

Breakfast Buffet

Breakfasts are buffet style, though plated service is available upon request. All food will be served by Lands' End staff.

Selections:	Serves	Portioning	Pricing
Hot Oatmeal/Cereal	20	6 oz. pp	\$170.00
Scrambled Eggs	20	2 eggs pp	\$ 65.00
Eggs Benedict	20	1 Item pp	\$90.00
Meat Frittata	20	7 oz. pp	\$175.00
Bacon	20	2 Slices pp	\$ 85.00
Sausage	20	Two links pp	\$ 60.00
Breakfast Potatoes	20	5 oz. pp	\$ 55.00
Fingerling Potatoes	20	5 oz. pp	\$135.00
Biscuits & Gravy	20	Single Biscuit	\$ 75.00
Assorted Yogurts	20	Single Item pp	\$ 40.00
Assorted Scones	20	Single Item	\$ 50.00
Assorted Muffins	20	Single Item	\$ 60.00
Fresh Fruit Platter	20	6 oz. pp	\$160.00
Omelet Station	Minimum 20	Per Person	\$265.00

Beverages & Snacks

Beverages

Pricing

Coffee Service: Regular coffee, decaf, tea varieties, & ice water	\$8.00 pp/ day
Soft Drinks & Water: Inquire for soft drink flavors	\$3.00 per item
Fruit Juices: ½ gallon pitcher = Eight, 8 oz serving Choices of: Orange, Apple, Cranberry	\$36.00 / pitcher Cranberry - add \$30
Lemonade & Iced Tea: ½ gallon pitcher = Eight, 8 oz servings	\$28.00/ pitcher

Snacks

Mixed Fruit Basket:	20	\$35.00
Assorted Cookies:	20	\$60.00
Brownies:	20	\$100.00

Snack Basket \$80

A curated selection of individually wrapped treats: Granola Bars, Candy Bars, Mixed Nuts, and Trail Mix.

Desserts \$14 per slice

An elegant assortment featuring Carrot Cake, New York- Style Cheesecake, Peanut Butter Pie, Chocolate Mousse Pie, Crème Brûlée, Key Lime Pie, and rotating Seasonal Cheesecake flavors.

Lunch Buffet

Lunches are buffet style, though plated service is available upon request.

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

Buffet Options	Serves	Portioning	Pricing
Chicken Caesar Wrap: Romaine Lettuce, Chicken, Caesar Dressing, Parmesan	20	Single Wrap Platter	\$250.00
Club Sandwich: Romaine Lettuce, Turkey, Ham, Cheddar, Tomato, Red Onion	20	Single Sandwich Platter	\$250.00
Ham & Swiss Sandwich: Romaine Lettuce, Tomato, Onion, Havarti Cheese	20	Single Sandwich Platter	\$250.00
Turkey & Cheese Sandwich: Romaine Lettuce, Tomato, Onion, Havarti	20	Single Sandwich Platter	\$250.00
Roast Beef & Cheddar Sandwich: Romaine Lettuce, Tomato, Onion	20	Single Sandwich Platter	\$250.00
Salmon Wrap: Romaine Lettuce, Pickled Red Onion, Cream Cheese	20	Single Sandwich Platter	\$280.00
Choose one soup:		Subject to a minimum order of 20	
Alaskan Seafood Chowder			\$200.00
Chicken Noodle			\$150.00
Vegetable Beef			\$150.00
Broccoli Cheddar			\$150.00

Box It To-Go:

Add \$3.00 to your selected menu items to add a choice of beverage.

Condiments are included.

Note: Boxed lunches are served cold. Sandwiches are cut in half and served without condiments; mayonnaise and mustard packets are provided on the side.



Special Service Stations

Each themed station is attended by ServeSafe®-certified culinary staff trained in polished, guest-facing service.
All pricing is per person.

Carving and Slider Station - \$45

An elegant prime rib carving station featuring expertly carved selections, accompanied by rich au jus and a horseradish cream sauce. Or convert to a Slider station with shaved Prime, provolone cheese, caramelized onions, coleslaw and horseradish mayo.

