

Catering Menu

Breakfast

THE CHEECHAKO CONTINENTAL

CHILLED FRUIT JUICES
SEASONAL FRUIT DISPLAY
PASTRY BASKET TO INCLUDE: CINNAMON ROLLS, CROISSANTS, BAGELS AND Muffins
SERVED WITH BUTTER, CREAM CHEESE, FRUIT PRESERVES AND HONEY
ASSORTED FRUIT YOGURTS AND GRANOLA
FRESHLY BREWED COFFEE AND ASSORTED TEAS
Bottled WATER
\$13.00 PER GUEST

THE INLET BREAKFAST

CHILLED FRUIT JUICES
STRAWBERRIES WITH GRAND MARNIER CREAM
HAM AND EGG SCRAMBLE
SMOKED SALMON WITH TOMATOES, CAPERS, AND DICED ONIONS
BAGELS
SERVED WITH BLUE BERRY CREAM CHEESE
MUFFINS and DANISH
FRESHLY BREWED COFFEE AND ASSORTED TEAS
\$16.00 PER GUEST

THE SOURDOUGH BUFFET

(MINIMUM OF 10 GUESTS)
CHILLED FRUIT JUICES
SEASONAL FRUIT DISPLAY
ASSORTED YOGURTS
GRANOLA AND 2% MILK
BAGELS AND WHIPPED SMOKED SALMON CREAM CHEESE
ASSORTED BREAKFAST DANISH, MUFFINS and CINNAMON ROLLS
FRESHLY SCRAMBLED EGGS WITH SCALLIONS, MUSHROOMS AND CHEDDAR
SAUSAGE AND BACON
BREAKFAST POTATOES WITH CARAMELIZED ONIONS
FRESHLY BREWED COFFEE AND ASSORTED TEAS
\$19.00 PER GUEST

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HOT SIDES TO CHOOSE FROM:

CRISP BACON \$5.00 PER GUEST
BREAKFAST SAUSAGES \$5.00 PER GUEST
SCRAMBLED EGGS WITH CHEDDAR CHEESE AND SCALLIONS \$4.50 PER GUEST
HOT OATMEAL WITH RAISINS AND BROWN SUGAR \$4.00 PER GUEST
BAKED OATMEAL WITH WARM BERRY SAUCE AND MAPLE CREAM \$6.00

INLET TOWER VIP BRUNCH

Minimum of 30 Guests

SELECTION OF JUICES: Orange, Apple & Cranberry
LAVISH DISPLAY OF SEASONAL FRUIT AND BERRIES
BAKERY DISPLAY SERVED WITH BUTTER AND FRUIT PRESERVES
BACON AND SAUSAGE
BAKED OATMEAL WITH WARM BERRY SAUCE AND MAPLE CREAM
BREAKFAST POTATOES WITH CARAMELIZED ONIONS
ASSORTED PASTRIES
CHOICE OF:
TRADITIONAL EGGS BENEDICT
OR
EGG SCRAMBLE WITH MUSHROOMS, PEPPERS, ONIONS, CHEDDAR CHEESE AND
CHIVES

CHOICE OF:

ALASKA SALMON FILLET WITH CHIVE BEURRE BLANC
OR
ROSEMARY ROASTED BREAST OF CHICKEN

***CHOICE OF CHEF STATION:**

ROAST NEW YORK STRIP LOIN
ROAST TURKEY WITH CRANBERRY SAUCE
HONEY GLAZED BAKED HAM
OMELET STATION

FRESHLY BREWED COFFEE, ASSORTED TEAS AND HOT CHOCOLATE
\$38.00 PER GUEST

*REQUIRES CHEF ATTENTAND

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PLATED BREAKFAST

YOU MAY SELECT **ONE** STARTER AND **ONE** ENTRÉE FOR **EVERYONE**.
BREAKFASTS INCLUDE: ASSORTED PASTRY BASKET, JUICES,
STARTER, ENTRÉE AND FRESHLY Brewed COFFEE AND ASSORTED TEAS

