



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

Continental Breakfast	<u>Per Person</u>
assorted pastries (cinnamon rolls, scones, muffins), sliced fruit	\$12.00
Basic Breakfast	\$16.50
scrambled eggs, bacon, English muffins, home fries, sliced fruit	
Standard Breakfast	\$18.00
scrambled eggs, bacon, crunchy French toast, home fries, sliced fruit	
Deluxe Breakfast	\$19.00
frittata with choice of 3 of the following mushrooms, bacon, sausage, spinach, potato, or tomatoes comes with bacon, sausage, English muffins, home fries, fruit	
Classic Benedict Breakfast	\$20.00
English muffin, honey roasted ham, poached egg, hollandaise Comes with bacon or sausage, mixed berry scones, home fries, fruit	

Beverages~Snacks~Desserts

Beverages

	<u>Portion</u>
Standard Beverage Service - regular coffee, decaf, tea varieties, & ice water	\$3.50 (per person)
Soft Drinks & Bottled Water - Coke, Diet Coke, Sprite, or Bottled Water	\$2.50 (per drink)
Fruit Juices - 1/2 gallon pitcher = 8, 8 oz servings	\$19.00 (pitcher)
Choices of: Orange, Cranberry, Apple, Passionfruit Guava, or Tomato	
Lemonade - 1/2 gallon pitcher = 8, 8oz servings	\$19.00 (pitcher)
Iced Tea - 1 gallon pitcher = 10, 12 oz servings	\$25.00 (gallon)

Snacks

	<u>Portion</u>
Brownies	\$18.00 (dozen)
Assorted Pastries	\$24.00 (dozen)
Assorted Cookies	\$12.00 (dozen)
Assorted Muffins	\$18.00 (dozen)
Fruit Basket – high end apples, oranges & organic bananas	\$75.00 (serves 10)
Snack Basket – an assortment of individual snacks, <i>priced per piece based on snack selection</i>	

Desserts

	<u>Portion</u>
Basic Desserts	\$7.00
Carrot Cake, New York Style Cheesecake, Chocolate Cake	(slice or serving)
House Desserts	\$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: 2/16/2022



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

\$16.50 per person

Choose a soup:

Broccoli Cheddar

Chicken Noodle

Beef Chili

Minestrone

Purple Cabbage & Steak

Green Cabbage & Chicken

New England Style Clam Chowder

Manhattan Clam Chowder

(Additional \$2.00 per person)

Choose from the following Wraps or Sandwiches:

All Wraps Served Cold, Sandwiches Served Hot or Cold

Chicken Caesar Wrap-romaine, chicken, Caesar dressing, parmesan

Salmon Wrap- romaine, pickled red onion, cream cheese

Chicken Curry Wrap- red bell pepper sauce, house-made slaw

Italian Sandwich or Wrap-salami, kalamata olives, red onion, bell pepper, sweet chili vinaigrette

Club Sandwich or Wrap-turkey, ham, Swiss, tomato, red onion, lettuce

Ham & Swiss Sandwich or Wrap-lettuce, tomato, onion

Turkey & Swiss Sandwich or Wrap lettuce, tomato, onion

Roast Beef & Cheddar Sandwich or Wrap lettuce, tomato, onion

Only Served Hot

Traditional Cubano-turkey, ham, kalamata olive & pickle tapenade, provolone, mustard

Hot Pressed Turkey & Swiss-tomato, red onion

Cold Sandwiches will be served dry but with mayonnaise and mustard packets on the side

To-Go Box Lunch:

\$16.00 per person

Includes your choice of one of the cold 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

Plated Style Lunch & Dinner Entrees

All food will be served to guests by Land's End staff.

Let us know if you'd like to consult with our chef to build your own custom menu.

Plated: Purchase food per plate, guests must choose ahead of time or make a special menu

Entrées

	Plated
Halibut Iliamna (GF) -choice of 4oz. or 6oz. portions, lemon cream reduction, saffron risotto & asparagus	Market Price
Sockeye Salmon (GF) -6.5oz portion, skin on, lemon dill cream sauce, risotto & asparagus	Market Price
Cajun Shrimp Pasta -bowtie pasta, house-made Cajun tomato sauce, spot prawns, garlic bread <i>(can be vegetarian w/o spot prawns)</i>	\$26.00
Prime Rib (GF) -slow roasted, au jus, horseradish cream sauce, garlic mashed potatoes & asparagus	\$36.00
Chicken Breast (GF) -6oz. portion, choice of lemon cream reduction, dill cream reduction, white wine mushroom cream reduction, potato au gratin & asparagus	\$20.00
Chicken Alfredo -fettuccini, house-made white wine alfredo, pan seared chicken breast, garlic bread <i>(can be vegetarian w/o chicken)</i>	\$16.00
Cowboy Rib -10oz. short ribs, red wine rosemary thyme reduction, sweet chili BBQ sauce, potato au gratin & asparagus	\$36.00
Beef Lasagna -garlic bread	\$18.00
Vegetarian Lasagna (V) -garlic bread	\$16.00

