

Meeting Breaks / Snacks

Beverages

<i>Coffee, Decaffeinated Coffee, Hot Tea</i>	<i>\$14.00 per gallon</i>
<i>Pitcher of Fruit Juice (approximately 8 servings)</i>	<i>\$16.00</i>
<i>Perrier or Bottled Water with Lime Wedges</i>	<i>\$2.75 each</i>
<i>Soft Drinks by the Can</i>	<i>\$2.00 each</i>
<i>Milk or Chocolate Milk</i>	<i>\$2.00 each</i>
<i>Hot Chocolate with Whipped Cream</i>	<i>\$2.50 each</i>
<i>Fruit Punch</i>	<i>\$20.00 per gallon</i>
<i>Lemonade</i>	<i>\$14.00 per gallon</i>
<i>Iced Tea</i>	<i>\$14.00 per gallon</i>
<i>Sparkling Apple Cider</i>	<i>\$8.95 per bottle</i>

Snacks

<i>Danishes</i>	<i>\$3.50 each</i>
<i>Bagels with Cream Cheese (Plain, Vegetable, or Honey-Walnut)</i>	<i>\$3.50 each</i>
<i>Croissants with Jelly</i>	<i>\$3.50 each</i>
<i>Mini Muffins</i>	<i>\$3.50 each</i>
<i>Brownies</i>	<i>\$24.00 per dozen</i>
<i>Cookies</i>	<i>\$16.00 per dozen</i>
<i>Whole Fruit</i>	<i>\$1.50 each piece</i>
<i>Candy Bars</i>	<i>\$1.50 each</i>
<i>Assorted Chips</i>	<i>\$1.50 per bag</i>

*Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional*

Hot Hors d'oeuvre

<i>Item</i>	<i>Portion Size</i>	<i>Price per Person</i>
<i>Reindeer Sausage in BBQ Sauce</i>	<i>2 oz.</i>	<i>\$3.95</i>
<i>Reindeer Sausage with Onions and Green Peppers</i>	<i>2 oz.</i>	<i>\$3.95</i>
<i>BBQ Meatballs</i>	<i>2 oz.</i>	<i>\$3.50</i>
<i>Swedish Meatballs</i>	<i>2 oz.</i>	<i>\$3.50</i>
<i>Teriyaki Meatballs</i>	<i>2 oz.</i>	<i>\$3.50</i>
<i>Eggrolls</i>	<i>2 pc.</i>	<i>\$3.50</i>
<i>Chicken Fingers with Ranch Dressing</i>	<i>2 pc.</i>	<i>\$3.50</i>
<i>Buffalo Chicken Wings with Blue Cheese Dressing & Celery</i>	<i>3 pc.</i>	<i>\$3.50</i>
<i>Crab Stuffed Mushroom Caps with Lobster Sauce</i>	<i>3 pc.</i>	<i>\$3.50</i>
<i>Shrimp Scampi</i>	<i>3 pc.</i>	<i>\$3.95</i>
<i>Teriyaki Tenderloins</i>	<i>2 oz.</i>	<i>\$3.95</i>

Cold Hors d'oeuvre

<i>Item</i>	<i>Portion Size</i>	<i>Price per Person</i>
<i>Shrimp Cocktail</i>	<i>3 pc.</i>	<i>\$3.95</i>
<i>Stuffed Celery Sticks</i>	<i>3 pc.</i>	<i>\$2.25</i>
<i>Deviled Eggs</i>	<i>2 pc.</i>	<i>\$2.25</i>
<i>Sliced Turkey Rolls with Jalapeno Cheese Filling</i>	<i>2 oz.</i>	<i>\$2.95</i>
<i>Warm Rolls with Bacon Spread</i>	<i>2 pc.</i>	<i>\$2.75</i>
<i>Smoked Salmon Pate served with Crackers</i>	<i>2 oz.</i>	<i>\$3.75</i>
<i>Halibut Jalapeno Dip with Crackers</i>	<i>2 oz.</i>	<i>\$3.75</i>
<i>Assorted Cheeses and Crackers</i>	<i>2 oz.</i>	<i>\$3.50</i>
<i>Tortilla Chips with Guacamole and Homemade Salsa</i>	<i>2 oz.</i>	<i>\$3.95</i>
<i>Fresh Vegetables with Ranch Dip</i>	<i>4 pc.</i>	<i>\$2.95</i>
<i>Assorted Cold Cuts with Dinner Rolls</i>	<i>2 oz.</i>	<i>\$3.95</i>
<i>Potato Chips and Onion Dip</i>	<i>2 oz.</i>	<i>\$2.95</i>
<i>Fresh Fruit Tray</i>	<i>4 oz.</i>	<i>\$3.95</i>

Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional

Breakfast Buffets

BB1 Continental Buffet \$7.95

*Two Fruit Juices
Coffee and Hot Tea
Fresh Fruit (seasonal)
Sweet Pastries*

BB2 Bagel Buffet \$8.95

*Two Fruit Juices
Coffee and Hot Tea
Fresh Fruit (seasonal)
Bagels with Cream Cheese
Fresh Chives
Butter and Honey*

BB3 American Buffet \$12.95

** 30 Person Minimum **

*Two Fruit Juices
Coffee and Hot Tea
Fresh Fruit (seasonal)
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Pastries*

BB4 Deluxe Buffet \$15.95

** 50 person minimum **

*Two Fruit Juices
Coffee and Hot Tea
Fresh Fruit (seasonal)
Eggs Benedict
Crepes
Kielbasa, Bacon and Sausage
Muffins, Croissants and Danish
Breakfast Potatoes
Biscuits and Gravy*

***Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional***

Lunch Buffets

LB1

Deli Lunch \$12.95

*Choice of: Garden Salad with Assorted Dressings, Potato Salad or Soup
Variety of Sliced Cold Deli Meats and Cheeses, Selection of Sliced Breads
And Rolls with Bacon Spread and Butter, Mustard, Mayonnaise, Sliced Tomatoes,
Lettuce, Pickles and Onions
Coffee, Hot Tea or Iced Tea*

LB2

Create Your Own Buffet \$16.95

Buffet Service is available for parties of 30 or more

*Lunch Buffet includes your choice of One Salad and Two Entrees
Also included are an appropriate Starch (Rice or Potatoes), Fresh Vegetables,
Warm Rolls with Bacon Spread and Butter
Coffee, Hot Tea and Iced Tea*

Salad Choices

Fruit Salad

Pasta Salad

Potato Salad

Cucumber Salad

Caesar Salad

Mixed Green Salad

Entrée Choices

Beef Stroganoff

Homesteaders Beef

Halibut Olympia

BBQ Chicken or Pork

Apple Glazed Pork Loin

Seafood Bowtie Pasta

Salmon with Cucumber Dill

Teriyaki Chicken

Lasagna

*(choice of Three Cheese,
Italian Sausage, Vegetable or Portabella)*

Dijon Chicken

Halibut with Lobster Sauce

Salmon with Brown Sugar and Onions

***Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional***

Plated Lunch Entrees

(Choice of Two, Pre-Selected)

Add \$2.00 for Tossed Salad or Cup of Soup

L1 - Chicken Oscar \$12.95

*Grilled Chicken Breast finished with Surimi Crab, Asparagus and Hollandaise Sauce,
Chef's Fresh Vegetables, Warm Rolls with Bacon Spread and Butter,
Coffee, Hot Tea or Iced Tea*

L2 - Fresh Salmon \$13.95

*Broiled Filet of Salmon with Basil Garlic Butter, Chef's Fresh Vegetables,
Warm Rolls with Bacon Spread and Butter
Coffee, Hot Tea or Iced Tea*

L3 – Caesar Salad with Salmon or Chicken \$12.95

*Fresh Salad Greens and creamy Caesar dressing, topped with your choice of grilled
Salmon or Chicken Breast, Warm Rolls with Bacon Spread and Butter
Coffee, Hot Tea or Iced Tea*

L4 – New York Steak \$14.95

*8 oz. New York Steak done to Medium, Roasted Red Potatoes, Chef's Fresh
Vegetables, Warm Rolls with Bacon Spread and Butter,
Coffee, Hot Tea or Iced Tea*

L5 - Alaskan Halibut \$14.95

*Fresh Halibut Fillet, Baked and Finished with Lobster Sauce, Chef's Fresh
Vegetables, Warm Rolls with Bacon Spread and Butter
Coffee, Hot Tea or Iced Tea*

