



## 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*

	<u>Per Person</u>
<b>Continental Breakfast</b>	\$15.00
assorted pastries, sliced fruit	
<b>Basic Breakfast</b>	\$20.00
scrambled eggs, bacon, biscuits, home fries, sliced fruit	
<b>Standard Breakfast</b>	\$22.00
scrambled eggs, bacon, crunchy French toast, home fries, sliced fruit	
<b>Deluxe Breakfast</b>	\$22.00
Choice of Meat Frittata (sausage, mushroom, bacon) or Veggie Frittata (spinach, roasted red bell pepper, feta) comes with biscuits, home fries, fruit	
<b>Classic Benedict Breakfast</b>	
English muffin, Canadian bacon, poached egg, hollandaise	
Comes with bacon or sausage, scones, home fries, fruit	
	\$23.00
<b>A La Carte ½ Pans</b>	
Bacon (30 pieces)	\$40.00
Sausage (30 links)	\$40.00
Scrambled Eggs (15 portions)	\$40.00

### Beverages & Snacks

<u>Beverages</u>	<u>Portion</u>
<b>Standard Beverage Service-</b> regular coffee, decaf, tea varieties, & ice water	\$4.00 (per person)
<b>Soft Drinks &amp; Bottled Water-</b> inquire for soft drink flavors	\$2.50 (per drink)
<b>Fruit Juices-</b> ½ gallon pitcher = 8, 8 oz servings	\$15.00 (pitcher)
Choices of: Orange, Cranberry, Apple, Passionfruit Guava, or Tomato	
<b>Lemonade-</b> ½ gallon pitcher = 8, 8oz servings	\$13.50 (pitcher)
<b>Iced Tea-</b> 1 gallon pitcher = 10, 12 oz servings	\$19.00 (gallon)
<u>Snacks</u>	<u>Portion</u>
<b>Brownies</b>	\$20.00 (dozen)
<b>Assorted Pastries</b>	\$26.00 (dozen)
<b>Assorted Cookies</b>	\$18.00 (dozen)
<b>Assorted Muffins</b>	\$18.00 (dozen)
<b>Sweet Sensation Bars-</b> coconut, butterscotch chips, chocolate chips, sweetened condensed milk, graham cracker	\$18.00 (dozen)
<b>Mini Black Bottom Cakes-</b> chocolate cake with a cream cheese chocolate chip center	\$18.00 (dozen)
<b>Fruit Basket</b> – high end apples, oranges & organic bananas	\$50.00 (serves 10)
<b>Snack Basket</b> – an assortment of individual snacks: <i>granola bars, candy bars, mixed nuts, trail mix</i>	\$250 (100 pieces)

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



## **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**

\$19.00 per person

#### **Choose One Soup:**

**Broccoli Cheddar**

**Chicken Noodle**

**Beef Chili**

**Minestrone**

**Alaskan Seafood Chowder  
(Additional \$2.00 per person)**

**Add a Second Soup Option  
Additional \$4.00 per person**

#### **Choose 2-3 of the following Wraps or Sandwiches:**

**All Sandwiches and Wraps served Cold**

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

**Salmon Wrap**- romaine, pickled red onion, cream cheese

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

**Club Sandwich**-turkey, ham, Swiss, tomato, red onion, lettuce

**Ham & Swiss Sandwich** -lettuce, tomato, onion

**Turkey & Swiss Sandwich**- lettuce, tomato, onion

**Roast Beef & Cheddar Sandwich**- lettuce, tomato, onion

Sandwiches will be served cut in half and dry but with mayonnaise and mustard packets on the side.

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

\$20.00 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.