STARTERS

FRESH FRUIT AND BERRIES OR BERRY AND GRANOLA PARFAIT

ENTREÉS

BAKED OATMEAL WITH WARM BERRY SAUCE AND MAPLE CREAM
\$16.00

CLASSIC EGGS BENEDICT, BREAKFAST POTATOES WITH CARMELIZED ONIONS
\$18.00

SMOKED SALMON EGGS BENEDICT WITH BREAKFAST POTATOES WITH
CARMELIZED ONIONS
\$21.00

SCRAMBLED EGGS WITH HONEY GLAZED HAM, ROASTED POTATOES
\$19.00

TOP SIRLOIN STEAK AND SCRAMBLED EGGS WITH CHIVES, BREAKFAST POTATOES
WITH CARMELIZED ONIONS
\$21.00

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LUNCH
PLATED LUNCHESES

INCLUDED WITH YOUR ENTRÉE:

CHOICE OF STARTER SALAD OR SOUP DU JOUR, FRESH BREAD AND BUTTER
ONE DESSERT SELECTION AND FRESHLY BREWED COFFEE AND ASSORTED TEAS
ONE SALAD, UP TO TWO ENTRÉES AND ONE DESSERT MAY BE CHOSEN. THE
HIGHER PRICE OF THE TWO ENTRÉES WILL BE CHARGED.
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE THREE WORKING DAYS PRIOR
TO YOUR FUNCTION.
PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

STARTER

CLASSIC CAESAR SALAD
MIXED BABY LETTUCES WITH BLEU CHEESE & HONEY LIME VINAIGRETTE
ROMAINE LETTUCE SALAD WITH OLIVES, FETA & GARLIC OREGANO VINAIGRETTE
ROASTED TOMATO SOUP
SOUP OF THE DAY

ENTREES

PARMESAN & ALMOND CRUSTED CHICKEN, RICE PILAF & SEASONAL VEGETABLE
\$28.00
LEMON SCENTED BREAST OF CHICKEN, JASMIN RICE, VEGETABLE CASSAROLE
\$26.00
PEPPER & CORIANDER ROASTED WILD AK. SALMON , ROSEMARY ROASTED POTATO
WITH SEASONAL VEGETABLES
\$30.00
PENNE PASTA WITH SEASONAL VEGETABLES IN A HERB WINE SAUCE, GARLIC OLIVE
OIL TOAST POINTS
\$24.00
GRILLED TOP SIRLOIN OSCAR WITH KING CRAB MEAT AND BEARNAISE SAUCE
ROSEMARY ROASTED POTATOES SEASONAL VEGETABLES
\$32.00
COBB SALAD
KING CRAB, BAY SHRIMP, BEEF TENDERLOIN
\$32.00 \$26.00 \$30.00

DESSERTS

BLUEBERRY CHEESE CAKE
CHOCOLATE MOUSSE WITH FRESH STRAWBEERIES
TIRAMISU

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LET'S DO LUNCH!

