



# Alaskan

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## Events & Catering, LLC

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Minimum order 20. Lunches are served complete as a drop - off style. Delivery fees may apply depending upon location. Chef's choice for dessert. Setup and service is available for additional fees. 15 % Gratuity added to each order when served during lunch hours of 11a - 2p.

### LUNCH MENUS

#### **AE&C Signature Lunch**

Fresh Baby Greens, Our Own Strawberry-Balsamic House Vinaigrette, Gorgonzola Crumbles & Candied Pecans

California Style Chicken on Croissant

Kettle Style Potato Chips

15.81

#### **Tex - Mex Wrappin'**

South Western Style Chicken & Pepper Jack in Tortilla Wraps

With Chipotle Ranch Sauce

Traditional Texas Slaw & Jalapeno Flavoured Chips

15.89

#### **A Grecian Discovery**

Hearts of Romaine, Tossed with Kalamata, Cherry Toms, Artichokes & Feta with Lemon-Thyme Vinaigrette Dressing

Pita Wrap of Beef, Red Onion, Fresh Tomato & Tzatziki Sauce

Sea Salt & Vinegar Chips

15.92

**Vegetarian Delight**

Avocado, Spicy Sprouts, Romaine, Tomato, Shredded Carrot,  
Red Onion Shavings on Croissant,  
Sour Cream & Dill Potato Salad, Kettle Style Chips  
15.32

**Mediterranean Secret**

Skewered Kabobs of Marinated Beef  
Pesto & Sun Dried Tomato Orzo Pasta Salad  
Marinated Grilled Vegetables & Sea Salt & Vinegar Chips  
16.81

**All American**

Roast Beef with Horseradish Sauce & Monterrey Cheese, Lettuce & Tomato On Kaiser Rolls  
Tortellini Pasta Salad, Kettle Style Chips  
15.92

**Turkey with a Twist**

Turkey & Muffuletta on Sourdough Baguettes  
Classic Style Potato Salad & Dill Pickles  
Kettle Style Chips  
14.97

**Asian Creation**

Fresh Thai Spring Rolls with Chili Dipping Sauce  
Toss of Assorted Asian Slaw in Ginger-Wasabi Vinaigrette Dressing with Pineapple, Mango &  
Cashews  
Soy Chicken in Sesame Linguine with Miso Sauce  
18.36

**Pesto Chicken**

Pesto Grilled Breast of Chicken with Romaine, Hot House Tomatoes, Avocado Laced with  
Bacon on Cibiata Bread  
Traditional Caesar Salad & Alaskan Thunder Chips  
15.42

## Other Ideas / Suggestions...

### CREATE YOUR OWN

Drop off lunches are served complete with select chips, bottled water & Chef's choice of dessert. Lunch is \$14.85 per person (except where noted).

## SALADS

Baby Greens with Strawberry-Balsamic Vinaigrette, Gorgonzola Cheese Crumbles & Candied Pecans

Hearts of Romaine tossed in Roasted Tomato Shallot Vinaigrette with Spanish Manchego Cheese, Pine Nuts and Cherry Tomatoes

Spinach Salad with Grilled Chicken and Roasted Potatoes with Shallot Snips, Tomato and Honey-Pommery Mustard Dressing

Grilled Shrimp Caesar Salad with Romaine Hearts and a Black Pepper Parmesan Chip  
(+ 3.66)

Smoked Salmon Salad with Mixed Greens, Shallot Snips and a Sherry Vinaigrette  
(+3.79)

Caprese Salad with Plum Tomatoes and Red Onion Marinated in Olive Oil and Garlic, layered with Buffalo Mozzarella and Fresh Basil Leaves over a Bed of Romaine

Tuna Nicoise with Grilled Tuna, Mixed Greens, Black Olives and Egg in Balsamic Vinaigrette  
(+2.89) (With Ahi Tuna + 5.32)

Grilled Shrimp on top of Chilled Soba Noodles with a Watercress & Pepper Salad and Sweet n' Sour Vinaigrette

Cobb Salad with Chicken, Avocado, Crumbled Bacon with a Maytag Blue Cheese Dressing

Roquefort Salad with Boston Lettuce, Belgian Endive, Watercress, Croutons, Bacon and Roquefort Dressing

Antipasto with Prosciutto, Cappicola, Marinated Olives, Roasted Peppers, Sharp Italian Cheese and Mozzarella over Romaine Lettuce Served with Olive Oil and Balsamic Vinegar  
(+4.67)

## **SEASONED SKEWERS**

New for 2008! Flavour is imparted in the wooden skewer itself - choose from the following; chef will pair with appropriate salads.

