



# SAVOR...

## Catering Menu

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## Carlson Center

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● CATERING INFORMATION ●



# Breakfast

## SPECIALTY BREAKFAST BUFFETS

Includes O'Brien Potatoes, Sliced Seasonal Fresh Fruit, Assorted Breads, Butter, Jams, Iced Water, Orange Juice, Selection of Hot Teas, Regular and Decaffeinated Coffee.

### FRITTATAS

**Mushroom, Spinach and Parmesan** 14.95

Scallion Aioli

**Asparagus, Avocado and Provolone** 15.95

Tomato Fondue

**Kale, Sun-Dried Tomato and Artichoke** 14.95

Feta and Castelvetro Olive Tapenade

### BENEDICTS

**Classic** 15.50

Canadian Bacon, English Muffin and Hollandaise

**Alaskan** 18.95

Salmon Lox, Blini, Crème Fraîche and Capers

**Poncho Villa** 17.95

Guacamole, Salsa Verde, Sopas and Cotija

## BREAKFAST BUFFETS

Includes Iced Water, Orange Juice, Selection of Hot Teas, Regular and Decaffeinated Coffee

<b>Continental</b>	<b>11.95</b>
Sliced Seasonal Fresh Fruit and Berries, Assortment of Breakfast Breads, Butter and Jams	
<b>The Smart Start</b>	<b>12.95</b>
Yogurt, Granola, Bagels with Cream Cheese and Sliced Seasonal Fresh Fruit	
<b>The Usual</b>	<b>16.95</b>
Scrambled Eggs, Link Sausage and Bacon, O'Brien Potatoes, Sliced Seasonal Fresh Fruit, Assorted Breads, Butter and Jams	

## BREAKFAST BUFFET ENHANCEMENTS

Priced Per Person

<b>Link Sausage</b>	<b>3.00</b>
<b>Alaskan Hot Links</b>	<b>4.00</b>
<b>Bacon</b>	<b>3.00</b>
<b>Cured Ham</b>	<b>3.00</b>
<b>Bacon and Kale Quiche</b>	<b>2.00</b>
<b>Yogurt Granola Parfait</b>	<b>4.00</b>
<b>Fresh Berry Jars</b>	<b>3.00</b>
<b>Sourdough Pancakes</b>	<b>2.00</b>
<b>Steel Cut Oatmeal</b>	<b>2.00</b>
<b>Espresso Bar (75 Person Min)</b>	<b>5.00</b>





# Breaks

<b>Croissants</b> Whipped Butter	<b>28.00 Per Dozen</b>
<b>Bagels</b> Assorted Cream Cheese	<b>30.00 Per Dozen</b>
<b>Sliced Seasonal Fruit</b> Freshest available	<b>5.00 Per Person</b>
<b>Whole Fruit</b> Assorted	<b>3.00 Each</b>
<b>Fresh Muffins and Danish</b> Assorted Flavors	<b>28.00 Per Dozen</b>
<b>Energy Bars</b> Assorted Granola and Energy Bars	<b>40.00 Per Dozen</b>
<b>Assorted Individual Cereals</b> Milk	<b>4.00 Each</b>
<b>Freshly Baked Cookies and Brownies</b> Assorted	<b>21.00 Per Dozen</b>
<b>Assorted Candy</b> Reese's, Skittles, Snickers, Twizzlers, Hershey's, M&M's Plain and Peanut	<b>2.25 Each</b>
<b>Chips</b> Individually portioned	<b>2.00 Each</b>

**BEVERAGES**

By the Gallon	
<b>Coffee and Tea Service</b>	<b>30.00 per Gallon</b>
Regular, Decaffeinated and Assorted Teas	
<b>Iced Tea</b>	<b>30.00 per Gallon</b>
<b>Lemonade</b>	<b>30.00 per Gallon</b>
<b>Bottled Juices</b>	<b>3.75 each</b>
<b>Soda</b>	<b>3.25 each</b>





# Lunch & Dinner

## BOXED LUNCHES

All Boxed Lunches Come with Fresh Baked Cookies, Seasonal Fruit and Bottled Water