(GF) Gluten Free, (V) Vegetarian

Salads

	Plated
House Salad -heirloom cherry tomatoes, carrot, pickled red onion (20 portions per bowl) choice of buttermilk garlic, blue cheese, sweet chili vinaigrette, honey mustard vinaigrette	\$6.00
Caesar Salad -romaine, grated parmesan cheese, croutons, Caesar dressing (20 port per bowl)	\$7.00
Golden Beet Salad -arugula, sweet chili vinaigrette, goat cheese, almond streusel, prosciutto, golden beets (20 portions per bowl)	\$10.00
White Truffle Salad -arugula, white truffle vinaigrette, shaved oven roasted spiced almond cheese, grape tomato (20 portions per bowl)	\$12.00

Plated Service Only

	Half/Full
Caprese Salad -mozzarella cheese, thinly sliced fresh tomato, chiffonade basil, Deep fried basil, black fermented garlic balsamic vinaigrette	\$8.75/\$17.50

House-Made Rolls

\$1.00

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Catering Menu

Buffet Style Lunch & Dinner Entrees

All food will be served to guests by Land's End staff.

Let us know if you'd like to consult with our chef to build your own custom menu.

Buffet: Build your own buffet, pick your entrée, starch, and vegetable by the pan

Entrées

	Pan (Portion)
Halibut Iliamna (GF) -choice of 4oz. or 6oz. portions, lemon cream reduction	Market Price (30)
Sockeye Salmon (GF) -6.5oz portion, skin on, lemon dill cream sauce	Market Price (25)
Cajun Shrimp Pasta -bowtie pasta, house-made Cajun tomato sauce, spot prawns, garlic bread <i>(can be vegetarian w/o spot prawns)</i>	\$520 (20)
Prime Rib (GF) -slow roasted, au jus, horseradish cream sauce	\$650 (18)
Chicken Breast (GF) -6oz. portion, choice of lemon cream reduction, dill cream reduction, white wine mushroom cream reduction	\$350 (30)
Chicken Alfredo -fettuccini, house-made white wine alfredo, pan seared chicken breast, garlic bread <i>(can be vegetarian w/o chicken)</i>	\$320 (20)
Cowboy Rib -10oz. short ribs, red wine rosemary thyme reduction, sweet chili BBQ sauce	\$540 (30)
Beef Lasagna -garlic bread	\$400 (25)
Vegetarian Lasagna (V) -garlic bread	\$360 (25)

(GF) Gluten Free, (V) Vegetarian

Starches

	Pan
Garlic Mashed Potatoes (30 portions per pan)	\$150
Mashed Potatoes (30 portions per pan)	\$125
Twice Baked Potato (20 portions per pan)	\$130
Saffron Risotto (30 portions per pan)	\$200
Rice Pilaf (30 portions per pan)	\$120

Vegetables

	Pan
Seasonal Vegetables (30 portions per pan)	\$125
Asparagus (25 portions per pan)	\$150
Brussel Spouts (25 portions per pan)	\$150
Sauteed Greens (25 portions per pan)	\$125

Salads

	Buffet
House Salad -heirloom cherry tomatoes, carrot, pickled red onion (20 portions per bowl), choice of buttermilk garlic, blue cheese, sweet chili vinaigrette, honey mustard vinaigrette	\$80
Caesar Salad -romaine, grated parmesan cheese, croutons, Caesar dressing (20 port per bowl)	\$120
Golden Beet Salad -arugula, sweet chili vinaigrette, goat cheese, almond streusel, prosciutto, golden beets (20 portions per bowl)	\$180
White Truffle Salad -arugula, white truffle vinaigrette, shaved oven roasted spiced almonds, feta cheese, grape tomato (20 portions per bowl)	\$220

House-Made Rolls

\$1.00

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Catering Menu

Appetizers

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.

