



## Catering Menu Breakfast

Breakfasts are buffet style and will be served by Land's End staff. Please choose from the following options or let us know if you'd like to consult with our Chef to build your own custom menu.

*All pre-made breakfasts include our Standard Beverage Service*

<b>Continental Breakfast</b>	<u>Per Person</u>
assorted pastries (cinnamon rolls, scones, muffins), sliced fruit	\$12.00
<b>Basic Breakfast</b>	
scrambled eggs, bacon, English muffins, home fries, sliced fruit	\$14.00
<b>Standard Breakfast</b>	
scrambled eggs, bacon, crunchy French toast, home fries, sliced fruit	\$17.00
<b>Deluxe Breakfast</b>	
frittata with choice of 3 of the following mushrooms, bacon, elk sausage, spinach, potato or tomatoes comes with bacon, sausage, English muffins, home fries, fruit	\$19.00

## Beverages~Snacks~Desserts

<u>Beverages</u>	<u>Portion</u>
<b>Standard Beverage Service-</b> regular coffee, decaf, tea varieties, & ice water	\$3.50 (per person)
<b>Soft Drinks &amp; Bottled Water-</b> Coke, Diet Coke, Sprite, or Bottled Water	\$2.50 (per drink)
<b>Fruit Juices-</b> 1/2 gallon pitcher = 8, 8 oz servings	\$19.00 (pitcher)
Choices of: Orange, Cranberry, Apple, Passionfruit Guava, or Tomato	
<b>Lemonade-</b> 1/2 gallon pitcher = 8, 8oz servings	\$19.00 (pitcher)
<b>Iced Tea-</b> 1 gallon pitcher = 10, 12 oz servings	\$25.00 (gallon)
<u>Snacks</u>	<u>Portion</u>
<b>Brownies</b>	\$18.00 (dozen)
<b>Assorted Pastries</b>	\$24.00 (dozen)
<b>Assorted Cookies</b>	\$12.00 (dozen)
<b>Assorted Muffins</b>	\$18.00 (dozen)
<b>Fruit Basket</b> – high end apples, oranges & organic bananas	\$75.00 (serves 10)
<b>Snack Basket</b> – an assortment of individual snacks, <i>priced per piece based on snack selection</i>	
<u>Desserts</u>	<u>Portion</u>
<b>Basic Desserts</b>	\$7.00
Carrot Cake, New York Style Cheesecake, Chocolate Cake	(slice or serving)
<b>House Desserts</b>	\$9.00
Chocolate Layer Mousse Cake, Mixed Berry Cream Cheese Pie, Peanut Butter Pie, White Chocolate Lemon Mousse Torte, Flourless Chocolate Cake, Tiramisu	(slice or serving)

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Version: 3/3/2020



## **Catering Menu**

### **Casual Lunches**

Casual lunches are buffet style and will be served by Land's End staff. Choose from an option below or let us know if you'd like to consult with our chef to build your own custom menu.

#### **Soup & Wrap/Sandwich combo**

\$15.00 per person

##### **Choose a soup:**

**Broccoli Cheddar**

**Chicken Noodle**

**Beef Chili**- onion, cheddar

**Clam Chowder**

**(Additional \$2.00 per person)**

#### **Choose from the following Wraps or Sub:**

**Chicken Caesar Salad Wrap**

**Thai Turkey Wrap**- slaw, peanut, carrot, seasoned rice

**Smoked Salmon Wrap**- greens, pickled red onion, cucumber

**Chicken Curry Wrap**- red bell pepper sauce, mignonette slaw

**Ham & Swiss Sub**

**Italian Sub**

**Turkey & Swiss Sub**

**Roast Beef & Cheddar Sub**

Subs are prepared with tomato, lettuce, pickles, mayonnaise

#### **To-Go Box Lunch:**

\$15.50 per person

Includes your choice of one of the wraps or subs listed above, bag of chips, two cookies, mayonnaise & mustard and your choice of beverage: Coke, Diet Coke, Sprite, or bottled water.

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## Catering Menu

### Lunch & Dinner Entrees

All food will be served to guests by Land's End staff. Design your meal one of two ways: Buffet or Plated. Choose from an option below or let us know if you'd like to consult with our chef to build your own custom menu.