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE AND ASSORTED TEAS.
EACH BUFFET SERVES A MINIMUM OF 10 GUESTS

THE INLET DELI

TODAY'S SOUP

SEASONAL FRUIT DISPLAY

PENNE PASTA SALAD WITH SHRIMP AND GOAT CHEESE

VEGETARIAN CHOP SALAD WITH BASIL & HAZELNUT VINAIGRETTE

PLATTERS OF SMOKED TURKEY, HAM, PASTRAMI, SALAMI,

SWISS, CHEDDAR AND SMOKED PROVOLONE CHEESES

BREAD BASKET

INDIVIDUAL BAGS OF CHIPS

ASSORTED DESSERTS

\$22.00 PER GUEST

PORTOFINO

TODAY'S SOUP

SEASONAL FRUIT DISPLAY

CLASSIC ANTIPASTI PLATTER

BAY SHRIMP, ARTICHOKE, TOMATO SALAD

PENNE PASTA BOLOGNESE WITH GARLIC BREAD

PESTO LINGUINI WITH TOMATO FETA SALSA

SELECTION OF ITALIAN DESSERTS

\$26.00 PER GUEST

ADDITION OF SOFT DRINKS AND BOTTLED WATER \$2.50 PER GUEST

THE IRON DOG

SOUP OF THE DAY

SEASONAL FRUIT DISPLAY

CAESAR SALAD WITH FRESH CROUTONS

RED SKIN POTATO SALAD

ULTIMATE CLUB SANDWICH

CRISPY CHICKEN WRAPS

INDIVIDUAL BAGS OF CHIPS

ASSORTED HOMESTYLE COOKIES

\$22.00 PER GUEST

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CHINA BUFFET
SOUP OF THE DAY
SEASONAL FRUIT
Oriental CHICKEN SALAD
EGGROLLS WITH PLUM DIPPING SAUCE
VEGATABLE FRIED RICE
CHICKEN FRIED RICE
CHINESE BEEF & BROCCOLI IN OYSTER SAUCE
FORTUNE COOKIES
\$24.00 PER GUEST

THE IDTAROD
ANTIPASTI PLATTER
SEASONAL FRUIT
ORZO PASTA SALAD WITH PORT WINE VINAIGRETTE
SPINACH SALAD WITH BACON AND CHOPPED EGG, PARMESAN & DIJON VINAIGRETTE
SLICED MEATS TO INCLUDE: TOP ROUND, SMOKED TURKEY, PIT SMOKED HAM
DELI CHEESES: HAVARTI, PEPPER JACK AND CHEDDAR CHEESE
ASSORTED MUSTARDS AND AIOLIS, FRESH BREADS
TRAY OF LETTUCE, TOMATO, PICKLED RED ONIONS
FRANGELICO CHOCOLATE MOUSSE
\$26.00 PER GUEST
ADDITION OF SOFT DRINKS AND BOTTLED WATER \$2.50 PER GUEST

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LUNCH AND DINNER BUFFET

2 ENTRÉES \$32.00

3 ENTRÉES \$46.00

ADDITIONAL \$10 PER GUEST FEE FOR PARTIES OF 25 OR LESS

ENHANCERS

SELECT 1 ITEM:

CLASSIC ANTIPASTI PLATTER

ARTISAN CHEESE DISPLAY WITH CRACKERS AND BAGUETTES

DUET OF SMOKED SALMON WITH TRADITIONAL GARNISHES

SALADS

SELECT 2 ITEMS:

SEASONAL FRESH FRUIT DISPLAY

CLASSIC CAESAR SALAD

SPINACH BACON AND PEAR SALAD WITH MAYTAG BLEU CHEESE DRESSING

CAPRESE SALAD, MOZZARELLA, BASIL, TOMATO AND BALSAMIC DRESSING

ORZO PASTA SALAD, ASPARAGUS, MUSHROOM, SUNDRIED TOMATO, RED WINE

GARLIC VINAIGRETTE

RIGATONI PASTA, GRILLED CHICKEN, SPINACH, ROASTED TOMATO VINAIGRETTE

MIXED BABY GREENS WITH FRESH HERB VINAIGRETTE AND CANDIED PECANS

ENTRÉES

SELECT 2 or 3 ITEMS:

KING CRAB & MUSHROOM STUFFED HALIBUT LEMON BEURRE BLANC

PEPPER & CORIANDER ROASTED WILD AK. SALMON , ROSEMARY ROASTED POTATO

WITH SEASONAL VEGETABLES

HONEY GINGER GLAZED CHICKEN BREAST WITH COCONUT JASMIN RICE

GRILLED ROSEMARY, LEMON & GARLIC BREAST OF CHICKEN

POTATO CRUSTED HALIBUT WITH WARM BRAISED LEEK & BACON COMPOTE

SEARED PEPPERCORN RUBBED BEEF TENDERLOIN RED WINE DEMI

BEEF TENDERLOIN WITH ROASTED PORTOBELLA MUSHROOM RAGOUT

GRILLED WILD SALMON WITH CITRUS BEURRE BLANC

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ACCOMPANIMENTS

SELECT 2 ITEMS:

