

cold breakfast starters

- **fresh fruit cup**
selection of assorted melon, fresh berries in season, fresh mint
- **salmon lox and bagel**
alaskan salmon lox, capers, red onion, tomato, and cream cheese
- **granola & yogurt**
individual yogurt choice, fresh made granola
- **fruit or plain yogurt**
choice of individual flavored or plain yogurt
- **cold cereal/granola**
natural granola, or cereal, bananas on request
- **continental breakfast box**
pastry, fresh fruit cup, granola bar, fruit yogurt, butter, and preserves
- **assorted bagels**
plain, poppy seed, sesame, or cinnamon raisin, sliced & served with cream cheese
- **breakfast pastries**
assortment of muffins and mini danish pastries, butter and fruit preserves

hot breakfasts

- **traditional breakfast**
fluffy scrambled eggs, choice of bacon, ham, sausage links, or reindeer sausage, served with onion chive potatoes
- **breakfast burrito**
ham, peppers and onions scrambled with eggs & served with salsa, sour cream & onion chive potatoes
- **omelets**
two egg omelets filled with your choice of ingredients, served with onion chive potatoes
- **buttermilk pancakes**
served with butter and pure maple syrup
- **smoked salmon scramble**
alaskan smoked salmon scrambled with cream cheese and scallions, served with onion chive potatoes
- **breakfast meat selections**
smoked bacon, link sausage, ham, & reindeer sausage

starter salads

- **caesar salad**
crisp romaine, classic anchovy dressing, shredded parmesan, croutons
- **poached pear salad**
mixed field greens, poached pears, bleu cheese, candied pecans, honey pepper dressing
- **spinach**
sliced mushrooms, grated egg, tomato, warm bacon dressing
- **mixed greens**
mixed field greens cucumber, tomato, carrots, shredded cabbage, and olive choice of dressing ranch, thousand, italian, bleu cheese, balsamic vinaigrette

entree salads

- **classic caesar**
served with choice of grilled salmon, halibut, scallops, shrimp, chicken or smoked salmon
- **chef salad**
mixed greens, ham, turkey, cheddar and swiss cheese, boiled egg, tomato, and olives, choice of dressing; ranch, 1000, italian, bleu cheese, balsamic vinaigrette
- **crab cake cobb salad**
kincaid grill's famous crab cakes, mixed greens, crisp bacon, cucumber, tomato, crumbled bleu cheese, choice of dressing
- **mandarin chicken salad**
grilled chicken breast, oriental vegetables, greens, sliced oranges, sesame dressing
- **chilled grilled shrimp salad**
grilled prawns, mixed greens, feta cheese, tomato, greek olives, balsamic vinaigrette
- **fresh mozzarella, tomato, basil**
cracked pepper, roasted garlic, fresh basil, olive oil and balsamic vinegar

soups

All of our soups are made fresh to order. We request a minimum of one quart per variety.

- **Clam Chowder**
- **Alaskan Seafood Chowder**
- **Southwest Corn Chowder**
- **Shrimp Gumbo**
- **Chicken Gumbo**
- **Home Style Chicken Noodle**
- **Crab Bisque**
- **Tomato Basil**

box style meals

Each box is set up up as a complete meal including fresh fruit, savory salad, dessert, & appropriate condiments and utensils.

- **sandwich box**
your choice of freshly prepared sandwich on your choice of bread
- **deluxe seafood box**
cocktail prawns, chilled grilled scallops, crab merus legs australian lobster tail, with cocktail sauce
- **salmon lox box**
alaskan salmon lox, capers, red onion, tomato, and cream cheese open face on a fresh bagel
- **filet mignon**
grilled medium rare and sliced, served with creamy style horseradish sauce
- **sushi box**
8 pieces assorted sushi, pickled ginger, wasabi & soy sauce
- **chilled poached salmon**
cucumber & dill yogurt sauce

pastas

- **meat lasagna**
lean ground beef, 3 cheeses, marinara sauce
- **shrimp & penne pasta**
sautéed shrimp, snow peas, garlic, parmesan cream
- **chicken and mushroom penne pasta**
sauteed chicken breast, fresh mushrooms, garlic alfredo sauce
- **spinach and cheese ravioli**
with roasted tomatoes tossed in olive oil, with fresh basil and parmesan
- **penne pasta bolognaise**
lean ground beef & italian sausage, marinara sauce
- **smoked salmon pasta**
alaska smoked salmon, snow peas, parmesan cream sauce

