

Banquet Menu - Appetizers

\$3.00 per person

CROSTINI

Thinly sliced french bread, toasted and topped with a blend of sun-dried tomatoes, red onion, calamata olives and parmesan cheese.

SALMON MOUSSE

Alaskan salmon blended with cream cheese and fresh herbs. Served with fresh bread and sliced cucumbers.

PHYLLO TRIANGLES

Spinach, garlic, onion and feta cheese baked in a flaky phyllo dough.

TORTILLA ROLL-UPS

A savory filling of spinach, bacon and ricotta cheese rolled in a flour tortilla.

EGG ROLLS

Pork and vegetables rolled into a crisp wrapper. Served with Thai dipping sauce.

\$4.50 per person

CRUDITE TRAY

Crisp, fresh vegetables attractively presented with a buttermilk garlic dipping sauce.

FRUIT TRAY

A colorful arrangement of fresh seasonal fruit.

ALASKAN SMOKED SALMON LOX

Thinly sliced alder smoked salmon lox drizzled with a lemon caper dressing and garnished with shaved red onion. Accompanied by brie cheese and fresh baked bread.

SCALLOP STUFFED MUSHROOMS

Large mushroom caps, filled with a special scallop stuffing. Baked with parmesan cheese and topped with hollandaise.

YAKITORI CHICKEN

Chicken strips marinated in soy sauce, sesame oil, ginger and garlic. Served with an Asian dipping sauce.

COQUILLES ST. AUGUSTINE

A Land's End specialty! Jumbo scallops wrapped in bacon and broiled. Topped with sauce béarnaise.

SIRLOIN SKEWERS

Tender beef sirloin skewers grilled and served on a bed of rice with mushroom demi and horseradish dijon dipping sauce.

HOTCRAB AND ARTICHOKE DIP

A delightful blend of crab, artichoke hearts, cream cheese, scallions and parmesan cheese. Baked to a golden brown and served with fresh bread.

\$6.00 per person

SHRIMP ROCKEFELLER

Jumbo shrimp butterflied and stuffed with a savory blend of spinach, parsley, breadcrumbs and Pernod then wrapped in prociutto and topped with beurre blanc.

KACHEMAK BAY OYSTERS

Served on the half shell with cocktail sauce and lemon OR Baked Rockefeller style and topped with hollandaise.

DELUXE CHEESE AND COLD CUTS

Selected hard cheese with deli meat. Served with assorted breads.

STEAMER CLAMS

Local clams steamed in their own nectar with garlic, lemon juice, white wine and butter.

ICED, PEELED SHRIMP

The best quality available. Steamed in our own blend of spices and chilled. Served with lemon and cocktail sauce.

*All appetizer trays are prepared for 25 people or more. Each tray contains two pieces of each prepared appetizer (a tray for 25 people will contain 50 pieces).
Current local tax and 20% gratuity added to all Food & Beverage charges.*

Banquet Menu - Dinner

ROAST PRIME RIB OF BEEF

Slow roasted with a blend of herbs and kosher salt for tenderness.

Served the traditional way with au jus and horseradish sauce.

10 oz cut \$23.00

14 oz cut \$26.00

PRIME RIB AND SEAFOOD COMBINATIONS

A 10oz cut of slow roasted beef with your choice of seafood. With 3 broiled scallops \$27.00

With 3 grilled shrimp \$27.00

HALIBUT ILIAMNA

Local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked

\$25.00

LAND'S END BROCHETTE

Grilled prawns and Alaskan scallops brushed with sun-dried tomato pesto on a bed of julienne spinach. Topped with a citrus cream sauce.

\$22.00

FRESH FISH COMBO*

Fresh local halibut and salmon grilled to perfection. Served with maitre d' butter.

\$23.00

ALASKAN SALMON*

Brushed with a light teriyaki marinade and grilled. Served with a ginger cream sauce.

\$21.00

CHICKEN AND SHRIMP

Grilled chicken and 3 shrimp, topped with a lemon basil buerre blanc.

