



Breakfast Table

Enhancements

Breakfast tables include orange, grapefruit and cranberry juice, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

Based on 90 minutes of continuous service

Executive Breakfast Table

Sliced seasons best fruits and berries
 Farm fresh scrambled eggs
 Breakfast potatoes
 Crispy smoked bacon and link sausage
 Assorted cold cereals
 Low fat yogurt
 Cinnamon french toast, maple syrup
 Bakery basket to include assorted fresh baked breakfast pastries
 Assorted fruit preserves, honey and sweet butter 23

Rise and Shine

Sliced seasons best fruits and berries
 Farm fresh scrambled eggs
 Breakfast potatoes
 Crispy smoked bacon and link sausage
 Bakery basket to include assorted fresh baked breakfast pastries
 Assorted fruit preserves, honey and sweet butter 19

Continental Breakfast

Sliced seasons best fruits and berries
 Bakery basket to include assorted danish, muffins and bagels
 Assorted fruit preserves, cream cheese, honey and sweet butter 17

Awake

Bakery basket to include assorted fresh baked breakfast pastries
 Assorted fruit preserves, honey and sweet butter 15

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

Assorted Yoplait fruit yogurts ~ per item 4
 Butter milk pancakes with maple flavored syrup, whipped honey and walnut butter 7
 Irish steel cut oatmeal, dried fruit and brown sugar 6
 Assorted cold cereal, regular and skim milk ~ per item 3
 Assorted plain and flavored bagels
 fruit preserves, low-fat, regular cream cheese ~ per item 4
 Shaved smoked salmon with bagels, whipped cream cheese, capers and onions 13
 Breakfast sandwich, flakey croissant, fluffy scrambled eggs, shaved ham and cheddar cheese ~ per item 8
 Market fresh fruit and berry smoothie 5
 Soft poached eggs benedict, hollandaise sauce^ 8
 Alaska benedict, soft poached egg, smoked alaska salmon, dill hollandaise sauce^ 13
 Cheese blintze, fruit compote, sour cream 8
 Station prepared farm fresh egg omelet
 choose cheddar, swiss, ham, onion, spinach, pepper mushroom and salsa* 10
 Station prepared with belgian waffles, assorted fruit toppings, chocolate chips, fresh whipped cream* 10
 Chilled apple juice 3

*Chef fee \$100 per hour for chef-attended station All pricing is per person unless noted otherwise. Prices are exclusive of 15% gratuity and 7% service charge.



All Day Breaks

Enhancements

All day breaks include freshly brewed Starbucks® coffee, decaffeinated coffee and a selection of Tazo® teas

Each break is based on 45 continuous minutes of service

Communal Break**

~ Available All Day Long ~

Fresh Brewed Organic Starbucks® Regular & Decaffeinated Coffee

Assorted Tazo Specialty Teas

Cold Beverages to include:

Soft Drinks, Individual Juices, Bottled Water, Energy Drinks

Individual Yogurts

Whole Fruit

~ Morning Refreshments ~

Breakfast Bakeries with Creamery Butter and Assorted Jams

Fresh Sliced Seasonal Fruit

~ Mid-Morning Refreshments ~

Granola Bars

Sweet & Salty Snacks

~ Afternoon Refreshments ~

Sweet & Salty Snacks

At 1:30pm Chef's Selection of Hot Item

22

**Communal break offered to groups on Atrium level of hotel, including Howard Rock, Kuskokwim, Susitna and Yukon

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Chilled Lunch Table

Enhancements

Luncheon tables include freshly brewed regular and decaffeinated Starbucks® coffee and Tazo® teas

Minimum of 25 guests required

Based on 90 minutes of continuous service

Matsu deli

(Select Three of the Following)

Crisp garden greens, shredded red cabbage, carrots, cherry tomatoes and cucumbers, assorted dressings

Rainbow pasta salad, creamy creole dressing

Caesar salad, herb croutons, fresh parmesan, sun-dried tomato caesar dressing

Ensalada caprese, balsamic reduction and fresh basil

Grilled chicken salad

Crab and bay shrimp salad, celery, roasted peppers, onions, our secret mayo dressing

Selection of prime roast beef, smoked turkey breast, genoa salami, sugar cured ham, corned beef
Sliced cheddar, provolone, swiss cheeses