**Buffet:** Build your own buffet by the pan

**Plated:** Purchase food per portion, have your guests choose ahead of time or make a special menu

#### A la Carte Entrées

	<b>Pan</b>	<b>Plated</b>
<b>Halibut Iliamna</b> -saffron cream sauce, cous cous, sautéed greens	Market Price	Market Price
<b>Sockeye Salmon</b> -mustard dill sauce, rice pilaf, sautéed greens	Market Price	Market Price
<b>Cajun Shrimp Pasta</b> -bowtie pasta, sherry bacon creole sauce	\$300	\$20.00
<b>Prime Rib</b> -slow roasted, au jus, horseradish cream sauce, mashed potatoes, asparagus	\$500	\$25.00
<b>Chicken Breast</b> -herb lemon pan sauce, mashed potatoes, asparagus	\$350	\$20.00
<b>Lasagna</b> -choice of vegetable or protein	\$200	\$18.00
<b>Enchiladas</b> - choice of beef, chicken, or vegetable	\$150	\$16.00
<b>Short Ribs</b> - polenta, sautéed greens	\$350	\$25.00
<b>Pork Tenderloin</b> - bacon wrapped, sage cream sauce, smashed potatoes, brussel sprouts	\$400	\$28.00

#### Starches

##### Potatoes:

##### **Smashed**

(4 oz. portion)

##### **Mashed**

(5 oz. portion)

##### **Rice Pilaf**

(5 oz. portion)

##### **Polenta**

(5 oz. portion)

##### **Pan**

##### **Portion**

\$175

\$5.00

\$150

\$4.00

\$100

\$4.00

\$175

\$5.00

##### Vegetables

##### **Seasonal Vegetables**

(4 oz. portion)

##### **Asparagus**

(4 oz. portion)

##### **Brussel Sprouts**

(4 oz. portion)

##### **Sautéed Greens**

(4 oz. portion)

##### **Pan**

##### **Portion**

\$125

\$5.00

\$150

\$6.00

\$150

\$6.00

\$125

\$4.00

*\*These plated entrees are served with roasted fingerling potatoes and freshly steamed seasonal vegetables.*

*Substituting your vegetables or starches on plated meals require custom pricing.*

#### Salads

	<b>Buffet</b>	<b>Plated</b>
<b>House Salad</b> -heirloom cherry tomatoes, carrot, pickled red onion	\$4.00	\$5.00
<b>Caesar Salad</b> -romaine, grated parmesan cheese, croutons, Caesar dressing	\$6.00	\$7.00
<b>Super Food</b> - acai vinaigrette, blueberries, candied pecans, pickled red onion, feta cheese	\$6.00	\$7.00

#### Buffet Service Only

<b>Mozzarella Pasta Salad</b> - farfalle, bell pepper, celery, green onion, smoked mozzarella, mayonnaise	\$125
<b>Southwestern Chicken</b> - cilantro, bell pepper, red onion, mayonnaise	\$150
<b>Broccoli Salad</b> - bacon, golden raisins, red onion, mayonnaise	\$125

#### **Dressing Choices**

buttermilk garlic, blue cheese, sweet chili vinaigrette,  
honey Dijon vinaigrette, balsamic vinaigrette

<b>Housemade Rolls</b>	\$1.00
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## Catering Menu

### Appetizers

Served buffet or plated. All food will be served to guests by Land's End staff.

Choose from options below or let us know if you'd like to consult with our chef to build your own custom menu.

**Buffet:** Build your own appetizer buffet

**Plated:** Added as one of the first courses to any meal.

(GF)=Gluten Free (V)=Vegetarian

#### Appetizers

	<b>Pan</b>	<b>Per Piece</b>
<b>Crab Rangoon</b> - sweet chili sauce	\$90.00	\$3.00
<b>Chicken Shumai Dim Sum</b> - lemongrass, teriyaki, candied ginger, green onion	\$90.00	\$3.00
<b>Bleu Cheese &amp; Almond Tart</b> - balsamic glaze (V)	\$90.00	\$3.00
<b>Brussel Sprouts</b> - bacon, candied pecans, gastrique, cilantro (GF)	\$75.00	\$2.50
<b>Char Sui Pork Belly</b> - orange, citrus fennel, cilantro (GF)	\$90.00	\$3.00
<b>Mac &amp; Cheese Balls</b> (V)	\$70.00	\$2.25
<b>Crab Mac &amp; Cheese Balls</b>	\$100.00	\$3.25
<b>Mushroom Risotto Ball</b> - saba syrup (V)	\$90.00	\$3.00
<b>Braised Beef Potato Croquette</b> - lemon crème fraiche, chives	\$105.00	\$3.50
<b>Potato Skins</b> - cheddar chive, BBQ sauce, seasoned sour cream (GF)(V)	\$75.00	\$2.50
<b>Tamale Bites</b> - Cholula, lime cream, white cheese (GF)(V)	\$98.00	\$3.25
<b>Bacon Wrapped Asparagus</b> - black pepper aioli (GF)	\$105.00	\$3.50
<b>Smoked Salmon Canape</b> - cucumber, pickled mustard caviar, dill (GF)	\$90.00	\$3.00
<b>Crab Cakes</b> - housemade tartar sauce	\$105.00	\$3.50