Seafood Station - \$105

A luxurious seafood display featuring freshly shucked oysters, chilled jumbo shrimp, creamy smoked salmon dip, our signature crab dip, and succulent king crab, artfully presented with traditional accompaniments.
Add rolls - \$2.50

Taco Bar - \$28

A festive, chef-curated taco station featuring your choice of seasoned beef or chicken, accompanied by soft and crisp tortillas, fresh salsa, shredded cheese, crisp lettuce, diced tomatoes, guacamole, diced onions, jalapenos, black olives, and sour cream. Guests can personalize each taco to their taste, creating a vibrant and interactive dining experience.

Deluxe Salad Bar - \$14

An elevated salad station featuring mixed greens and romaine lettuce, complemented by an extensive selection of premium toppings and house-made dressings. Guests may create a salad tailored to their taste.

Plated Dinner Options

Plated pricing includes a starter salad.
(GF) denotes Gluten Free; (V) denotes Vegetarian

Options	Pricing
Halibut Iliamna: (GF) 6oz Seared halibut draped in a lemon cream reduction, accompanied by saffron risotto and seasonal asparagus.	\$55.00
Sockeye Salmon: (GF) 6oz.; Seared sockeye salmon finished with lemon dill cream sauce, accompanied by risotto and seasonal asparagus.	\$50.00
Cajun Shrimp Pasta: Bowtie pasta in a spiced Cajun tomato sauce with tender shrimp, accompanied by freshly baked garlic bread.	\$45.00
Prime Rib (GF) 12oz.; Tender 12 oz. Slow-roasted prime rib accompanied by creamy garlic mashed potatoes and fresh seasonal vegetables. Minimum 15	\$65.00
Chicken Breast (GF) 6oz. Tender Chicken breast finished with a white wine mushroom cream sauce, accompanied by garlic mashed potatoes and seasonal vegetables. Optional garnish: artichoke hearts, grape tomatoes, and lump crab meat.	\$45.00
Beef Lasagna: Baked layers of savory beef, creamy ricotta, and mozzarella, accompanied by garlic bread. Minimum 15	\$35.00
Vegetarian Lasagna: (V) Baked layers of fresh vegetables, creamy ricotta, and mozzarella, paired with garlic bread. Minimum 15	\$30.00

Starter Salads

Options	Pricing
House Salad: Seasonal greens, heirloom cherry tomatoes, julienned carrots, and lightly pickled red onion. Served with a choice of house-made buttermilk garlic, blue cheese, sweet chili vinaigrette, or honey mustard vinaigrette.	\$9.00
Caesar Salad: Romaine hearts, freshly grated parmesan, crunchy croutons, and traditional creaser dressing.	\$11.00
Golden Beet Salad: Arugula, golden beets, goat cheese, prosciutto, almond streusel, with sweet chili vinaigrette	\$13.00
House-Made Rolls	\$2.50

Buffet-Style Dinner Options

Entrée selections must be selected 30 days in advance of event. No changes within 14 days. All food will be served to guests by Land's End staff.
Build your own buffet, pick your entrée, starch, and vegetables.

(GF) Gluten Free, (V) Vegetarian

Buffet Options	Serves	Portioning	Pricing
Halibut Iliamna (GF)	20	6 oz. Serving	\$750.00
Sockeye Salmon (GF)	20	6 oz. Serving	\$425.00
Cajun Shrimp Pasta	20	8 oz. Serving	\$400.00
Prime Rib (GF)	20	12 oz. Serving	\$950.00
Chicken Breast (GF)	20	6 oz. Serving	\$350.00
Flank Steak	20	6 oz. Serving	\$425.00
Beef Lasagna	20	8 oz. Serving	\$275.00
Vegetarian Lasagna (V)	20	8 oz. Serving	\$200.00