\$18.50

CHICKEN PICCATA

Tender chicken breast sautéed with capers, garlic, white wine and lemon juice.

\$17.00

PORK MEDALLIONS

Pork loin marinated in a special blend of garlic, oil and rosemary, then grilled and served with a cranberry port sauce.

\$17.00

All dinners include green salad or caesar salad, choice of potato or rice pilaf, fresh steamed vegetables, homemade bread and coffee or tea.

Desserts may be added for \$4.00 - \$7.00 per person.

Please ask about double item Buffet prices.

****When Available***

Current local tax and 20% gratuity added to all Food & Beverage charges.

Banquet Menu - Lunch

CAJUN CHICKEN SALAD

Strips of plump chicken breast in Cajun spices and served with sweet chili garlic vinaigrette and soup of the day. \$11.00

SHRIMP AND SCALLOP SALAD

Grilled shrimp and Alaskan scallops on a bed of fresh mixed seasonal greens, tomatoes, olives and sprouts. With buttermilk garlic dressing. \$13.00

SOUP, SALAD AND SANDWICH BUFFET

Our soup of the day, fresh green salad and a hot sandwich served on French bread. \$13.00
Choices include:

*Sliced beef and Provolone with sautéed onion, garlic and pepper.

*Turkey and cheddar with Dijon mayonnaise

*Seafood salad

HALIBUT ILIAMNA

Local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked. Served with rice pilaf and fresh vegetables. \$18.00

ROSEMARY CHICKEN PASTA

Boneless chicken breast and vegetables sautéed with olive oil, garlic, white wine and rosemary. Entrée includes green salad and fresh baked bread. \$12.00

SIRLOIN SKEWERS

Tender beef sirloin skewers grilled and served on a bed of rice with mushroom demi and horseradish Dijon dipping sauce. Accompanied by fresh green salad. \$12.00

CITRUS COCONUT CHICKEN

Chicken breast simmered in a citrus infused sauce of ginger, garlic and coconut milk. Entrée includes rice and green salad. \$12.00

All entrees are priced per person. Coffee or Tea are served with all meals.

To substitute clam chowder, please add \$1.00 per person.

Please ask about double item Buffet prices.

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Banquet Menu - Beverages and Snacks

COFFEE SERVICE

Gallon and a half of coffee, decaffeinated coffee and tea.....\$50.00 *per service*
Additional \$15.00 charge for each gallon and half replenished.

SOFT DRINKS AND BOTTLED WATER.....\$1.75 *each*

FRUIT JUICES.....\$1.75 *each*

FRUIT PUNCH\$15.00 *per gallon*

ICED TEA\$8.00 *per pitcher*

LEMONADE.....\$8.00 *per pitcher*

MUFFINS\$12.00 *per dozen*

CINNAMON ROLLS.....\$18.00 *per dozen*

CROSSAINTS\$20.00 *per dozen*

TURNOVERS\$24.00 *per dozen*

COFFEE CAKE.....\$22.00 *per cake*

ASSORTED COOKIES\$10.00 *per dozen*

BROWNIES\$14.00 *per dozen*

FRUIT BASKET.....\$30.00 *per basket*

SNACK BASKET

An assortment of individual snacks including candy bars, nuts and chips\$1.75 *each*

Current local tax and 20% gratuity added to all Food & Beverage charges.

Banquet Menu - Breakfast

CONTINENTAL BREAKFAST

Assorted danish and fresh baked muffins, assorted juices. \$7.50
With fresh cut fruit \$10.00

DELUXE CONTINENTAL BREAKFAST

Assorted danish and fresh baked muffins, assorted juice, yogurt and
homemade granola. \$12.00

CLASSIC EGGS

Scrambled eggs, home fries, choice of breakfast meat, juice, and muffins. \$ 10.00

WAFFLES

Homemade waffles with fruit and whipped cream. Served with choice of
breakfast meat and juice. \$ 11.00

SMOKED SALMON SCRAMBLED EGGS

Scrambled eggs with Alaskan smoked salmon and brie cheese. Served with choice of
breakfast meat, juice, and muffins. \$12.00

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