

Talkeetna Alaskan Lodge Catering Menu



BREAKFAST

PRICE BASED PER PERSON

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

CONTINENTAL: **\$16**

Granola, Seasonal Fresh Fruit, Yogurt, Muffins, Croissants, Orange Marmalade, Preserves, Butter

LITTLE SWISS: **\$21**

Scrambled Eggs, Breakfast Potatoes, Apple Wood Smoked Bacon, Pork Sausage Links, Yogurt, Granola, Seasonal Fresh Fruit, Assorted Muffins

MOUNT HUNTER: **\$24**

Scrambled Eggs, Breakfast Potatoes, Apple Wood Smoked Bacon, Pork Sausage Links, Yogurt, Granola, Corned Beef Hash, Seasonal Fresh Fruit, Assorted Breakfast Pastries

Customized Chef menus are also available. Please inquire.
A 20% Gratuity 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 or more guests.

SOUP AND SALAD:

\$22

Seafood Chowder

Classic Caesar Salad

Romaine Lettuce, House Made Caesar Dressing, Brown Butter Croutons, Parmigiano-Reggiano

Or

Lodge Salad

Organic Mix Greens, Poached Pears, Goat Cheese, Candied Walnuts, Radish Coins, Alaskan Honey Vinaigrette

Freshly Baked Chocolate Chip Cookies

SOUP AND SANDWICH:

\$26

Choose Two Sandwiches

Seafood Chowder

Smoked Ham Sandwich

Ham, Swiss Cheese, Lettuce, Tomato, Dijon Mustard, Artisan 12 Grain Bread

Chipotle Turkey Club

Turkey Breast, Cheddar Cheese, Lettuce, Tomato, Bacon, Chipotle Cream Cheese, Sourdough

Grill Vegetable Wrap

Grilled Seasonal Vegetables, Roasted Carrot Hummus, Tomato Basil Flour Tortilla

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, House Made Caesar Dressing, Shaved Parmesan Cheese, Garlic Herb Flour Tortilla

BLT

Candied Pepper Bacon, Garlic Basil Aioli, Lettuce, Tomato, Sourdough

Freshly Baked Chocolate Chip Cookies

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LODGE LUNCH BUFFET:

\$30

Choose One Salad, Two Entrées

Classic Caesar Salad

Romaine Lettuce, House Made Caesar Dressing, Brown Butter Croutons, Shaved Parmesan Cheese

Or

Lodge Salad

Organic Mix Greens, Poached Pears, Goat Cheese, Candied Walnuts, Radish Coins, Alaskan Honey Vinaigrette

ENTRÉES:

Pasta Alfredo

Alfredo Sauce, Fettuccini, Sundried Tomatoes, Artichoke Hearts, Shaved Parmesan Cheese

Grilled Salmon Pesto Pasta

Walnut Pesto, Penne Pasta, Seasonal Vegetables, Shaved Parmesan

Chicken Parmesan

Sliced Breaded Chicken Breast, Basil Marinara, Mozzarella & Parmesan Cheese, Fettuccini, Broccolini

Chef's Choice Dessert

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PLATED LUNCH - \$24

PRICE BASED PER PERSON

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

SALMON BURGER

Seared Alaskan Salmon Patty, Remoulade, Pickled Vegetables, French Fries

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Bacon, Swiss Cheese, Avocado Ranch, Lettuce, Tomato, Onion, French Fries

BLACK BEAN BURGER

House Made Black Bean Patty, Swiss Cheese, Spinach, Chipotle BBQ sauce, French Fries

BASE CAMP CHEESE BURGER

Certified Angus Beef, Cheddar Cheese, Lettuce, Tomato, Onion, Caramelized Onion Aioli, French Fries

CLASSIC CHICKEN CAESAR SALAD

Grilled Chicken Breast, Chopped Hearts of Romaine, House Made Caesar Dressing, Brown Butter Croutons, Shaved Parmesan Cheese

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DINNER BUFFETS

\$53 PER PERSON

Please select one entrée from Group A and one from Group B or two entrées from Group B;
Select four Accompaniments

Dinner Buffets include coffee, decaf coffee, hot tea, assorted dinner rolls and
a chef selected dessert.