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



## 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

	<b>Plated</b>
<b>Halibut Iliamna (GF)</b> -choice of 4oz. or 6oz. portions, lemon cream reduction, saffron risotto & asparagus	Market Price
<b>Sockeye Salmon (GF)</b> -6.5oz portion, skin on, lemon dill cream sauce, risotto & asparagus	Market Price
<b>Cajun Shrimp Pasta</b> -bowtie pasta, house-made Cajun tomato sauce, shrimp, garlic bread <i>(can be vegetarian w/o shrimp)</i>	\$26.00 \$19.00
<b>Prime Rib (GF)</b> -14oz. portion, slow roasted, au jus, horseradish cream sauce, garlic mashed potatoes & seasonal vegetables <b>*Minimum Order of 12 Plates Required*</b>	\$42.00
<b>Chicken Breast (GF)</b> -6oz. portion, white wine mushroom cream reduction, potato au gratin & seasonal vegetables	\$20.00
<i>add topping of artichoke hearts, grape tomato, crab meat</i>	\$24.00
<b>Chicken Alfredo</b> -fettuccini, house-made white wine alfredo, pan seared chicken breast, garlic bread <i>(can be vegetarian w/o chicken)</i>	\$20.50 \$18.00
<b>Beef Lasagna</b> -garlic bread <b>*Minimum Order of 10 Plates Required*</b>	\$21.00
<b>Vegetarian Lasagna (V)</b> -garlic bread <b>*Minimum Order of 10 Plates Required*</b>	\$21.00
<b>(GF) Gluten Free, (V) Vegetarian</b>	

#### Salads

	<b>Plated</b>
<b>House Salad</b> -heirloom cherry tomatoes, carrot, pickled red onion choice of buttermilk garlic, blue cheese, sweet chili vinaigrette, honey mustard vinaigrette	\$6.00
<b>Caesar Salad</b> -romaine, grated parmesan cheese, croutons, Caesar dressing	\$7.50
<b>Golden Beet Salad</b> -arugula, sweet chili vinaigrette, goat cheese, almond streusel, prosciutto, golden beets	\$10.00

#### House-Made Rolls

\$1.00

#### Desserts

Carrot Cake, New York Style Cheesecake, Peanut Butter Pie, Chocolate Mousse Pie, Crème Bruleé, Key Lime Pie, Black Bottom Cake, Seasonal Cheesecake Flavors	\$10.00 per serving
---	---------------------

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



## 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

	<b>Pan (Portion)</b>
<b>Halibut Iliamna (GF)</b> -choice of 4oz. portions, lemon cream reduction	Market Price (30)
<b>Sockeye Salmon (GF)</b> -6.5oz portion, skin on, lemon dill cream sauce	Market Price (25)
<b>Cajun Shrimp Pasta</b> -bowtie pasta, house-made Cajun tomato sauce, shrimp, garlic bread <i>(can be vegetarian w/o shrimp)</i>	\$475 (20)
<b>Prime Rib (GF)</b> -10oz. portion, slow roasted, au jus, horseradish cream sauce	\$350 (20)
<b>Chicken Breast (GF)</b> -6oz. portion, wine mushroom cream reduction	\$700 (18)
<b>Chicken Alfredo</b> -fettuccini, house-made white wine alfredo, pan seared chicken breast, garlic bread <i>(can be vegetarian w/o chicken)</i>	\$350 (30)
<b>Beef Lasagna</b> -garlic bread	\$360 (20)
<b>Vegetarian Lasagna (V)</b> -garlic bread	\$300 (20)
	\$300 (25)
	\$280 (25)

(GF) Gluten Free, (V) Vegetarian

#### Starches

	<b>Pan</b>
<b>Garlic Mashed Potatoes</b> (30 portions per pan)	\$150
<b>Mashed Potatoes</b> (30 portions per pan)	\$125
<b>Twice Baked Potatoes</b> (20 portions per pan)	\$150
<b>Rice Pilaf</b> (30 portions per pan)	\$150
<b>Au Gratin Potatoes</b> (25 portions per pan)	\$170

#### Vegetables

	<b>Pan</b>
<b>Seasonal Vegetables</b> (30 portions per pan)	\$155
<b>Asparagus</b> (25 portions per pan)	\$170
<b>Brussel Spouts</b> (25 portions per pan)	\$170

#### Salads

	<b>Buffet</b>
<b>House Salad</b> -heirloom cherry tomatoes, carrot, pickled red onion (20 portions per bowl), choice of buttermilk garlic, blue cheese, sweet chili vinaigrette, honey mustard vinaigrette	\$100
<b>Caesar Salad</b> -romaine, grated parmesan cheese, croutons, Caesar dressing (20 port per bowl)	\$140
<b>Golden Beet Salad</b> -arugula, sweet chili vinaigrette, goat cheese, almond streusel, prosciutto, golden beets (20 portions per bowl)	\$200

