

Talkeetna Alaskan Lodge Catering Menu

BREAKFAST

PRICE BASED PER PERSON

All breakfasts include Fresh Brewed Coffee, Decaf, Hot Tea and Orange Juice

CONTINENTAL *\$14*

Granola, Fresh Fruit, Yogurt, Muffins, Mini Bagels, Cream Cheese

LITTLE SWISS *\$16*

Scrambled Eggs, Pancakes, Daily Frittata, O'Brien Potatoes, Smoked Bacon, Link Sausage, Oatmeal with toppings, Yogurt, Granola, Fresh Cut Fruit, Assorted Breakfast Pastries.

MOUNT HUNTER *\$18*

Scrambled Eggs, Apple Wood Smoked Bacon, Link Sausage, Yogurt, Granola, Country Fried Potatoes, Hot Oatmeal, Fresh Fruit, Assorted Breakfast Pastries

MOUNT FORAKER *\$23*

Chef's Choice Frittata, Grilled Reindeer Sausage, Bagels and Cream Cheese, Cold Smoke Salmon Lox, Cinnamon Vanilla French Toast, Country Fried Potatoes, Yogurt, Granola, Assorted Breakfast Pastries, Fresh Fruit

Specialized Menus also available. Please inquire
A 20% admin fee will be applied to all food and beverage orders.
Prices and items are subject to change.

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LUNCH BUFFETS

PRICE BASED PER PERSON

All Lunch Buffets include Iced Tea and Assorted Soda. Designed for thirty (30) or more guests with service up to ninety (90) minutes.

SOUP AND SALAD

\$20

Seafood Chowder with crackers. Classic Caesar Salad. Summer Spinach Salad which includes tender baby spinach, bacon, boiled eggs, toasted almonds and white balsamic vinaigrette. Fresh Baked Cookies.

SOUP AND SANDWICH

\$25

Seafood Chowder with crackers. Selection of composed sandwiches to include Salmon BLT- lox, focaccia, sweet onion bacon jam, arugula, shaved red onion, roasted garlic aioli; Ham and Swiss on Whole Wheat- black forest ham, baby Swiss, shredded lettuce, roma tomatoes, onion, Dijon mustard; Turkey and Cheddar on Sourdough- roasted turkey breast, Tillamook cheddar, roma tomatoes, red onion, lettuce, whole grain mustard; Roasted Vegetable Sandwich- focaccia bread, local and organic vegetables, tomatoes, garam masala mustard, roasted garlic aioli. Fresh Baked Cookies.

LODGE LUNCH BUFFET

\$29

Grilled Chicken Breast with Herb Lemon Jus. Penne pasta, Roasted Garlic Alfredo, Caramelized Onion. Roasted Seasonal Vegetables. Traditional Caesar Salad. Rustic Dinner Rolls. Chef's Choice Dessert.

TALKEETNA TRAIL BUFFET

\$32

Seafood Chowder with Crackers. Selection of Grilled Cheese Sandwiches to include Canadian Bacon with tomato and cheddar; Prosciutto, shaved red onion with asiago and provolone; Red Pepper and Spinach with Feta. Fresh Fried Chips. Talkeetna Pasta Salad. Sautéed Seasonal Vegetables. Mixed Green Salad with Ranch and Balsamic Vinaigrette dressings. Fresh Baked Brownies.

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PLATED LUNCH - \$25

PRICE BASED PER PERSON

All Plated Lunches include a cup of soup, chef selected dessert, iced tea or soda and one of the following entrees. Lunch Service is available 11:00am - 3:00pm.

Platted Lunches are served in the Foraker or Bistro Dining Rooms or Caribou Room.

BISTRO CHEESE BURGER

8oz Angus Beef Sirloin, Sweet Red Onion, Lettuce, Tomato, House made Steak Sauce, Rustic Glossy Bun, Seasoned French Fries

PENNE PASTA PESTO WITH CHICKEN

Julienne Grilled Chicken Breast, Penne Pasta, Light Creamy Pesto Sauce, Mixed Seasonal Vegetables

SMOKED SALMON MELT SANDWICH

Blend of Smoked Salmon and Halibut Cakes, Pepper Jack Cheese, Toasted Focaccia Bun, Roasted Garlic Lemon Aioli, Seasoned French Fries
Served Open-Faced

CLASSIC CAESAR SALAD

Chopped Heart of Romaine, House made Caesar Dressing, Seasoned Croutons, Shredded Parmesan Cheese, Grilled Chicken Breast

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DINNER BUFFET

Please select two (2) entrée and five (5) Accompaniments. First entrée is list price and add a second of equal or lesser value for \$8.00 per person. Dinner Buffets include coffee, decaffeinated coffee, hot tea, assorted dinner rolls and a chef selected dessert. Designed for thirty (30) guests or more. Service is up to ninety (90) minutes.

