



**Sheraton®**  
ANCHORAGE HOTEL & SPA

# Sheraton Anchorage Hotel & Spa

ANCHORAGE, ALASKA



## ***Banquet Menus***

As of May 4, 2016



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## Breakfast Buffets

### HMS Resolution Continental

Sliced Fruit and Berry Platter, Petit Croissants, Muffins, Danishes  
Served with Assorted Jams and Sweet Butter  
Juice Station with Orange, Apple, and Cranberry Juice  
\$19 per Person

### Bush Country Continental

Buttermilk Biscuits, Muffins, Bagels, Cereal, Assorted Milk, Yogurts  
Served with Assorted Jams, Cream Cheese and Sweet Butter,  
Orange Juice and Assorted Sodas  
\$17 per Person

### The Florentine Breakfast (Inspired by Chef's travels to Italy)

Sliced Fresh Baked Italian Bread, Warm Baguettes, Scones, Croissants, Sliced Prosciutto, Mozzarella and Capicola, Smoked Alaska Salmon, Sliced Tomatoes  
Served with Stone Ground Mustard, Assorted Jams and Sweet Butter, Vanilla White Hot Chocolate, Juice Station with Orange, Apple, and Cranberry Juice  
\$25 per Person

### The Gold Miner

Scrambled Eggs, Breakfast Potatoes, Reindeer Sausage, Assorted Breakfast Meats, Fresh Bakery Basket with Jams, Honey and Sweet Butter, Sliced Fruit Platter with Strawberries, Juice Station with Orange, Apple, and Cranberry Juice  
\$24 per Person

### The Iditarod

Country Quiche with Sausage, Peppers, Chives, and Cheddar Cheese Biscuits and Gravy, Strawberry Buttermilk Pancakes, Oatmeal with Brown Sugar, Raisins, and Pecans, Loaded Hash Browns with Jack Cheese, Onions and Peppers Served with Maple Syrup and Whipped Sweet Butter,  
Juice Station with Orange, Apple, and Cranberry Juice  
\$27 per Person

**Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments included in every buffet**



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# Breakfast Enhancements

## Omelet Station (\$100 for Chef Attendant Fee)

Whole Eggs, Egg Whites, Ham, Bacon, Sausage, Chorizo, Peppers, Onions, Mushrooms, Tomatoes, Avocado, Assorted Cheeses

\$8 per Person

(25 person minimum)

## Belgian Waffle Station (\$100 for Chef Attendant Fee)

Mixed Berries and Fresh Whip Cream, Warm Maple Syrup and Fruit Chutney, Chocolate Chips, Pecans and Walnuts

\$8 per Person

(25 person minimum)

## Assorted Breakfast Sandwiches and Wraps

Croissants, English Muffins, Bagels, Tortillas, Eggs, Egg Whites, Hummus, Sausage, Bacon, Ham, Reindeer Sausage, Avocado, Cheddar, Swiss, Jack

\$7 per Person

## Cheese Blintzes

Crepes Filled with Sweet Ricotta Served with Warm Fruit Chutney

\$5 per Person

## Large Assorted Muffins

Cranberry Orange, Blueberry, Carrot Raisin Bran, Apple Cinnamon

\$38 per Dozen

## Chocolate Croissants

\$44 per Dozen

## Danish and Butter Croissant Basket

\$36 per Dozen

## Whole Fresh Fruit

\$36 per Dozen



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## Drink Selections

### Sodas, Bottled Water, Assorted Juices

\$3.50 Each

### Smoothie Station (\$100 Barista Fee)

Comes with Berries, Fruits, Healthy Proteins, Greek Yogurt

\$7 per person

(25 person minimum)

### Energy Drinks

\$4 Each

### Regular and Decaf Coffee

\$46 per Gallon

### Hot Chocolate

\$38 per Gallon

### Hot Apple Cider with Cinnamon Sticks

\$36 per Gallon

### Ice Tea, Fruit Punch or Lemonade

\$28 per Gallon



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## Snacks and Breaks

### Build Your Own Greek Yogurt Parfaits

\$6 per person

(10 person minimum)

### Fresh Jumbo Baked Cookies

Choice of Chocolate Chunk, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia

\$36 per Dozen

### M&Ms

\$18 per Pound

### Chocolate Chunk Brownies

\$38 per Dozen

### Mixed Nuts

\$30 per Pound

### Cajun Snack Mix

\$20 per Pound

### Chips and House Made Salsa

\$5 per Person

### Assorted Petit Fors

\$42 per Dozen

### Pita Bread with Hummus

\$5 per Person

### Potato Chips with French Onion Dip

\$5 per Person



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## Break Packages

### East Coast Charm

Morning Continental Breakfast with Sliced Fruit Platter, Assorted Danishes, Muffins, Pastries with Jams & Butter

Mid-Morning Snack with Granola Bars and Whole Fruit

Afternoon Break with Chef's Choice Appetizer (Hot or Cold), M&Ms, and Cajun Snack Mix

\$26 per Person

### West Coast Healthy Living

Morning Refreshments with Sliced Fruit; Build Your Own Parfait Station with Berries, Granola, & Yogurt; Mini Bagels with Low Fat Cream Cheese and Sliced Tomatoes (toaster provided)

Mid-Morning Snack with Granola Bars and Whole Fruit

Afternoon Break with Crudité Platter with Hummus & Chef's Choice Healthy Dessert Snack

\$27 per Person

**All Day Breaks Include Freshly Brewed Coffee,  
Decaffeinated Coffee and a Selection of Teas, Juices,  
Assorted Soft Drinks and Bottled Water**



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## Boxed Lunch

### Sheraton Box Lunch

Sheraton Select Sandwich, Whole Fruit, Drink, Bag of Chips, Cookie or Brownie  
\$22 per Person

## Select Sandwich Plates

### Horseradish Roast Beef

Ciabatta Roll, Lettuce, Tomato, Cheddar Cheese  
\$18

### Oven Roasted Turkey and Swiss

Croissant, Lettuce, Tomato, Mayo  
\$17

### Italian Deli Sandwich

Italian Hoagie Roll, Ham, Salami, Provolone, Lettuce, Tomato, Tuscan Aioli  
\$18

### Chicken Salad

Croissant, Lettuce, Tomato, Swiss Cheese  
\$17

### Santa Fe Chicken

Sun Dried Tomato Wrap, Grilled Fajita Chicken, Mesquite Roasted Peppers and Vidalia Onions, Lettuce, Tomato, Chipotle Aioli  
\$19

### Veggie Delight

Spinach Wrap, Roasted Veggies, Garlic Hummus, Feta, Marinated Cucumbers and Tomato  
\$18

**All Sandwich Plate Lunch Parties come with a Choice of  
Southern Potato Salad, Greek Pasta Salad  
Broccoli and Raisin Salad, or House Salad**



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# Cold Lunch Buffets

**Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments included in every buffet**

## Mat-Su Deli

### **(Select Three of the following salads)**

*\*Crisp Garden Greens Salad with Shredded Red Cabbage, Carrots, Tomatoes and Cucumbers with Assorted Dressings*

*\*Rainbow Pasta Salad with Creamy Creole Dressing*

*\*Caesar Salad with Crisp Romaine Lettuce, Seasoned Croutons, Fresh Parmesan, Sun-Dried Tomato, Caesar Dressing*

*\*Ensalada Caprese with Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil*

*\*Country Potato Salad with Hard Cooked Eggs, Green Onion, and Cracked Pepper*

*\*Crab and Bay Shrimp Salad with Celery, Roasted Peppers, Onions and our Secret Mayo Dressing*

### *Deli Platters of the Following:*

Oven Roasted Turkey Breast, Genoa Salami, Roast Beef, and Sugar Cured Ham  
Sliced Cheeses includes Cheddar, Provolone, and Swiss Cheese

Variety of Sliced Breads

Relish Tray and Condiments

Chef's Choice Assorted Desserts

\$27 per Person





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### The Kodiak

#### *Garden Fresh Salads (Includes All)*

- \*Italian Chop Salad: Salami, Peppercinis, Romaine, Grape Tomatoes, Chick Peas, Red Onions, Romano Cheese
- \*Adriatic Pasta Salad: Olives, Feta, Cucumber, Zucchini, Roasted Red Peppers
- \*Grilled Vegetable Salad: Portabellas, Zucchini, Yellow Squash, Red Onions, and Mozzarella