Starch Options:	Serves	Portioning	Pricing
Garlic Mashed Potatoes	20	6 oz. Serving	\$75.00
Mashed Potatoes	20	6 oz. Serving	\$75.00
Fingerling Potatoes	20	8 oz. Serving	\$185.00
Baked Potatoes	20	Single Potatoes	\$75.00
Rice Pilaf	20	4 oz. Serving	\$65.00

Vegetable Options:	Serves	Portioning	Pricing
Seasonal Vegetables	20	4 oz. Serving	\$85.00
Asparagus	20	4 oz. Serving	\$130.00
Green Beans	20	4 oz. Serving	\$60.00

Salads

Approximately 20 portions per bowl

House Salad - \$100

Fresh seasonal greens accented with heirloom cherry tomatoes, julienned carrots, and lightly pickled red onion. Served with a choice of buttermilk garlic, blue cheese, sweet chili vinaigrette, or honey mustard vinaigrette

Caesar Salad - \$120

Fresh romaine hearts with freshly grated parmesan, crunchy croutons, and traditional creaser dressing.

Golden Beet Salad - \$175

Fresh arugula paired with golden beets, artisanal goat cheese, crisp prosciutto, and almond streusel, dressed in a house sweet chili vinaigrette.



Appetizers

Trayed Appetizer pricing based on 20 portions per tray
(GF)=Gluten Free (DF)=Dairy Free (V)=Vegetarian

Hot Appetizer (Served trayed and standing or buffet)	Pricing
Bacon Wrapped Asparagus - Tender asparagus spears wrapped in crisp bacon and accompanied by a black pepper aioli (GF)	\$235.00
Crab Cakes - Delicate cakes of snow crab crab, lightly seasoned and paired with house beurre blanc.	\$175.00
Sweet Chili BBQ Chicken Slider - Tender chicken finished with a sweet chili BBQ glaze and complemented by crisp house-made coleslaw (DF)	\$135.00
Crab Stuffed Mushrooms - Tender Mushroom caps generously filled with crab and cream cheese, baked until golden.	\$210.00
Elk Meatballs - Tender elk meatballs accented with green chili and gorgonzola, Finished with mint Jalapeno sauce.	\$90.00
Cold Appetizer (Served trayed and standing or buffet)	Pricing
Caprese Skewers - Fresh tomatoes, artisan mozzarella, and aromatic basil, lightly drizzled with balsamic reduction. (GF)(V)	\$90.00
Goat Cheese Stuffed Mushrooms - Tender mushrooms filled with herbed goat cheese and garnished with finely chopped chives. (GF)	\$90.00
Smoked Salmon Crostini - Crisp crostini layered with creamy cheese, delicate smoked salmon, capers, and aromatic dill.	\$130.00
Marinated Veggie Kabob - A colorful skewer of olives, mushrooms, grape tomatoes, and aromatic basil, lightly marinated. (GF)(V)	\$130.00
Deviled Eggs - Halved eggs filled with a smooth, seasoned yolk mixture, topped with parsley, diced red bell pepper, and a hint of paprika. (GF)	\$75.00
Fruit Tray - An elegant assortment of hand- selected seasonal fruits, beautifully presented for guests. (GF)(DF)(V)	\$165.00

Hot Appetizers (Buffet style only, Pricing based on 20)	Pricing
Weathervane Scallops - Tender scallops wrapped in smoked bacon, glazed, with maple, elegantly presented. (GF) Pricing based on two pieces per person.	\$375.00
Shrimp Tower - A striking display of chilled shrimp served with zesty house cocktail sauce and lemon garnishes 100 Shrimp (GF)(DF) Pricing based on five pieces per person.	\$260.00
Baked Crab & Artichoke Dip - Rich crab and artichoke dip, baked until golden, accompanied by warm house-made rolls & crudité. Based on 6oz per person.	\$300.00
Mediterranean Party Trio - A curated assortment of olive tapenade, roasted red pepper hummus, and marinated vegetables, accompanied by focaccia, pita, and couscous. Based on 6 oz per person.	\$225.00
Crudit� - Crisp seasonal vegetables accompanied by house-made buttermilk garlic and blue cheese dressings. Based on 6 pieces per person.	\$145.00
Charcuterie Board - A curated display of premium cured meats, fine cheeses, and seasonal accompaniments- Based on 4oz per person.	\$165.00
Jumbo Chicken Wings - Tender, crispy wings served with your choice of spicy buffalo or tangy mango BBQ sauce. Pricing based on three per person.	\$155.00