#### House-Made Rolls

\$1.00

#### Desserts

Carrot Cake, New York Style Cheesecake, Peanut Butter Pie, Chocolate Mousse Pie, Crème Bruleé, Key Lime Pie, Black Bottom Cake, Seasonal Cheesecake Flavors	\$10.00 per serving
---	---------------------------

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



## Catering Menu

### Appetizers

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

Choose from the options below or let us know if you'd like to consult with our Chef to build your own custom menu. **(GF)**=Gluten Free **(DF)**=Dairy Free **(V)**=Vegetarian

#### Hot Appetizer Pans (30 portions per pan)

	<b>Pan</b>	<b>Per Piece</b>
<b>Chicken Satay</b> - mango BBQ sauce or peanut sauce <b>(GF)(DF)</b>	\$100.00	\$2.50
<b>Blue Cheese &amp; Almond Tart</b> - balsamic glaze <b>(V)</b>	\$100.00	\$3.50
<b>Mushroom Risotto Arancini</b> - sweet chili vinaigrette <b>(V)</b>	\$90.00	\$3.00
<b>Picadillo Croquette</b> - ground beef, olives, raisins	\$120.00	\$3.75
<b>Bacon Wrapped Asparagus</b> - black pepper aioli <b>(GF)</b>	\$90.00	\$3.00
<b>Crab Cakes</b> - Red Dungeness crab, lemon aioli	\$125.00	\$3.75
<b>Sweet Chili BBQ Chicken Slider</b> - house-made coleslaw <b>(DF)</b>	\$125.00	\$3.75
<b>Spanakopita</b> - phyllo dough, spinach, feta <b>(V)</b>	\$75.00	\$2.75
<b>Crab Stuffed Mushrooms</b> - cream cheese	\$150.00	\$5.50
<b>Fried Reindeer Meatballs</b> - green chili, gorgonzola, mint jalapeno sauce	\$100.00	\$3.50
<b>Elk Sliders</b> - chipotle aioli	\$100.00	\$3.50
<b>Stuffed Dates</b> - cream cheese, bacon wrapped <b>(GF)</b>	\$75.00	\$3.00
<b>Almond Fried Brie Bites</b> - marionberry jam, crostini <b>(V)</b>	\$125.00	\$3.50

#### Cold Appetizer Trays (25 portions per tray)

	<b>Tray</b>	<b>Per Piece</b>
<b>Balsamic &amp; Feta Crostini</b> - red bell pepper tapenade <b>(V)</b>	\$95.00	\$3.50
<b>Caprese Skewers</b> - grape tomato, mozzarella, basil, balsamic drizzle <b>(GF)(V)</b>	\$75.00	\$3.00
<b>Goat Cheese Stuffed Mushrooms</b> - chives <b>(GF)</b>	\$75.00	\$2.50
<b>Smoked Salmon Crostini</b> - cream cheese, capers, dill	\$75.00	\$3.50
<b>Marinated Veggie Kabob</b> - olive, mushroom, grape tomato, basil, halloumi <b>(GF)(V)</b>	\$75.00	\$3.00
<b>Deviled Eggs</b> - creamy yolk filling, parsley, red bell pepper, paprika <b>(GF)</b>	\$50.00	\$2.00
<b>Endive Avocado Cup</b> - roasted tomato topping <b>(GF)(DF)(V)</b>	\$75.00	\$2.50
<b>Antipasto Kabob</b> - pepperoncini, olive, artichoke heart, pepperoni, salami <b>(GF)</b>	\$125.00	\$3.50
<b>Fruit Tray</b> <b>(GF)(DF)(V)</b>	\$120.00	

#### Buffet Only Appetizers (30 portions per)

	<b>Pan</b>
<b>Alaska Weathervane Scallops</b> - bacon wrapped, maple glaze (25 portions) <b>(GF)</b>	\$330.00
<b>Brussel Sprouts</b> - bacon, candied pecans, birch aioli <b>(GF)</b>	\$85.00
<b>Shrimp Cocktail Tower</b> -house-made cocktail sauce, lemon <b>(GF)(DF)</b>	\$175.00
<b>Baked Crab &amp; Artichoke Dip</b> - served with house-made rolls	\$290.00
<b>Mediterranean Party Trio</b> - tabbouleh, olive tapenade, roasted red pepper hummus, marinated veggies, focaccia, pita	\$250.00
<b>Crudit�</b> - buttermilk garlic dressing and blue cheese dressing	\$85.00
<b>Charcuterie Board</b> -serves 75 people	\$340.00
<b>Jumbo Chicken Wings</b> - choice of buffalo, Mango BBQ sauce	\$210/10lbs

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



# 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\*\**

All beverage selections and quantities for Mobile Bar must be confirmed 2 weeks prior to your event.