ROSEMARY ROASTED POTATOES

WHIPPED GARLIC MASHED POTATOES

MUSHROOM WILD RICE

WHIPPED PECORINO CHEESE MASHED POTATOES

MIXED VEGETABLE COUSCOUS

LEMON THYME RISOTTO

SERVED WITH SEASONAL VEGETABLES AND FRESH BREAD AND BUTTER

FRESHLY BREWED COFFEE AND ASSORTED TEAS

DESSERTS

SELECT 2 ITEMS:

TIRAMISU

COFFEE FLAVORED SPONGE CAKE WITH KAHLUA AND MASCARPONE

GERMAN CHOCOLATE CAKE

RICH CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE AND A COCONUT
PECAN FILLING

WARM BERRY COBBLER

SERVED WITH VANILLA BEAN CREAM

WARM CARAMEL PECAN BREAD PUDDING

GOEY CARAMEL WITH PECANS, RICH BREAD PUDDING MADE WITH BREAD AND
POUNDCAKE, SERVED WITH WARM BOURBON ANGLAIS SAUCE

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PLATED DINNERS

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INCLUDED WITH YOUR ENTRÉE:

CHOICE OF DINNER SALAD AND FRESH BREAD & BUTTER
AND FRESHLY BREWED COFFEE AND ASSORTED TEAS
ONE APPETIZER, ONE SALAD, UP TO TWO ENTRÉES AND
ONE DESSERT MAY BE CHOSEN.

THE HIGHER PRICE OF THE TWO ENTRÉES WILL BE CHARGED.
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE THREE WORKING DAYS PRIOR
TO YOUR FUNCTION.

PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

APPETIZERS

SESAME & PEPPER SEARED AHI TUNA
WITH PICKLED GINGER AND SEAWEED SALAD - WASABI
WILD MUSHROOM TART
WITH CAMBOZOLA CHEESE
WARM KING CRAB, SPINACH & ARTICHOKE DIP WITH FRESH BREAD

DINNER SALADS

CLASSIC CAESAR SALAD WITH FRESH CROUTONS
WILD FIELD GREENS, CANDIED PECANS, FRESH HERB VINAIGRETTE
MIXED BABY GREENS WITH BLEU CHEESE AND WALNUT VINAIGRETTE
SPINACH BACON AND PEAR SALAD WITH MAYTAG BLEU CHEESE DRESSING
CAPRESE SALAD, MOZZARELLA, BASIL, TOMATO AND BALSAMIC DRESSING

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PLATED DINNERS

PAGE 2

ENTREES

FISH AND SEAFOOD

KING CRAB & MUSHROOM STUFFED HALIBUT LEMON BEURRE BLANC

\$46.00

GRILLED ALASKA SALMON WITH SPLIT KING CRAB LEG, CITRUS HOLLANDAISE,
FRESH ASPARAGUS OVER ROASTED ROSEMARY POTATOES \$44.00

OVEN ROASTED MAINE LOBSTER TAIL, SHERRY LEMON TARRAGON BUTTER, CREAMY
ORZO WITH MUSHROOM AND GRILLED ASPARAGUS \$MARKET PRICE

