



CULINARY SOLUTIONS & EXCELLENCE



SMOKEHOUSE
• CATERING •

Menu Options

LET US CATER TO YOU!

Breakfast

Start your morning gathering with a meal that makes an impression! Smokehouse Catering offers everything from classic breakfasts to custom buffets, with menu options crafted to delight your guests and fit your budget perfectly.

THE CONTINENTAL CORE

When a light breakfast is all you need, the Continental will fit the bill.

- Freshly baked pastries
- Selection of fruit preserves and whipped butter
- Hand-selected fruits
- Granola and energy bars
- Warm oatmeal

EXECUTIVE CONTINENTAL

Upgrade to our executive-level breakfast. This elegant spread adds a lavish twist to the standard Core.

- Freshly baked pastries
- Fruit preserves and whipped butter
- Platter of sliced seasonal fruits and berries
- Oatmeal and yogurt

THE SUN'S UP BREAKFAST BUFFET

When your gathering requires a hearty start, our customizable deluxe buffet has options that will pamper every palate.

- Hot scrambled eggs
- Oven roasted potatoes with fresh herbs
- Delicately baked pastries and bread
- Fruit preserves and whipped butter
- Seasonal fruit and berry platter
- **(Select two)** Applewood smoked bacon, country sausage links, turkey sausage links, grilled smoked ham or seared tofu
- **(Select one)** Brioche French toast or grilled pancakes



Breakfast Upgrades



Give your guests a refreshing start to the day with our optional menu items to amplify the breakfast experience. Please note: These options are available with a breakfast menu order.

CHOICES INCLUDE:

Prices/guest

Belgian Waffles with fresh berry compote, maple syrup, whipped cream, and butter (attendant required).

Omelet Bar with choices of cheese, diced smoked ham, sliced mushrooms, diced peppers, chopped sweet onions, spinach, bacon, and salsa fresca (attendant required).

Southeast Smoked Salmon with traditional accompaniments such as sliced New York style bagels, cream cheese, onions, and capers.

Grilled Alaskan Reindeer Sausage.



Lunch

A great lunch sparks connection and collaboration, bringing people together over unforgettable flavors. From working lunches to conference breaks and outdoor receptions, Smokehouse makes every moment deliciously memorable.

PICNIC LUNCH

Who doesn't love a picnic? Our diverse picnic menu has something for everyone and we can gladly adjust according to tastes and needs.

- Fresh baked breads and rolls
- Classic Caesar salad with garlic croutons
- Seasonal fruit salad
- Tuna salad
- Deli meat platter
- Cheese platter
- "On-the-Side" platter that includes tomatoes, red onions, lettuce, kosher pickles, and olives
- Condiments
- Variety of potato chips
- Basket of fresh fruit

IT'S A WRAP

If time is of the essence and your lunch window is short, our wonderful wraps are ready to go. Satisfying and filling, this explosion of flavor offers three types of wraps available on flavored flatbread.

Wrap 1—Southwestern tequila lime chicken with caramelized onions

Wrap 2—Garlic shrimp wrapped with avocado and baby spring mix lettuce with a lemon dill aioli

Wrap 3—Grilled vegetables, baby spring mix lettuce with sun-dried tomatoes

- Habanero cream cheese
- Sundried tomatoes
- Smoked mozzarella
- Variety of potato chips
- Salad (choose one)
 - 1 Classic Caesar
 - 2 Italian pasta
 - 3 Shredded iceberg lettuce



Lunch

MEXICO IN ALASKA

Enjoy our take on the traditional Mexican buffet. We have two flavorful food options available —choose one or upgrade to both! Buffet includes:

- Homemade tortilla chips
- Fresh salsa
- Guacamole
- Cheese and chicken enchiladas
- Mexican rice
- Refried beans
- Sour cream
- Salsa Verde

1 BUILD-YOUR-OWN FAJITAS

- Corn and flour tortillas
- Cilantro chicken
- Marinated beef
- Assorted vegetables
- Cheese
- Pico de Gallo

2 INDIAN TACO BAR

- Homemade fry bread
- Seasoned ground beef
- Shredded lettuce
- Diced tomato
- Cheddar cheese
- Black olives

PARMIGIANA & PASTA

Welcome an international flavor to your table with these classic Italian comfort foods.

- Classic Caesar salad with garlic croutons
- Chicken parmesan
- Alfredo seafood pasta
- Roasted seasonal vegetables
- Warm garlic bread
- Basket of whole fresh fruit

ITALIAN PICNIC

A light lunch doesn't have to be uninteresting! Our Italian Picnic option shakes up the traditional box lunch with some flavorful fun.

- Classic Caesar salad with garlic croutons
- Pasta with shaved parmesan
- Roasted potato salad with whole grain mustard vinaigrette
- Assorted panini and focaccia smoked ham and turkey sandwiches
- Variety of potato chips



Lunch Upgrades



Elevate your gathering with our selection of specialty items to perfectly complement your meal. Please note: These options are available when paired with a lunch menu order.

CHOOSE FROM:

Prices/guest

Creamy Southeast seafood chowder.

Alaskan Amber elk chili.

Alaskan Amber halibut fish & chips.

Smoked salmon spread with Sailor Boy crackers.

Halibut quesadilla with shredded mozzarella.