<b>Turkey, Cheddar and Avocado</b>	<b>18.95</b>
Lemon Aioli, Cremini Mushrooms and Arugula on Whole Grain Bread. Served with Garbanzo Kale Salad	
<b>Banh Mi</b>	<b>16.95</b>
Shaved Marinated Pork Loin, Daikon, Carrot, Scallion, Cilantro, Mayo and Hoisin Sauce served on a Baguette Roll. Served with Cucumber Peanut Salad	
<b>Portabella and Grilled Zucchini Wrap</b>	<b>14.95</b>
Charred Red Onion, Bell Peppers, Roasted Garlic Cream Cheese, Baby Spinach with a Balsamic Reduction. Served with Pesto Penne Salad	
<b>Ham and Gruyère</b>	<b>16.95</b>
Shallot Herb Butter on a Crispy Baguette. Served with Caprese Salad	
<b>Muffaletta</b>	<b>19.95</b>
Mortadella, Soppresatta, Capicola, Smoked Mozzarella, Provolone and Pickled Vegetable Tapenade on Italian Bread. Served with a Kale Panzanella Salad	
<b>Chicken Bacon Wrap</b>	<b>17.95</b>
Guacamole, Charred Red Onion, Crispy Romaine and Jalapeño Cilantro Ranch. Served with Black Bean and Corn Salad	
<b>Roast Beef and Provolone</b>	<b>16.95</b>
Roasted Red Peppers and Giardiniera on Focaccia. Served with Garlic Potato Salad	



## PLATED DINNERS

Includes Iced Tea, Selection of Hot Tea, Regular and Decaffeinated Coffee and Fresh Bread

<b>Oyster Mushroom Risotto Cake</b>	<b>30.00</b>
Spinach, Asparagus, Mushroom Purée and Black Truffle Vinaigrette	
<b>Beef Filet and Herb Crusted Halibut</b>	<b>46.00</b>
Potato Gratin, Asparagus and Green Peppercorn Sauce	
<b>Ancho Rubbed Pork Tenderloin</b>	<b>36.00</b>
Poblano corn fritters, plantain, crema and roasted squash	
<b>Fireweed Honey and Soy Marinated Black Cod</b>	<b>42.00</b>
Miso-Sesame Vegetables and Sticky Rice	
<b>Whole Grain Mustard Marinated Chicken</b>	<b>34.00</b>
Smoked Pork Jowls, Buttermilk Smashed Potatoes, Grilled Vegetables and Shallot Jus	
<b>Brioche Crusted Alaskan Cod</b>	<b>34.00</b>
Onion Soubise, Fresh Green Beans, Leek Oil and Fingerling Potatoes	
<b>Roasted New York Steak</b>	<b>40.00</b>
Yukon Gold Mashed Potatoes, Creamed Spinach and Bordelaise	
<b>Roasted Chicken Breast</b>	<b>34.00</b>
Olive Oil Poached Tomatoes, Capers, Sweet Garlic, Basil Oil, Red Potatoes and Zucchini	

## PLATED DINNER SALADS

<b>Asian Kale Salad</b>	<b>5.00</b>
Edamame, Avocado, Orange, Radish and Sesame-Miso Vinaigrette	
<b>Romaine and Kale Chopped Salad</b>	<b>5.00</b>
Ciabatta Crostini, Candied Pecans, Bacon, Fuji Apple, Gorgonzola, Champagne Vinaigrette	
<b>Red Oak and Butter Lettuce Salad</b>	<b>9.00</b>
Pork Poached Pear, Bleu Cheese Fondue and Walnut-Honey Vinaigrette	
<b>Baby Greens and Cucumber Crouton</b>	<b>4.50</b>
Grape Tomato, Avocado, Sherry Vinaigrette and Lemon Aioli	
<b>House Salad</b>	<b>3.50</b>
Mixed Greens, Cucumber, Grape Tomatoes, Carrots and choice of Dressing	



# Buffets

## LUNCH BUFFETS

Includes Carlson Salad Bar, Chef's Choice of Dessert, Iced Tea, Selection of Hot Tea, Regular and Decaffeinated Coffee and Fresh Bread