#### *Platters of Pre-Made Sandwiches which include:*

- \*Alaska Smoked Salmon BLT on Ciabatta
- \*Grilled Chicken, Avocado, Jack Cheese, Lettuce, Tomato, Aztec Sauce in Spinach Wrap
- \*Virginia Ham, Roasted Apple, Cheddar, Dijon Aioli on Sourdough
- \*Oven Roasted Turkey, Mozzarella, Pesto Aioli, Tomato, Spinach, Balsamic Reduction on Ciabatta
- \*Veggie Delight - Spinach Wrap, Roasted Veggies, Garlic Hummus, Feta, Marinated Cucumbers and Tomato

Tomato Basil Soup with Grilled Baguettes

Chef's Choice Dessert

\$29 per Person

## **Hot Lunch Buffets**

**Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments included in every buffet**

### Alaska Ranger

- \*Trail Mix Salad with Mixed Greens, Carrots, Fresh Blueberries, Cranberries, Walnuts
  - \*Garden Green Salad with Romaine, Grape Tomatoes, Cucumber, Cabbage, Parmesan
  - \*Brussel Sprouts with Sautéed Onions and Pancetta
  - \*Roasted Garlic Potato Medley with Red, Fingerling, and Sweet Potatoes
  - \*Grilled Flank Steak with Basil and Chanterelle Mushroom Ragu
  - \*Pan Seared Alaska Salmon with Mustard Dill Sauce
  - \*Chef's Choice Dessert
- \$39 per person



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### Tuscany Fields

**(Select Two of the following salads)**

- \*Italian Chop Salad
- \*Classic Caesar Salad
- \*Garden Greens Salad
- \*Chef's Maggiano Salad with Romaine, Chick Peas, Blue Cheese, Red Onions, Tomatoes, Roasted Red Peppers and Garlic Croutons

**(Select One of the following vegetables)**

- \*Baked Herb Zucchini and Squash with Olive Oil
- \*Steamed Broccoli with Garlic Butter
- \*Roasted Eggplant with Carrots

**(Select One of the following starch)**

- \*Penne Marinara
- \*Pesto Pasta with Sun Dried Tomatoes
- \*Fettucine with Alfredo

**(Select One of the following proteins)**

- \*Chicken Parmesan with Fresh Basil
- \*Grilled Italian Sausage and Peppers
- \*Tuscan Vegetable Lasagna
- \*Seared Rockfish with Italian Herb Butter Sauce
- \*Chicken Marsala with Portabellas

Garlic Bread

Chef's Choice Dessert

\$34 per Person

### South of the Border

Crisp Garden Greens Salad, Shredded Red Cabbage,  
Carrots, Grape Tomatoes and Cucumbers with Assorted dressings

Jicama Melon Slaw with Lime Cilantro Dressing

Chicken and Beef Fajitas with Sautéed Peppers and Onions

Warm Flour Tortillas, Shredded Cheese, Tomato, Jalapeños,

Guacamole, Salsa and Sour Cream

Cheese Enchiladas, Refried Beans, Spanish Rice

Chef's Selections of Seasonal Garden Vegetable

Chef's Selection of Assorted Dessert

\$33 per Person



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### Emperor's Feast

\*Asian Slaw with Bok Choy, Napa Cabbage, Carrots, Bean Sprouts and Baby Shrimp, with Sesame Ginger Dressing

\*Thai Noodle Salad with Shitake Mushrooms and Peppers

\*Pork Egg Rolls with Chili Sauce

\*Choice of Sesame Orange Chicken or Sweet and Sour Pork

\*Stir Fried Asian Vegetables

\*Steamed Jasmine Rice

\*Chef's Selection of Assorted Dessert

\$32 per Person

## Hot Plated Lunch

**All Plated Lunches come with  
Chef's Choice Starch and Vegetable Medley, Chef's Choice Dessert  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments**

### **(Choice of One Salad)**

\*Caesar Salad

\*Crisp Romaine Lettuce, Seasoned Croutons, Fresh Parmesan

\*Mixed Greens Salad; Mixed Greens, Carrots, Shredded Cabbage, Sweet Grape Tomatoes and White Balsamic Vinaigrette

\*Ensalada Caprese; Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil

### Hibachi Chicken

Flame Broiled, Teriyaki Marinated Chicken Breast

\$26 per Person



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Chicken Dijon

Tender Chicken Breast dredged in Dijon and Spices, Coated in Panko Parmesan Topping with a Creamy Dijon Sauce  
\$27 per Person