Fresh baked breads and rolls

Relish tray and condiments

Chef's assorted cakes and pies 25

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Soup du jour 4

Roasted tomato bisque 5

Italian minestrone soup 5

Traditional New England clam chowder 6

Assorted coke® products ~ per item 4

Assorted bottled juices ~ per item 4

Bottled water ~ per item 4

Ice Tea ~ per seat 4

Fruit punch or lemonade ~ per gallon 30

Ice Tea ~ per gallon 30

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Hot Lunch Table

Enhancements

Lunch tables include Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

Minimum of 25 guests required

Based on 90 minutes of continuous service

La Famiglia

Ensalada caprese, fresh mozzarella, sliced tomatoes, balsamic reduction and fresh basil
Caesar salad, herb croutons, fresh parmesan and sun-dried tomato caesar dressing

Chicken Parmesan, breaded chicken breast, marinara, provolone and parmesan cheeses
Italian sausage, grilled rainbow peppers and onions
Vegetarian lasagna, eggplant sautéed with tomatoes, onions, peppers, squash and fresh herbs
Penne Pasta, butter and fresh herbs

Focaccia with garlic and parmesan

Tiramisu
Cannolis with pistachio cream 37

South of the Border

Crisp garden greens, shredded red cabbage, carrots, cherry tomatoes and cucumbers, creamy cilantro vinaigrette
Jicama melon slaw, lime cilantro dressing

Chicken and beef fajitas, sautéed peppers and onions, warm flour tortillas, shredded cheese, tomato, jalapenos, guacamole, salsa and sour cream
Cheese enchiladas
Frijoles refritos
Spanish rice
Rainbow corn tortilla chips, spicy salsa

Churros, prickly pear cheesecake 33

Orient Express

Asian slaw, bok choy, carrots, bean sprouts and baby shrimp, sesame ginger dressing
Thai noodle salad

Sesame orange chicken, deep fried chicken, onions and peppers, sesame orange glaze, green onion flowers and sesame seeds
Teriyaki beef, sliced flank steak, teriyaki oyster sauce, Thai

- Vegetable Lo Mein 5
- Miso Soup 4
- Soup du jour 4
- Roasted tomato bisque 5
- Italian minestrone soup 5
- Traditional New England clam chowder 6
- Egg drop soup 5
- Tortilla soup 5
- Assorted coke® products ~ per item 4
- Assorted bottled juices ~ per item 4
- Bottled water ~ per item 4
- Ice Tea ~ per seat 4
- Fruit punch or lemonade ~ per gallon 30
- Ice Tea ~ per gallon 30

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Hot Lunch Table

Enhancements

chillies, sesame oil and green onion
Egg fried rice
Stir fried Asian vegetables

Fortune cookies
Pineapple upside down cake
Coconut pudding 37

McKinley

(Select two of the following)

Crisp garden greens, shredded red cabbage, carrots, cherry tomatoes and cucumbers, assorted dressings
Caesar salad, seasoned croutons, fresh parmesan, sun-dried tomato caesar dressing
Bowtie pasta salad, creamy creole dressing
Spinach salad, mushrooms, red onion, raspberry vinaigrette

(Select one of the following)

Grilled chicken breast, tender asparagus spears, sun dried tomatoes, pesto veloute
Roasted Alaskan salmon, lemon aioli sauce
Chicken picatta, white wine, lemon and capers
Sliced flank steak, roasted morel jus
Grilled pork loin dijon – dijon mustard sauce, panko and green onion
Rock fish Olympia – carmelized onion, parmesan breading, creamy white dill sauce

(Select one of the following)

Vegetarian lasagna, zucchini, summer squash, eggplant, roma tomato.
Tofu stir fry, marinated tofu, onions, peppers, bean sprouts, mushrooms, carrots and broccoli, spicy Thai chili sauce
Pasta primavera, sauteed vegetables, olive oil, garlic

(Select one of the following)

Rosemary garlic roasted red potatoes
Country mashed red potatoes
Rice pilaf
Fettuccine, fresh herbs and butter
Steamed rice

(Select one of the following)

Fresh seasonal vegetable medley, herb butter
Steamed broccoli
Green beans almondine
Seared zucchini and yellow squash

Assorted dinner rolls, creamery butter

Chefs choice desserts 30

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Chilled Plated Lunch

Chilled plated lunch served with choice of mixed green salad, potato salad or fruit salad, chef's selection of dessert, freshly brewed Starbucks® coffee and assorted Tazo® teas