ENTRÉE SELECTIONS

All dinner entree selections served with choice of two side dishes.

meats

- **filet mignon**
served in roast shallot sauce
- **pepper steak filet**
green peppercorn demi glace
- **blue cheese filet**
burgundy wine sauce
- **herb grilled lamb chops**
fresh mint veal glace
- **veal marsala**
marsala wine, fresh mushrooms, natural pan sauce
- **veal picatta**
sauteed with capers and fresh lemon
- **roast pork chops**
roasted apples, caramelized onion sauce

poultry

- **roast half duck**
caramelized shallots, mandarin orange demi glace
- **roast half chicken**
lemon pepper marinade
- **chicken picatta**
sauteed with capers and fresh lemon
- **chicken marsala**
marsala wine, fresh mushrooms, natural pan sauce

seafood

- **shrimp scampi**
sauteed with garlic, white wine and parsley butter
- **lobster thermidor**
wild mushrooms, cream, parmesan gratin
- **pan roasted salmon or halibut**
seasonal availability served with lemon caper butter
- **salmon or halibut olympia**
sauteed onions, seasoned mayonnaise, toasted bread crumbs
- **grilled kodiak scallops**
herb garlic butter baste
- **king crab merus**
on a bed of steamed cabbage, drawn butter and fresh lemon

side starches

- **yukon gold potato puree**
- **herb roasted potatoes**
- **parsley new potatoes**
- **basmati rice pilaf**
- **brown rice**

vegetable sides

- **creamed spinach**
- **honey glazed carrots**
- **sauteed spinach w/onions**
- **roasted tomatoes**
- **tomato provencal**
- **steamed fresh broccoli**
- **fresh asparagus in season**
- **balsamic grilled vegetables**
- **vegetable ratatouille**

individual dessert selections

- **new york style cheese cake**
served with fresh berry compote in season
- **molten chocolate cake**
raspberry coulis
- **creme brulee**
classic burnt vanilla custard
- **fresh berries in season**
served with romanoff sauce
- **carrot cake**
cream cheese frosting
- **haagen das ice cream & sorbet**
one pint of your favorite flavor

amenity trays

(Tray service available at surcharge.)

- **mini french pastries (24 hours notice please)**
assortment of fresh demi size french pastries
- **chocolate truffles (24 hours notice please)**
assortment of rich chocolate truffles
- **chocolate dipped strawberries**
subject to seasonal availability
- **fresh baked cookies**
oatmeal raisin, chocolate chip, peanut butter
- **lemon bars**
rich lemon curd custard, butter short bread
- **double fudge brownies**
chewy fudge brownies
- **whole fresh fruit**
an array of fresh seasonal whole fruits

reception trays

All trays served with appropriate garnishes and sauces. (Tray service available at a surcharge.)

- **alaskan seafood**
mussels, shrimp cocktail, poached scallops, smoked salmon, king crab may be added upon request
- **deluxe seafood alaskan**
seafood platter with the addition of lobster tail
- **alaskan sampler**
smoked alaskan salmon, smoked halibut, & reindeer sausage
- **king crab merus**
pure king crab meat without shell
- **shrimp cocktail**
poached jump shrimp, cocktail sauce
- **deluxe imported cheeses**
selection of cheeses, garnished with fresh fruit
- **sliced fresh fruit**
array of fresh fruits in season
- **fresh vegetable crudite**
raw vegetables, buttermilk dip
- **antipasto platter**
italian cured meats and cheeses, roasted peppers, olives
- **finger sandwich wraps**
assortment of freshly made pinwheel sandwiches
- **assorted sandwich platter**
assortment of freshly made sandwiches w/pickles
- **cold cuts & cheeses**
sliced assorted meats & cheeses
- **sushi (24 hours notice please)**
freshly prepared sushi, pickled ginger, wasabi