Designed for 30 guests or more.

ENTRÉES:

GROUP A

Pan Seared Tenderloin of Beef**

Red Wine Veal Demi-Glace

Traditional Slow Roasted Prime Rib**

Herb Marinated Prime Rib, Au Jus, Horseradish Cream Sauce

Butter Poached Alaskan Salmon

Roasted Tomato Beurre Blanc, Local Micro Greens

Roasted Porchetta**

Herb Marinated Pork Roast, Au Jus, Scallion Ginger Sauce

Pan Seared Alaskan Halibut

Fresh Alaskan Halibut, Lemon Thyme Beurre Blanc, Crispy Onions Local Microgreens

Miso Glazed Alaskan Black Cod

White Miso Glazed Alaskan Black Cod, Roasted Nori Sauce, Local Microgreens

GROUP B

Chicken Parmesan

Breaded Chicken Breast, Basil Marinara, Mozzarella & Parmesan Cheese

Chicken Marsala

Sautéed Mushrooms, Marsala Sauce, Italian Parsley, Shaved Parmesan Cheese

Vegetarian Pesto Pasta

Walnut Pesto Sauce, Spinach, Roasted Red Peppers, Zucchini, Cherry Tomatoes, Shaved Parmesan Cheese

Caribou Bolognese

Caribou, Beef and Pork Bolognese, Penne Pasta, Mushrooms, Mozzarella Cheese

Grilled Eggplant Roulades

Roasted Red Pepper, Carrot Hummus, Arugula, Toasted Almonds, Balsamic Reduction

**\$125 per chef attended carving station

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Choose Four 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
- Rice Pilaf with Toasted Almonds, Brown Butter & Parsley
- Roasted Fingerling Potatoes with Black Pepper and Sea Salt
- Mashed Rutabaga, Rosemary, White Truffle Oil & Italian Parsley
- Toasted Orzo Pasta Salad with Sundried Tomatoes, Kalamata Olives, Cucumbers, Peppercini & Red Wine Vinaigrette
- Scalloped Potatoes, Parmesan & Herb Cream
- Classic Caesar Salad with Garlic Croutons & Parmigiano Reggiano
- Warm Baby Spinach Salad with Rendered Bacon, House-made Granola, Bacon & Apple Cider Vinaigrette
- Lodge Salad with Poached Pears, Candied Walnuts, Goat Cheese, Radish Coins, Alaskan Honey Vinaigrette

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PLATED DINNERS

\$56 PER PERSON

Please select one starter and one individual dessert to accompany your entrée. All entrées are accompanied by rolls and butter, coffee, decaf coffee or tea.

Plated dinners are served in the Foraker Dining Room and Caribou Room.

STARTERS:

Lodge Salad

Organic Mix Greens, Poached Pears, Goat Cheese, Candied Walnuts, Radish Coins, Alaskan Honey Vinaigrette

Classic Caesar Salad

Hearts of romaine, Brown Butter Croutons, Shaved Parmesan, Creamy Caesar Dressing

ENTRÉE SELCTIONS:

Seared Alaskan Halibut:

Fresh Alaskan Halibut, Sweet Sausage Consommé, Rendered Bacon, Leeks, Spinach, Fingerling Potatoes.

