Talkeetna Alaskan Lodge Catering Menu

BREAKFAST

PRICE BASED PER PERSON

Breakfast includes fresh brewed coffee, decaf, hot tea and orange juice

CONTINENTAL: **$16**
Granola, Seasonal Fresh Fruit, Yogurt, Muffins, Croissants, Orange Marmalade, Preserves, Butter

LITTLE SWISS: **$18**
Scrambled Eggs, Breakfast Potatoes, Honey Cured Bacon, Pork Sausage Links, Yogurt, Granola, Seasonal Fresh Fruit, Assorted Muffins

MOUNT HUNTER: **$20**
Scrambled Eggs, Apple Wood Smoked Bacon, Pork Sausage Links, Yogurt, Granola, Breakfast Potatoes, Oatmeal, Seasonal Fresh Fruit, Assorted Breakfast Pastries

MOUNT FORAKER: **$24**
Scrambled Eggs, Honey Cured Bacon, Pork Sausage Links, Bagels, Cream Cheese, Smoked Salmon Cream Cheese, Belgian Waffles, Canadian Maple Syrup, Breakfast Potatoes, Yogurt, Granola, Assorted Breakfast Pastries, Seasonal Fresh Fruit

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

Talkeetna Alaskan Lodge Catering Menu

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: $22

Alaskan Crab and Seafood Chowder

Classic Caesar Salad
House Made Caesar Dressing, Garlic Croutons, Parmigiano-Reggiano

Organic Mixed Greens Salad
Cherry Tomatoes, Red Onion, Feta Cheese, Cucumbers, Raspberry Balsamic Vinaigrette

Freshly Baked Chocolate Chip Cookies

SOUP AND SANDWICH: $26

Choose Two (2) Sandwiches

Alaskan Crab and Seafood Chowder

Ham and Swiss on Whole Wheat
Black Forest Ham, Baby Swiss, Green Leaf Lettuce, Roma Tomatoes, Dijon Mustard

Turkey and Cheddar on Sourdough
Roasted turkey breast, Tillamook cheddar, Roma Tomatoes, Red Onion, Lettuce, Whole Grain Mustard

Mozzarella Pesto Sandwich on Ciabatta
Basil Pesto, Mozzarella, Roma Tomatoes, Mixed Greens

Roast Beef Sandwich
Ciabatta Bread, Roasted Garlic Aioli, Spinach, Dijon Mustard

Freshly Baked Chocolate Chip Cookies

LODGE LUNCH BUFFET: $30

Classic Caesar Salad
House Made Caesar Dressing, Garlic Croutons, Parmigiano-Reggiano

Pasta Alfredo
Roasted Garlic Alfredo Sauce, Fresh Pasta, Sautéed Mixed Vegetables

Grilled Chicken Breast
Caramelized Onions, Bacon Dijon Cream Sauce, Fine Herbs

Chef's Choice Dessert

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

Talkeetna Alaskan Lodge Catering Menu

PLATTED LUNCH - $26

PRICE BASED PER PERSON

All plated lunches include a cup of soup, chef selected dessert, iced tea or soda and one of the following entrée. Lunch service is available 11:00am – 3:00pm. Plated lunches are served in the Foraker Dining Room, Bistro Dining Room or Caribou Room.

Chicken Caesar Salad:
Hearts of Romaine, House Made Caesar Dressing, Garlic Croutons, Parmigiano-Reggiano, Herb Marinated Grilled Chicken

Pasta Pesto with Chicken:
Grilled Chicken, Fresh Pasta, Creamy Basil Pesto Sauce, Sautéed Seasonal Vegetables, Parmigiano-Reggiano, Local Micro Greens

Salmon BLT:
Ciabatta Bread, Lox of Salmon, Honey Cured Bacon, Roasted Garlic Aioli, Green Leaf Lettuce, Shaved Red Onion, Roma Tomatoes, Sprouts

Base Camp Cheese Burger:
Cheddar Cheese, Green Leaf Lettuce, Roma Tomatoes, Shaved Red Onion, Glossy Bun, Seasoned French Fries, Pickle

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

Talkeetna Alaskan Lodge Catering Menu

DINNER BUFFETS

Please select two (2) entrées and four (4) Accompaniments. First entrée is list price and add a second of equal or lesser value for $12.00 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** $52 per person
Red Wine Veal Demi-Glace

Traditional Slow Roasted Prime Rib** $46 per person
Herb Marinated Prime Rib, Au Jus, Horseradish Cream Sauce

Pan Seared Alaskan Salmon $42 per person
Roasted Tomato Beurre Blanc, Local Micro Greens