#### Platters/Trays

	<b>Platter Price</b>
<b>Baked Crab &amp; Artichoke</b> -served with house made bread	\$275.00
<b>Shrimp cocktail</b> house made cocktail sauce, lemon (GF)	\$150.00
<b>Crudité</b> (GF)- choice of roasted garlic hummus (V), buttermilk garlic dressing, or bacon bleu cheese dip	\$75.00
<b>Fruit Tray</b> -mixture of seasonal fruit served as a mixed fruit salad or on skewers (GF)(V)	\$100.00
<b>Smoked Salmon &amp; Brie Crostini</b>	Market Price
<b>Charcuterie Board</b>	\$300
<b>Chicken Drumettes</b> (GF) OR <b>Fried Oyster Mushrooms</b> (GF)(V)	
-Traditional Buffalo	\$175
-Thai Chili- basil oil, candied ginger threads	Per 10lbs.
-Habanero Honey- ranch, green onion	
-Housemade BBQ	
<b>Sliders</b>	
-Honey Pecan Chicken	\$350.00
-Pimento Cheese & Beef	\$350.00
-Ham, Swiss & Jezebel Sauce	\$350.00
-King Crab Cake Slider w/ housemade tartar, pickled red onion	\$400
<b>Ceviche</b> - served on a wonton chip	
Choose from Tuna, Shrimp or Halibut	Market Price

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## Catering Menu

### **Special Event Mobile Bar**

**Mobile Bar - Hosted or Non-Hosted:**

**Hosted:** Host pays for all alcoholic beverages ordered by their guests or set a dollar limit (if any) on bar beverage sales.

**Non-Hosted:** Host's individual guests pay on their own for all bar beverage sales.

Hosted/Non-Hosted can be combined.

*\*\*Minimum of \$300 apply for setup of mobile bar\*\**

Special requests for alcohol that we do not carry must be made in advance. All beverage selections and quantities for Mobile Bar must be confirmed 2 weeks prior to your event.

**Cocktails & Liquors**

Standard Mobile Bar will include the following liquors: Kettle One, Tanqueray, Crown Royal, Maker's Mark, Jameson, Bacardi, Captain Morgan, Dewar's, Jose Cuervo

*Additional liquors available can be seen on the next page*

Standard Liquor Drinks are typically \$7-\$8 each. Top Shelf Liquors can range \$8-\$14.

**Drink Tickets**

Can be purchased and cover the cost of any beer, glass of wine, or cocktail  
\$8.00 per ticket

**Beer**

**Kegs**

**Homer Brewing's Broken Birch Bitter and Red Knot Scottish Ale**

5.5-gallon keg (which pours approx. 40, 12 oz. beers) \$200

**Kenai River Blonde**

15-gallon keg (which pours approx. 115, 12 oz. beers) \$575

*All kegs are sold RETAIL (by the glass), not wholesale (by the keg), at \$5 per glass.*

If you would like a keg which is not listed here below, we can arrange for special orders, but the keg will be charged in full, at the glass price.

**Bottles**

Pabst Blue Ribbon	\$4.00	Blue Moon	\$5.50
Michelob Ultra	\$5.00	Alaskan Icy Bay IPA	\$5.50
Bud Light	\$5.00	Alaskan Amber	\$5.50
Coors Light	\$5.00	Denali Twister Creek IPA	\$5.50
Beck's N/A	\$5.00	Deep Powder Porter	\$6.00
Angry Orchard Hard Cider	\$5.00	Backcountry Blue	\$6.00
Widmer Hefeweizen	\$5.50	King St. American Pale Ale IPA	\$6.00
Corona	\$5.50	Guinness Draught	\$6.50
Stella Artois	\$5.50	Magnitude 902	\$7.00

If you would like any beer or wine that is not in our selection listed here, we can special order it for you. It will be charged to you by the case. Special orders require at least 2 weeks' notice to assure delivery prior to your event.