ENTREES

Pan Seared Tenderloin of Beef** Red Wine Veal Demi-Glace	\$44 per person
Traditional Slow Roasted Prime Rib** Choice Beef, Fresh Thyme, Dijon Rubbed, Au Jus, Horseradish Cream Sauce **must be a carving station	\$46 per person
Seared Alaskan Salmon Roasted Tomato Beurre Blanc, Chives, Italian Parsley	\$40 per person
Achiote Lime Chicken Cutlet Monterey Jack Béchamel, House Made Pico de Gallo, Fried Tortilla Strips, Cilantro	\$38 per person
Black Bean Cakes with Lime Crème Sautéed Onions, Peppers, Toasted Cumin, Grilled Scallions, Mexican Crème, Lime Zest, Pico de Gallo	\$33 per person
Breast of Chicken Marsala Prosciutto Ham, Sautéed Mushrooms, Garlic, Marsala Wine, Italian Parsley, Oregano	\$37 per person
Vegetarian Penne Pasta Alfredo Roasted Garlic Cream Sauce, Roasted Brussel Sprouts, Bell Peppers, White Wine, Toasted Almonds, Pecorino Romano, White Truffle Oil	\$34 per person
Rigatoni Pasta with Italian Sausage Fennel Sausage, Basil Marinara, Parmesan Cream Sauce, Baby Spinach, Sautéed Mushrooms, Pecorino Romano	\$36 per person
Pan Seared Alaskan Halibut Alaskan Halibut, White Wine and Roasted Caramelized Shallot Butter Sauce, Roasted Plum Tomatoes, Sugar Snap Peas, Wild Mushrooms, Roasted Herb Red Potatoes	\$44 per person
Sautéed Tiger Shrimp Casino Sautéed Bell Peppers, Bacon, Leeks, Roasted Garlic Tomato Broth, White Wine, Scallions	\$42 per person
Nicky Farms Stuffed Pork Loin ** Focaccia Bread, Smoked Bacon, Apples, Celery, Fresh Thyme, White Wine, Apple Cider Veal Reduction	\$39 per person

***ADD A CARVED ENTRÉE for \$125 per chef*

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Please choose up to five (5) Accompaniments

- Sautéed Local, Seasonal and Organic Vegetables, Sea Salt, Lemon Butter
- Grilled Asparagus, Roasted Garlic, Shallot Butter
- Roasted Root Vegetables, Fresh Thyme, Aged Balsamic Reduction
- Roasted Garlic Mashed Potatoes
- Sour Cream and Chive Mashed Potatoes
- Saffron Rice Pilaf
- Roasted Fingerling Potatoes
- Red Bliss Smashed Potatoes, Rosemary, White Truffle Butter, Olive Oil, Italian Parsley
- Chilled Couscous Salad, Cranberries, Parsley, Spiced Nuts, Lemon Vinaigrette
- Creamy Parmesan Polenta
- Classic Caesar Salad
- Chopped Iceberg Salad, Sunflower Seeds, Tomato, Hard Cooked Egg, Cucumber, Red Onion, Celery, Bacon, Red Wine Vinaigrette
- Organic Mixed Greens House Salad

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PLATED DINNER

PRICE BASED PER PERSON

Please select one (1) Starter and one (1) individual dessert to accompany your entrée. All entrées are accompanied by rolls with butter, coffee, decaffeinated coffee and tea. Platted Meals are served in the Foraker Dining Room and Caribou Room.

STARTERS

Mixed Field Green Salad - mixed greens, shaved carrots, red onions, cucumbers, tomatoes, choice of dressing.

Classic Caesar Salad - hearts of romaine, focaccia croutons, shaved parmesan, creamy Caesar dressing.

Summer Spinach Salad - baby spinach, bacon, boiled eggs, toasted almonds, white balsamic vinaigrette

Chopped Iceberg Salad - Crisp Iceberg Lettuce, sunflower seeds, tomato, hard cooked egg, cucumber, red onion, celery, bacon, red wine vinaigrette

Grilled Romaine Panzanella Salad - torn banquette, Mozzarella, red onion, basil, tomato, Basil Balsamic Vinaigrette

ENTRÉE SELCTIONS

SURF AND TURF \$48
Beef Tenderloin Medallion with Veal Demi-Glace and a Jumbo Lump Crab Cake, Red Pepper Couli, Roasted Fingering Potatoes, Grilled Asparagus

SEARED ALASKAN HALIBUT \$42
Alaskan Halibut, White Wine and Roasted Caramelized Shallot Butter Sauce, Roasted Plum Tomatoes, Sugar Snap Peas, Wild Mushrooms, Roasted Herb Red Potatoes

GRILLED ALASKAN SALMON \$37
Alaskan Salmon, Fingerling Potatoes, Sautéed Seasonal Vegetables, Roasted Tomato Blanc

CHICKEN MARSALA \$34
Marinated Natural Chicken, Rich Marsala and Wine Sauce, Potato Puree, Roasted Seasonal Vegetables.

INDIVIDUAL DESSERTS

Tiramisu	White Chocolate Raspberry Cheese Cake
Chocolate Espresso Cake	Alaskan Mixed Berry Cobbler
Vanilla Pana Cotta	

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RECEPTIONS

A minimum order of 50 pieces applies to each hors d'oeuvre.
All of the following can be served either butler style or stationed.