Achiote Lime Chicken Cutlet $39 per person
Monterey Jack Béchamel, House Made Pico de Gallo, Fried Tortilla Strips, Cilantro

Black Bean Cakes with Lime Crème $35 per person
Sautéed Onions, Peppers, Toasted Cumin, Grilled Scallions, Mexican Crème, Lime Zest, Chipotle Cream Sauce

Chicken Marsala $39 per person
Prosciutto Ham, Sautéed Mushrooms, Garlic, Marsala Wine, Italian Parsley, Oregano

Vegetarian Pasta Alfredo $35 per person
Roasted Garlic Cream Sauce, Sautéed Seasonal Vegetables, White Wine, Parmigiano-Reggiano, White Truffle Oil

Rigatoni Pasta with Italian Sausage $39 per person
Fennel Sausage, Basil Marinara, Parmesan Cream Sauce, Baby Spinach, Sautéed Mushrooms, Parmigiano-Reggiano

Pan Seared Alaskan Halibut $50 per person
Fresh Alaskan Halibut, Lemon Thyme Buerre Blanc, Crispy Fried Onions, Local Micro Greens

Tiger Shrimp Casino $48 per person
Sautéed Bell Peppers, Bacon, Leeks, Roasted Garlic Tomato Broth, White Wine, Scallions

Stuffed Pork Loin** $40 per person
Focaccia, Bacon, Apples, Celery, Fresh Thyme, White Wine, Apple Cider Veal Reduction

***$125* per *chef attended carving station*

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

Talkeetna Alaskan Lodge Catering Menu

Choose Four (4) Accompaniments

- Sautéed Seasonal Vegetables with Fresh Thyme, White Wine & Lemon Zest
- Grilled Asparagus and Roasted Bell Peppers with Garlic, Shallots & Lemon Cream Sauce
- Roasted Root Vegetables with Fresh Herbs & Sweet Balsamic Reduction
- Roasted Garlic Mashed Potatoes with Chives & Italian Parsley
- Loaded Mashed Potatoes with Rendered Bacon, Jack Cheese, Sour Cream & Scallions
- Saffron Rice Pilaf with Toasted Almonds, Brown Butter & Parsley
- Roasted Fingerling Potatoes with Black Pepper and Sea Salt
- Red Bliss Smashed Potatoes with Rosemary, White Truffle Oil & Italian Parsley
- Toasted Orzo Pasta Salad with Sundried Tomatoes, Kalamata Olives, Cucumbers, Pepperoncini & Red Wine Vinaigrette
- Creamy Parmesan Polenta with Heavy Cream & Parmigiano Reggiano
- Classic Caesar Salad with Garlic Croutons & Parmigiano Reggiano
- Baby Spinach Salad with Rendered Bacon, Boiled Eggs, Candied Pecans, Cranberries & Red Wine Vinaigrette
- Organic Mixed Greens Salad with Cherry Tomatoes, Red Onion, Feta Cheese, Cucumbers & Raspberry Balsamic Vinaigrette

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

Talkeetna Alaskan Lodge Catering Menu

PLATED DINNERS

PRICE BASED PER PERSON

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

STARTERS:

Organic Mixed Green Salad
Shaved Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Raspberry Balsamic Vinaigrette

Classic Caesar Salad
Hearts of romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing, Parsley

Summer Spinach Salad
Baby Spinach, Rendered Bacon, Strawberries, Toasted Almonds, Red Wine Vinaigrette

Greek Salad
Chopped Mixed Lettuces, Feta, Cherry Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Chickpeas, Lemon Vinaigrette

ENTRÉE SELCTIONS:

Surf and Turf: **$52**
Beef Tenderloin Medallion with Veal Demi-Glace, Grilled Tiger Shrimp Skewer, Red Pepper Coulis, Roasted Fingering Potatoes, Grilled Asparagus

Seared Alaskan Halibut: **$50**
Fresh Alaskan Halibut, Lemon Thyme Beurre Blanc, Roasted Garlic Mashed Potatoes, Sautéed Seasonal Vegetables

Grilled Alaskan Salmon: **$42**
Fresh Alaskan Salmon, Fingerling Potatoes, Sautéed Seasonal Vegetables, Roasted Tomato Beurre Blanc

Chicken Marsala: **$39**
Seared Chicken Breast, Roasted Garlic Mashed Potatoes, Prosciutto Ham, Sautéed Mushrooms, Garlic, Marsala Wine, Italian Parsley, Fresh Oregano

Desserts:

Crème Brulee
Chocolate Espresso Cake
White Chocolate Raspberry Cheese Cake
Alaskan Mixed Berry Cobbler