Classic Sandwich

(Select one of the following)

Smoked turkey, thinly sliced smoked turkey, lettuce, tomatoes and herb mayonnaise on croissant

Grilled chicken breast, shredded lettuce, tomatoes and herb mayonnaise on croissant

Smoked ham sandwich, thinly sliced smoked ham, Swiss cheese, lettuce tomato and brown mustard, fresh french roll
17

Revelation Mountain Roast Beef

Thinly sliced roast beef stacked with tomato and cheddar cheese, herb mayonnaise on a fresh French roll. 20

Grilled and Chilled

Grilled and chilled filet of salmon, thinly sliced cucumber, plum tomatoes and herb mayonnaise, fresh French roll 22

Wrap It Up

Vegetarian club wrap, flour tortilla filled with grilled vegetables, fresh mozzarella, tomato and spinach with a savory red pepper aioli. 16

Enhancements

Traditional New England clam chowder 6

Soup du jour 4

Roasted tomato bisque 5

Italian minestrone soup 5

Tortilla soup 5

Assorted coke® products ~ per item 4

Assorted bottled juices ~ per item 4

Bottled water ~ per item 4

Ice Tea ~ per seat 4

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Hot Plated Lunch

Enhancements

Hot plated lunches include choice of salad selection, chef's choice of vegetable and rice or potato, rustic bread and sweet butter, chef's selection of dessert, freshly brewed Starbucks® coffee and assorted Tazo® teas

Salad Selection

(select one of the following)

- Traditional caesar salad
- Mixed garden greens with dressings
- Seasonal fresh fruit salad

Hibachi Chicken

Flame broiled, teriyaki marinated chicken breast 26

Roast Pork Loin

Sliced roast pork loin in a rich calvados demi-glace 27

Chicken Dijon

Tender chicken breast dredged in dijon and spices, coated in panko parmesan topping with a creamy dijon Sauce 26

Chicken Picatta

Tender chicken breast sauteed with butter, cream, lemon, capers, garlic and white wine 28

Rockfish Olympia

Moist rockfish finished with caramelized onion, parmesan breading, creamy white dill sauce 32

Grilled Salmon

Alaskan salmon grilled to perfection, lemon aioli sauce 29

Flank Steak

Sliced flank steak, demi glace 29

Assorted coke® products ~ per item 4

Assorted bottled juices ~ per item 4

Bottled water ~ per item 4

Ice Tea ~ per seat 4

Italian minestrone soup 5

Roasted tomato bisque 5

Traditional New England clam chowder 6

Soup du jour 4

Tortilla soup 5

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Reception Table

Reception tables serve 50 people

Fruit Montage

Seasonal melons, berries and grapes, yogurt dipping sauce 150

Domestic Cheese Display

Domestic cheese board featuring mild cheddars, semi-soft and herb cheeses 195

International Cheese Montage

Brie, chevre, stilton and other great cheeses with fruits, lavosch crackers 275

Crudités

Colorful array of crisp and pickled vegetables, savory dips 125

Smoked Salmon

Wild Alaskan smoked salmon, lemons, capers, onions, roma tomatoes, cucumbers, cream cheese, and mini bagels 295

Bruschetta

Crusty bread, garbanzo bean dip, tomatoes, buffalo mozzarella, roast sweet peppers and air dried meats 250

Mediterranean Display

Roasted garlic hummus, eggplant caper relish, roasted garlic calamata olive tapenade, assorted dried meats, crostini and pita bread 275

Baked Brie

Baked brie, dried fruits and nuts wrapped in pastry, sliced baguettes and lahvosh crackers 250

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Enhancements

All bars require a minimum of 50 guests

All pricing is per 50 people unless noted otherwise. Prices are exclusive of 22% service charge. 22% service charge of the total food and beverage revenue will be added. This includes a 15% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.