Chicken Beurre Blanc

Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic and White Wine  
\$28 per Person

Rockfish Olympia

Fresh Alaska Rockfish on a bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust  
\$30 per Person

Seared Salmon

Alaska Salmon seared to perfection with Lemon Beurre Blanc Sauce  
\$29 per Person

Grilled Flank Steak

Sliced Flank Steak, Shallot Demi-glace  
\$31 per Person

Chicken Parmesan

Breaded Chicken Cutlet with Herb Marinara and Italian Cheeses  
\$28 per Person

Chef's Meatloaf

Ground Beef, Onions, Celery, Carrots, Bacon, Parmesan Cheese, Peppers, with tangy House Made Steak Sauce  
\$27 per Person

Grilled Ancho Pork Chops

Sautéed Apples with Mustard Cream Sauce  
\$27 per Person



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## Cold Appetizers and Platters

(All Platters are designed to serve 50 people)

### Sliced Fruit and Seasonal Berry Platter

Seasonal Melons, Berries and Grapes with Yogurt Dipping Sauce

\$275

### Domestic Cheese Display

Domestic Cheese Board featuring Mild Cheddars, Semi-Soft and Herb Cheeses

\$275

### International Cheese Montage Platter

Brie, Chevre, Stilton and Other Great Cheeses with Fruits and Toast Points

\$325

### Crudités Platter

Colorful Array of Crisp and Pickled Vegetables with Savory Dips

\$175

### Smoked Salmon Platter

Wild Alaska Smoked Salmon, Lemons, Capers, Onions, Roma Tomatoes, Cucumbers, Cream Cheese and Mini Bagels

\$295

### Bruschetta Platter

Crusty Bread, Garbanzo Bean Dip, Tomatoes, Buffalo Mozzarella, Roast Sweet Peppers and Air-Dried Meats

\$200

### Mediterranean Display Platter

Roasted Garlic Hummus, Crudités of Vegetables, Roasted Garlic Kalamata Olive Tapenade, Assorted Dried Meats, Crostini and Pita Bread

\$275



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*Baked Brie Platter*

Baked Brie, Dried Fruits and Nuts wrapped in Pastry with Sliced Baguettes and Toast Point Crackers  
\$175

*Rustic Fruit and Cheese Presentation (100 People)*

With Whole Cheese Wheels, Candied Nuts, Grape Clusters, Chocolate Strawberries and Rustic Hearth Baked Breads, with Assorted Jams and Chutney and Dried Fruits  
\$600

**Appetizers and Canapés**

Orders come with 100 Pieces

*Mixed Sushi Selections*

Local Alaskan and Pacific Sushi Rolls with Wasabi, Pickled Ginger, and Seasoned Soy Sauce  
\$375

*Oyster Bar with Chef Attendee (\$100 Attendant Fee)*

Ponzu, Alaskan Oysters, Spicy Wasabi Soy  
(Market Price)

*Smoked Salmon Mousse Tartlet*

Creamy Smoked Salmon in Tart  
\$275

*Alaskan Smoked Salmon Pinwheel*

Herb Cream Cheese in a Tartlet Shell  
\$275

*Alaska Crab Legs on Ice*

(Choice of King, Snow, or Dungeness)  
Drawn Butter and Sweet Chili Aioli  
(Market Price)

*Iced Jumbo Shrimp Cocktail*

Lemon and Cocktail Sauce  
\$395



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Beef Tenderloin Canapés

Horseradish Mayonnaise

\$350

Trio of Young Asparagus

Prosciutto and Smoked Turkey Breast

\$250

Chef's Assorted Canapés

Comes with a Veggie, Chicken, Seafood and Savory Selection

\$350

Mixed Tea Sandwiches

Chef's Selection

\$175

Dwarf Shrimp

Cucumber, Lemon Dill Cream Cheese

\$350

Hawaiian Poke Tuna

Ahi Tuna, Sesame, Soy, Ginger

\$400

Curry Chicken Salad Tarts

Diced Chicken, Raisins, Curry Aioli in Tartlets

\$275

Pork Tenderloin Canapés

With Mango Salsa

\$275

Chef's Mixed Tarts Platter

Chef's Selection with Seafood, Veggie, Meat, and Savory

\$350

**\*\*Butler Passed Cold Canapés ~ Service \$150**



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# Hot Appetizers

(Orders Come with 100 Pieces)