<b>Home Style Pot Roast</b>	<b>21.00</b>
Boiled Potatoes, Carrots, Celery, Onions and Au Jus	
<b>Backyard BBQ</b>	<b>21.00</b>
Slow Grilled Bone-In Chicken, Pulled Pork, Cole Slaw, Corn Bread, Creamed Greens and Assorted Sauces	
<b>Sun-Dried Tomato and Feta Stuffed Chicken</b>	<b>21.00</b>
Artichoke, Capers, Provençal Vegetables and Arugula-Almond Pesto	
<b>Fried Yard Bird</b>	<b>21.00</b>
Yukon Gold Mashed Potatoes, Gravy, Fresh Green Beans	
<b>Cuban Mojo Pork Loin</b>	<b>22.00</b>
Black Beans, Sofrito Rice, Cilantro and Roasted Vegetables	
<b>Fajitas</b>	<b>22.00</b>
Steak and Chicken, Fresh Tortillas, Guacamole, Sour Cream, Black Beans, Mexican Rice, Assorted Salsas and Condiments	
<b>Cola-Soy Braised Brisket</b>	<b>22.00</b>
Charred Scallion, Stir-Fried Vegetables and Bacon Fried Rice	
<b>Garlic Rubbed Flank Steak</b>	<b>28.00</b>
Potato Gratin, Asparagus and Bordelaise	



## DINNER BUFFETS

Includes Chef's Choice of Dessert, Choice of Three Sides, Iced Tea, Selection of Hot Tea, Regular and Decaffeinated Coffee and Fresh Bread

<b>Herb Crusted Halibut</b>	<b>44.00</b>
Cucumbers, Capers and Lemon Butter Sauce Supplement 10.00	
<b>Beef Butchers Tenderloin</b>	<b>36.00</b>
Shallot Herb Butter Supplement 2.00	
<b>Roasted Beef Tenderloin</b>	<b>46.00</b>
Madeira Mushroom Ragout Supplement 12.00	
<b>Brioche-Crusted Alaskan Cod</b>	<b>44.00</b>
Leek Soubise and Chive Oil	
<b>Braised Beef Short Ribs</b>	<b>37.00</b>
Red Wine, Pearl Onions and Mushrooms Supplement 3.00	
<b>Roasted Grand-Mère Chicken</b>	<b>34.00</b>
Mushrooms, Crispy Bacon, Caramelized Pearl Onions and Glazed Carrots Served Au Jus	
<b>Roasted Pork Loin</b>	<b>34.00</b>
Caramelized Apple and Calvados	

## DINNER BUFFET SIDES

Please select any 3 Sides to accompany your Buffet.

**Roasted Seasonal Vegetables**

**Steamed Green Beans**

**Steamed Asparagus**

**Steamed Broccolini**

**Creamed Spinach**

**Roasted Fingerling Potatoes**

**Buttermilk Smashed Red Potatoes**

**Yukon Gold Mashed Potatoes**

**Potato Dauphinoise**

**Aioli Potatoes**

**Cheddar Jalapeño Grits**

**Creamy Parmesan Polenta**

**Crispy Mushroom Spaetzle**

**Mexican Chopped Salad**

**Garbanzo, Kale and Roasted Garlic Salad**

**Thai Cucumber Salad**

## CARVED DINNER BUFFET ENHANCEMENTS

### **Prime Rib**

Bordelaise and Horseradish  
Supplement 22.00

### **Top Round of Beef**

Au jus  
Supplement 5.00  
(75 Person Minimum)

### **Baron of Beef**

150 Person Minimum  
Supplement 5.00

### **Maker's Mark and Brown Sugar Glazed Ham**

Whole Grain Mustard and Aioli  
Supplement 7.00

### **Citrus-Brined Turkey Breast**

Pesto Mayo and Dijon Mustard  
Supplement 8.00





# Receptions

## HORS D' OEUVRES

100 Pieces per Order

<b>Vietnamese Fresh Rolls</b> Nuoc Cham Dipping Sauce	<b>275.00</b>
<b>Charred Shrimp Profiteroles</b> Avocado and Spicy Mayo	<b>250.00</b>
<b>Buffalo Chicken "Pot Stickers"</b> Bleu Cheese Fondue, Celery and Carrot	<b>275.00</b>
<b>Indian Chana Masala Lettuce Wraps</b> Spiced Garbanzo and Butter Lettuce	<b>235.00</b>
<b>BAO</b> Chinese Style BBQ Pork Sticky Buns	<b>200.00</b>
<b>Alaska Salmon Lox and Crepes</b> Crème Fraiche and Dill	<b>225.00</b>



