



Holiday Menu

Free Range and Local Meats

Herb-rubbed roasted turkey
Roasted garlic and cranberry crusted Prime Rib Roast

Autumn Side Dishes

Classic buttermilk mashed potatoes.
Gorgonzola potatoes au gratin.
Smashed Sweet Potatoes with candied pecans.
Roasted root vegetables with fresh herbs.
Pureed parsnips with Frangelico.
Roasted fingerling baby potatoes with white truffle oil and chives.
Caramelized Brussels sprouts with pancetta and shallots.
Loretta's green bean casserole.
Baby greens with beets and goat cheese.
Classic Thanksgiving stuffing with caramelized pears and fennel.
Baby arugula salad with pomegranate seeds and honey vinaigrette.
Brown sugar and browned butter glazed carrots.
Classic Caesar salad.
Roasted asparagus with shaved Parmesan.

Seasonal Desserts

Cinnamon pecan pie.
Pumpkin Pie with spiced whipped cream.
Baked apples with raisins, cinnamon, and vanilla bean ice cream.

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WINTER 2021 - 2022 Menu

\$160/PERSON 4 COURSES +18% SERVICE CHARGE

Freestyle appetizer course:

I have my finger on the pulse when it comes to the best Alaskan seafood, local meats, and organic farmers. I will source the highest quality ingredients and serve a selection of fun and 'of the moment' appetizers for your group to enjoy. A couple of my favorites include Meghan's 'slutty' whole-roasted cauliflower with chive Crostini and Sterling sockeye Salmon crudo.

First:

Kelly's kale salad with fried chick peas, pine nuts, shaved pecorino, lemon vinaigrette.

Caesar with shaved Brussels, romaine, garlic croutons.

Winter caprese - acorn squash, marinated fresh mozzarella, basil, balsamic glaze, garlic oil.

House green salad, roasted seasonal vegetables, arugula, goat cheese, sun dried tomato dressing.

Pumpkin soup, Fresno chilis, pumpkin seeds and maple drizzle.

Stuffed avocado, carrot miso dressing, shaved cabbage.

Supper:

red wine braised Veal Osso Buco

Wild Billy's halibut - pan seared, white wine tomato butter sauce.

Grilled beef tenderloin- herb oil and white truffle cream.

Sterling wild King salmon- Dijon horseradish pan gravy.

Gorgonzola polenta stuffed portobello, balsamic glaze.

Wild mushroom chicken.

Entree accompaniments:

Sweet potato stacks.

Classic potatoes au gratin.

Roasted carrots and asparagus.

Brussels with pancetta and pomegranates.

Olive oil whipped potatoes.

Butternut squash purée.

Creamy garlic spinach.

Wild rice pilaf.

Desserts:

Pear blueberry almond crisp

Chocolate decadence cake

Creme brûlée





Drop Off Meals

(Wildly popular)

3-6 GUESTS \$400

8-12 GUESTS \$550

12+ PLEASE INQUIRE

10% SERVICE CHARGE ADDED

Classic Italian

Served with garlic bread, traditional Caesar and seasonal roasted vegetables

Choice of two main dishes:

Veal and pork meatballs with rigatoni

Butternut squash and spinach lasagna

(option to add chicken) Bolognese lasagna

Classic cheese lasagna

Eggplant Parmesan

Chicken Marsala

Asian Inspired

Served with coconut rice, cabbage slaw, and pot stickers.

Choice of two main dishes:

Vegetable Green Curry (option to add chicken or shrimp) Asian style short ribs

Pork Fried Rice

American

Herb-Roasted chicken with gravy, house-made mac & cheese, peas and carrots, honey-butter biscuits, green salad.

Cali Mex

Served with chips and salsa, rice, beans, and southwestern Mexican salad

Choice of two main dishes: Chicken and

vegetable enchiladas Pork tamale pie

Wild mushroom and butternut quesadillas

“American” beef tacos

Mediterranean

Served with lemon-dill rice, seasonal grilled veggies, hummus, tzatziki, and homemade pita.

Choice of one: Greek chicken skewers Pork

Souvlaki Spanakopita

Optional Additions

Seasonal & local charcuterie \$75 (serves 10-12)

Chocolate Decadence Cake \$30

Breakfast burritos 10 minimum @ \$12





Appetizers

(PARTIES AND APRES)

Seasonal & local charcuterie board: selection.

Meats, cheeses, fruit, nuts, accoutrements. Vegetable crudité with assorted dips.

Spinach & feta stuffed mushrooms.

Whole roasted 'slutty' cauliflower.

Warm camembert with wild mushrooms & house made jam.

Seared prawn skewers with prosciutto & fig jam.

Loaded nachos with fresh salsa, guacamole & crema.

Bacon wrapped stuffed dates.

Beer braised bratwurst with honey mustard & caramelized onions.

Assorted flatbreads.

Smoked salmon platter.

Buffalo chicken dip.

Swedish meatballs.

Roasted garlic and caramelized onion jalapeño poppers.

Scampi shrimp.

Beef tenderloin morsel with horseradish cream.

Avocado toasts.

Hummus on cucumber chip with black sesame.

Prosciutto wrapped asparagus.

Goat cheese stuffed baby peppers.

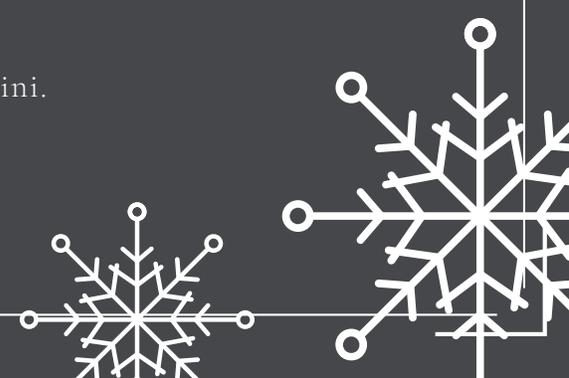
Seared scallops with leeks & local honey.

Caprese skewers.

Mini crab cakes with remoulade.

Slow roasted eggplant & pepper crostini.

Tomato & basil bruschetta.





Special Breakfast Buffet

10 - 12 People \$750

All breakfast buffets include the following: house-made granola, seasonal fruit bowl, local yogurt, classic breakfast meats, morning home fries, seasonal vegetarian frittata, and "sweet baked" option.

Breakfast specialties

‘World famous’ crème brûlée French toast.

Banana pancakes.

Nutella waffles.

Beltex Meats corn beef & root vegetable hash seasonal strata.

Sharp Cheddar and herb breakfast casserole.

Assorted local pastries.