



Alaskan

Events & Catering, LLC

APPETIZERS

ALASKAN

Smoked Salmon Lox

Alaska smoked salmon served with miniature bagels, dill, capers and red onions

Shrimp Cocktail

Fresh peeled shrimp served with cocktail sauce and lemons

Reindeer Sausage Tray

Alaskan Reindeer Sausage, mild & medium, served with Honey Mustard and Dijon Pommery Sauces

Reindeer Sausage Encroute

Reindeer sausage baked in light, flaky, puff pastry and served with Dijon mustard
(Max of 50 guests, requires ovens on the premises)

Crab & Artichoke Dip

A rich blend of crabmeat, artichokes, Parmigiano-Reggiano and cream cheese, served hot with baguettes

Smoked Salmon Mousse

Smoked Alaskan salmon combined with fresh dill and cream cheese, displayed on a bed of savoury red onions and capers, served with crackers

Seafood Martini

A selection of shrimp, scallops & crab, tossed in savoury flavours and served in a martini glass
Market Price

Crab Stuffed Mushrooms

A blend of crab meat, fresh herbs and cheeses stuffed in a large mushroom cap and baked, served hot
(Maximum of 100 people)

Crab Legs & Claws

Served with fresh lemon and cocktail sauce over butter
Market Price

Fresh Oysters

Served on the half shell and served with mignonette sauce Market Price

MEDITERRANEAN

Savoury Cheesecake

Made with sun dried tomatoes and basil pesto – this savoury style cheesecake is unique to our company
Served with crackers

Assorted Tarts & Phyllo Pastries

Sicilian Puff Rolls; Brie & Apricot Rosemary Puffs; Caramelized Onion, Fig & Chèvre; Mini Quiche, Spanikopita

Caprese Bruchetta

Toasted baguettes served with fresh mozzarella, tomato, basil drizzled with reduction of dark balsamic

Marinara Meatballs

Meatballs served in a marinara sauce with fresh basil and the original Parmigiano – Reggiano cheese

Italian Skewers

Individual skewers of fresh mozzarella, Kalamata olive, sun-blushed tomato & artichoke

Rosemary & Lemon

Chicken skewers

Spanikopita Pastries

Authentic Greek Style Pastries with spinach & feta cheese, wrapped in Phyllo dough

Greek Hummus

** House Recipe – served with pita chips

THAI / ASIAN BASED

****Chinese Take Boxes**

Beef or Chicken in Soba Noodles, mixed with Asian Vegetables and tossed in a Soy Ginger sauce. Served in the Mandarin Box with chopsticks! A fun presentation and delicious salad!

Thai Style Shrimp Cocktail

Marinated in garlic, cilantro & imported vinegars, served with chili dipping sauce

Thai Spring Rolls

Wrapped in rice paper, with fresh shrimp, cilantro, romaine & bean threads and served with chili dipping sauce

Korean BBQ Short Ribs

Bite size short ribs marinated in soy and ginger and served with scallions and sesame seeds, served warm

Chicken Satay

Skewered chicken in a Thai style marinade, with spicy chili peanut sauce – served warm

Steamed Pot stickers

Chinese dumplings filled with pork, scallions and spices served with a soy dipping sauce

Sweet & Sour Meatballs

Bite size meatballs skewered with sweet pineapple and savoury peppers, marinated and served in a homemade sweet and sour sauce

Ahi Tuna Wraps

Sushi grade tuna, seared and drizzled with Ponzu sauce and served in a Bibb lettuce leaf

Ahi Tuna 'Lollipops'

Yellow fin tuna, with pickled ginger dusted in black & white sesame seeds with ginger & soy, served in a bed of wheat grass. Very artful presentation; served at the south central Target grand openings in Fall of 2008!

MEXICAN / SPANISH

Taos Pinwheel

A delightful mix of smoked turkey, black beans, roasted red peppers, Jalapeno jack cheese and fresh arugula layered in a flour tortilla, rolled and sliced served with black bean & corn salsa

Duck Quesadillas

Flour tortillas filled with shredded duck, black beans and spices. Served with salsa & guacamole (Four week notice required)

Amerillo Ceviche Mixto

Scallops & shrimp tossed in roasted Peruvian amarillo aji, lime & lemon juice, cilantro and diced peppers

VEGETARIAN BASED

****Caesar Salad in the Vertical!!**

A unique presentation and fun topic of discussion for your guests! Made with our own Caesar dressing and served in a cup with a 'long crouton' and parmesan tuile

Fresh Fruit Or Fresh Fruit Martinis

An array of fresh, seasonal fruit (Recommended when in season.) Please inquire about serving the fruit martinis for your guests.

Crudités

Fresh vegetables, lightly blanched / grilled and served with a flavourful dressing

Selected Cheeses

Please specify imported or domestic; served with select crackers

****AE&C House Garden Salad**

Baby greens tossed in our own Strawberry-Balsamic Vinaigrette, sprinkled with Gorgonzola crumbles and candied pecans. A culinary treat for your taste buds!

Caesar Salad

Made with our own Caesar dressing and served in traditional style with homemade croutons

Stuffed Creminis

Spinach, Bacon & Feta

Piped with Garlic Mashed Red Potatoes, Rosemary & Parmesan

Vegetable Station

Assortment of vegetables as follows: Cherry Tomato BLT's, Endive Scoops w/ Avocado Relish, Grilled Asparagus, Snow Peas and Carrots with Asian Dipping Sauce, Piped Celery Chevrons, and Roasted Red & Yellow Pepper Sticks

BACK TO BASICS

The Deli Lunch Tray

Assorted cuts of roast beef, ham & turkey. Mini rolls and condiments provided to allow the guest to 'create their own sandwich'.

Add on Wraps

Add on Assorted Cheeses & Spreads

Add on Assorted Vegetable Condiments – lettuce, tomatoes, onions, peppers & olives

See the lunch menu to add on various salads etc.

SWEET ENDINGS

****The Chocolate Fountain ****

Streaming with warm Belgian chocolate in the flavour of your choice of white, dark or milk chocolate, this flowing indulgence is served with your choice of accompaniments. \$325 Rental Fee includes a two hour rental, napkins, skewers & plates. Choose a minimum of five different dipping items for this desert. Priced according to the individually selected menu, availability of fresh product etc. For 50+ guests.

****Petit Sweets**

Chocolate covered strawberries (when available), French pastries, Petit Fours, mini assorted cheesecakes. Can include miniature tartlets, biscuits and other assorted appropriate desserts

Selection of Chocolate Covered Strawberries

White chocolate, dark chocolate, tuxedo, almond, coconut, orange essence, cocoa, silver or gold dusted

Coffee/Tea Service Special imported Italian coffee for this service – all appropriate condiments supplied

** Denotes signature item and presentation of Alaskan Events & Catering, LLC