HOT HORS D'OEUVRES

Bacon Wrapped Scallops with Cocktail Sauce and BBQ Aioli	\$160
Smoked Salmon Wontons with Ginger Scallion Soy	\$130
Skewered Crispy Pork Belly with Orange Ponzu	\$140
Mushroom Bruschetta, Boursin, Toasted Baguette	\$130
Edamame Falafel with Lime Tahini and Garlic Mayo	\$120
Mini Crab Cakes with Dill Tartar Sauce	\$175
Coconut Shrimp with Thai Peanut Sauce and Sweet Red Chili	\$150
Salmon Cakes with Whole Grain Mustard Dill Remoulade	\$150
Baked Double Cream Brie, Raspberry Chipotle Sauce, Crackers	\$140

COLD HORS D'OEUVRES

Searched Ahi Tuna Loin with Wasabi Sesame Vinaigrette	\$175
Halibut Ceviche with Spicy Mayo and Corn Tortilla Chips	\$150
Hummus and Pita Canapés with Sauce Tahini and Olive Oil	\$100
Caprese Salad Skewers with Basil and Marinated Mozzarella	\$110
Prime Rib Tea Sandwiches with Roasted Garlic Aioli, Dijon, Arugula	\$140
Sautéed Jumbo Prawns with Cocktail Sauce Lemon Dill Aioli	\$160
Smoked Salmon Canapés, Fried Capers, Lemon Zest, Dill	\$130
Grilled Asparagus wrapped in Black Forest Ham, Mint Riata	\$120

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APPETIZER STATIONS & RECEPTION DISPLAY

Stations and Displays are priced per 50 people.

Fresh Seasonal Fruit Platter **\$175**
Array of Seasonal Sliced and Diced Fruit, Honey Greek Yogurt

Antipasto Display **\$300**
Cured Chef Selected Meats, Marinated Vegetables, Olives Cheeses, Variety of Crackers, Whole Grain Mustard, Dried Fruits, Nuts

Smoked Salmon Mousse **\$250**
Cream Cheese, Fresh Dill, Lemon Zest, Assorted Crackers, Capers, Chopped Red Onion

Double Cream Baked Brie in Puff Pastry **\$250**
Raspberry Chipotle Sauce, Assorted Crackers. 2 Wheels per 50 people

Vegetable Crudites **\$150**
Fresh Crisp Vegetables, French Onion Dip, Buttermilk Ranch

Artisanal Cheese and Crackers **\$250**
Variety of Imported and Domestic Cheeses, Fresh and Dried Fruit, Fresh Herbs, Assorted Crackers, Garlic Crostini

House Made Hummus Platter **\$200**
Lime Tahini Sauce, Grilled Pita Bread, Roma Tomatoes, Cucumbers, Kalamata Olives, Extra Virgin Olive Oil, Parsley, Smoked Paprika

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EXTRAS & SNACKS

PRICE BASED PER PERSON

Coffee, Decaffeinated Coffee, Hot Tea	\$3.00/4hr
Assorted Soda - on consumption	\$3.00
Bottled Water- on consumption	\$3.00
Assorted Bottled Juice - on consumption	\$3.50
Fresh Baked Cookies	\$2.50
Fresh Baked Chocolate Chip Brownies	\$2.50
Sweet and Salty Snack Mix	\$3.50
Fresh Cut Fruit Tray	\$3.00
Tortilla Chips with Salsa	\$3.00
ADD Smoked Salmon Dip	\$3.00



TALKEETNA

ALASKAN LODGE™

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BEVERAGE SELECTIONS

Top Shelf Spirits - \$7 Cash or Consumption

Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Makers Mark Bourbon, Seagram's VO Blended Whiskey, Jack Daniels Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Disaronno Amaretto

Premium Spirits - \$6 Cash or Consumption

Smirnoff Vodka, Gordon's Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Light Rum, Captain Morgan Spiced Rum, Seagram's 7 Whiskey, Jose Cuervo Tequila, Amaretto

House Wines - \$6 Cash or Consumption

Robert Mondavi - Chardonnay, Riesling, Sauvignon Blanc, Cabernet; Blackstone Merlot & Beringer White Zinfandel

Premium Wines - Cash or Consumption

Red and White Wine - please see our 2015 Wine List

Draft Beer - ASK ABOUT VARIETY -

Domestic - \$450 Keg or \$5.00 per 16oz pint

Micro/Imported - \$500 Keg or \$6.00 per 16oz pint

Bottled Beer - ASK ABOUT VARIETY

Domestic - \$4.50

Micro/Imported - \$5.50

Soft Drinks, Bottled Water, Bottled Juices - \$3

Coke, Diet Coke, Sprite, Gingerale, Dasani Bottled Water, Bottled Juices

All Consumption and Hosted Bars require a credit card on file in the Events Office.
\$25 per bartender for each additional hour beyond four (4) hours of service.
Ask about customizing your bar.

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