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## Wine List

### Merlot

Red Diamond Washington	\$27
C Smith "The Velvet Devil" Washington	\$31
Wild Horse Central Coast	\$35
Frog's Leap Napa Valley	\$86

### Cabernet Sauvignon

Fat Bastard France	\$27
Dry Creek Sonoma Valley	\$45
Ravage California	\$30
Columbia Crest Columbia Valley	\$33
Joel Gott 815 California	\$37
Silver Oak Alexander Valley	\$109

### Pinot Noir

Union Wine Underwood Oregon	\$27
Angeline Sonoma County	\$32
Cartlidge & Browne California	\$33
Elk Cove Willamette Valley Oregon	\$50
Edna Valley Vineyard Central Coast	\$45
Hahn Central Coast California	\$56
Domaine Drouhin Dundee Hills	\$75

### Malbec

Andeluna 1300 Malbec Argentina	\$27
Terrazas "Altos del Plata" Mendoza	\$33

### Shiraz

Michael David "Petite/Petite" Lodi	\$43
JBarry "Lodge Hill Vineyard" Clare Valley	\$49

### Other Reds

7 Moons Red Blend California	\$27
Vidigal Reserva Vinho Tinto Portugal	\$27
Hahn GSM Blend Central Coast	\$34
Shatter Grenache Languedoc France	\$46

### Rose

Simi Dry Rosé Sonoma County	\$31
La Vieille Ferme France	\$35

### Chardonnay

Barnard Griffin Columbia Valley	\$27
Alexander Valley Sonoma	\$38
Meiomi California	\$30
Adelsheim Willamette Valley Oregon	\$42
Decoy Sonoma Valley	\$49
Grgich Hills Napa Valley	\$65
Januik Cold Creek Columbia Valley	\$65

### Pinot Grigio

Cavaliere d'Oro Gabbiano Italy	\$27
Hahn Central Coast California	\$24
Stellina di Notte IGT Delle Venezie	\$29
A to Z Oregon	\$39
Elk Cove Willamette Valley Oregon	\$42

### Sauvignon Blanc

Joel Gott Napa Valley California	\$27
Chasing Venus New Zealand	\$36
Twomey Napa Valley California	\$55

### Other Whites

Vidigal Vinho Verde Portugal	\$27
Salmon Creek White Zinfandel CA	\$27
Charles Smith Kung Fu Girl Riesling Columbia Valley Washington	\$27
Bear Creek Strawberry Rhubarb	\$30
Tilia Torrontés Mendoza Argentina	\$30
Pine Ridge Chenin Blanc/Viognier CA	\$27
Dry Creek Flume Blanc Sonoma Valley	\$32

### Sparkling

Langlois Chateau Cremant Brut Rosé Sparkling Wine Loire France	\$50
La Marca Prosecco Italy	\$24
Codorniu Brut Cava Clasico Spain	\$24
Gruet Brut Sparkling New Mexico	\$33
Argyle Brut Willamette Valley Oregon	\$55
Veuve Clicquot Brut Yellow Label France	\$85
Veuve Clicquot Brut Rose France	\$99

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# Liquor List

## Vodka

Ketel One  
Grey Goose  
Tito's  
Stoli Vanilla  
Absolute Peppar  
Absolute Citron  
Anchorage Distillery Ghost Pepper

## Gin

Bombay Sapphire  
Tanqueray  
Hendrick's

## Whiskey/Bourbon

Bulleit Bourbon  
Crown Royal  
Jack Daniels  
Jim Beam  
Bulleit Rye  
Basil Hayden's  
Maker's Mark  
Knob Creek  
Yukon Jack  
Jameson  
Bushmills  
Southern Comfort

## Rum

Bacardi  
Malibu  
Myers  
Captain Morgan  
Sailor Jerry

## Cognac/Brandy

E&J  
Remy Martin  
Martell Cordon Bleu  
Hennessy  
Courvoisier  
Christian Brothers

## Scotch

Johnnie Walker Red  
Johnnie Walker Black  
Dewar's  
Oban\*  
Glenlivet\*  
Glenfiddich\*  
Lagavulin\*  
Ardbeg\*  
\*Single Malt

## Tequila

Jose Cuervo  
Sauza  
Don Julio  
Espolon  
Patron

## Other

Grand Marnier  
Chambord  
Kahlua  
Bailey's  
Tuaca  
Midori  
Tia Maria  
Disaronno  
Carolan's  
Frangelico  
Benedictine  
Hpnnotiq  
Drambuie  
Sambuca  
Aperol  
Pimm's  
Martini + Rossi