## Cocktails & Liquors

**Standard Mobile Bar will include house standard liquors & some specialty liquors.**

Standard Liquor Drinks are typically \$8-\$10 each. Top Shelf Liquors range \$9 & up.

*A comprehensive list of 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 Standard liquor cocktail.

Standard Drink Tickets: \$9.00 per ticket. Top Shelf Drinks are not included in Drink Tickets.

Ticket quantities must be finalized a week prior.

## Beer

### Bottles & Cans

Guinness Draught	\$7.00	Denali Twister Creek IPA	\$7.00
Stella Artois	\$6.00	Magnitude 9.2	\$7.00
Blue Moon	\$6.00	Deep Powder Porter	\$7.00
Bud Light	\$6.00	Matanuska Brewing Hazy Pale	\$8.00
Coors Light	\$6.00	Arctic Warrior American Ale	\$7.00
Miller Lite	\$6.00	Angry Orchard Hard Cider	\$6.00
Heineken o.o (non-alcoholic)	\$6.00	Alaskan Mango Peach Hard Seltzer	\$7.00
Alaskan Icy Bay IPA	\$7.00	AK Cherry Grapefruit Hard Seltzer	\$7.00
Alaskan Amber	\$7.00	Matt's Hard Mango Lemonade	\$7.00
King St. American Pale Ale – 16oz.	\$8.00	Double Shovel Semi-Dry Cider	\$8.00

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 ensure delivery prior to your event.

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



# Wine List

---

## Cabernet Sauvignon

---

Fat Bastard <i>France</i>	\$9 / \$28
Schooler Nolan Red Mountain <i>California</i>	\$12 / \$39
Justin Isosceles <i>California</i>	\$24 / \$82
Dry Creek <i>Sonoma Valley California</i>	½ btl. \$28 / \$42
Jordan <i>Alexander Valley California</i>	\$95
Joseph Phelps <i>Napa Valley California</i>	\$120
Silver Oak <i>Alexander Valley California</i>	\$130
Caymus <i>Napa Valley California</i>	\$140
Silver Oak 2012 <i>Alexander Valley California</i>	\$225

---

## Merlot

---

C Smith "The Velvet Devil" <i>Washington</i>	\$9 / \$28
Chateau la Pensee <i>France</i>	\$15 / \$50
Markham <i>Napa Valley California</i>	½ btl. \$22 / \$45
Sequentis Reserve <i>Paso Robles, California</i>	\$68
Frog's Leap <i>Napa Valley California</i>	\$75

---

## Pinot Noir

---

Benton Lane <i>Oregon</i>	\$9 / \$28
Latour <i>France</i>	\$12 / \$42
Domaine Drouhin <i>Dundee Hills</i>	½ btl. \$38 / \$75
Cloudy Bay <i>Marlborough New Zealand</i>	\$85
Kosta Browne <i>Sonoma Coast</i>	\$250

---

## Other Reds

---

Predator Old Vine Zinfandel <i>California</i>	\$9 / \$28
Schooler Nolan Red Mountain Malbec <i>Washington</i>	\$11 / \$34
Don David Malbec <i>Calchagui Valley, Argentina</i>	\$15 / \$45
Stella Antica <i>Italy</i>	\$39
Altocedro Reserve Old Vine Malbec <i>Uco Valley, Argentina</i>	\$60
Numanthia Termes Tempranillo <i>Spain</i>	\$70
Orin Swift 8 Years in the Desert Blend <i>California</i>	\$80
Opus One Blend 2018 <i>Napa Valley California</i>	\$425

---

## Rosé

---

Simi Dry Rosé <i>Sonoma County California</i>	\$9 / \$28
Whispering Angel <i>France</i>	\$13 / \$45

