



## Catering Menu

### **General Catering Information**

The following policies apply to all catering events at Annabelle's. They are designed to ensure clear communication, smooth planning, and the highest quality service for your event.

#### **Guarantee**

The approximate number of guests attending the event must be provided to our catering team no later than **two weeks** prior to the event. A final guaranteed guest count is required at least **72 hours** in advance. This number will be considered the guaranteed minimum, and you will be charged for the guaranteed number or the actual number of guests served, whichever is greater.

#### **Alcoholic Beverages**

Our company holds full responsibility for the sale and service of all alcoholic beverages in compliance with the Alaska State Alcohol Beverage Control Board. **No outside alcoholic beverages may be brought into the function room by patrons or guests.**

#### **Special Catering Needs**

Our catering specialists can assist with the special requests, including floral arrangements, themed décor, entertainment, audio visual equipment, and other enhancements to make your event unique.

#### **Prices and Payment**

A sales tax of **5.5-8.0%** (seasonally dependent) and a **20% service charge** will be applied to all food and beverage purchases. A **50% deposit** is required upon confirmation of the catering contract, with the balance due upon completion of the event. Direct billing is subject to prior approval.

#### **Incidental Charges**

- **Liquor License & Setup Fee:** \$200.00 (applied to any off-site alcohol service)

**By signing below, the client acknowledges and agrees to all terms and conditions outlined in this General Catering Information document.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

## **Lunch Buffet Menu**

All lunch options include coffee, hot tea & iced water with lemon

Add iced tea +2.50 per person

Add soft drinks +3.50 per person

Add dessert options +7.95 per person

### **Burgers**

50+ people get two options of each choice

Charbroiled beef patty, lettuce, tomato, pickles, red onions & mayo on toasted brioche.

Choice of white American cheese, cheddar cheese or no cheese

Choice of garden salad, caesar salad, pasta salad or potato salad

Choice of kettle chips or coleslaw

\*Can mix & match with wraps option at no extra cost

21.95 per person

### **Wraps**

50+ people get two options of each choice

Crispy chicken, bacon, ranch dressing, romaine, tomato, green onion, rice, warm flour tortilla

Choice of garden salad, caesar salad, pasta salad or potato salad

Choice of kettle chips or coleslaw

\*Can mix & match with burgers option at no extra cost

21.95 per person

### **Chicken Alfredo**

50+ people get two options of each choice

Served with house bread rolls & whipped butter

Choice of garden salad, caesar salad, pasta salad or potato salad

22.95 per person

### **Classic Comforts**

Jumbo chicken wings, crispy chicken tenderloins, mac n' cheese, coleslaw

Served with BBQ sauce, franks original & honey mustard

Accompanied by house bread rolls & whipped butter

26.95 per person

### **Fish & Chips**

50+ people get two options of each choice

Wild Alaskan halibut & cod, hand cut & dipped in a tempura style beer batter made with Alaskan White Ale.

Finished crisp & golden. House tartar & lemon

Choice of garden salad, caesar salad, pasta salad or potato salad

Choice of kettle chips, white rice or coleslaw

32.95 per person

## **Dinner Buffet Menu**

All dinner options include coffee, hot tea & iced water with lemon

Served with house bread rolls & whipped butter

Add iced tea +2.50 per person

Add soft drinks +3.50 per person

50+ people get two options of each choice

Choice of garden salad, caesar salad, pasta salad or potato salad

Choice of sautéed asparagus, vegetable medley or oven roasted

baby carrots with fresh thyme

Choice of garlic mashed potatoes, twice baked potatoes, baked potatoes or rice pilaf

Choice of petit fours assorted mini cakes, molten chocolate lava cake, wild blueberry & white chocolate cheesecake, new york turtle cheesecake or three layer carrot cake. Mix & match desserts at no additional cost

### **Grandma Kay's Meatloaf**

Tender house ground beef loaf, oven baked & finished with a rich brown sugar tomato glaze

29.95 per person

### **Champagne Chicken**

Boneless chicken breasts sautéed in champagne bechamel sauce, garnished with mandarin oranges.

32.95 per person

### **Alaskan Wild Caught Sockeye Salmon**

Choice of herb butter or olympia sauce

36.95 per person

**Charbroiled Beef Sirloin**

Choice of herb butter or demi glace

39.95 per person

**Smoked Brisket Burnt Ends**

Served with BBQ sauce & au jus

42.95 per person

**Certified Angus Prime Rib**

Served with au jus & house horseradish cream sauce

47.95 per person

**Alaskan Wild Caught Halibut**

Choice of herb butter or olympia sauce

52.95 per person

**Combination Dinners**

**Alaskan Wild Caught Sockeye Salmon & Charbroiled Beef Sirloin**

43.90 per person

**Certified Angus Prime Rib & Alaskan Wild Caught Sockeye Salmon**

51.90 per person

**Certified Angus Prime Rib & Alaskan Wild Caught Halibut**

56.90 per person

***Other combinations are available. Pricing is based on the higher priced entrée plus 3.95 per person***

## **Event Platters**

### **Jumbo Chicken Wings**

Jumbo chicken wings served with sauce on the side. Choose from frank's original, sweet baby ray's BBQ or sweet chili sauce