Private Event Alcohol Options

From craft and signature cocktails to fine wines, as well as flaming alcohol-infused coffees and desserts, Land's End can help create an unforgettable experience for every guest.

Private Bar or Cocktail Servers:

The event organizer will determine whether a private bar is desirable or if alcohol service by waitstaff is preferred. A minimum of \$500 in sales applies to the setup of an event bar. The standard mobile bar includes house liquors and specialty liquors. A partial list of liquors is provided on the following page. All private event bar alcohol selections and quantities must be confirmed two weeks prior to the event.

Hosted or Non-Hosted Bar:

A Hosted Bar, also known as an "Open Bar," is when the event host covers the cost of all alcoholic beverages ordered by guests. Hosted bar options include:

- A. Timed Open Bar: Open bar is available for a specified period of time.
- B. Budgeted Open Bar: The bar is available up to a maximum dollar amount set by the host.
- C. Issued Drink Tickets: Alcohol is paid for via drink tickets issued by the host. Tickets may be redeemed for wine and beer, standard pours, or, at the host's discretion, top-shelf "call" or premium brands. Ticket quantities must be finalized one week prior to the event.

A Non-Hosted Bar, also known as a "Cash Bar" is when the guests pay individually for all beverages. Hosted and non-hosted service may be combined during an event if desired.

Specialty Stations:

Often a host wishes for specialty drinks and alcohol to be dispensed at a specific time or in a specific manner. For example, specialty wines dispensed in a measured manner, or themed drinks prepared to perfection throughout an event. Laws require certified staff to serve alcohol, and so advanced arrangements are necessary.

Specialty Beer, Wine, or Liquor Requests:

