

## PRESET DINNER OPTIONS

### Maximum Party Size: 15

#### Step 1: Choose Your Appetizers

Select up to three from the following list:

- SATAY CHICKEN SKEWERS| \$10** served with a mildly spiced peanut sauce
- TUNA TOWER| \$13** marinated in shoyu, sea salt and cilantro. Served with won ton crisps
- FRESH SPRING ROLLS| \$9** served with a cilantro mint sauce
- NY STEAK BITES| \$12** served medium rare with shitake mushrooms and blue cheese crumbles
- SEARED AHI| \$14** blackened and served with a wasabi aioli
- CHICKEN LETTUCE WRAPS| \$10** served with a coconut yellow curry sauce

#### Step 2: Choose your Soup & Salad

Select up to two from the following list:

- BANANA & LEMONGRASS SOUP| \$5** garnished with curried crab and pickled eggplant
- HOUSE SALAD| \$7** carrots, cucumbers, sprouts and wasabi lemon vinaigrette
- STRAWBERRY CHILI SALAD| \$7** candied pecans, strawberries and creamy sweet chili & cilantro dressing
- SESAME CAESAR| \$7** fried won tons, asian Caesar dressing and sesame parmesan crisp

#### Step 3: Choose your Entrees

Select two from **List A** and two from **List B**:

##### LIST A:

- DUCK CHINOIS| \$25** crab fried rice, sautéed greens and tamarind mango beurre blanc
- 14oz RIBEYE| \$29** roasted potatoes, wilted greens and blue cheese compound butter
- BROCCOLI BEEF| \$31** 8oz filet, wasabi mashed potatoes, broccolini & broccoli teriyaki sauce
- SESAME CRUSTED AHI| \$27** coconut rice, wilted spinach and sweet chili beurre blanc
- SEASONAL FISH| \$32** examples: salmon, halibut, mahi mahi. See your coordinator for details

##### LIST B:

- SCALLOP MAC & CHEESE| \$29** penne, cream sauce, roasted tomato, seared scallops & truffle oil
- JAMBALAYA| \$28** shrimp, scallops, clams & sausage with rice and spicy tomato sauce
- VEGAN CURRY| \$17** tofu, mushrooms, onions, zucchini in a yellow curry over jasmine rice
- BEEF CURRY| \$17** onions, mushrooms & beef tips in panang curry over jasmine rice
- SHRIMP SOUP| \$16** rice noodles, bok choy, roasted tomato & shrimp in a thai lemongrass broth

#### Step 4: Choose your Dessert

Select one from the following list:

- ICE CREAM| \$2** choose from an assortment of flavors made locally by Alaska Supreme Ice Cream
- PROVIDING OWN DESSERT| \$15** slicing fee applies
- DESSERT PLATTER| \$40** serves 6. Assortment of our mini desserts: pineapple cashew bread pudding, chile chocolate mousse, cream puff with anglaise & peanut butter pie

