Our Executive Chef Wes Choy and his team welcome the opportunity to host your event.

Our culinary team and menus are inspired by the wild landscapes around us and the endless breathtaking views.

We embrace Alaska grown ingredients, sourced from Alaska farmers, ranchers, growers, and fishermen, or suppliers as near to us as possible. We love seasonal food, therefore some listed ingredients may change.

If you are looking for custom content for your event, please inquire with your Event Manager today to discuss your ideas!
BREAKFAST BUFFET

Breakfast is accompanied with Kaladi Coffee, selection of artisanal teas, and a selection of chilled juices. Breakfast is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less. All prices below are per person.

THE ALPENGLOW

Cut Fresh Fruit
Yogurt & Granola
Assorted Bagels
House Baked Breakfast Bread & Pastry Basket

$20

THE ALYESKA

Cut Fresh Fruit
Yogurt & Granola
Scrambled Eggs
Smoked Bacon
Sausage Patties
Biscuits & Sausage Gravy
Seasoned Crispy Breakfast Potatoes
House Baked Breakfast Bread & Pastry Basket

$27

THE NORTH STAR

Cut Fresh Fruit
Yogurt & Granola
Seacuterie & Charcuterie Board
Scrambled Eggs
Smoked Bacon
Reindeer Sausage
Cinnamon French Toast
Seasoned Crispy Breakfast Potatoes
Eggs Benedict, Canadian Bacon, Hollandaise
House Baked Breakfast Bread & Pastry Basket

$39
BREAKFAST ENHANCEMENTS
For a special touch, we offer the following options to enhance your breakfast selection. Breakfast enhancements are designed for a 90 minute time period. All prices below are per person and inclusive of a uniformed chef.

OMELET STATION
Peppers, Onions, Tomatoes, Spinach, Mushrooms, Ham, Bacon, Sausage, Reindeer Sausage, Shredded Cheese, Goat Cheese
$15

WAFFLE STATION
Fresh-Made Liege Waffles
Maple Syrup, Chocolate Sauce, Whipped Cream, Seasonal Compote, Banana Dulce de Leche, Candied Pecans, Fresh Berries
$15

BAGEL BAR
Assorted Bagels & Cream Cheese
Alaska Salmon Lox, Halibut Gravlax, Prosciutto, Tomatoes, Pickled Red Onions, Capers, Avocado, Cucumbers, Local Microgreens
$15

EGGS BENEDICT STATION
Canadian Bacon, Reindeer Sausage, Smoked Salmon, Arugula, Avocado, Roasted Tomato, English Muffins, Citrus Hollandaise
$19
PLATED BREAKFAST

Plated breakfast is accompanied with Kaladi Coffee, selection of artisanal teas, and a selection of chilled juices. Breakfast is designed for a 90 minute time period. Entire group must choose same option. Options for dietary concerns are available. All prices below are per person.

THE HEADWALL
Alyeska Scrambled Eggs, Cheddar Jack, Chives
Smoked Bacon
Sausage Patty
Fresh Fruit Cup
Seasoned Breakfast Potatoes
Toast Served with Jam & Butter

$24

THE TANAKA
Traditional Eggs Benedict
Yogurt Parfait
Seasoned Breakfast Potatoes
House Baked Breakfast Pastries

$21

THE MAMBO (KETO)
Smoked Salmon Frittata
Arugula Salad, Red Onions, Cherry Tomatoes
Lemon Vinaigrette
Sliced Avocado
Sliced Brie & Blueberries

$28

THE KLONDIKE
Alyeska Scrambled Eggs, Cheddar Jack, Chives
Reindeer Sausage
Seasoned Breakfast Potatoes
House Cheddar-Garlic Biscuit & Sausage Gravy

$22
BREAKFAST

BOXED BREAKFAST
Boxed breakfast includes seasonal muffin, orange juice, and whole fruit. Please choose one selection below. Price is inclusive of gratuity.