Cold Canapés

Enhancements

All prices are per piece
minimum of 100 pieces per item

Stationary or butler passed

Smoked salmon mousse tartlet 275

All bars require a minimum of 50 guests

Alaskan smoked salmon pinwheel, herb cream cheese in a
tartlet shell 275

Crab claws on ice, lemon and cocktail sauce 395

Stuffed cherry tomatoes, herb cream cheese 195

Stuffed belgian endive, smoked salmon mousse 275

Tea Sandwiches, specialty breads with sweet and savory
mousses 225

Iced jumbo shrimp, lemon and cocktail sauce 495

Beef tenderloin canapés, horseradish mayonnaise
275

Trio of young asparagus, prosciutto and smoked turkey
breast 225

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may increase your risk of foodborne illness

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Hot Canapés

Enhancements

All prices are per piece
minimum of 100 pieces per item

Stationary or butler passed

All bars require a minimum of 50 guests

Halibut hunks, lemon tartar 450

Miniture Alaskan king crab cakes, lemon chipotle aioli 495

Orange glazed shrimp, sesame dipping sauce 395

Petie lamb chops, maderia and english mint sauce 450

Spanakopita, spinach and feta cheese in phyllo triangles 300

Scallops wrapped in bacon 425

Smoked duck and mango quesadillas, salsa fresca 350

Jerk chicken skewers, pineapple relish 350

Reindeer sausage en crouete, caramelized onions 425

King crab stuffed mushroom cap, garlic butter 275

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Action Stations

Enhancements

Cutting Board items served with appropriate accompaniments.

Action Stations require a minimum of 50 people and are based on 60 minutes of continuous service.

Cutting Board

All bars require a minimum of 50 guests

Roast Prime Rib, au jus ~ serves 35 people 295

Roast Breast of Turkey ~ serves 35 people 175

Roast tenderloin of beef ~ serves 15 people 325

Honey glazed pit ham ~ serves 40 people 175

Roast top round of beef ~ serves 35 295

Steamship Round ~ serves 100 people 375

Mashed Potato Bar

4 City Shrimp*

Slider Station*

Steak Diane*

Beef tenderloin medallions sautéed with shallots, garlic and mushrooms, deglazed with red wine and brandy, finished with demi-glace and cream 20

Pasta Station*

Penne, fettucini & bow tie, marinara, alfredo & pesto, shrimp, chicken, prociutto, onions, mushrooms, peppers, sundried tomatoes 12

Salad Station*

Spinach salad with mushrooms, red onion, chopped egg and warm honey mustard vinaigrette

Caesar salad, creamy garlic dressing,

Gathered field greens, candied walnuts, pear tomatatoes, gorgonzola, red wine vinaigrette 9

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Sheraton Anchorage Hotel & Spa

401 East 6th Avenue . Anchorage . Alaska 99501 . USA . Phone: (907) 276-8700



Action Stations

Enhancements

^Consuming raw or undercooked beef may increase your risk of foodborn illness

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Dinner Table

Enhancements

Dinner table includes artisan rolls, creamery butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Minimum of 25 guests required

Based on 90 minutes of continuous service

SALADS

Select three of the following

Fresh spinach, mushrooms, bacon, red onions, hard boiled egg, raspberry vinaigrette

Mesclun greens, romaine lettuce, feta cheese, caramelized walnuts, mandarin segments, orange balsamic vinaigrette

Crisp garden greens with shredded red cabbage, carrots, cherry tomatoes, cucumbers, assorted dressing

Bowtie pasta salad, creamy Creole dressing

Caesar salad, herb croutons, fresh parmesan, sun-dried tomato caesar dressing

Ensalada caprese, fresh mozzarella, sliced tomatoes, fresh basil, balsamic reduction

Crab and bay shrimp salad, celery, roasted peppers, onions, our secret mayonnaise dressing

ENTREES

Roasted Alaskan salmon, lemon aioli

Rockfish olympia, caramelized onion, parmesan breading, creamy white dill sauce

Sautéed fettuccine, roma tomatoes, portabella mushrooms, roasted garlic, pine nuts, fresh basil, asiago cheese, extra virgin olive oil

Grilled breast of chicken, tender asparagus spears, sun dried tomatoes, pesto veloute

Chicken picatta, white wine, lemon, butter and capers

Chicken oscar, king crab, asparagus, béarnaise sauce^

Vegetable en brochette, grilled eggplant, mushroom, zucchini, tomato, onion & peppers,

