

## Great Beginnings

### Chena River Breakfast

Muffins or Danish – Assorted Juices – Regular Coffee – Gourmet Herbal and Non Herbal Teas  
**\$8.95 per person**

### Tanana River Breakfast

Muffins, Danish, or Sweet Bread Slices – Fresh Fruit Platter – Assorted Juices – Fresh Brewed Arabica Coffee – Gourmet Herbal and Non Herbal Teas  
**\$9.95 per person**

### Alaskan Sunrise Breakfast

Fluffy Scrambled Eggs – Home Fries – Buttermilk Biscuits & Gravy – Bowl of Citrus Selections – Assorted Juices – Fresh Brewed Arabica Coffee – Gourmet Herbal and Non Herbal Teas  
**\$11.95 per person**  
Add Link Sausage or Ham Slices  
**\$12.95 per person**

### Morning Breakfast Sandwich

Croissant Egg, Ham and Cheddar Cheese Sandwich – Fresh Fruit Platter – Assorted Juices – Fresh Brewed Arabica Coffee – Gourmet Herbal and Non Herbal Teas  
**\$10.95 per person**

### Gourmet Brunch

Pastry Basket – Fresh Fruit Platter – Italian Vegetable Strata – Croissant French Toast with Strawberries and Maple Syrup – Grilled Ham – Home Fries – Assorted Juices – Fresh Brewed Arabica Coffee – Gourmet Herbal and Non Herbal Teas  
**\$14.95 per person**

### Breakfast a La Carte

Whole Fruit	<b>\$1.75 each</b>
Assorted Yogurts	<b>\$2.00 each</b>
Gourmet Cookies	<b>\$18.00 per dozen</b>
Assorted Muffins	<b>\$16.00 per dozen</b>
Assorted Sweet Bread Slices	<b>\$18.00 per dozen</b>
Assorted Bagels and Cream Cheese	<b>\$23.00 per dozen</b>
Fresh Fruit Platter	Market Price
Coffee	<b>\$16.00 per gallon</b>
Herbal and Non Herbal Teas	<b>\$12.00 per gallon</b>
Bottled Water	<b>\$2.00 each</b>

### Meeting Break Outs

Whole Fruit	<b>\$1.75 each</b>
Assorted Yogurts	<b>\$2.00 each</b>
Gourmet Cookies	<b>\$18.00 per dozen</b>
Assorted Muffins	<b>\$16.00 per dozen</b>
Assorted Sweet Bread Slices	<b>\$18.00 per dozen</b>
Assorted Bagels and Cream Cheese	<b>\$23.00 per dozen</b>
Fresh Fruit Platter	Market Price
Coffee	<b>\$15.00 per gallon</b>
Herbal and Non Herbal Teas	<b>\$12.00 per gallon</b>
Bottled Water	<b>\$2.00 each</b>
Assorted Canned Sodas	<b>\$2.00 each</b>
Amaretto Lemonade	<b>\$12.50 per gallon</b>
Iced Tea	<b>\$12.50 per gallon</b>

An 18% gratuity will be added.

## Appetizers

Priced to serve 25 People

Appetizers displayed as a buffet. An 18% gratuity will be added.

Domestic and Imported Cheese Tray **\$75.00**  
Served with Gourmet Crackers,  
Combination of Dill Havarti, Cheddar,  
Pepper Jack and Brie

Baked Brie En Crouete **\$85.00**  
Round of Brie baked in a light and  
fluffy pastry, served with toasted  
baguette slices and crackers

Specialty Sausage & Cheese Tray **\$95.00**  
Served with Gourmet Crackers,  
Dill Havarti, Cheddar, and Pepper  
Jack Cheese, with Hot Italian &  
German Sausage

Crudités (Fresh Veggies) Basket **\$60.00**  
with house made Ranch Dip

Tortilla Chips and Salsa **\$22.00**

Fresh Fruit Display with Poppy Seed Dip **Market Price**

Hot Spinach and Artichoke Dip **\$42.00**  
Served with Fresh Bread Slices  
Baguette Slices

### Cold Appetizers

Priced Per 50 Pieces

Appetizers displayed as a buffet. 18% gratuity will be added.

Deviled Eggs - variety of our special flavors **\$75.00**

Crab Dijonaise on Baguettes **\$135.00**  
Snow Crab Meat Blended with Dijonaise  
on Toasted Baguette with Lemon Rind

Chilled Shrimp with Cocktail Sauce **\$137.50**

Salami or Ham Coronets **\$67.50**  
Thin Slices Rolled with Herbal Cream Cheese

Assorted Finger Sandwiches **\$75.00**  
Combination Ham & Egg Salad

Crab Canapés **\$90.00**  
Crab Mixture Stuffed in Mini Puff Pastry

Smoked Salmon with Marinated **\$145.00**  
Asparagus with Cream Cheese & Dill Spread

### Hot Appetizers

Priced Per 50 Pieces

Meatballs **\$75.00**  
Choice of Swedish, BBQ or Sweet & Sour  
Spicy Peanut Sauce

Chicken or Beef Satay **\$85.00**  
Thin Sliced Marinated Chicken on a Skewer with

Chicken Drummettes **\$75.00**  
Choice of Plain, Spicy or BBQ  
Served with Ranch Dip Sauce

Smoked Sausage Blankets **\$60.00**  
German Sausage Wrapped in Puff Pastry  
Served with Special Mustard

Crab Stuffed Mushrooms **\$95.00**  
Our Special Blend of Crab, Spices & Cheese

Halibut Chunks **\$150.00**  
Served with our own Tartar Sauce

## Pike's Catering Fairbanks, Alaska

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Coconut Shrimp **\$130.00**  
Large Prawns Breaded with  
Coconut and Chinese Bread Crumbs  
Served with Teriyaki Sauce