$18 per boxed breakfast

BREAKFAST SANDWICH
Fried Egg, Pepper Jack Cheese, Aioli, Peppers, Onions, Brioche Bun with Choice of Sausage Patty or Bacon

GLACIER PARFAIT
Honey Greek Yogurt, Rhubarb-Raspberry Birch Syrup, Vanilla Popping Pearls, House Granola

BREAKFAST BURRITO
Scrambled Eggs, Cheddar Jack Cheese, Peppers, Onions, Potatoes, Aioli, Flour Tortilla with Choice of Sausage, Bacon, or Beyond Vegetarian Breakfast Sausage Served with Salsa & Sour Cream

BAGEL & LOX
Everything Bagel, Alaska Salmon Lox, Cream Cheese, Capers, Red Onions

KETO
Charcuterie, Almonds, Hardboiled Egg, Cherry Tomatoes, Two Slices of Bacon, Bottled Water (Excludes Muffin, Orange Juice, & Fruit Cup)
Breaks are designed for a 60 minute time period for a minimum of 12 guests. All prices below are per person.

**MORNING BREAK**
Seasonal Scone, Cinnamon Crumb Coffee Cake
Muffins, House Granola Bars, Petite Croissant,
Assorted Mini Danish, Served with Whipped Butter & Assorted Jams

$12

**APRES ADVENTURE**
KFC – Korean Fried Cauliflower, Chicken Tenders served with BBQ & Ranch Dip, Cheese & Pepperoni Pizza, Brownies & Blondies

$25

**THE NATURALIST**
Mixed Nuts, Cocoa Nib Macaroons, House Granola Bars, Vegetable Crudité & Dip

$18

**THE HOMESTEADER**
Alaska Game Jerky, Reindeer Summer Sausage, Smoked Alaska Salmon, Birch Mustard, Assorted Crackers

$20

**SWEET TREATS**
Assorted Fresh Baked Cookies, Biscotti, Chugach Chocolates, Birch Caramel Candies

$12
BEVERAGES

COFFEE SERVICE
Prices are per person

Freshly Brewed Kaladi Coffee & selection of artisanal teas
Session (2 hours) $6
Half Day $15
Full Day $19

ALL DAY BEVERAGES
Price is per person

Freshly Brewed Kaladi Coffee & selection of artisanal teas
Assorted Soft Drinks
Bottled Juices
Bottled Water
$31

SIGNATURE BEVERAGES
Prices are per gallon

Chilled Lemonade $60
Freshly Brewed Iced Tea $60
Fruit Infused Water $35
Hot Chocolate $80
served with House Marshmallow Stirrers

BEVERAGES ON CONSUMPTION
Prices are per bottle

Soft Drinks $5
Bottled Juice $5
Bottled Water (Flat & Sparkling) $5
Energy Drinks $6
Cold Brewed Coffee $6
LUNCH BUFFET

SOUP & SALAD
Lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$27 per person

SOUPS Please choose one
Red Pepper Gouda Bisque (V) (GF)
Tomato Basil (V) (DF) (GF) (VG)
Potato Leek (V) (DF) (GF)
Seafood Chowder
Fontina, Cauliflower, & Quinoa (V)
Italian Wedding
Carrot Ginger (V) (VG) (DF) (GF)
Creamy White Bean & Reindeer Sausage

SALADS Please choose two
Arugula & Apple Salad (V) (GF) Arugula, Apples, Goat Cheese, Radish, Dill, Candied Walnuts, Honey Vinaigrette
Kale Salad (V) (DF) Kale, Fresh Herbs, Peanuts, Manchego, Roasted Peanut Dressing, Alaska Wheat Berry
Garden Salad (V) (DF) (GF) Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette
Roasted Beet Salad (V) (DF) (GF) Roasted Beets, Oranges, Candied Pecans, Mixed Greens, Poppy Seed Vinaigrette
Caesar Salad Chopped Romaine, Caesar Dressing, Parmesan, Croutons
Curry Broccoli Salad (V) (DF) (GF) Broccoli Florets, Quinoa, Kale, Edamame, Almonds, Red Onions, Curry Aioli

DESSERT
Assorted Petite Fours
LUNCH BUFFET

THE BORE TIDE DELI

Lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$32 per person

DELI DISPLAY

MEATS Please choose three
Roast Beef Tuna Salad
Turkey Pastrami
Ham Mortadella
Salami Capicola

CHEESES Please choose two
Cheddar Swiss
Pepper Jack Colby Jack
Smoked Gouda Mozzarella
Provolone Monterey Jack

Served with: Alaska Sourdough, Spent Grain Bread,
Lettuce, Tomato, Red Onion, Pickles, Mayonnaise,
Birch Mustard