L6 – Seafood Pasta \$12.95

*Shrimp, Scallops, Halibut, Calamari, Mushrooms and Onions, Sauteed with Shoreline
Alfredo Sauce tossed with Fettuccine and Parmesan Cheese,
Coffee, Hot Tea or Iced Tea*

L7 – Sesame Chicken or Pork \$12.95

*Tender bits of Chicken or Pork Sauteed in Sesame oil, tossed with Peppers and Onions in
a Sweet Sesame Sauce, Warm Rolls with Bacon Spread and Butter,
Coffee, Hot Tea or Iced Tea*

***Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional***

Special Picnic Buffet

\$18.95 Per Person

Choice of: Pasta Salad or Fruit Salad or Potato Salad

BBQ Chicken, Hamburgers or Hot Dogs

*Condiment Tray: Pickles, Onions, Lettuce, Sliced Tomatoes, Mayonnaise,
Ketchup, Mustard, and Cheese, Assorted Bags of Chips*

Assorted Cookies

*Vanilla Ice Cream or Chocolate Ice Cream
with Hot Fudge*

Coffee, Hot Tea or Iced Tea

***Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional***

Plated Combination Dinner Entrees

(Choice of One)

CD1 – Roasted Prime Rib and Stuffed Prawns \$31.95

Caesar Salad

8 oz. Roasted Prime Rib Au Jus with Horseradish Sauce, Cooked Medium

Crab Stuffed Prawns, finished with Lobster Sauce

Oven Roasted Red Potatoes

Chef's Fresh Vegetables

Warm Rolls with Bacon Spread and Butter,

Coffee, Hot Tea or Iced Tea

CD2 – Roasted Prime Rib and Lobster Tail (Mkt Price)

Caesar Salad

8 oz. Roasted Prime Rib Au Jus with Horseradish Sauce, Cooked Medium

Lobster Tail

Oven Roasted Red Potatoes

Chef's Fresh Vegetables

Warm Rolls with Bacon Spread and Butter,

Coffee, Hot Tea or Iced Tea

CD3 – Filet Mignon and Shrimp Scampi \$39.95

Caesar Salad

8 oz. Filet Mignon, Cooked Medium

Shrimp Scampi

Oven Roasted Red Potatoes

Chef's Fresh Vegetables

Warm Rolls with Bacon Spread and Butter

Coffee, Hot Tea or Iced Tea

CD4 – Filet Mignon and Lobster Tail (Mkt Price)

Caesar Salad

8 oz. Filet Mignon, Cooked Medium

Lobster Tail

Oven Roasted Red Potatoes

Chef's Fresh Vegetables

Warm Rolls with Bacon Spread and Butter,

Coffee, Hot Tea or Iced Tea

Assorted Desserts Available

17% Gratuity and 2.5% Tax Additional

Plated Dinner Entrees

(Choice of Two, Pre-Selected)

All Entrees come with a pre-selected choice of either:

Caesar Salad

or

Tossed Green Salad with One Dressing Selection.

Warm Rolls with Bacon Spread and Butter

Coffee, Hot or Iced Tea

D1 - Teriyaki Chicken \$21.95

Boneless Chicken Breast sautéed with onions, green peppers and pineapple, Served with rice

D5 – Salmon \$23.95

Fresh Salmon with brown sugar and onions, Rice Pilaf, Chef's Fresh Vegetables

D2 - Chicken Oscar \$22.95

Grilled Chicken Breast finished with Surimi Crab, Asparagus and Hollandaise Sauce, Rice Pilaf, Chef's Fresh Vegetables

D6 – New York Steak \$25.95

12 oz. New York Steak cooked to Medium, Oven Roasted Red Potatoes, Chef's Fresh Vegetables

D3 – Stuffed Prawns \$24.95

Crab Stuffed Prawns, finished with Lobster Sauce, Rice Pilaf, Chef's Fresh Vegetables

D7 – Roasted Prime Rib \$23.95

10 oz. Roasted Prime Rib Au Jus with Horseradish Sauce, cooked to Medium, Oven Roasted Red Potatoes, Chef's Fresh Vegetables

D4 – Halibut Supreme \$23.95

Baked Alaska Halibut topped with Lobster Sauce, Rice Pilaf, Chef's Fresh Vegetables