Small (6 pounds) 129.95

Large (12 pounds) 239.95

### **Chicken Skewers**

Choice of teriyaki or sweet & sour sauce

Small Platter (50 Pieces) 129.95

Large Platter (100 Pieces) 239.95

### **BBQ Meatballs**

Seasoned beef meatballs slowly simmered in a sweet and smokey BBQ sauce

Small Platter (5 pounds) 114.95

Large Platter (10 pounds) 209.95

### **Alaskan Pub Style Halibut**

Wild Alaskan halibut, hand cut & dipped in a tempura style beer batter made with Alaskan White Ale.

Finished crisp & golden. House tartar & lemon

Small Platter (2.5 pounds) 209.95

Large Platter (5 pounds) 397.95

### **Alaskan Pub Style Cod**

Wild Alaskan cod, hand cut & dipped in a tempura style beer batter made with Alaskan White Ale. Finished crisp & golden. House tartar & lemon

Small Platter (2.5 pounds) 109.95

Large Platter (5 pounds) 197.95

### **Dungeness Crab Cakes**

Wild Alaskan dungeness crab blended with cajun seasoning and crisp breadcrumbs.

Accompanied by cayenne red pepper aioli

Small Platter (16 pieces) 229.95

Large Platter (32 pieces) 441.00

### **Crab Wontons**

Crisp golden wontons filled with wild Alaskan dungeness crab, cream cheese & house seasonings. Accompanied by sweet chili sauce

Small Platter (60 pieces) 149.95

Large Platter (120 pieces) 279.95

### **Coconut Shrimp**

Hand breaded & fried golden.

Accompanied by sweet chili sauce

Small Platter (3 pounds) 126.95

Large Platter (6 pounds) 234.95

### **Smoked Gouda Mac Bites**

Creamy mac core, crisp shell.

Accompanied by cayenne red pepper aioli

Small Platter (3 pounds) 103.95

Large Platter (6 pounds) 187.95

### **Smoked Brisket Burnt Ends**

12 hour hardwood smoked beef brisket. Caramelized & accompanied by BBQ sauce

Small Platter (2.5 pounds) 160.95

Large Platter (5 pounds) 301.95

### **Cheese and Crackers**

Assorted gourmet crackers & cheese

Small Platter (2.5 pounds) 99.95

Large Platter (5 pounds) 189.95

### **Fruit Platter**

Fresh sliced seasonal fruit

Small Platter 74.95

Large Platter 139.95

### **Vegetable Platter**

Fresh vegetables served with ranch dressing dipping sauce

Small Tray 74.95

Large Tray 139.95

### **Potato Salad**

Red potatoes, celery, red onion, and fresh herbs in a creamy seasoned dressing

Small Bowl (6 pounds) 66.95

Large Bowl (12 pounds) 112.95

### **Pasta Salad**

Macaroni pasta tossed with seasonal vegetables, Italian herbs, and a zesty vinaigrette

Small Bowl (6 pounds) 66.95

Large Bowl (12 pounds) 112.95

### **Caesar Salad**

Romaine hearts, caesar dressing, parmesan, golden croutons

Small Bowl (3 pounds) 49.95

Large Bowl (7 pounds) 99.95

### **Garden Salad**

Romaine, spring greens, seasonal vegetables, choice of house dressings

Small Bowl (3 pounds) 49.95

Large Bowl (7 pounds) 99.95

### **Desserts**

Petit fours assorted mini cakes 2.95 each

Molten lava cake 9.95 each

Wild blueberry & white chocolate cheesecake 11.95 each slice

New york turtle cheesecake 11.95 each slice

Three layer carrot cake 11.95 each slice

## **Non-Alcoholic Beverages**

### Coffee & hot tea service

Freshly brewed coffee with cream & sugar, assorted hot teas with lemon

2.50 per person

### Iced tea

Classic brewed iced tea, served chilled with lemon

2.50 per person

### Bottled Water

Chilled single serve bottled water

2.50 per person

### Soft Drinks

Assorted Pepsi Products, Pepsi, Diet Pepsi, Sierra Mist & Root Beer

3.50 per person

**Alcoholic Beverages**

Domestic Bottled Beer 7.00 each

Budweiser, Bud Light, Coors, Coors Light, MGD, Miller light

Imported & Microbrew Bottled Beer 8.00 each

Alaskan Amber, Alaskan White, Heineken, Corona

Kegs available upon request

Salmon Creek Wines

Glass 9.00 each

Bottle 30.00 each

Selections include Cabernet Sauvignon, Syrah, Zinfandel, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling and Champagne.

Cocktails & Spirits 13.00 each

A full selection of classic cocktails prepared by our bartenders. Straight pours & neat/on the rocks service available upon request