SALADS

Garden Salad (V) (DF) (GF)
Mixed Greens, Carrots, Red Onions, Cucumbers,
Cherry Tomatoes, Lemon Vinaigrette

Warm Potato Salad (DF)
Bacon Aioli, Whole Grain Mustard, Capers, Chives,
Pickled Shallots

DESSERT

Assorted Cookies
LUNCH BUFFET

THE TRAMWAY CAFE

Lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$37 per person

CAFE SANDWICH DISPLAY Please choose two

**Italian Sandwich** Pepperoni, Salami, Ham, Provolone, Sweet Pepper Jam, Arugula, Tomato, Red Onion, Parmesan Focaccia

**Turkey BLT** Turkey, Bacon, Lettuce, Tomato, Alaska Spent Grain Bread, Cranberry Cream Cheese

**Ham & Cheese** Ham, Swiss Cheese, Dijonnaise, Alaska Sourdough

**Brie & Arugula** Brie, Arugula, Apple, Apricot Preserve, Parmesan Focaccia

**Chicken Caesar Wrap** Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing, Flour Tortilla

**Vegetable Wrap** Roasted Vegetables, Hummus, Spinach, Flour Tortilla

SOUP DU JOUR

SALADS

**Caesar Salad** Chopped Romaine, Caesar Dressing, Parmesan, Croutons

**Curry Broccoli Salad (V) (DF) (GF)** Broccoli Florets, Quinoa, Kale, Edamame, Almonds, Red Onions, Curry Aioli

DESSERT

Brownies & Blondies
LUNCH BUFFET

THE PACIFIC RIM

Lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$43 per person

STARTERS

Sunamono Salad (V) (DF) (GF)
Sliced Cucumbers, Mixed Greens, Daikon Radish, Sesame Seeds, Carrot-Ginger Dressing

Fried Vegetable Spring Rolls (V) (DF)
Sweet Thai Chili Dipping Sauce

California Rolls
Pickled Ginger, Wasabi

MAIN  Please choose two
Sesame Beef
Korean Fried Chicken
Sweet & Sour Pork
Teriyaki Alaska Salmon

ACCOMPANIMENTS Please choose one
Vegetable Fried Rice
Stir Fry Lo Mein
Quinoa, Edamame, & Kale
Steamed Rice

DESSERT
Yuzu White Chocolate Tarts
THE FIESTA

Lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$39 per person

STARTERS

Chicken Tortilla Soup

Mexican Chopped Salad
Mixed Greens, Jicama, Bell Peppers, Red Onions, Jalapenos, Chipotle Avocado Ranch

Grilled Corn & Black Bean Salad
Grilled Corn, Black Beans, Red Onion, Queso, Cilantro Lime Aioli Dressing

MAIN Please choose two

Cheese Enchiladas (V)
Chicken or Beef Fajitas (DF) (GF) Peppers & Onions, Street Corn Tortillas
Shrimp Quesadilla Cheddar Jack, Chipotle Cream Cheese, Flour Tortilla
Pork Carnitas (DF) (GF) Onions, Cilantro, Street Corn Tortillas
Alaska Salmon Mole (V) (DF) Cilantro

ACCOMPANIMENTS Please choose one

Cumin Stewed Black Beans (V) (GF)
Red Chili Mexican Rice (V) (GF)
Elote Loco Creamed Corn (V) (GF)
Cilantro Lime Quinoa (V) (GF) (DF)

DESSERT

Cinnamon Churros
Plated lunch is accompanied with Kaladi Coffee and selection of artisanal teas. Lunch is designed for a 90 minute time period. Entire group must choose the same option for each course. Options for dietary concerns available.

$42 per person

**STARTERS** Please choose one

Red Pepper Gouda Bisque *(V) (GF)*

Tomato Basil Soup *(V) (GF)*

Carrot Ginger Soup *(V) (GF)*

Potato Leek Soup *(V) (GF)*

Garden Salad *(V) (DF) (GF)*

Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette

Kale Salad *(V) (DF)*

Kale, Fresh Herbs, Peanuts, Manchego, Roasted Peanut Dressing, Alaska Wheat Berry