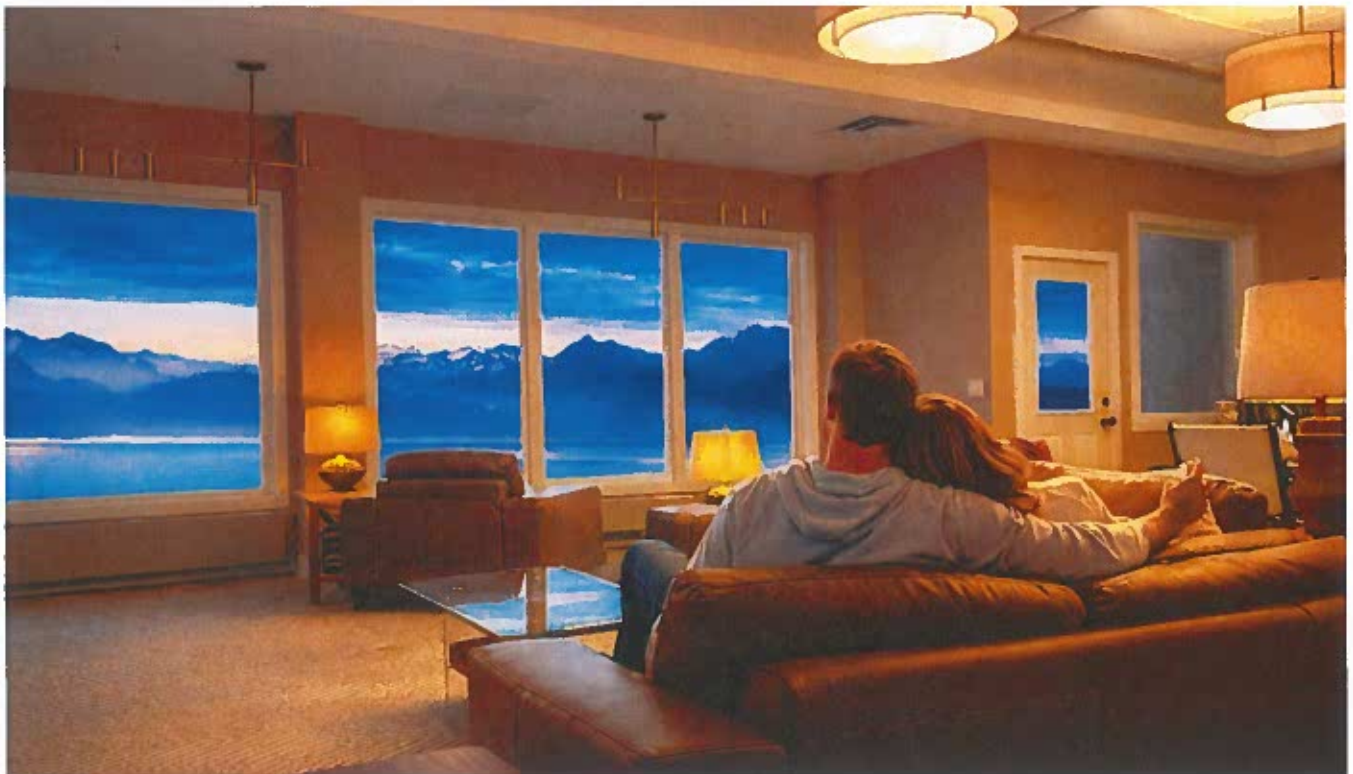
We understand that some clients may wish to include unique beverage options. A special order refers to any beer, wine, or liquor not currently offered on our standard menu. Special requests may be accommodated based on distributor availability. *Please note:*

- The client determines the quantity to order.
- The client is responsible for payment of the full special order.
- Unconsumed alcohol cannot leave the event facility, so careful planning is recommended.

Beer

Bottles & Cans	Pricing
Guinness Draught	\$9.00
Stella Artois	\$7.00
Michelob Ultra	\$7.00
Bud Light	\$6.00
Coors Light	\$6.00
Miller Lite	\$6.00
Guinness (non alcoholic)	\$7.00
Heineken (non-alcoholic)	\$7.00

Bottles & Cans	Pricing
Alaskan Brewing Amber Ale	\$7.00
Alaska Brewing White Ale	\$8.00
Double Shovel Appalanche Semi Dry Cider	\$8.00
Matanuska 9.2 Double Citrus Ale	\$7.00
Matanuska Astro Phuzz HPA	\$8.00
Various White Claw	\$7.00
Angry Orchard Hard Cider	\$7.00
Modela Especial	\$7.00



Liquor List

Vodka

- Ketel One
- Tito's
- Chopin
- Grey Goose
- Belvedere*

Gin

- Bombay Sapphire
- Tanqueray
- Hendrick's
- Botanist

Bourbon • Rye

- Bulleit Bourbon
- Old Forester
- Angel's Envy Rye
- Angel's Envy Bourbon
- Bulleit Rye
- Basil Hayden's
- Maker's Mark
- Knob Creek
- Jim Beam

Rum

- Bacardi
- Malibu
- Bumbu
- Captain Morgan
- Planteray

Cognac • Brandy

- Remy Martin
- Hennessy
- Courvoisier

Scotch • Whisky

- Bushmills
- Dewar's
- Jameson
- Johnnie Walker Black
- Johnnie Walker Blue
- Johnny Walker Red
- Glenlivet
- Glenfiddich
- Lagavulin
- Benraich

Tequila

- Astral Blanco
- Casa Amigos Reposado
- Don Julio Blanco
- Del Maguey Vida
- Don Julio 1942
- Don Julio Blanco
- Sombra Mezcal Reposado
- Laya Black Reposado

Other

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