## Oysters Rockefeller

Spinach, Bacon, Onions, Local Oysters

\$400

## Alaska Halibut Bites

Lemon Tartar

\$450

## Alaska King Crab Cakes

Lemon Chipotle Aioli

\$450

## Alaskan Salmon Cakes

Served with Chipotle Tartar

\$300

## Teriyaki Sesame Shrimp

With Sesame Dipping Sauce

\$325

## Spanakopita

Spinach and Feta Cheese in Phyllo Triangles

\$300

## Scallops

Wrapped in Bacon

\$400

## Reindeer Sausage En Croute

Caramelized Onions

\$375





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King Crab Stuffed Mushroom Cap

With Garlic Butter

\$300

Rack of Lamb Bites

Grilled Baby Lamb Chops with Rosemary Garlic Glace

\$450

Duck Quesadillas

Roasted Pulled Duck with Queso Fresco Poblano Peppers and Guacamole

\$300

Spicy Buffalo Wings

Served with Celery and Blue Cheese

\$200

Beef or Chicken Kabobs

Marinated Beef Filet or Chicken, Peppers, Onions, Zucchini, Squash Served with Tzatziki Sauce

\$350



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## Dinner Buffets

Two Entrée Dinner Buffet Table	\$47
Three Entrée Dinner Buffet Table	\$53
Four Entrée Dinner Buffet Table	\$59

### Dinner Buffet Table

#### **(Select Three of the Following Salads)**

- \*Strawberry and Pecan Salad: Mixed Greens, Goat Cheese and Cherry Vinaigrette
- \*Smoked Salmon Nicoise Salad: Asparagus, Eggs, Grape Tomatoes, Olives, Radishes and Balsamic Vinaigrette
- \*Fresh Spinach Salad: Mushrooms, Bacon, Red Onions, Hardboiled Egg and Raspberry Vinaigrette
- \*Blue Cheese and Pear Salad with Champagne Vinaigrette
- \*Sheraton House Salad: Cucumbers, Grape Tomatoes, Carrots, Shredded Cabbage, with Choice of Assorted Dressings
- \*Greek Orzo Salad with Kalamata Olives, Tomatoes, Zucchini, Feta
- \*Caesar Salad: Crisp Romaine Lettuce, Seasoned Croutons, Fresh Parmesan with Sun-Dried Tomato Caesar Dressing
- \*Ensalada Caprese: Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction and Fresh Basil
- \*Crab and Bay Shrimp Salad: Celery, Roasted Red Peppers and Creamy Dill Sauce with Paprika

#### **(Entrée Selections)**

- \*Roasted Alaskan Salmon with Lemon Mustard Dill Sauce
- \*Rockfish Olympia: Fresh Alaskan Rockfish on a bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust
- \*Sautéed Fettuccini with Roma Tomatoes, Portabella Mushrooms, Roasted Garlic, Pine Nuts, Fresh Basil, Asiago Cheese Served with Extra Virgin Olive Oil (Vegetarian Entrée)

\*Grilled Breast of Chicken with Tender Asparagus Spears, Sun Dried Tomatoes, and Pesto Veloute

\*Chicken Beurre Blanc: Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic, and White Wine

\*Herb Encrusted Pork Loin with Grilled Apples and Mustard Cream Sauce

\*Sliced Flank Steak with Mushroom Port Demi-glace

\*Teriyaki Salmon with Ginger Pineapple Snow Peas

\*Blackened Lingcod with Fennel Cream Veloute

\*Stuffed Chicken Breast with Baby Spinach, and Red Peppers Served with Tarragon White Wine Cream Sauce

\*Grilled Beef Tips with Ginger Soy Demi-glace

\*Vegetarian Lasagna with Spinach, Portabella Mushrooms, Chick Peas, and Oven Roasted Tomatoes with a Pesto Ricotta Sauce