**MAIN** Please choose one

**Grilled Chicken Caesar Salad** Romaine, Parmesan, Croutons

**Smoked Alaska Salmon Wrap** Spinach, Cucumbers, Red Onion, Dill Cream Spread, Fries

**Italian Sandwich** Pepperoni, Salami, Ham, Provolone, Sweet Pepper Jam, Arugula, Tomato, Red Onion, Parmesan Focaccia, Fries

**Alyeska Burger** 8oz Beef Patty, Cheddar, Lettuce, Tomato, Onion, Cherry Pepper Aioli, Brioche Bun, Fries

**Fish’n’Chips (DF)** Tempura Alaska Halibut, Fries, Remoulade, Coleslaw, Lemon

**Grilled Chicken Sandwich** Swiss, Bacon, Lettuce, Tomato, Onion, Avocado Ranch, Brioche Bun, Fries

**DESSERT** Please choose one

**Apple Olive Oil Cake** Mascarpone Mousse

**Mocha Flourless Chocolate Cake** Cherry Compote

**Strawberry & Rhubarb Curd Tart** Whipped Cream, Chocolate Sauce

**Citron Cheesecake** Blackberry Coulis

**Chocolate Mango Mousse Cake** Passion Fruit Caramel Sauce
Boxed lunch includes bottled water, chips, whole fruit, and cookie. Please choose one selection below. Entire group must choose the same option. Options for dietary concerns available. Price is inclusive of gratuity.

$26 per person

CAESAR SALAD
Chopped Romaine, Parmesan Cheese, Croutons, Caesar Dressing

GARDEN SALAD (V) (DF) (GF)
Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette

CURRY BROCCOLI SALAD (V) (DF) (GF)
Broccoli Florets, Quinoa, Kale, Edamame, Almonds, Red Onions, Curry Aioli

ITALIAN SANDWICH
Pepperoni, Salami, Ham, Provolone, Sweet Pepper Relish, Arugula, Tomato, Red Onion, Parmesan Focaccia

TURKEY BLT
Turkey, Bacon, Lettuce, Tomato, Cranberry Cream Cheese, Alaska Spent Grain Bread

HAM & CHEESE
Smoked Ham, Swiss Cheese, Dijonnaise, Alaska Sourdough

BRIE & ARUGULA (V)
Brie Spread, Arugula, Apple, Apricot Preserve, Parisian Baguette

CHICKEN CAESAR SALAD WRAP
Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing, Flour Tortilla

VEGETABLE WRAP (V) (DF)
Roasted Vegetables, Hummus, Spinach, Sweet Pepper Relish, Flour Tortilla
DINNER BUFFET

THE PROSPECTOR
Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$65 per person

STARTERS
Bison Chili (DF) (GF) Served with Cheese, Scallions, Onions, Sour Cream
Garden Salad (V) (DF) (GF) Mixed Greens, Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Lemon Vinaigrette
Warm Potato Salad Potatoes, Whole Grain Mustard, Capers, Chives, Pickled Shallots, Bacon Aioli

MAIN Please choose two
Smoked Baby Back Ribs (GF) (DF) Blueberry BBQ Sauce
BBQ Chicken (GF) (DF)
Grilled Alaska Salmon (GF) Citrus White Barbecue Sauce
Slow Smoked Beef Brisket (DF)** Sweet & Spicy Dry Rub
Grilled Korean BBQ Cauliflower Steaks (V) (DF)

ACCOMPANIMENTS Please choose two
Roasted Red Potatoes (V) (GF) Fresh Herbs
Grilled Corn on the Cob (V) (GF)
Jalapeno Honey Corn Bread, Whipped Butter (V)
Mac’n’Cheese (V)
Grilled Seasonal Vegetables (V) (GF) Fresh Herbs
Loaded Mashed Potatoes Bacon, Cheddar, Chives, Traditional Gravy

DESSERTS
Baked Apple Pie Tarts
Chocolate Pecan Tarts

**Chef Attendant recommended for an additional $125
DINNER BUFFET

THE SILVERTIP
Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$65 per person

STARTERS
Minestrone Soup
Antipasto Salad Kale, Salami, Chickpeas, Cucumbers, Artichoke Hearts, Pepperoncini, Olives, Roasted Red Bell Peppers, Parmesan Cheese, Red Wine Vinaigrette
Caprese Display (V) Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction

MAIN Please choose two
Grilled Alaska Salmon Creamy Tuscan Sauce, Parmesan
Pan-seared Shrimp Scampi Roasted Garlic & White Wine Emulsion
Chicken Parmesan Breaded Chicken Breast, Marinara, Mozzarella
Herb Crusted Ribeye Rosemary Demi-Glace**
Vegan Lentil Meatballs (V) (VG) (DF) (GF) Basil Marinara, Fresh Herbs

ACCOMPANIMENTS Please choose two
Cheese Ravioli (V) Lemon Beurre Blanc, Pecan Crumble
Vegetable Pesto Pasta (V) Seasonal Vegetables, Pasta Shells, Tomato Pesto
Baked Ziti (V) Fresh Rigatoni, Marinara, Mozzarella & Provolone Cheese
Grilled Seasonal Vegetables (V) (GF) Saba Glaze
Potato Gnocchi Pancetta Carbonara, Capers, Spinach

DESSERTS
Miniature Tiramisu
Citron Mascarpone Cheesecake

**Chef Attendant recommended for an additional $125
DINNER BUFFET

THE HOURGLASS
Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$70 per person

STARTERS
Seafood Chowder Served with Oyster Crackers
Kale Salad (V) (DF) Kale, Fresh Herbs, Peanuts, Manchego, Roasted Peanut Dressing, Alaska Wheat Berry
Curry Broccoli Salad (V) (DF) (GF) Broccoli Florets, Quinoa, Kale, Edamame, Almonds, Red Onions, Curry Aioli

MAIN Please choose two
Grilled Alaska Salmon (GF) Roasted Tomato Crème
Pan-Seared Alaska Halibut (GF) Citrus Beurre Blanc
Chicken Marsala Sautéed Mushrooms, Parmesan Cheese
Roasted Sliced Prime Rib Au Jus, Horseradish Cream**
Stuffed Portabella (V) (GF) Spinach Sofrito, Goat Cheese, Saba

ACCOMPANIMENTS Please choose two
Whipped Garlic Potatoes Traditional Gravy
Jarlsberg Scalloped Potatoes (V)
Rice Pilaf (V) (GF) Almonds, Roasted Tomatoes, Orzo
Sautéed Seasonal Vegetables (V) (GF) Fresh Herbs
Pesto Pasta Fresh Pasta Shells, Basil Pesto, Parmesan

DESSERTS
Strawberry White Velvet Cake
White Chocolate & Lemon Curd Verrine

**Chef Attendant recommended for an additional $125
WINNER CREEK

Dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period. An $8 surcharge per person will be added for groups of 19 or less.

$75 per person

STARTERS

Red Pepper Gouda Bisque
Arugula & Apple Salad (V) (GF) Arugula, Granny Smith Apples, Goat Cheese, Radish, Dill, Candied Walnuts, Caramelized Honey Vinaigrette
Roasted Beet Salad (V) (DF) (GF) Roasted Beets, Oranges, Almonds, Mixed Greens, Poppy Seed Dressing
Charcuterie Display Chef’s Selection of Cheese, Fresh & Cured Meats, Birch Mustard, Wild Alaska Berry Jam, Grilled Parmesan Focaccia, Pickled Vegetables

DESSERTS

Mocha Caramallow Tart
Lemon & Raspberry Mousse Tart

ACCOMPANIMENTS Please choose two

Confit Fingerling Potatoes Fresh Herbs
Jarlsberg Scalloped Potatoes (V)
Rice Pilaf (V) Almonds, Roasted Tomatoes, Orzo
Crispy Brussels Sprouts Bacon, Caramelized Honey Quinoa Kale (V) Edamame, Green Chickpeas

MAIN Please choose two

Pistachio Crusted Alaska Salmon (GF) Citrus Beurre Blanc
Pan-Seared Alaska Black Cod Miso Truffle Sauce
Porchetta Black Truffle Dijon Cream, Fennel Crumbs**
Herb Crusted Beef Tenderloin Rosemary-Bone Marrow Veal Jus**
Grilled Lamb Chops Coffee Dry Rub, Blueberry Glaze
Wild Mushroom & Parsnip Ragout (V) Fresh Herbs

**Chef Attendant recommended for an additional $125
Plated dinner is accompanied with Kaladi Coffee, selection of artisanal teas, fresh rolls, and butter. Dinner is designed for a 90 minute time period. Entire group must choose the same option.