---

## Chardonnay

---

Barnard Griffin <i>Columbia Valley</i>	\$9 / \$28
Bear Creek Homer, <i>Alaska</i>	\$12 / \$40
Pio Cesare L'Altro <i>Italy</i>	\$16 / \$54
Alexander Valley <i>Sonoma California</i>	½ btl. \$21 / \$34
Mer Soleil Reserve <i>Fairfield, California</i>	\$44
Grgich Hills <i>Napa Valley California</i>	\$95

---

## Pinot Grigio

---

Prophecy <i>Delle Venezie Italy</i>	\$9 / \$28
Mezzacorona DIsa Rosé <i>Dolomites, Italy</i>	\$9 / \$28
King Estate <i>Oregon</i>	\$10 / \$34
LOVEBLOCK <i>Marlborough NZ</i>	\$45

---

## Sauvignon Blanc

---

Joel Gott <i>Napa Valley California</i>	\$9 / \$28
Pellegrini <i>Russian River</i>	\$15 / \$42
Chateau Loudenne <i>France</i>	\$21 / \$60
Wairau River <i>Marlborough NZ</i>	\$34
White Haven <i>Marlborough NZ</i>	½ btl. \$21 / \$40
Duckhorn <i>North Coast, California</i>	\$50
Cloudy Bay <i>Marlborough NZ</i>	\$62
Blank Stare <i>California</i>	\$70
La Poussie <i>France</i>	\$85

---

## Other Whites

---

Salmon Creek White Zinfandel <i>CA</i>	\$9 / \$28
Charles Smith Kung Fu Girl Riesling <i>Columbia Valley, Washington</i>	\$9 / \$28
Martin Codax Albarino <i>Spain</i>	\$10 / \$32
Marc Bredif Vouvray Chenin Blanc <i>France</i>	\$13 / \$42
Bear Creek Strawberry Rhubarb	½ btl. \$24
Dry Creek Flume Blanc <i>Sonoma County California</i>	\$32
J. Wilkes Pinot Blanc <i>Santa Maria Valley</i>	\$37
Garnier et Fils Chablis <i>France</i>	\$65

---

## Sparkling

---

La Marca Prosecco <i>Italy</i>	split \$12 / \$28
Roederer <i>Anderson Valley California</i>	\$12 / \$42
Argyle Brut <i>Willamette Valley Oregon</i>	\$40
Veuve Clicquot Yellow <i>France</i>	½ btl. \$65 / \$125
J Vineyards Rose <i>Russian River</i>	\$74
Veuve Clicquot Rose <i>France</i>	\$130

All accounts must be settled prior to or on the day of the event. Any changes to quantities of food ordered must be requested at least 3 days prior to event. 20% service charge applied to all food & beverage charges. 7.85% tax applied to all charges unless tax exempt. Tax capped at \$39.25.

Version: 11/15/2023



## Liquor List

### Vodka

Ketel One  
Tito's  
Pau Maui  
Anchorage Distillery Ghost Pepper  
Grey Goose  
Belvedere\*

### Gin

Bombay Sapphire  
Tanqueray  
Hendrick's  
Empress 1908  
Fid Street\*  
No. 3\*

### Whiskey/Bourbon

Bulleit Bourbon  
Crown Royal  
Jack Daniels  
Jim Beam  
Bulleit Rye  
Basil Hayden's  
Maker's Mark  
Knob Creek  
Blanton's\*

### Rum

Bacardi  
Malibu  
Myers  
Captain Morgan

### Cognac/Brandy

E&J  
Christian Brothers  
Remy Martin  
Hennessy  
Courvoisier

### Scotch

Bushmills  
Dewar's  
Jameson  
Johnnie Walker Black  
Johnnie Walker Blue\*  
Oban\*  
Glenlivet  
Glenfiddich  
Lagavulin\*  
Ardbeg

### Tequila

José Cuervo  
Espolon  
Don Julio Blanco  
Del Maguey Vida  
Don Julio 1942\*  
Heradura Ultra Anejo\*  
Sombra Reposado\*  
Laya Black Reposado\*

### Other

Watermelon Pucker  
Chambord  
Kahlua  
Bailey's  
Midori  
Frangelico  
Sambuca  
Aperol  
Pimms  
Screwball  
Grand Marnier\*  
Disaronno\*