GRILLED WILD KING SALMON, SMOKED CHERRY TOMATO-MANGO CHUTNEY,
CELERY ROOT POTATOES \$44.00

MEAT AND POULTRY

BLACKEND BEEF TENDERLOIN WITH LEMON THYME ROASTED POTATOES \$50.00

STEAK OSCAR, GRILLED FILET MIGNON TOPPED WITH RED KING CRAB ON FRESH
ASPARAGUS IN A BEARNAISE SAUCE \$55.00

CORIANDER-PEPPER ROASTED TENDERLOIN, CARAMELIZED SHALLOTS, FENNEL
BLUE CHEESE MASHED POTATOES \$50.00

LEMON SCENTED BREAST OF CHICKEN, CELERY ROOT MASHED POTATO, SEASONAL
VEGETABLE \$42.00

ORANGE GLAZED DUCK BREAST WITH WILD RICE BLEND AND SEASONAL VEGETABLE
\$48.00

DUOS

GRILLED FILET OF SALMON AND BEEF TENDERLOIN, HORSERADISH MASHED
POTATOES, CRISP RED ONION STRINGS \$52.00

BEEF TENDERLOIN WITH PORT DEMI AND CRAB STUFFED HALIBUT WITH ROASTED
ROOT VEGETABLES AND BEURRE BLANC SAUCE \$60.00

STUFFED JUMBO PRAWNS AND BEEF TENDERLOIN, SCALLOPED POTATOES, HERB
BUTTER SAUCE \$55.00

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DESSERTS

TIRAMISU

COFFEE FLAVORED SPONGE CAKE WITH KAHLUA AND MASCARPONE

GERMAN CHOCOLATE CAKE

RICH CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE AND A COCONUT
PECAN FILLING

WARM BERRY COBBLER

SERVED WITH VANILLA BEAN CREAM

WARM CARAMEL PECAN BREAD PUDDING

GOEY CARAMEL WITH PECANS, RICH BREAD PUDDING MADE WITH BREAD AND
POUNDCAKE, SERVED WITH WARM BOURBON ANGLAIS SAUCE

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MEETING AND BREAKS

LIQUID LONGINGS

ASSORTED SOFT DRINKS AND BOTTLED WATERS (PER GUEST) \$ 3
COFFEE, DECAF AND ASSORTED TEAS (PER GUEST) \$ 3
FRESH STRAWBERRY LEMONADE (PER CARAFE) \$16.00
INDIVIDUAL FRUIT JUICES (PER BOTTLE) \$ 4.00
(CRANBERRY, V-8 JUICE, APPLE, ORANGE
AND Cranberry Juice)
RED BULL ENERGY DRINK \$4.00
Fruit Punch Bowl \$ 16.00

MONSTEROUS FAVORITES

HOMESTYLE COOKIES (PER DOZEN) \$29.00
DOUBLE FUDGE BROWNIES (PER DOZEN) \$29.00
DESSERT BARS (PER DOZEN) \$29.00
CANDY STORE FEATURING OLD FASHIONED FAVORITES
(1/2 POUND PER PERSON) \$ 7.00
FIESTA OF CORN TORTILLA CHIPS WITH SALSA AND GUACAMOLE
(PER GUEST) \$ 7.00
MIXED NUTS (PER POUND) \$27.00
KETTLE CORN (PER GUEST) \$ 4.50

ENERGIZERS

TRAIL MIX (PER POUND) \$26.00
WHOLE FRESH FRUIT (PER PIECE) \$ 3.00
FRUIT SKEWERS (PER DOZEN) \$29.00
FRESH VEGETABLE BASKET WITH TWO DIPPING SAUCES (PER PERSON) \$ 6.00
ENERGY BARS (PER DOZEN) \$30.00
CHILLED EDAMAME WITH KOSHER SALT (PER PERSON) \$2.50
BAGELS WITH CREAM CHEESE SCHMEARS (PER DOZEN) \$29.00
ASSORTED MUFFINS AND CROISSANTS (PER DOZEN) \$27.00

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COLD HORS D'OEUVRES

THE MINIMUM ORDER FOR EACH SELECTION IS TWO DOZEN

GRILLED PEAR AND BRIE BRUSCHETTA \$32.00/DOZEN
JUMBO PRAWNS WITH COCKTAIL SAUCE AND LEMON \$36.00/DOZEN
ASSORTED VIETNAMESE SPRING ROLLS, PEANUT DIPPING SAUCE \$36.00/DOZEN
OYSTERS ON THE HALF SHELL WITH COCKTAIL SAUCE OR
GRAPEFRUIT MIGNONETTE \$36.00/DOZEN
\$42.00/DOZEN
DUNGENESS CRAB AND PIQUILLO PEPPERS ON RICOTTA CROSTINI \$48.00/DOZEN
GRILLED EGGPLANT WITH BASIL, SMOKED MOZZARELLA \$38.00/DOZEN