$70 per person Choose one Starter, one Entrée, & one Dessert

**STARTERS - SOUP**
- Red Pepper Gouda Bisque
- Fontina, Cauliflower, & Quinoa
- Tomato Basil
- Italian Wedding
- Potato Leek
- Carrot Ginger
- Seafood Chowder
- Creamy White Bean & Reindeer Sausage

**STARTERS - SALAD**
- Arugula & Apple Salad (V) (GF) Arugula, Apples, Goat Cheese, Radish, Dill, Candied Walnuts, Honey Vinaigrette
- Crispy Shiitake Salad (V) (DF) Kale, Fresh Herbs, Shiitake Mushrooms, Sesame Mirin Dressing
- Roasted Beet Salad (V) (DF) (GF) Roasted Beets, Strawberries, Oranges, Almonds, Mixed Greens, Poppy Seed Vinaigrette
- Caesar Salad Chopped Romaine, Caesar Dressing, Parmesan, Croutons

**ENTREE**
- Seared Alaska Halibut Pan-Seared Halibut, Sweet Sausage Consommé, Fingerling Potatoes, Sausage, Leeks, Spinach
- Grilled Alaska Salmon (GF) Grilled Alaska Salmon, Whipped Garlic Potatoes, Crispy Brussels Sprouts, Roasted Tomato Beurre Blanc
- Braised Beef Short Ribs Fresh Pasta Sheet, Sautéed Seasonal Vegetables, Bone Marrow Veal Jus, Chicken Skin Gremolata
- Herb Crusted Filet Mignon Herb Crusted Filet Mignon, Jarlsberg Potato Pave, Crispy Brussels Sprouts, Rosemary Demi-Glace
- Seared Duck Breast (GF) Coffee Dry Rubbed Duck Breast, Blueberry Emulsion, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Squash Puree
- King Oyster Mushrooms (V) (GF) Seared King Oyster Mushrooms, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Cashew Cream
DESSERTS

Chef’s Choice Seasonal Sorbet
Mascarpone Cheesecake  Blueberry Sauce
Coconut & Key Lime Custard Tart  Tropical Fruit Coulis
White Chocolate Blackberry Mousse Cake  Fudge Sauce, Espresso Cream Cake, Toasted Caramel
Bruleed Banana Cake  Honey Yogurt Mousse, Miso Caramel

DUO ENTREE  Add $15 per person

Braised Short Rib & Filet Mignon  Herb Crusted Filet Mignon, Braised Beef Short Rib, Jarlsberg Potato Pave, Crispy Brussels Sprouts, Rosemary Demi-Glace
Salmon & Filet Mignon  Grilled Alaska Salmon, Herb Crusted Filet Mignon Whipped Garlic Potatoes, Crispy Brussels Sprouts, Roasted Tomato Beurre Blanc
Halibut & Salmon  Pan-Seared Halibut, Grilled Alaska Salmon, Quinoa, Edamame, Kale, Green Chickpeas, Roasted Squash, Citrus Beurre Blanc
HORS D'OEUVRES

Hors D’oeuvres are designed for 60 minutes of service. For butler service an additional $125 fee applies.

**COLD** $55 per dozen

- **Caprese Bites (V)** Whipped Burrata, Heirloom Cherry Tomato, Fried Basil, Focaccia Crisp
- **Rustic Avocado Crostini (V)** Ricotta, Microgreens, Pickled Shallots
- **Smoked Alaska Salmon Lox** Bagel Chip, Crème Fraiche, Fried Capers, Red Onions, Dill
- **Crab Salad** Puff Pastry Cup, Tarragon Aioli, Chives
- **Alaska Halibut Ceviche (DF)** Cilantro, Jalapeno, Red Onions, Endive
- **Wild Mushroom Tapenade Bruschetta (V)** Whipped Goat Cheese
- **Wagyu Tartare (GF) (DF)** Crispy Sushi Rice, Cured Egg Shavings

**HOT** $55 per dozen

- **Crab Cake Bites** Rouille, Chives
- **Potato Rosti (GF)** Crème Fraiche, Bacon Jam, Caviar, Chive
- **Smoked Cheddar Grilled Cheese (V)** Tomato Jam
- **Pork Belly Steam Bun** Sriracha Aioli, Pickled Vegetables, Cilantro
- **Korean BBQ Beef Spring Rolls** Hoisin Dip
- **Tempura Shrimp** Sweet Aioli, Candied Walnut Crumble