D8 – Pasta Primavera \$17.95

Variety of fresh vegetables and fettuccine pasta, sauteed with olive oil and your choice of marinara or Shoreline Alfredo Sauce

Assorted Desserts Available

17% Gratuity and 2.5% Tax Additional

Dinner Buffets

DB1

Create Your Own Buffet \$26.95 per person

Buffet Service is available for parties of 30 or more

*Dinner Buffet includes your choice of Two Salads and Two Entrees
Also included are Rice Pilaf, Roasted Red Potatoes, Fresh Vegetables,
Warm Rolls with Bacon Spread and Butter
Coffee, Hot Tea and Iced Tea*

Salad Choices

*Fruit Salad
Pasta Salad
Potato Salad*

*Cucumber Salad
Caesar Salad
Mixed Green Salad*

Entrée Choices

*Beef Stroganoff
Homesteaders Beef
Teriyaki Chicken or Beef
Apple Glazed Pork Loin
Halibut with Lobster Sauce
Halibut Olympia or Dijon
Salmon with Brown Sugar and Onions*

*Seafood Pasta
Dijon Chicken with Herbs
Herb Roasted Pork Loin
Chicken Jerusalem
Salmon with Cucumber Dill
Roasted Prime Rib
(add \$3.00 per person)*

*Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional*

Banquet Dessert Selections

Chocolate Mousse
Strawberry Mousse

\$3.95

New York Cheesecake with Plate-Scraper Sauce
Chocolate Cake
Carrot Cake with Cream Cheese Frosting
German Chocolate Cake

\$4.50

Apple Crunch Cheesecake
Oreo Cheesecake
White Chocolate Raspberry Cheesecake
New York Cheesecake with Strawberries
Key Lime Pie

\$4.95

Assorted Desserts Available
17% Gratuity and 2.5% Tax Additional

Spirits and Wine

Premium Brands \$5.50 with Fruit Juice \$6.00

<i>Crown Royal Whiskey</i>	<i>Bacardi Rum</i>
<i>Seagrams 7 Whiskey</i>	<i>Malibu Rum</i>
<i>Jack Daniels Whiskey</i>	<i>Chivas Scotch</i>
<i>Seagrams V.O. Whiskey</i>	<i>Tangeray Gin</i>
<i>Jim Beam Whiskey</i>	<i>Bombay Sapphire Gin</i>
<i>Jose Cuervo Anejo Tequilla</i>	<i>Captain Morgan's Rum</i>
<i>Stoli Vodka</i>	<i>Bailey's Irish Cream</i>
<i>Disarnno Amaretto</i>	<i>Kalva</i>

Assorted Domestic and Imported Beers by the Bottle \$4.50

<i>Alaska Amber</i>	<i>Budweiser</i>
<i>Coors Light</i>	<i>Bud Light</i>
<i>MGD</i>	<i>Michelob</i>
<i>Miller Light</i>	<i>Smirnoff Ice</i>
<i>Corona</i>	<i>Guinness</i>
<i>Heineken</i>	<i>Winter Ale (seasonal)</i>
<i>Molson Ice</i>	<i>Summer Ale (seasonal)</i>

Domestic Beers by the Keg \$225.00 or 1/6 \$100.00

Imported Beers by the Keg \$275.00 or 1/6 Keg 125.00

15.5 gallons per keg (approximately 83 12 oz. glasses)

5 gallons per 1/6 (approximately 27 12 oz glasses)

<i>Miller Lite</i>	<i>Michelob</i>
<i>Alaskan Pale Ale</i>	<i>Alaskan Amber Ale</i>
<i>MGD</i>	<i>Alaska Summer (seasonal)</i>
<i>Budweiser</i>	<i>Alaska Winter (seasonal)</i>
<i>Bud Lite</i>	

Wine by the Glass \$4.50 / House Wine \$14.95 per bottle

Leaping Lizard Cabernet
Leaping Horse Merlot
Leaping Horse Chardonnay
Beringer White Zinfandel
Special Requests are Available

Mimosa/Champagne Punch \$29.00 per gallon

House Champagne \$14.95 per Bottle

Bartender Fees are \$35.00 for the First Hour and \$15.00 for Each Additional Hour, if Bar Sales do not Exceed \$300.00 over the duration of your Event