APPROPRIATE FOR PASSING

SPICY PRAWNS ON CUCUMBER \$36.00/DOZEN
CAPRESE SALAD ON BRUSCHETTA \$36.00/DOZEN
SHAVED BEEF TENDERLOIN CROSTINI, MUSTARD OIL, ASIAGO \$36.00/DOZEN
BELGIUM ENDIVE WITH GOAT CHEESE AND ROASTED BEETS \$36.00/DOZEN
GOAT CHEESE, SUNDRIED TOMATO AND OLIVE TAPENADE CREPE ROULADE \$36.00/DOZEN
ARTICHOKE BOTTOMS WITH RICOTTA, PECORINO AND SUNDRIED
TOMATO PESTO \$36.00/DOZEN
SEARED BEEF CROSTINI WITH GORGONZOLA, RED WINE ONION
MARMALADE \$38.00/DOZEN
MUSHROOM & BRIE TART WITH SLICED GRAPES \$36.00/DOZEN
CARAMELIZED ONION AND BLUE CHEESE TART \$32.00/DOZEN
SEARED AHI TUNA ON WONTON CRISP \$42.00/DOZEN
LOBSTER SALAD IN PHYLLO CUPS \$48.00/ DOZEN

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HOT HORS D'OEUVRES

THE MINIMUM ORDER FOR EACH SELECTION IS TWO DOZEN

KING CRAB FILLED MUSHROOMS \$42.00/DOZEN
MINIATURE CRAB CAKES WITH RED PEPPER AIOLI \$48.00/DOZEN
COCONUT FRIED PRAWNS, THAI CHILI DIPPING SAUCE \$42.00/DOZEN
GREEK SPICED LAMB CHOPS WITH GARLIC-YOGURT SAUCE \$42.00/DOZEN
SOY GLAZED HOUSE GROUND TENDERLOIN MEATBALLS \$42.00/DOZEN

APPROPRIATE FOR PASSING

MINIATURE VEGETABLE QUESADILLAS \$36.00/DOZEN
ITALIAN SAUSAGE WRAPPED IN PUFF PASTRY WITH GOAT CHEESE \$38.00/DOZEN
CHICKEN SATAY WITH SPICY PEANUT CILANTRO DIP \$38.00/DOZEN
LEMON ROSEMARY CHICKEN SKEWERS, \$38.00/DOZEN
SPICEY BEEF SKEWERS WITH ORANGE CHIPOTLE SAUCE \$38.00/DOZEN
PANCETTA WRAPPED PRAWN SKEWERS, PESTO CREAM SAUCE \$40.00/DOZEN

RECEPTION ENHANCERS

DUET OF SMOKED SALMON

A LAVISH DISPLAY OF HARD SMOKED AND LOX STYLE PACIFIC SALMON
SERVED WITH MINIATURE BAGELS, GORMET CRACKERS AND TRADITIONAL
GARNISHES

\$200 PER 25 PEOPLE

SEAFOOD ANTIPASTI

FRESH SEAFOOD TO INCLUDE
CHILLED POACHED PRAWNS, SMOKED SALMON,
CRAB LEGS AND SCALLOPS SEASONAL SELECTIONS
FROM THE PACIFIC NORTHWEST, ALASKA & HAWAII

\$450 PER 25 PEOPLE

ASIAN ANTIPASTI PLATTER

A SELECTION OF ASIAN DELIGHTS TO INCLUDE:
SEARED AHI TUNA, VEGETABLE SPRING ROLLS, KING CRAB SUSHI
ROLLS, MARINATED VEGETABLES, WASABI & CHILI SOY GINGER DIPPING SAUCE

\$300 PER 25 PEOPLE

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DELI PLATTER

SMOKED TURKEY, BLACK FOREST HAM, PASTRAMI, SALAMI,
PEPPERJACK, PEPPERJACK, SMOKED PROVOLONE, CHEDDAR CHEESES SERVED
WITH MINIATURE BAGELS AND ROLLS
CORNICHON, WHOLE GRAIN MUSTARD AND MAYONNAISE
\$250 PER 25 PEOPLE