Grilled Alaskan Salmon:

Fresh Alaskan Salmon, Roasted Garlic Mashed Potatoes, Tomato Beurre Blanc

Chicken Marsala:

Seared Chicken Breast, Fettuccini Pasta, Crispy Prosciutto, Sautéed Mushrooms, Garlic, Marsala Wine, Italian Parsley

Pan-Seared Flat Iron Steak:

Fingerling Potatoes, Mushrooms, Peppers, Caramelized Onion Puree, Demi-Glace, Crispy Onions

Grilled Cauliflower Filet:

Carrot Puree, Wild Rice, Amaranth, Quinoa, Tomatoes, Zucchini, Cilantro, Yellow Thai Curry Sauce

DESSERTS:

Crème Brulee

Prepared with Bourbon & Local Alaskan Birch Honey

Caramel Pecan Cheese Cake

NY Style Cheesecake with Caramel & Chocolate Sauce, Candied Pecans, Raspberry Coulis

Baked Alaska

Nougat, Chocolate Covered Almonds, Meringue, Birch Honey Caramel

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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 stationary.

HOT HORS D'OEUVRES:

Bacon Wrapped Alaskan Scallops with Cocktail Sauce and BBQ Aioli	\$350
Alaskan Oysters Rockefeller, Gremolata with Cocktail Sauce	\$350
Mini Crab Cakes with House Remoulade, Ginger Scallion Corn Salsa	\$300
Braised Pork Belly Skewers, Puffed Rice, Adobo Sauce	\$250
Coconut Shrimp with Thai Peanut Sauce & Sweet Red Chili Sauce	\$250
Fried Cauliflower, Spicy Korean Sauce, Candied Sesame Seeds	\$200
Arancini with Goat Cheese, Parsley & Red Pepper Coulis	\$200
Tempura Shrimp with Miso Aioli, Candied Walnuts, Local Microgreens	\$250
Fried Halibut Brandade Bites with Kalamata Olive Tapenade	\$250
Fried Raviolis with Ricotta, Mozzarella & Basil Marinara	\$200

COLD HORS D'OEUVRES:

Shrimp Cocktail with Cocktail Sauce & Sriracha Lemon Aioli	\$350
Halibut, Chives Tomato Bruschetta, Lemon Zest, Blueberry jam	\$350
Prime Rib Skewers with Blue Cheese and Grapes	\$250
Roasted Carrot Hummus with Julienne Vegetables	\$200
Caprese Salad Skewers with Basil Pesto, Mozzarella & Balsamic	\$200
Salmon Tartar Canapés with Cucumber, Fried Capers Tzatziki Sauce	\$300
Ratatouille Bruschetta, Fresh Basil & Balsamic Reduction	\$200
Crab & Mushroom Canape with Shrimp Chip, Local Microgreens	\$250
Maple Glazed Watermelon Skewers with Crushed Walnuts & Dates	\$200

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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, Crackers

Baked Brie en Croute

\$350

Double Cream Brie, Puff Pastry, Chipotle Raspberry Sauce, Candied Walnuts, Black Mission Figs

House Made Hummus Platter

\$300

Grilled Pita Bread, Cucumbers, Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Parsley, Smoked Paprika

Vegetable Crudités

\$300

Carrots, Celery, Roasted Cauliflower, Broccoli, 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, Greek Tzatziki Sauce

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EXTRAS & SNACKS

PRICE BASED PER PERSON

Coffee, Decaffeinated Coffee, Hot Tea	\$3/4hr
Assorted Soda - per consumption	\$3.50
Bottled Water- per consumption	\$3.50
Assorted Juice	\$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

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BEVERAGE SELECTIONS

Premium Spirits - \$8 Cash or Consumption

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

Call Spirits - \$6.50 Cash or Consumption

Svedka Vodka, Gordon's Gin, Bacardi Light Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila, Amore Amaretto

Wines

Red and White Wine - please see our 2017 Wine List

Draft Beer - Ask About Variety

Domestic - \$450 Keg

Micro/Imported - \$500 Keg

Bottled Beer - Ask About Variety

Domestic - \$5

Micro/Imported - \$6

Soft Drinks, Bottled Water, Bottled Juices - \$3.50

Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Bottled Juices

All Consumption and Hosted Bars require a credit card on file in the Events Office.
Ask about customizing your bar.

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