**ELEVATED** $70 per dozen

- **Miso Glazed Alaska Black Cod** Nori, Sesame Seeds, Endive
- **Cornet of Spicy Tuna** Avocado Puree, Roe
- **Osetra Caviar** Toasted Brioche, Crème Fraiche
- **Foie Gras Nigiri** Sushi Rice, Unagi Glaze
- **Truffle Butter Poached Crab Roll** Fennel Crumbs
- **Oyster Vichyssoise** Leeks, Caviar
- **Elk Tataki (DF)** Pickled Shimeji, Wonton Crisp
- **Lamb Kabob** Onion, Mint Chimichurri
SIGNATURE STATIONS

Signature stations are available for Lunch, Dinner, Receptions, or Breaks. Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

**COLD**

**Salty Snacks**  $4
Assorted Chips, Pretzels, Popcorn, Trail Mix

**Fresh Fruit Display**  $8
Seasonal Sliced Melons & Pineapples, Fresh Berries

**Vegetable Crudité**  $5
Vegetables, Buttermilk Ranch Dip, Roasted Carrot Hummus

**Butcher’s Block**  $10
Chef Selected Fresh & Cured Meats, Birch Mustard, Pickled Vegetables, Crostinis

**Cheese Board**  $7
Selection of Imported & Domestic Cheese, Wild Alaska Berry Jam, Grapes, Mixed Nuts, Gourmet Crackers

**Chocuterie Board**  $11
Chocolate “Salami”, Cookie Butter “Pate,” Cocoa Crackers, Lady Fingers, Macarons, Fig Jam, Fresh Berries

**Tea Sandwiches**  $15 Please choose 3
Served with Fresh Sliced Melons & Pineapples
  - Cucumber Mascarpone White Bread
  - Curry Chicken Salad Marble Rye
  - Egg Salad Croissant
  - Salmon Rillettes White Bread
  - Ham & Swiss Sourdough
  - Olive & Provolone Wheat
  - Brie Spread & Arugula Spent Grain
  - Prosciutto & Fig Focaccia

**Alaska Seafood Display**  $25 Market Price
Chilled Jumbo Shrimp, King Crab, Fresh Shucked Oysters, Salmon Lox, Cocktail Sauce, Horseradish, Hot Sauce, Mignonette, Assorted Crackers, Drawn Butter

**Sakura**  $30
Chef’s Selection of Nigiri, Sashimi & Sushi Rolls, Served with Wakame Salad, Soy Sauce, Wasabi & Pickled Ginger

**Sweet Tooth**  $9
Chef’s Gourmet Selection of Dessert Pastries, Chocolate Treats & Cakes

**Chef Attendant recommended for an additional $125**
Signature stations are available for Lunch, Dinner, Receptions, or Breaks. Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

**HOT**

**Oktoberfest** $12  
Warm Bavarian Pretzel Sticks, Soft Pretzel Bites, Pale Ale Cheese Dip, Birch Mustard, French Onion Dip

**Queso Fundido** $8  
Jalapeno White Cheese Dip, Salsa, Guacamole, Corn Tortilla Chips

**Dim Sum** $12  
Pork Pot Stickers, Vegetable Egg Rolls, BBQ Pork Steam Bun (Char Sui Bao), Served with Soy Sauce & Sweet Thai Chili Dip

**Sitzmark** $22  
Fried Breaded Cheese Curds, Buffalo Chicken Wings, Kobe Beef Sliders, Potato Tater Tots, Served with Carrots, Celery, Marinara, Ranch & Blue Cheese Dipping Sauces

**Beef on Weck** $18  
Slow Roasted Shaved Prime Rib, Fresh Baked Kimmelweck Slider Rolls, Served with Fresh Horseradish, Rosemary Au Jus, Horseradish Cream

**Spanish Inspired Tapas** $22  
Fried Calamari Steak, Patatas Bravas, Prosciutto & Manchego Tapenade Crostini, Served with Marinated Olives, Calabrian Chili Aioli
BUILD-YOUR-OWN STATIONS

Build-your-own stations are available for Lunch, Dinner, or Receptions. Stations are designed for a 90 minute time period and a minimum of 15 guests. All prices below are per person for any selection.

