



Alaskan

Events & Catering, LLC

BUFFET DINNER

Dinners are served complete:

Please select two menu items for dinner. Rolls/breads and butter/dipping oils and a choice of salad being the dinner service. Starch and vegetables are also included with the selected entrée choices. This complete dinner is finished with choice of dessert, tea & coffee service. Please note that all items are based on availability.

SALADS

Mixed Baby Greens; (select preference)

Tossed in our own Strawberry Balsamic Vinaigrette & Candied Pecans, gorgonzola crumbles & dried cranberry. (This is our house salad and ordered more often than any other choice.)

Roasted beets and orange Supremes dressed with thyme and roasted shallot vinaigrette over

Grapefruit Supremes, Manchego shavings with rosemary walnut vinaigrette

OR

Traditional Caesar with Grana Padano Cheese and croutons

Bleu with bleu crumbles, orange candied walnuts, bacon & fresh apple slivers

Tossed in Roasted Tomato~Shallot Vinaigrette, Pine Nuts & Manchego Cheese Shavings

Fresh pear slivers, candied walnuts, balsamic vinaigrette & goat cheese crumbles

Tossed in warm fig vinaigrette, Fuji apple slivers, feta and roasted pine nuts

SIDES

Red mashed potatoes with garlic & chives

French Au Gratin Potatoes with Gruyere Cheese and heavy cream

Pommes Anna

Garden Rice Pilaf with mixed vegetables

Jeweled Rice of mixed bamboo and wild rice, baby split lentils, daikon radish seeds and wheat berries

Orzo Pasta in Parmesan, Black Pepper & Lemon

Yellow squash, red bell pepper, carrot & red onion in herbs d' Provence

Asian Vegetables sautéed in Wasabi dust and fresh soy, ginger

Squash boats with diced vegetables and parmesan cheese

Boursin Risotto * Requires full kitchen facilities

Ginger Glazed Baby Carrots with Red Pepper Slivers

Balsamic slacked vegetables, grilled and sprinkled with sea salt

CHICKEN

Evil Jungle

Breasts of Chicken in lime, coconut, lemon grass and fresh basil served with rice

Chicken Marsala

Braised chicken with fresh mushrooms, herbs and Marsala wine

Chicken Calvados

With wild mushroom brandy cream sauce

Cordon Bleu

With ham, Swiss cheese and béchamel sauce

Marinara

Fresh basil tomato base

Stuffed Breast

Of sage, apple & Prosciutto and sherry cream sauce

BEEF

Swedish Meatballs

Traditionally created in béchamel cream sauce

Meatballs-

Hawaiian style, marinara or other available choices

French Bœuf bourguignon (or beef Burgundy)

Traditionally created with carrots, potatoes and onions in succulent beef sauce

Beef Stroganoff

In a rich cream sauce with onions & mushrooms over pasta
(Specify if to be prepared with filet mignon)

Filet Mignon

Petit filet served with a wild mushroom and green peppercorn Demi-glace OR with Bleu & Dried Prosciutto Crumbles in Red Wine Demi

Marinated Flank Steak

Roasted tender flank steak in a light marinated ginger-soy
or Tuscan style with fresh rosemary & lemon

New York Steaks

Tender juicy steaks, marked and roasted to perfection

Prime Rib

Tender, juicy and cooked to perfection, served with classic Au Jus and horseradish

SEAFOOD

Planked Asian Style

Sesame Crusted with a Ginger Soy Miso Vinaigrette **Denotes Allergy; Contains soy product

Fresh Alaska Salmon on Cedar Plank

Grilled on site and served on the plank, pesto drizzle & fresh cherry tomatoes

Pepper Crusted Salmon

Baked and served with Alaskan Birch Syrup Sauce

Halibut Olympia

With shallots, white wine & butter

Herb Crusted Halibut

Baked and served with a butternut squash sauce

Seafood Risotto

Tuscan style dish with nana rice, wild mushroom, red onions, scallops, shrimp and crab

SEAFOOD cont.

Prawn Pasta Puttanesca

Penne pasta tossed with Caponata of fresh tomatoes, onions, garlic cloves, olives & capers,
(Maximum of 50)

Shrimp with Tomatoes and Feta

Jumbo shrimp simmered with white wine, tomatoes, fresh herbs, and feta cheese with pesto sauce

PORK

Tender Loin Pork Medallions

Slowly braised in a ginger curry peach sauce

Roast Loin of Pork

Seasoned and served with a fig bourbon reduction (subject to fig availability)

Medallions of Pork

Over sliced apples & fresh rosemary

Spiral Glazed Ham

Served with an apricot bourbon sauce

VEGETARIAN ALTERNATIVES

Garlic & Thyme Polenta with braised spinach, roasted wild mushrooms, a chunky tomato basil Coulis and freshly shaved parmesan

Eggplant Lasagna

With carrot, mushrooms, onions, tomatoes and squashes served with béchamel sauce

Samosas

Of Curried Vegetables over cous cous with ginger fruit chutney

Penne Pasts with Artichokes, Tomatoes, Hearts of Palm (when available) and Caponata, tossed in Béchamel Sauce

DESSERTS

Classic Cheesecake with fruit Coulis and fresh whipped cream

Galette of fresh fruits or mixed berries, fresh cream

Chocolate Cheesecake with toffee crunch, chocolate sauce and vanilla bean cream

Mountain Berry Flan dusted with powdered sugar

Traditional Carrot Cake with Walnut Whipped Frosting

Hazelnut Chocolate Torte, flourless

Chocolate truffle tort lets

Fresh Fruit Tarts with Passion Fruit Custard

(Limited number, additional charges apply)

Martinis of White Chocolate Mousse

Fresh Fruit Martinis with 'Six Grapes' and Vanilla Bean Cream

Chocolate Mousse Pyramids with Crème Anglais

Selection of Chocolate Covered Strawberries, Dark, White, Coconut, Almond, and Orange Essence (recommended when seasonally available)

PLEASE NOTE * * THIS IS ONLY A VERY SMALL OFFERING OF OUR MENU SELECTIONS!! PLEASE CONTACT US IF YOU HAVE A SPECIFIC REQUEST, THEME PARTY OR ??