostini with Garbanzo Bean, Feta Cheese and Roasted Red Pepper

\$4.50 per piece

Parmesan Crisp with Roasted Vegetables and Chives

\$4.25 per piece

Hot Hors d'oeuvres

A LA CARTE HORS D'OEUVRES SELECTIONS

50 Piece Minimum per Selection and Variety | Butler Passed or Buffet Style

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Assorted Mini Quiche

\$3.75 per piece

Crispy Spring Rolls Pork or Vegetable, Served with Soy, Hot Mustard, and Sweet and Sour Dipping Sauces

\$4.25 per piece

Pot Stickers

Chinese Dumplings Filled with Pork and Cabbage, Served with Soy and Rice Wine Vinegar Dipping Sauce

\$3.50 per piece

Alaska King Crab Cakes with Remoulade Sauce

\$4.75 per piece

Jamaican Chicken with Mango Chutney Kabob

\$4.25 per piece

Szechuan Beef, Garlic, Ginger, Teriyaki Sauce Kabob

\$4.25 per piece

Shrimp and Andouille, Red and Green Peppers, Red Onion Kabob

\$4.25 per piece

Chili-Lime Salmon with Southwest Spices Kabob

\$4.25 per piece

Roasted Jalapenos Stuffed with Shrimp, Caramelized Onion and Jack Cheese

\$4.75 per piece

Sundried Tomato Risotto Cakes with Fresh Basil and Asiago Cheese

\$3.25 per piece

Artichoke and Parmesan Fritters with Roasted Garlic Aioli, Baby Artichoke Hearts and Parmesan Crust

\$3.75 per piece

Alaska Reindeer Sausage en Croute with Dijon Mustard and Caramelized Onion

\$3.75 per piece

Portabella Mushroom Puffs with Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

\$3.75 per piece

Baked Escargot Mushroom Caps Served in Garlic Butter

\$4.75 per piece

Hot Hors d'oeuvres

(Continued)

Hot Baby Lamb Chops with Dried Cherry Compote and Mint Jelly
\$4.75 per piece

Fennel Crusted Shrimp with Plum Dipping Sauce
\$4.25 per piece

Spicy Chicken Wings with Ranch Dressing and Celery Sticks
\$3.75 per piece

Sliders on Brioche Bun with Accompaniments
Kobe Beef or Pulled Barbecue Pork
\$4.25 per piece

Santa Fe Southwest Crispy Chicken Roll with Sour Cream and Guacamole
\$4.25 per piece

Curry and Cumin Vegetable Croquettes
\$3.50 per piece

Warm Tomatoes Stuffed with Fresh Baby Spinach and Herbed Goat Cheese
\$3.75 per piece

Fig and Caramelized Onion Puffs with Goat and Cream Cheese in Puff Pastry
\$3.75 per piece

Child Friendly Chicken Fingers with Honey Mustard and Barbecue Sauce
\$3.25 per piece

Hot Baby Lamb Chops with Dried Cherry Compote and Mint Jelly
\$4.75 per piece

Fig and Caramelized Onion Puffs with Goat and Cream Cheese in Puff Pastry
\$3.75 per piece

Fennel Crusted Shrimp with Plum Dipping Sauce
\$4.75 per piece

Specialty Platters

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Side of Alaska Smoked Salmon

Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25
\$425.00

Deluxe Crudités Assortment

Chef's Selection of Fresh Seasonal Vegetables, Served with Ranch Dressing. Serves 100
\$400.00

Charcuterie Board

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments. Serves 50
\$350.00

Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Peppercini and Marinated Artichoke Hearts. Serves 100
\$525.00

Fresh Sliced Fruit Tray

Selected Seasonal Fruit, May Include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100
\$525.00

Deluxe Import and Domestic Cheese Tray

Chef's Selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers, Garnished with Seasonal Fresh Fruit. Serves 100
\$525.00

Grilled Vegetable Display

Artistically Arranged Marinated Grilled Zucchini, Summer Squash, Red and Yellow Peppers, Portabella Mushrooms, Eggplant, Artichoke Hearts and Green Onion.
Served with Sliced French Bread and Roasted Red Pepper Aioli. Serves 100
\$400.00

Asian Barbecue Pork Platter

Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds and Hot Mustard. Serves 100
\$425.00

Whole Poached Alaskan Salmon

A Decorative Display of Whole Poached Alaskan Salmon Served with Herbed Cream Cheese, Capers, Red Onions, Lemon and Mini Bagels. Serves 50
\$425.00

Asian Delight Platter

A Selection of Assorted Sushi and Nori Sushi Rolls with Soy and Wasabi Dipping Sauces
Handmade Vegetable Spring Rolls with Sweet Thai Dipping Sauce
Asian Noodle Salad with Roasted Asian Vegetables. Serves 100
\$750.00

Carvery Selections

CARVING STATIONS

Carved Items Include Mini Sandwich Rolls and Appropriate Condiments.