CLASSIC ANTIPASTI

TRADITIONAL ANTIPASTI FAVORITES SERVED WITH ITALIAN BREAD
AND BREADSTICKS, DRIED SAUSAGE AND SALAMI, CHEESES,
OLIVES, AND MARINATED
VEGETABLES
\$200 PER 25 PEOPLE

SPECIALTY CHEESE DISPLAY

PREMIUM DOMESTIC AND IMPORTED SELECTION SERVED WITH
SEASONAL AND DRIED FRUIT, ROASTED AND CANDIED NUT
ACCOMPANIMENTS,
BREADS AND CRACKERS
\$150 PER 25 PEOPLE

SEASONAL VEGETABLE DISPLAY

ROASTED, GRILLED, FRESH VEGETABLES & MUSHROOMS
SEASONED AND MARINATED WITH A VARIETY OF FRESH HERBS
AND SPECIALTY VINEGARS AND DIPS
\$150 PER 25 PEOPLE

FRUIT DISPLAY

LAVISH DISPLAY OF SEASONAL FRESH FRUIT AND BERRIES
\$150 PER 25 PEOPLE

MEDITERRANEAN PLATTER

SELECTION OF MEDITERRANEAN SPREADS AND PITA BREAD
SELECTION OF MARINATED OLIVES
\$150 PER 25 PEOPLE

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THE CARVERY*

ALL CARVED ITEMS ARE ACCOMPANIED BY FRESH BREAD

And Appropriate Condiments

PRIME RIB OF BEEF, AU JUS

\$400 (SERVES 40)

ROAST NEW YORK STRIP, THREE PEPPERCORN SAUCE

\$350 (SERVES 40)

LEG OF LAMB, ROSEMARY MINT SAUCE

\$250 (SERVES 20)

ROAST WHOLE TURKEY, CRANBERRY SAUCE

\$300 (SERVES 40)

- CHEF ATTENDANT FEE OF \$40 PER HOUR

BEVERAGES

Premium Cocktails...6.

J&B Scotch, Christian Bros. Brandy, Cuervo Gold Tequila, Jim Beam
Bourbon, Tanqueray Gin

Seagrams V.O. Whiskey, Smirnoff Vodka, Bacardi Rum

Super Premium Cocktails...7.

Johnnie Walker Black Scotch, Hennessy V.S.O.P. Herradura Tequila,
Knob Creek Bourbon, Bombay Sapphire Gin, Crown Royal Whiskey,
Absolut Vodka, Meyer's Rum

Bottled Beer...5.

Kodiak Brown, Coors, Midnight Sun Sockeye Red,
Heineken, Sam Adams Light

NON-ALCOHOLIC

PUNCH

ICED TEA

LEMONADE

MINERAL WATERS

EVIAN

PERRIER

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CORDIALS

KAHLUA
FRANGELICO
BAILEY'S IRISH CREAM
SAMBUCA ROMANA
AMARETTO DI SARONNO
GRAND MARNIER
COURVOISIER VSOP

SOFT DRINKS

PEPSI
DIET PEPSI
SIERRA MIST

GOURMET SOFT DRINKS
Henry Weinhard's Sodas

BEVERAGE PRICING HOSTED CASH

SOFT DRINKS \$3
GOURMET SOFT DRINKS AND MINERAL WATERS \$3.75
CORDIALS \$8.

PUNCH \$35.00/GALLON
ICED TEA \$33.00/GALLON
LEMONADE \$33.00/GALLON

SPARKLING CIDER \$16.00/BOTTLE
HOUSE BRANDS DRINK TICKET \$7.00/TICKET
DELUXE BRANDS DRINK TICKET \$8.00/TICKET

WINES

Please Inquire about our Current Wine Offerings
As our List Changes, but always maintains a California & Northwest Focus

A LABOR CHARGE OF \$35.00 PER HOUR IS APPLICABLE TO HOSTED BARS
\$80.00 PER HOUR IS APPLICABLE TO CASH BARS.
BOTH STYLES OF BARS REQUIRE A TWO-HOUR MINIMUM.

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