



Alaskan

Events & Catering, LLC

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Table Service Menus

Menus are priced out accordingly to location, guest count and staffing requirements. These menus require use of kitchen facilities on site.

Seafood

Pan seared Fillet of Halibut served with a Tomato- Fennel Relish, Basil / Balsamic Infused Oils, Spring vegetable Risotto Cake with a Red Pepper Coulis, Asparagus Bundles of Lemon & cracked black pepper

Banana Leaf Wrapped Halibut with Fresh Crab Meat, Coconut-Curry Butter, served with Jasmine Rice and Pear-Tomato Compote

Grilled Wild Salmon with an herb shallot vinaigrette, lemon basmati rice and julienne vegetable medley

'Filet Mignon' of Alaskan Salmon Sesame Crusted, Roasted with Baby Bok Choy, Purple Rice & Light Miso Vinaigrette

Cedar Alaskan Salmon or Halibut with White Asparagus and Roasted Idaho potatoes

Wild and Basmati Rice Cake with Sautéed Scallops and Shrimp atop Pea and Carrot Puree

Alaskan Halibut En Pappillote, Filled with King Crab and Béarnaise Sauce, Gratin of Potatoes & Fresh Vegetable Medley

Cedar Planked Maple-Soy- Ginger Salmon, with Baby Bok Choy & Soba Noodles

Grilled Sea Scallops with Orange Beurre Blanc Sauce, Jasmine Rice & Sautéed Summer Vegetables

Alaskan Halibut Tuscan Halibut 'Cartoccio', Caponata of fresh Garlic, Tomatoes, Shallot, Capers, Lemon, and Rosemary Herb

Meats

Herb Crusted Rack of Lamb with mustard mashed potatoes and carrot, zucchini and yellow squash ribbons

Peppercorn encrusted roasted tenderloin of beef with a Jack Daniels reduction
Roasted potatoes with rosemary, Sauté of Julienne Zucchini, Red and Yellow Pepper, Carrots

Grilled New York Steak with Brandied Wild Mushroom Reduction, Chive & Garlic Mash Potatoes and sauté of Bell Peppers, Summer Squash in Lavender Laced Herbs

Roasted Tenderloin of Angus with Orange Madeira Reduction
Asparagus bundles tied with scallion finished with lemon rind and black pepper
Wild mushroom strudel

Veal Chop with sautéed pears, finished with an orange Madeira reduction, orzo and asparagus bundles with chive ribbon

Pork Tenderloin Medallions with Thyme- Port Reduction on a Bed of Wild Mushroom Ragout, Piped Garlic Mash Potatoes

Veal Loin with Rosti Potatoes and medley of Haricot Verts, Sugar Snap Peas and Carrots

Five Spice Rubbed New York Strip with Teriyaki Plum Glaze, Braised Young Bok Choy and Peanut Infused Shanghai Noodles

Tenderloin of Beef in Classic Stroganoff Sauce, Cremini Mushrooms & Onions with Sauv Blanc

Fowl

Grilled Duck Breast with Bing Cherry Sauce, Truffled Mashed Potato Cake and Spring Vegetables

"Guinea Fowl" roasted with Spring Herbs, Accompanied by Fingerling Potatoes and a Fava Bean-Fennel & Apple Sauté

Breast of Chicken filled with Prosciutto, Pear and Sage, over Herb Rice and Sautéed Haricot Verts with Shallot Essence

Grilled Breast of Chicken with Mustard Port Sauce, Potato with Fresh Herbs & Asparagus Bundle with Chive Ribbon

Chicken Oscar with Alaskan King Crab and Hollandaise Sauce, Grilled Vegetable Bundles & Chive Potatoes