**COBB BAR** Please choose 2
- Grilled Chicken
- Poached Shrimp

Includes the following:
- Chopped Romaine, Kale, Avocado, Tomatoes, Crumbled Bacon, Blue Cheese, Diced Eggs, Scallions, Ranch Dressing, Lemon Vinaigrette

$24

**BURGER BAR** Please choose 1

All patties are 8oz
- Kobe Beef
- Wagyu Short Rib Beef
- Wild Game Patty
  - (¼ Bison, ¼ Buffalo, ¼ Elk, ¼ Wild Boar)

Includes the following:
- Brioche Bun, Lettuce, Tomatoes, Red Onions, Bacon, Cheddar Cheese, Pepper Jack Cheese, Mayonnaise, Mustard, Ketchup, BBQ Sauce, Served with Crispy Fries

$25

**TACO BAR** Please choose 2
- Seasoned Ground Beef
- Pork Carnitas
- Marinated Chicken
- Alaska Rockfish
- Carne Asada
- Ground Black Bean (V)

Includes the following:
- Lettuce, Chopped Tomatoes, Diced Onions, Cheddar Jack Cheese, Salsa, Sour Cream, Corn “Street Taco” Tortillas, Served with Corn Tortilla Chips

$19

**HOT DOG BAR** Please choose 1

All Beef Hot Dog
- Bratwurst
- Reindeer Hot Dog
- Italian Sausage
- Reindeer Polish Link

Includes the following:
- Pretzel Bun, Ketchup, Mustard, Sauerkraut, Relish, Diced Onions, Texas Hots Chili Sauce, Cheese Sauce, Served with Potato Tater Tots

$19
All prices below are per person for any selection. Late night snacks are designed for a 60 minute time period and a minimum of 15 guests.

**MINI AURORA CHEESEBURGERS**
Beef Patty, Peppercorn Aioli, Lettuce, Cheddar
Tomato, Onion, Brioche  $10

**KOBE BEEF SLIDERS**
Kobe Beef Patty, Cherry Pepper Aioli, Crispy Onions,
Pretzel Buns  $12

**TRUFFLE LOADED POTATO SKINS**
Truffle Cheese, Bacon, Scallions  $8

**MINI FRIED TACOS**
Corn Tortilla, Seasoned Ground Beef, Lettuce, Tomato,
Cheddar  $8

**GRILLED CHEESE**
Cheddar, Tomato Jam, Alaska Sourdough  $8

**MINI REINDEER DOGS**
Alyeska Hots Chili Sauce, Cheddar, Onions, Mustard,
Hawaiian Rolls  $10

**CHICKEN SLIDERS**
Fried Marinated Chicken, Caramelized Honey Aioli,
Lettuce, Tomato  $10

**TRADITIONAL PAD THAI (DF)**
Rice Noodles, Pad Thai Sauce, Peanuts, Cilantro,
Jalapenos, Sprouts  $10

**MINI CHEESESTEAKS**
Shaved Prime Rib, Swiss Cheese, Onions & Peppers,
Chef’s Steakhouse Sauce, Hoagie  $16

**PROTIFEROLES**
House Made Profiteroles filled with assorted Mousses & Custards  $7

**CAMPFIRE S’MORES TARTS**
Cold Smoked Chocolate, Toasted Marshmallow, Graham Tart, “Aspen” Chocolate Twig  $7

**MINI SEASONAL PIES**
Chef Selected Seasonal Pies  $7
Kids Menu is for children 12 and under. Please select one option below. The same option must be chosen for all kids. Options for dietary concerns available.

$16 per child

**HAMBURGER**  
Beef Patty, Brioche Buns, Lettuce, Tomato, Onion, Ketchup, Served with Fries

**CHICKEN TENDERS**  
Fried Breaded Chicken Tenderloins with Ketchup & BBQ Sauce, Served with Fries

**GRILLED CHICKEN**  
Grilled Marinated Chicken Breast Served with Steamed Vegetables

** Fried Fish**  
Fried Battered Alaska Cod with Tartar Sauce, Served with Fries

**CHEESE AND/OR PEPPERONI PIZZA**  
House Pizza Sauce, Mozzarella, & Provolone Cheese

**MAC'N'CHEESE**  
Pasta Shells, Three Cheese Sauce

**SPAGHETTI**  
Spaghetti Noodles, Marinara Sauce

**DESSERT**  
Chef Selected Cookies