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

Talkeetna Alaskan Lodge Catering Menu

RECEPTIONS

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

HOT HORS D'OEUVRES:

Bacon Wrapped Alaskan Scallops with Cocktail Sauce and BBQ Aioli	$350
Mini Crab Cakes with House Remoulade & Local Micro Greens	$300
Smoked Salmon Cakes with Dill Remoulade & Fried Capers	$250
Coconut Shrimp with Thai Peanut Sauce & Sweet Red Chili Sauce	$250
Pimento Cheese Fritters with Panko & Sweet Red Pepper Jam	$250
Arancini with Parmigiano Reggiano, Parsley & Red Pepper Coulis	$200
Jalapeno Poppers with Cream Cheese & Chipotle Ranch	$200
Fried Raviolis with Ricotta, Mozzarella & Basil Marinara	$200

COLD HORS D'OEUVRES:

Tiger Shrimp Cocktail with Cocktail Sauce Pipette & Lemon Aioli	$350
Halibut Ceviche Spoons with Spicy Mayo & Tortilla Strips	$300
Prime Rib Tea Sandwiches with Roasted Garlic Aioli, Dijon & Arugula	$250
Mini Hummus Cups with Tahini Sauce & Julienne Vegetables	$250
Caprese Salad Skewers with Basil Pesto, Mozzarella & Balsamic	$200
Smoked Salmon Canapés with Cucumber, Fried Capers & Pimento	$200
Tomato Bruschetta with Crostini, Fresh Basil & Balsamic Reduction	$200
Mushroom Bruschetta with Crostini, Cream Cheese & Truffle Oil	$200

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

Talkeetna Alaskan Lodge Catering Menu

APPETIZER STATIONS & RECEPTION DISPLAY

STATIONS AND DISPLAYS ARE PRICED PER 50 PEOPLE

Shrimp Cocktail Platter ***$450***
Lemon & Garlic Poached Shrimp, Cocktail Sauce, Sweet Chili Sauce, Lemon Wedges, Grilled Scallions

Antipasto Display ***$400***
Sopressata, Prosciutto, Salami, Artichokes, Olives, Pepperoncini, Parmigiano Reggiano, Danish Blue Cheese, Roasted Red Bell Peppers, Whole Grain Mustard, Roasted Garlic Aioli, Sesame Sticks, Crackers

Baked Brie en Croute ***$350***
Double Cream Brie, Puff Pastry, Chipotle Raspberry Sauce, Maple Glazed Walnuts, Black Mission Figs

House Made Hummus Platter ***$300***
Lime Tahini Sauce, Grilled Pita Bread, Roma Tomatoes, Cucumbers, Kalamata Olives, Extra Virgin Olive Oil, Parsley, Smoked Paprika

Vegetable Crudités ***$300***
Carrots, Celery, Roasted Cauliflower, Broccolinni, Cherry Tomatoes, Cucumbers, Snap Peas, Buttermilk Ranch, Blue Cheese Dressing

Fruit & Yogurt Platter ***$300***
Pineapple, Watermelon, Strawberries, Cantaloupe, Honeydew, Seedless Grapes, Figs, Mixed Dried Fruits, Mango Greek Yogurt Sauce

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

Talkeetna Alaskan Lodge Catering Menu

EXTRAS & SNACKS

PRICE BASED PER PERSON

Coffee, Decaffeinated Coffee, Hot Tea	$3/4hr
Assorted Soda – per consumption	$3
Bottled Water- per consumption	$3
Assorted Bottled Juice – per consumption	$3
Freshly Baked Cookies	$4
Freshly Baked Chocolate Chip Brownies	$4
Sweet and Salty Snack Mix	$3
Fresh Cut Fruit Platter	$6
Hiker's Trail Mix	$3
Honey Almond Granola Bars	$3

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

Talkeetna Alaskan Lodge Catering Menu

BEVERAGE SELECTIONS

Top Shelf Spirits - $8 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 - $7 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 - $7 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 2016 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 - $5
Micro/Imported - $6

Soft Drinks, Bottled Water, Bottled Juices - $3
Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Bottled Juices

Hosted Unlimited Bar Service – per person

Bar Service	*1 Hour*	*2 Hours*	*3 Hours*	*4 Hours*
Top Shelf	$20	$25	$30	$35
Premium	$15	$20	$25	$30
Beer, House Wine, Soda	$10	$15	$20	$25

All Consumption and Hosted Bars require a credit card on file in the Events Office. $100 per bartender for each additional hour beyond four (4) hours of service.
Ask about customizing your bar.

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