(GF)=Gluten Free **(V)**=Vegetarian

<u>Hot Appetizer Pans (30 portions per pan)</u>	Pan	Per Piece
Crab Rangoon - sweet chili sauce	\$90.00	\$3.00
Chicken Shumai Dim Sum - lemongrass, teriyaki, green onion	\$90.00	\$3.00
Blue Cheese & Almond Tart - balsamic glaze (V)	\$90.00	\$3.00
Mushroom Risotto Arancini - sweet chili vinaigrette (V)	\$75.00	\$2.50
Saffron Risotto Arancini -choice of house dressing for dipping sauce	\$90.00	\$3.00
Braised Beef Stuffed Croquette - lemon crème fraiche, chives	\$105.00	\$3.50
Blue Cheese Stuffed Croquette - white truffle oil	\$90.00	\$3.00
White Truffle Croquette - black garlic goat cheese	\$115.00	\$3.75
Bacon Wrapped Asparagus - black pepper aioli (GF)	\$75.00	\$2.50
Crab Cakes - Red Dungeness crab, lemon aioli	\$105.00	\$3.50
Sweet Chili BBQ Chicken Slider - house-made coleslaw	\$105.00	\$3.50
<u>Cold Appetizer Trays (25 portions per tray)</u>	Tray	Per Piece
Bell Pepper Tapenade Crostini	\$50.00	\$2.50
Balsamic & Feta Crostini - red bell pepper tapenade, white truffle oil	\$85.00	\$3.50
Duck Pate Crostini	\$115.00	\$4.75
Olive Tapenade Crostini - goat cheese, balsamic reduction	\$80.00	\$3.25
Crab Stuffed Mushrooms - cream cheese *can be served hot*	\$125.00	\$5.00
Goat Cheese Stuffed Mushrooms - chives	\$60.00	\$2.50
Fruit Tray (GF) (V)	\$100.00	
<u>Buffet Only Appetizers (30 portions per)</u>	Pan	
Brussel Sprouts - bacon, candied pecans, gastrique, cilantro (GF)	\$75.00	
Shrimp Cocktail Tower -house-made cocktail sauce, lemon (GF)	\$150.00	
Baked Crab & Artichoke Dip - served with house-made rolls	\$275.00	
Crudit� (GF) - choice of roasted garlic hummus (V), buttermilk garlic dressing, or bacon blue cheese dip	\$75.00	
Charcuterie Board -serves 75 people	\$300.00	
Jumbo Chicken Wings - choice of buffalo, Thai Chili, Habanero Honey, House-Made BBQ	\$175 for 10 lbs.	Feeds about 7ppl
<u>Plated Only Appetizers</u>	Per Person	
Spot Prawn Cocktail Martini - 5oz. shrimp, house-made cocktail sauce, lemon basil black peppercorn brine, served in a coupe glass	\$8.00	
Individual Tuna Poke - 3oz. Tuna, avocado lemon mousse, Tobiko caviar, served in a coupe glass	\$6.50	
Ceviche - served on a house-made corn tortilla bowl	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 \$500 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:

Ketel One, Tanqueray, Crown Royal, Maker's Mark, Jameson, Bacardi, Captain Morgan, Dewar's, Jose Cuervo

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

Additional liquors available can be found on the next page

Drink Tickets

May be purchased and cover the cost of any beer, glass of wine, or cocktail
\$9.00 per ticket. Ticket quantities must be finalized a week prior.

Beer

Kegs

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

5.5-gallon keg (which pours approx. 40, 12 oz. beers) \$225

Kenai River Blonde

15-gallon keg (which pours approx. 115, 12 oz. beers) \$635

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 & Cans

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 9.2	\$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
Mark Hamm Napa Valley	\$47
Frog's Leap Napa Valley	\$86

Cabernet Sauvignon

Fat Bastard France	\$27
Dry Creek Sonoma Valley	\$46
Ravage California	\$30
Columbia Crest Columbia Valley	\$33
Joel Gott 815 California	\$37

Pinot Noir

Union Wine Underwood Oregon	\$27
Cartlidge & Browne California	\$33
J Vineyards Sonoma California	\$47
Domaine Drouhin Dundee Hills	\$75

Malbec

Tinto Negro Argentina	\$27
Alamos Argentina	\$32
Terrazas "Altos del Plata" Mendoza	\$33

Other Reds

7 Moons Red Blend California	\$27
Vidigal Reserva Vinho Tinto Portugal	\$27
Shatter Grenache Languedoc France	\$46
Jbarry Shiraz "Lodge Hill" Clare Valley	\$49

Rose

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

Sake

AWAYUKI Sparkling Sake	\$16
Light, fizzy & mildly sweet	
Hakutsuru Draft Sake (Junmai)	\$14
Light, fresh and smooth	

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

Pinot Grigio

Prophecy Delle Venezie Italy	\$27
Stellina di Notte IGT Delle Venezie	\$29
King Estate Oregon	\$40
A to Z Oregon	\$39
LOVEBLOCK Marlborough NZ	\$56

Sauvignon Blanc

Joel Gott Napa Valley California	\$27
Chasing Venus Marlborough NZ	\$36
White Haven Marlborough NZ	\$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

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 France	\$85
Veuve Clicquot Brut Rose France	\$99

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Liquor List

Vodka

Ketel One
Grey Goose
Glacier
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

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

Watermelon Pucker
St. Germain
Grand Marnier
Chambord
Kahlua
Bailey's
Tuaca
Midori
Tia Maria
Disaronno
Carolan's
Frangelico
Benedictine
Hpnotiq
Drambuie
Sambuca
Aperol