



CATERING SERVICES

Thank you for considering Baked Alaska for your special event. Following this page you will find a number of sample menus that we have created for clients in the past. We offer custom catering services at our location or yours. Food is a very important part of your celebration and these menus are intended to create inspiration while you plan your special day. In addition to creating a memorable food experience with you, we would be happy to help you find the perfect venue, photographer, florist or cake maker. We realize that cost is important to you, so on the following page we would like to offer a generally pricing structure to help you work within your budget. If you have any questions at all, please find contact information on the bottom of this page, please don't hesitate to call or e-mail.

Thank you for contacting us, we look forward to working with you!



CONTACT INFORMATION

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Pricing and Services

COST OF FOOD: Food is priced on a per person bases and is determined after creating a specific menu. If you have a pre-determined budget it certainly helps when creating a menu.

GRATUITY: We charge a 20% gratuity, meaning 20% of the cost of your food menu.

STAFFING FEES: After we determine the number of guests that will be attending your event and the complexity of your menu, we will determine the type and number of staff members that will be necessary to cook for and serve your guests. We typically charge on a per event bases regardless of the number of hours that our staff works. A chef is \$100.00, a bartender is \$100.00 and servers or bussers are \$50.00 each.

THE BAR: We are a full service caterer and are licensed and insured to serve beer, wine and liquor at off site events. We would be happy to discuss the pros and cons of serving just beer and wine versus a full liquor bar. We also have the ability to create theme driven cocktails just for your event. The cost associated with offering a bar at your event will be determined based on what you would like to offer your guests. We have many value options when it comes to the bar. There will also be a 20% gratuity added to the bar bill at the conclusion of the event.

WHY CHOOSE BAKED ALASKA?

We love to cater special events and we take pride in not only serving you and your guests but being a part of the memories that will be created. There is a lot of added value when choosing Baked Alaska. Included in the price of your food is everything necessary to serve it. We don't charge extra for plates, glassware, or silverware, it's all included. You can choose from a number of color schemes when it comes to linen tablecloths and napkins at no additional charge, the cost is included for all linens. We have wonderful wine glasses that come included if you decide to offer wine to your guests. We think you'll find a number of other added value items along the way.

Thanks again for considering Baked Alaska for your special event!

Tasting Menu

\$55.00 per person

Price based on 100 guests

Oysters on the half shell

with cucumber capellini and a pink peppercorn mignonette

Paired with Fort George Brewery Quick Wit

Celeriac soup

with celery leaf salad in a sourdough dill bread bowl

Paired with Fort George Brewery Nut Red Ale

Confit of duck

with a salad of arugula, frisee and shaved fennel:

with toasted pistachios and blood orange vinaigrette

Paired with Syncline "Subduction Red"

Coffee and coco nib crusted beef shoulder tender

with juniper berry demi-glace. Served with braised endive

and carrot & yam puree

Paired with Baked Alaska Willamette Valley Pinot Noir

Wedding Cake Service

Paired with Argyle Brut



DINING ROOM • PIZZERIA • BAR

THE ONLY THING WE OVERLOOK IS THE COLUMBIA RIVER

Vegan Wedding Reception

\$32.00 per person

Price based on 100 Guests

Light Appetizers (Static)

Radicchio cups with roasted beets

Sambuca mushrooms

Roasted spring onions with avocado cilantro quinoa

Tempeh skewers with coconut curry sauce

Light Appetizers (Passed and Static)

Roasted pattypan squash, grilled zucchini and yellow squash

Garlic hummus with Olive loaf

Watermelon and lavender salsa

Fingerling potato salad

Miniature bell peppers with red bean paste

Tofu poke



Heavy Hors d'oeuvre Menu

\$35.00 per person

Price based on 100 guests

Roasted and chilled wild salmon

Heavy Hors d'oeuvres

Oregon pink shrimp cakes with harissa aioli

Hummus, muhammara, and arugula pesto
with brick oven flat bread and corn tortilla chips

Lamb kibbee with charred herb vinaigrette

Assorted sushi maki rolls

An assortment of artisan cheeses including, edam,
smoked gouda, fontina and marinated fresh mozzarella

Roasted or grilled and chilled seasonal vegetables

Chocolate dipped coconut macaroons

Italian Family Style Meal

\$36.00 per person

Price based on 100 guests

Olives, charcuterie and cheese

**Smoked salmon with capers, pesto shrimp,
garlic hummus** and brick oven flat bread

Fresh baked focaccia bread

with compound butter, olive oil and balsamic vinegar

Baby field greens with garlic croutons, red onions,
tear drop tomatoes, pine nuts and balsamic vinaigrette

Baked Ziti with zucchini and yellow squash

Pan seared chicken breast with peas,
red bell peppers and prosciutto

Petrale sole, calamari and clam piccata, with spaghetti

Mushroom and blue cheese risotto

Marinated grilled and chilled seasonal vegetables



DINING ROOM • PIZZERIA • BAR

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Buffet Menu

\$28.00 per person

Price base on 100 guests

Fresh baked bread including focaccia, sourdough and brick oven flatbread. Compound butter, olive oil, balsamic.

Field greens with pears, rosemary hazelnuts and smoked blue cheese dressing.

Roasted and chilled wild salmon.

Seared beef shoulder tender with bourbon demi-glace.

Avocado quinoa with citrus and herbs.

Sea salt roasted fingerling potatoes.

Roasted or grilled and chilled seasonal vegetables



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Plated Dinner Menu

\$40.00 per person

Price based on 100 guests

1st course

Garlic hummus, muhammara and arugula pesto.
Focaccia, sourdough and brick oven flatbread. (Family Style)

2nd course

Field greens, pears, rosemary hazelnuts,
smoked blue cheese dressing.

3rd course

Seared scallops, grilled Fuji apple, frisee, arugula, cider aioli.

4th course

Seared duck breast, fingerling potatoes.
Roasted cauliflower, dried cranberries, chimichurri.

5th course

Cheese plate. Three artisan cheeses,
house made crackers, figs, olives. (Family Style)

dessert

Butter cake, macerated black berries, Cointreau whipped cream.