Alaskan halibut ceviche with blue corn chips.

Signature Sweets—Assorted homemade cookies and brownies; chocolate covered strawberries; European-style petit fours; and lemon bars.



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Dinner

Every dinner with Smokehouse Catering is designed to be unforgettable. Explore our signature menu options or let us create a custom dining experience tailored to your event.

SAVORY SOUTHEAST GOURMET

This decadent buffet showcases some of the most delectable flavors of Southeast Alaska!

Choice of salad (choose one):

- 1 **Spring Mix** with raisins, pears, feta cheese crumble, candied pecans, champagne vinaigrette; or
- 2 **Baby Spinach** with strawberries, goat cheese, toasted almonds and citrus vinaigrette

Primary protein

- 1 **Grilled Alaskan King Salmon** with citrus beurre blanc; and
- 2 **Boneless Beef Short Ribs** with merlot demi glaze

- Creamy Southeast seafood chowder
- Green beans with toasted almonds
- Garlic Yukon mashed potatoes
- Spinach rice pilaf
- Freshly baked artisan rolls and butter

CHEF CARVED EXCELLENCE

Our Smokehouse slow roasted prime rib will take your guests on a delicious journey that offers an amazing experience for all!

- Black Angus prime rib rubbed with garlic, olive oil, salt, and fresh herbs; served with horseradish cream sauce and au jus
- Halibut Alyeska
- Roasted seasonal vegetables
- Potatoes au gratin oven baked with a creamy cheddar sauce
- Spinach salad with strawberries, goat cheese, toasted almonds, and citrus vinaigrette
- Freshly baked artisan rolls and butter



Dinner

FEEL FINE DINING

Escape the typical and embrace the extraordinary with our Smokehouse brisket specialty.

- Brisket slow cooked to perfection
- Herb roasted chicken
- Savory rice pilaf
- Roasted herb potatoes
- Seasonal vegetables
- Spring mix salad with raisins, pears, feta cheese crumble, candied pecans in a balsamic vinaigrette
- Freshly baked artisan rolls and butter

FEED YOUR DREAMS

This unpretentious yet vibrant combo is entertainment made easy.

- Herb marinated free-range chicken breast with mustard thyme jus
- Pesto fettuccine with sautéed tiger prawns
- Oven roasted potatoes
- Roasted seasonal vegetables
- Heirloom tomato and spinach salad with balsamic vinaigrette
- Freshly baked artisan rolls and butter

TASTE OF ITALY

Celebrate flavor with this culinary destination of excellence!

- Chicken marsala with wild mushroom sauce
- Gourmet meatballs
- Cheese raviolis in creamy tomato sauce
- Roasted seasonal vegetables
- Grilled garlic bread
- Green salad with olives, celery, carrots, goat cheese crumble, and Italian dressing
- Tiramisu



Dinner Upgrades



Our tasteful selection of canapés is sure to enrich your evening, offering a delightful mix of hot and cold options to satisfy even the most discerning guests. Please note: Orders from this section are only available when accompanied by an order from the dinner menu.

AVAILABLE OPTIONS INCLUDE:

Prices/guest

Bruschetta with tomato and basil vinaigrette.

Melon with chilled specialties wrapped in prosciutto.

Thai beef tenderloin on crostini.

Mediterranean kabob with artichoke hearts and sundried tomato.

Smoked salmon cups with cream cheese on cucumber.

Jumbo shrimp with cocktail sauce.

Marinated shrimp and gazpacho shooter.

Phyllo cup with crab salad.



Dinner Upgrades



HOT SPECIALTIES

Prices/guest

Spanakopita.

Assorted mini quiche.

Vegetarian spring rolls with sweet chili and soy sauce.

Stuffed mushrooms Florentine.

Asparagus and asiago phyllo dough.

Baked raspberry and brie in puff pastry with almonds.

Spicy beef empanada.

Mushroom Beef Wellington.

Parmesan encrusted artichoke hearts.

Beef sate with Bangkok peanut sauce.

Coconut shrimp with sweet chili dipping sauce.

Scallops wrapped in bacon.

Crab cakes with citrus aioli.



Receptions



RECEPTION PLATTERS

Prices/guest

Artisanal Cheese Platter—Chef's selection of local and imported artisanal cheeses, dried fruits, nuts, berries, whole grain and water crackers, and sliced baguettes.

Crudités—an attractive display of crisp garden vegetables with buttermilk ranch and chipotle-parmesan dips; pita chips and crostini; creamy hummus and tapenade.

Seasonal Fruit & Berries—Served with honey yogurt dressing.

European Antipasti—Capicola, salami, mortadella, prosciutto, fresh mozzarella, provolone and gorgonzola cheeses; marinated and grilled vegetables, mushrooms, olives, artichoke hearts, and roasted tomatoes; served with crusty country bread, crackers, and crostini.

Signature Sweets—Assorted homemade cookies and brownies; chocolate covered strawberries; European-style petit fours; and lemon bars.





LET US CATER TO YOU!



320 West Willoughby Avenue
Juneau, Alaska 99801

hospitality@tlingitandhaida.gov
(907) 463-7122

**All menu items are subject to change according to seasonality and availability*

CALL US TODAY TO PLACE YOUR ORDER!

SMOKEHOUSECATERINGAK.COM