**(Select Two of the Following Starch)**

\*Oven Roasted Rosemary Potatoes

\*Roasted Potato Medley with Fingerlings, Reds and Sweet Potatoes

\*Garlic Mashed Potatoes with Chives

\*Fettuccini with Fresh Herbs and Butter

\*Israeli Couscous with Peas, Corn, and Diced Tomatoes

\*Wild Rice Pilaf

\*Duchess Potatoes

**(Select One of the Following Vegetables)**

\*Fresh Seasonal Vegetable Medley

\*White Beans, Corn, and Broccoli

\*Asian Style Stir Fried Vegetables

\*Steamed Broccoli and Cauliflower in Garlic Butter

\*Green Beans Almondine

\*Roasted Zucchini, Squash, and Red peppers

\*Brussel Sprouts with Caramelized Onions

**Chef's Choice Dessert, Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments included in every buffet**



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## Plated Dinner Options

### **(Salad Selection)**

- \*Strawberry and Candied Pecan Salad: Mixed Greens, Pickled Red Onions and Goat Cheese Served with Cherry Balsamic Dressing
- \*Caesar Salad: Crisp Romaine Lettuce, Parmesan Crisp
- \*Ensalada Caprese: Fresh Mozzarella, Sliced Tomatoes Served with Balsamic Reduction and Fresh Basil
- \*Fresh Spinach Salad: Fresh Spinach, Mushrooms, Bacon, Red Onions, Hardboiled Egg and Raspberry Vinaigrette
- \*Mixed Greens Salad: Artisan Lettuce Mix, Red Cabbage, Carrots, Tomatoes and Cucumbers with a choice of dressing
- \*Iceberg Wedge Salad: Iceberg Wedge, Hickory Bacon, Grape Tomato, Gorgonzola Dressing

### **(Entrée Selections)**

Filet Mignon: Grilled 8 oz Filet with Wild Mushroom Demi-Glace Napee  
\$52 per Person

Rib-Eye: Slow Roasted with Rosemary Au Jus and Horseradish Sauce  
\$46 per Person

Chicken Saltimbocca: Prosciutto Wrapped Chicken Breast with Sage and Asiago Cheese Served with Marsala Wine sauce  
\$39 per Person

Chicken Beurre Blanc: Tender Chicken Breast Sautéed with Butter, Cream, Lemon, Capers, Garlic and White Wine  
\$37 per Person

Wild Alaska Salmon: Seared with Lemon Mustard Dill Veloute  
\$38 per Person

Alaska Halibut: Dredged in Seasoned Flour, Lightly Sautéed to a Golden Brown With a Citrus Beurre Blanc  
\$46 per Person



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Rockfish Olympia: Fresh Alaska Rockfish on a Bed of Sautéed Onions with Lemon Dill Sauce and Parmesan Crust

\$37 per Person

Stuffed Chicken Cutlet

Baked, Lightly Breaded and Seasoned Chicken Breast Stuffed with Garlic Herb Butter, Spinach, and Served with Tomato Cream Sauce

\$39 per Person

Braised Italian Pork Chop

Slow Cooked Pork Chop with Bell Beppers, Spinach, and San Marzano Demi-glaze

\$38 per Person



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## DUETS

### Petit Filet and Seared Halibut

\*Filet Mignon Grilled with Roasted Garlic Demi-Glace

\*Alaska Halibut Dredged in Flour and Seared until Golden Brown with Apple  
Beurre Blanc

\$57 per Person

### Chicken Marsala and Alaska Salmon

\*Seared Chicken Breast with Portabella Masala Cream Sauce

\*Seared Sockeye Salmon with Caper White Wine Butter Sauce

\$47 per Person

### Petit Filet and Alaska King Salmon

\*Filet Mignon Grilled and Finished with Brandy Peppercorn Cream Sauce

\*Pan Seared Alaska King Salmon with Mustard Dill Cream Sauce

\$55 per Person

## Dessert

\*Crème Brulee: Vanilla custard with flame charred sugar crust

\*Carrot Cake: Cream Cheese Frosting and Candied Pecans

\*NY Style Cheesecake: A Classic Cake Made with Cream Cheese and  
Garnished with Fresh Berries

\*Red Velvet Cake: Cream Cheese Frosting with Chocolate Shavings and Grand  
Marnier Whip Cream

\*Build Your Own Layered Trifle (Meet with Chef on Options)

\*Chocolate Decadence Cake: Chocolate, Chocolate, and More Chocolate

\*Chocolate and Raspberry Mousse: Layers of Decadent Raspberry and  
Chocolate Mousse, Fresh Seasonal Berries served with White Chocolate Shavings

**All Plated Dinners Come with Choice of Salad and Dessert  
and Chef's Choice Starch and Vegetable Medley,  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Teas and condiments**