All bars and stations require a minimum of 50 guests

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Dinner Table

Enhancements

basil infused olive oil

Herb encrusted pork loin, grilled apples

Sliced flank steak, demi glace

Beef tenderloin bourgionne, red wine demi glace,
mushrooms, onions ^

Roast sirloin au poivre, peppered brandy cream

Vegetarian lasagna, zucchini, summer squash, eggplant,
roma tomato

POTATO, PASTA and RICE
Select two of the following

Oven roasted rosemary garlic red potatoes

Roasted garlic mashed red potatoes

Fettuccine, fresh herbs and butter

Penne pasta pesto

Wild rice pilaf

VEGETABLE
Select one of the following

Fresh seasonal vegetable medley, herb butter

Asian style stir fried vegetables

Steamed broccoli

Green beans almondine

Seared zucchini and yellow squash

Two Entrée Dinner Table
42

Three Entrée Dinner Table
47

Four Entrée Dinner Table
52

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Plated Dinner

Enhancements

Each plated dinner includes salad selection, chef's selection of seasonal vegetable and rice or potato, artisan rolls, creamery butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Salad Selections

Sun-dried tomato caesar salad, crisp romaine lettuce, seasoned croutons, sun-dried tomatoes, shaved parmesan cheese, sun-dried tomato caesar dressing

Ensalata caprese, fresh mozzarella, sliced tomatoes with balsamic reduction, fresh basil

Fresh spinach salad, fresh spinach, mushrooms, bacon, red onions, hard boiled egg, raspberry vinaigrette

Mixed Green Salad, mesclun and romaine lettuces, feta cheese, caramelized walnuts, mandarin segments, orange balsamic vinaigrette

Gathered greens salad, artisan lettuce mix, red cabbage, carrots, tomatoes, cucumbers, choice of dressings

Tournados of Beef

Twin petit filets, pan seared, burgundy veal demi glace^ 46

Prime Rib of Beef

Herb and garlic encrusted, slow roasted to perfection, rosemary au jus, creamy horseradish sauce^ 43

Wild Alaskan Salmon

Flame broiled, fresh lemon and roasted garlic aioli 39

Alaskan Halibut

Dredged in seasoned flour, lightly sautéed to a golden brown, citrus beurre blanc 44

Chicken Saltimbocca

Lightly seasoned, stuffed with prosciutto, fresh sage and asiago cheese, roast garlic infused cream sauce 38

Rockfish Olympia

Carmelized onion, parmesan breading, creamy white dill sauce 37

Chicken Cordon Bleu

Bristol Bay chowder, Alaskan seafood, vegetables, thick and creamy 9

Creamy roasted tomato, roasted tomatoes, garlic, creme fraiche 7

Forest Mushroom, wild mushrooms and chives topped with flaky pastry 8

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Plated Dinner

Enhancements

Baked, lightly breaded and seasoned chicken breast stuffed with black forest ham and gruyere cheese, light cream sauce 37

Porkloin Chop

Center cut chops, flame broiled, topped with dijon mustard and panko crumbs, drizzled with buerre noisette, sautéed apples 39

Filet Mignon

8 ounce flame kissed filet finished with a touch of Glace de Viande, truffle oil scented mushrooms^ 48

Chicken Piccata

Tender breast of chicken pan seared, white wine, lemon capers and cream 35

Dessert

Champagne cake, white cake layers, sweet whipped cream, white chocolate shavings

Carrot cake, cream cheese frosting

Philadelphia cheesecake, fresh berries

Oreo cheesecake, chocolate sauce

Chocolate decadence cake, chocolate, chocolate, more chocolate!

Piña colada cake, pineapple compote, coconut custard, light cream and toasted coconut

Chocolate brownie stack, layered with creamy chocolate, chocolate cake pieces drenched in chocolate ganache, chocolate curls

Tiramisu, coffee and rum soaked lady fingers, light mascarpone cream, imported cocoa

Chocolate raspberry mousse, light fluffy chocolate mousse flavored with chambord, white chocolate curls

Duets

Filet of Beef and Alaskan Halibut
petit medallion of tenderloin, flame broiled, truffle oil scented sautéed mushrooms
wild caught halibut filet, seasoned flour, sautéed to a golden brown, citrus buerre blanc^ 54

Oven Roast Tenderloin and Alaskan Salmon
sliced roast tenderloin of beef, burgundy veal demi glace

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Plated Dinner

Enhancements

Alaskan caught salmon, pan seared, lime shallot reduction 51

Chicken Picatta and Pork Tenderloin
breast of chicken pan seared, white wine, lemon capers and cream
herb encrusted pork tenderloin oven roasted, marsala wine reduction 45

Petit Filet and Stuffed Prawns
flame broiled petit filet of beef, glace de viande
king crab stuffed prawns, lemon beurre blanc 55

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