## HORS D' OEUVRES

100 Pieces per Order

<b>Aged Cheddar Croquettes</b>	<b>200.00</b>
Crispy Prosciutto	
<b>Kale and Potato Quiche</b>	<b>200.00</b>
Romano Cheese Bacon	
<b>Brioche Blue Cheese Canapés</b>	<b>200.00</b>
Red Grapes and Port	
<b>Crispy Lumpia</b>	<b>200.00</b>
Filipino-Style Spring Rolls	
<b>California Roll</b>	<b>275.00</b>
Classic Crab and Avocado Roll	
<b>Seared Beef Canapés</b>	<b>250.00</b>
Mushroom Duxelle and Aioli	

## STATIONARY APPETIZERS

<b>Artesian Cheese</b>	<b>225.00</b>
Grapes and Assorted Bread	
<b>Domestic Cheese</b>	<b>250.00</b>
Assorted Crackers	
<b>Caramel Baked Brie</b>	<b>275.00</b>
Honeycrisp Apple and Country Bread	
<b>Fontina Fondue</b>	<b>250.00</b>
Ciabatta and Kirsch	
<b>Poached Cocktail Shrimp</b>	<b>200.00</b>
Aioli and Cocktail Sauce	
<b>Crudité</b>	<b>200.00</b>
Assorted Dipping Sauces	
<b>Charcuterie</b>	<b>175.00</b>
Salami, Prosciutto, Pate's House Made Pickles and Breads	
<b>Antipasto</b>	<b>175.00</b>
Castelvetrano Olives, Fresh Mozzarella, Grilled Vegetables, Roasted Garlic, Assorted Artesian Cured Meats and Breads	



# Catering Information

ASM Global is the exclusive food and beverage provider for the Carlson Center. No food or beverage of any kind will be permitted to be brought in to the facility by the patron or the patrons guests or invitees without prior written approval of the General Manager or Director of Food and Beverage. Food items may not be taken off premises; however, excess food is donated under regulated conditions to agencies feeding the underprivileged at ASM Globals sole discretion.

## **Alcohol Beverage Service**

The Carlson Center uses a third party licensee in order to provide alcoholic beverages to events other than sporting events. With a permit (\$175) we offer a complete selection of beverages to compliment your function.

The Alaska Alcohol and Marijuana Control Office regulates alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager or Director of Food and Beverage. In compliance with AMCO regulations, we reserve the right to ask patrons for identification for alcoholic beverage services and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises. All of our servers and managers are TIPS certified.

### **Menus**

The preceding menus are designed to serve as guidelines to assist you in the selection of your food and beverage services. Please note that your Director of Food and Beverage welcomes the opportunity to customize menus and services to create a specialty or thematic event.

### **Pricing**

**ADMINISTRATIVE FEE:** All food and beverage charges are subject to a twenty percent (20%) Administrative Fee. Eighty percent (80%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. Twenty percent (20%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

### **Labor**

Events requiring extensive set-up, breakdown, or clean-up will be billed back accordingly. This additional labor will be reflected in the catering contract. Any technical support required beyond initial set-up and check, including audio/visual or camera operation will also be billed back and reflected in the catering contract.

### **Contracts, Payment and Cancellation Policy**

A deposit of 50% is due at the time of the contract signing and the remaining balance is to be paid prior to the event date. Any increase in the final guarantee is due and payable prior to the start of services. Any on-site adjustments, additional or replenishments of the contracted catering services will be reflected in a final invoice and payable within 10 days following the event. You may finalize your account by Cash, Company Check, Cashier's Check, Visa, MasterCard or Government PO. The accounting department will process and pre-approve your credit card for any estimated balance due prior to your event. If the event is canceled after the contract is signed, liquidated damages and forfeiture of deposit will be incurred as stated in the Facility User Agreement. This policy does not amend or affect any applicable building contract provisions.

### **Facility Services**

Round table seating of 8 will be provided unless otherwise specified. Seating diagrams with numbered tables are available upon request. Banquet prices include white linens, glassware, china and flatware unless otherwise specified. For banquets exceeding 700 guests, additional rental charges may apply. If specialty glassware is required, rental charges may apply. Requests for china in tradeshow and arena events may incur rental charges.

### **Contact**

For questions, please contact Director of Food and Beverage:

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(907) 451-7800  
Luis.martinez@fnsb.us