

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 – Assorted Fruit – 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
Sausage or Ham Slices \$14.95 per person

Morning Breakfast Sandwich

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

Gourmet Brunch

Pastry Basket – Assorted Fruit – 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 \$15.95 per person

Breakfast a La Carte

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

Meeting Break Outs

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

If you would like to have special foods for your breakout,
please let us know and we will accommodate you.

An 18% gratuity will be added.

Appetizers

Priced to serve 25 People and Appetizers are 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		
Specialty Sausage & Cheese Tray	\$95.00	Crudités (Fresh Veggies) Basket \$75.00
Served with Gourmet Crackers, Dill Havarti, Cheddar, and Pepper Jack Cheese, with Hot Italian & German Sausage		
		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	\$45.00	
Served with Fresh Bread Slices Baguette Slices		

Cold Appetizers - Priced Per 50 Pieces

Deviled Eggs – variety of our special flavors	\$75.00	
Chilled Shrimp with Cocktail Sauce	\$137.50	
Salami or Ham Coronets	\$67.50	Assorted Finger Sandwiches \$75.00
Thin Slices Rolled with Herbal Cream Cheese		
Crab Canapés	\$90.00	Smoked Salmon with \$145.00
Crab Mixture Stuffed in Mini Puff Pastry		
		Marinated Asparagus with Cream Cheese & Dill Spread

Hot Appetizers - Priced Per 50 Pieces

Meatballs	\$75.00	Chicken Satay \$85.00
Choice of Swedish, BBQ or Sweet and Sour sauce		
Chicken Drumettes	\$75.00	Thin Sliced Marinated Chicken on a Skewer with Spicy Peanut Sauce
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		
Cheese Stuffed Mushrooms	\$95.00	Beer Battered Halibut Chunks \$200.00
Our Special Blend of Spices & Cheese		
		Served with our own Tartar Sauce

Coconut Shrimp Large Prawns Breaded with Coconut and Chinese Bread Crumbs Served with Teriyaki Sauce	\$130.00	Bacon Wrapped Scallops Scallops and Water Chestnuts Wrapped with Bacon and Baked	\$150.00
Southwestern Egg Rolls Nicely Spicy, Vegetarian Served with Salsa and Sour Cream for dipping	\$100.00	Bangers and Mash (A British Favorite) Mini Style Sausages with Yukon Gold Mashed Potato	\$100.00
Pot Stickers The Classic Asian Morsel Served with Delicious Thai Dipping Sauce	\$90.00	Crab Cakes Tender and Handmade with Bernaise Sauce	\$100.00
Quiche Tartlets Bite-sized with your choice of Veggie, Mushroom Swiss, Bacon Leek, or Seafood	\$60.00	Mini Reuben Sandwiches	\$75.00
Pepper Jack Sticks Served with salsa, sour cream, guacamole	\$60.00	Crispy Potato Skins With Cheddar cheese, bacon, green onion, sour cream	\$50.00
Beer Battered Shrimp With House made Tartar Sauce	\$80.00	Sliders - Beef mini sandwiches With mayonnaise, brown mustard, pickle	\$75.00
Rib Bits With our own BBQ sauce	\$60.00		
Beer Battered Alaskan Cod With house made Tartar sauce	\$125.00		

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!

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

**Catering Director Ursula will create a personal menu to suit your needs.
We cater to you!
Prices subject to change.**

Lunch Selections

All Lunches are served with Lemonade or Iced Tea!
Buffets - An 18% gratuity will be added.

Deli Buffet

3 Types of Deli Meats – Cheese Slices – Tomato, Lettuce, and Onion – Assorted Breads – Herbal Mayonnaise – Pike's House Made Gourmet Mustard – Pasta & Potato Salad – Cookies or Brownies With soup too!
\$13.95 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 Mayo on Croissant

Choose 2 Salads:

Garden Green Salad with Two Dressings
Pasta Salad
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
\$13.95 per person

Chinese Chicken Buffet

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

Spaghetti with Meat Sauce

Garlic Bread – Sautéed Zucchini – Tossed Green Salad
\$14.95 per person

Midnight Sun BBQ Buffet

Potato Salad – Broccoli Salad – Chef's Choice Vegetables – Smoked Pork Ribs – BBQ Chicken – Cookies or Brownies
\$18.95 per person

Old Fashioned Buffet

Our own house favorite recipe meatloaf, yukon gold mashed potatoes, brown gravy, Chef's choice vegetables, mixed green salad, rolls and butter
\$15.95 per person

Beer Battered Alaskan Cod

Roasted vegetables, Yukon Gold mashed potatoes with gravy, rolls, green salad

\$17.95 per person

A gratuity of 18% will be added.

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Dinner Buffets

Prime Rib & Herb Chicken

Served with

Yukon Gold Mashed Potatoes, Fresh Roasted Vegetables, Tossed Green Salad, Rolls & Butter

\$29.95

Prime Rib & Halibut

Served with

Yukon Gold Mashed Potatoes, Fresh Roasted Vegetables, Tossed Green Salad, Rolls & Butter

\$33.95

Herb Chicken & Halibut

Served with

Yukon Gold Mashed Potatoes, Fresh Roasted 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

\$24.95

Ham and Turkey Dinner

Served with

Green bean Casserole, Yukon Gold Mashed Potatoes, Gravy, Fresh Roasted Vegetables, Tossed Green Salad, Rolls and Butter

\$26.95

Italian Buffet

Served with

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

\$23.95

South of the Border

Served with

Tortillas, Seasoned Ground Beef, Fajita Chicken, Sour Cream, Salsa, Black Olives, Lettuce, Tomato, Onions, Spanish Rice, Refried Beans, Tossed Green Salad

\$23.95

Assorted cheesecakes for dessert - \$4.00

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