Hickory

Garlic

Ginger Mango

Thai Coconut Lime

Indian Mango Curry - HOT!

Skewered with your choice of beef, chicken, shrimp, scallops or lobster; priced accordingly.

## **SOUPS (not available as a 'drop off') +2.85**

Tomato Bisque with choice of ravioli - Roast Chicken & Rosemary or Mascarpone/Artichoke

Classic Chicken Noodle with Mirepoix Vegetables and seasoned with Bay & Thyme

Beef & Barley with Winter Vegetables and Herbs d' Provence & Asiago Cheese

Tom Yum Kai - Spicy Thai Soup with Chicken, Basil, Vegetables & Straw Mushrooms

Summer Soup Gazpacho of Cucumber and Tomato with slightly spicy - served cool!

## **SANDWICHES**

Roast Sirloin with Peppercorn Horseradish Sauce, Sprouts and Havarti Cheese

Cobb Smoked Turkey Wrap Breast with Cranberry and Sage Stuffing

Orange Honey Roasted Ham with Coleslaw, Honey Mustard and Danish Emmentaler Cheese

Grilled Chicken with Watercress, Sliced Apples and Walnut-Chive Mayonnaise

Vegetarian with Grilled Eggplant, Roasted Peppers, Red Onions, Marinated Tomatoes and Black Olive Tapanade

Old Fashioned Tuna Sub, Chunk White Tuna Salad with Lettuce, Tomato and Onion

## **WRAPS**

Californian ~ Fresh Turkey, Avocado, Tomato in a Bacon Cream Cheese Spread

Veggie ~ Grilled Eggplant, Peppers, Red Onions, Sprouts and Tomatoes with Olive Tapanade

Alaskan ~ Smoked Salmon with Romaine, Arugula, Lettuce, Tomato, and Onion with Scallion Cream Cheese (+3.26)

Italiano ~ Prosciutto, Cappelletti, Provolone, Lettuce, Tomato, & Onion Drizzled with Basil Olive Oil (+4.67)

Chicken Salad ~ Poached Chicken Breast with Scallions, Celery and Walnuts in Creamy Dressing

South Western ~ Black Beans, Peppers, and Spicy Rice, Topped with Jack Cheese in a Garlic Tortilla

Lo-Cal Crunch ~ Vegetable Tortilla with Lettuce, Cottage Cheese, Peppers, Carrots, Onion and Fresh Basil

Middle Eastern ~ Humus and Tabouli with Chopped Spinach, Tomato and Olive Oil

Chicken Caesar ~ Romaine, Grilled Chicken, Garlic Croutons and Caesar Parmesan Dressing

## **Alternate Salads**

Tuscan Penne Pasta with Sun Blushed Tomatoes, Basil Pesto, Parmesan Cheese & Pine Nuts in Balsamic Vinaigrette

Baby Red Potato Salad with Sour Cream and Fresh Dill Herbs

Savoury Greek - Pasta with fresh Cucumber, Cherry Tomatoes, Kalamata Olives, Feta Cheese in Dark Balsamic Vinaigrette

Northern Italian - Basil, Olive Oil, Cherry Tomato, Lemon Zest tossed in Lemon Thyme Vinaigrette & Fleur d Saul

Middle Eastern Cous-Cous tossed in Tahini, Lemon, and mixed herbs

Thai Style with Hearts of Romaine, Fresh Basil, Scallions, Coconut Lime Dressing

**PRICES SUBJECT TO CHANGE AT ANYTIME WITHOUT NOTICE**