Southwestern Egg Rolls **\$75.00**  
Nicely Spicy, Vegetarian  
Served with Salsa and Sour Cream for dipping

Pot Stickers **\$60.00**  
The Classic Asian Morsel  
Served with Delicious Thai Dipping Sauce

Quiche Tartlets **\$60.00**  
Bite-sized with your choice of Veggie,  
Mushroom Swiss, Bacon Leek, or Seafood

Pepper Jack Sticks **\$60.00**  
Liven up your event with this spicy treat

Bacon Wrapped Scallops **\$85.00**  
Scallops and Water Chestnuts  
Wrapped with Bacon and Baked

**Can't find what you are looking for?**  
**We are happy to prepare any appetizer you would like.**  
**Give us a recipe and consider it done!**

Crab Cakes **\$100.00**  
Tender, Handmade  
with Bernaise Sauce

Potato Pancakes with Smoked Salmon & Caviar **\$80.00**  
Bite-sized and full of Alaskan Smoked Salmon flavor,  
Sour Cream, and a pop of Caviar

Caramel Apple Slices **\$40.00**  
Crispy slices of Apple with Delicious Caramel

**Appetizers displayed as a buffet.** 18% gratuity will be added.  
Chef Jeffrey Brooks will create a personal menu to suit your needs. We cater to you!  
Prices subject to change.

## Lunch Selections

### Buffets

#### Deli Buffet

3 Types of Deli Meats – Cheddar & Swiss Cheese Slices – Tomato, Lettuce, and Onion – Assorted Breads – Herbal Mayonnaise – Pike's House Made Gourmet Mustard – Pasta & Potato Salad – Cookies or Brownies  
**\$12.95 per person**

#### Gourmet Sandwich Platter

Choose 3 of the Following Sandwiches:

- Slow Roasted Beef with Horseradish Sauce, Lettuce and Tomato on Sourdough Bread
- Grilled Chicken Breast with Lettuce and Tomato on Onion Bun
- Deli Ham and Jack Cheese with Lettuce, Tomato, and Our Own Mustard Sauce on Croissant
- Grilled Vegetable Sandwich with Balsamic Vinaigrette on Croissant
- Turkey, Bacon, and Cheddar, with Tomato, Lettuce and Herbal May on Croissant

Choose 2 Salads:

- Garden Green Salad with Two Dressings
- Mac Pasta Salad with Sun Dried Tomatoes
- Dilled New Potato Salad
- Tomato Mozzarella in Balsamic Vinaigrette

Cookies or Brownies

**\$15.00 per person**

#### South of the Border Buffet – Build your own tacos!

Corn tortillas – Seasoned Beef – Refried Beans – Spanish Rice – All the trimmings (cheese, tomatoes, lettuce, sour cream, salsa) – With Mexican Corn  
**\$12.95 per person**

#### Chinese Chicken Buffet

Asian Cabbage Slaw – Fried Rice – Mini Egg Rolls – Chinese Fried Chicken with Green Onion Dipping Sauce – Chinese Almond Cookies  
**\$13.95 per person**

#### Spaghetti with Meat Sauce

Garlic Bread – Sautéed Zucchini – Tossed Green Salad

**\$14.95 per person**

#### Midnight Sun BBQ Buffet

Dilled New Potato Salad – Broccoli Salad – Corn on the Cob – Smoked Pork Ribs – BBQ Chicken – Cookies or Brownies

**\$18.95 per person**

A gratuity of 18% will be added.  
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Groups of over 20 persons will be served buffet-style.

## Dinner Buffets

### Prime Rib & Herb Chicken

Served with

Rice Pilaf or Garlic Mashed Potatoes, Fresh Vegetables, Tossed Green Salad, Rolls & Butter

**\$29.95**

### Baron of Beef & Herb Chicken

Served with

Pilaf or Garlic Mashed Potatoes, Fresh Vegetables, Tossed Green Salad, Rolls & Butter

**\$29.95**

### Prime Rib & Halibut

Served with

Pilaf or Garlic Mashed Potatoes, Fresh Vegetables, Tossed Green Salad, Rolls & Butter

**\$33.95**

### Baron of Beef & Halibut

Served with

Pilaf or Garlic Mashed Potatoes, Fresh Vegetables, Tossed Green Salad, Rolls & Butter

**\$29.95**

### Herb Chicken & Halibut

Served with

Pilaf or Garlic Mashed Potatoes, Fresh Vegetables, Tossed Green Salad, Rolls & Butter

**\$29.95**

### The Barbecue Buffet

Served with

Barbecue Pork Ribs, Grilled Breast of Chicken, Roasted Red Potatoes, Baked Beans, Corn on the Cob, Corn Bread

**\$22.95**

### Italian Buffet

Served with

Meat Sauce, Chicken, Seasoned Vegetables, Garlic Bread, Caesar Salad, Pasta Salad with Vinaigrette Dressing. The Pasta Bar includes Cheese Tortellini, Fettuccini, Alfredo Sauce, and Marinara Sauce

**\$21.95**

### South of the Border

Served with

Flour and Corn Tortillas, Seasoned Ground Beef, Southwest Chicken Breasts, Sour Cream, Salsa, Black Olives, Lettuce, Tomato, Chili Peppers, Onions, Cheese Enchiladas, Spanish Rice, Refried Beans, Tossed Green Salad, Dressings

**\$20.95**

**A choice of bread pudding, chocolate mousse, or key lime pie for only \$3.75**

A gratuity of 18% will be added.

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