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

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Hickory Smoked Pit Ham

Carved to Order Fine Smoked Ham, Brown Sugar Mustard and Honey Glazed, Served with Caramelized Onion, Pineapple Relish, Stone Ground and Honey Mustards. Serves 50

\$275.00

Boneless Whole Roasted Turkey with Drumsticks

Whole Tom Turkey Seasoned and Roasted to Perfection, Served with Cranberry-Orange Relish, Sage Mayonnaise and Giblet Gravy. Serves 50

\$295.00

Citrus Crusted Herbed Roasted Leg of Lamb

Domestic Farm Raised Lamb Leg Coated with Dijon Mustard and Crusted in Citrus Herbed Panko, Tender Roasted and Accompanied with Rosemary Minted Demi Glacé and Balsamic Caramelized Onion. Serves 30

\$225.00

Whole Roasted Baron of Beef

Served with Horseradish Cream and Au Jus. Serves 150

\$600.00

Garlic Herb Crusted Roasted Whole Tenderloin of Beef

Choice Tenderloin of Beef Rubbed with Fresh Garlic and Herbs, Roasted Medium Rare, Served with Cremini Mushroom Demi-Glacé and Creamy Horseradish Sauce. Serves 25

\$295.00

Dena'ina Wellington Sirloin Au-Poivre

Prime Grade Sirloin Seasoned with Dijon Mustard and Fresh Herbs with Wild Mushroom Duxell, Enveloped in Puff Pastry, Roasted Until Golden Brown on the Outside and Medium Rare on the Inside, Accompanied by Sauce Bordelaise. Serves 40

\$350.00

Roast Loin of Pork

Marinated with Rosemary, Garlic, Black Pepper and Apple Juice, Oven Roasted, Served with Dijon Demi-Glacé and Arctic Cranberry Sauce. Serves 35

\$250.00

Oven Roasted Bison Strip Loin

Buffalo Roast Coated Heavily with Fresh Herbs, Green and Black Peppercorn, Roasted Medium Rare, with Merlot Demi-Glacé, and Horseradish Sauce, Served with Caramelized Cream Onions with Fresh Thyme. Serves 40

\$375.00

Roast Prime Rib of Beef

Prime Grade Boneless Rib of Beef, Herb Coated and Roasted to Perfection, Accompanied with Jus-Lié, Creamed Horseradish and Creole Honey Mustard Sauce. Serves 40

\$350.00

Chef Attended Action Stations

ACTION STATIONS

25 Guest Minimum per Station

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

Administrative Fee: All food and beverage charges are subject to a twenty 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.

Lavish Salad Station

Traditional Caesar Salad -Crisp Romaine Hearts, Seasoned Croutons, Caesar Dressing,
Grated Parmesan and Asiago Cheeses, and Anchovies

Field of Greens Salad -Spring Mix, Grape Tomatoes, Carrots, Cucumbers,
Radishes, Fresh Basil, Roasted Asparagus, Roasted Eggplant,
Feta Cheese and White Balsamic Vinaigrette
Served with Baskets of Fresh Breads and Rolls

\$12.95 per guest

Lots of Pasta Station

Penne, Cheese Tortellini and Fusilli Pastas

Marinara, Alfredo Cream, Pesto or Spinach Cream Sauces

Baby Shrimp, Mini Meatballs, Italian Sausage, Chicken Strips,

Chopped Clams Roasted Peppers and Onions, Fresh Chopped Herbs,

Roasted Garlic, Black Olives, Green Onions, Mushrooms, Sundried Tomatoes and
Red Pepper Flakes Parmesan and Asiago Cheeses

Garlic Bread Sticks and Focaccia Bread

\$19.50 per guest

Quesadillas

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada,

Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole

\$10.25 per guest

Asian Stir Fry Station

Sliced Beef Sirloin Tips, Chicken Strips, Baby Shrimp, Julienne Pork Loin

Hoisin, Mandarin, and Coconut Ginger Cream Sauces

Sugar Snap Peas, Broccoli, Julienne Carrots, Peppers and Onions, Green Onions, Water Chestnuts, Rice Noodles,
Steamed Jasmine Rice, Chili Peppers, Cashews and Peanuts

\$21.50 per guest

Dena'ina Seafood Station

Shrimp, Scallops, Mussels, and Oysters

Choice of Pesto Cream Sauce, Scampi Butter, or Alfredo Sauce

Fresh Chopped Herbs, Roasted Garlic, Green Onions, Mushrooms, Broccoli, Sundried Tomatoes,
Red Pepper Flakes, Onion and Pepper Medley

Served with Garlic Bread Sticks and Fresh Baked Dinner Rolls

Market Price

Mediterranean Gyros Station

Mini Pita Bread with Lamb and Pork Gyro Slices

Sautéed Sliced Tomatoes, Caramelized Onions

Tzatziki Sauce and Hummus

Tomato Basil Bruschetta, Olive Tapenade and Artichoke Fondue

Served with Assorted Fresh Baked Breads

\$20.50 per guest

Congratulations!

WE LOOK FORWARD TO YOUR SPECIAL DAY!

