

The

120 Second Street Juneau, Alaska 99801

SILVERBOW

(907) 586-4146

fax (907) 586-4242

www.silverbowinn.com

inn • bakery • restaurant • catering • cinema

I have recently received your request for a bid for your upcoming event. The Silverbow is an on and off premise caterer. We are one of the licensed Centennial Hall caterers and have twelve years of experience working with large events there.

Enclosed you will find our full catering menu. This will give you an idea of the many different types of products and services we provide.

Unlike other caterers, all food served from the Silverbow kitchen is made by hand from scratch using all natural ingredients. We buy fresh when possible and locally when available. We do not buy industrially prepared frozen products for large or small affairs.

One reason for our success is the quality and consistency of our food, but our clients also tell us that our service can not be topped. I have enclosed a page of references.

Please do not hesitate to contact me personally with any thoughts or questions. I am looking forward to helping you make your event a success.

Thank you for thinking of the Silverbow! Whether or not you choose the Silverbow, we urge you for your safety and safety of your guests to use only a licensed caterer and a TAM certified bartender.

Regards,

Jill Ramiel
Owner
Silverbow Inn, Bakery, and Catering

Who We Are

We are The Silverbow Inn, Bakery and Catering

We are an established business with 106 years of community involvement

We are downtown property owners invested in Juneau

We employ 29 Alaskans

We are The Silverbow Inn

- Historic downtown boutique hotel in prime location
- Private guest three mountain view roof deck with Jacuzzi and sauna
- Rooms all recently renovated, with private bath, cable TV, free local phone, WiFi
- Competitive rates including breakfast from our gourmet bakery next door

We are Silverbow Bakery / Cafe

- Alaska's oldest bakery, founded by Gus Messerschmitt in 1899
- Alaska's only New York style bagel bakery
- Homemade bagels, breads, pastries, sandwiches, salads and soup made from scratch daily
- You will not find better quality anywhere, we guarantee it!

We are the Back Room Catering Hall and Cinema

- In-house catering in **the back room** restaurant space
- **Small business service for your large convention**
- Capacity of 60 for a sit down meal or buffet, 100 for a stand up reception
- Wide menu variety from simple bakery platters to full course meals
- Wine and beer available
- **Off premise catering for up to 1,000, licensed at Centennial Hall**
- Audio / Video: professional surround sound system
 - Projection video with VHS and DVD
 - 12 foot screen for multimedia presentations
 - Small stage for up to 4 musicians

We look forward to working with you!

Silverbow Catering

Conference General Menu Pricing Guide

Opening Reception

\$12 - \$18 per person
6 - 10 items 2 hours

VIP Reception

\$16 - \$25
10 items 2 hours

Dessert Reception

\$10 - \$15 per person

Continental Breakfast

\$6 - \$15 per person

Hearty Hot Breakfast

\$15 - \$25 per person

Coffee Break & Snacks

\$2 - \$6 per person

Buffet Lunch

\$12 - \$22 per person

No Host and Open Beer and Wine Bar Available

**Pricing Based on a Minimum of 100 Attendees
Sample Menus Available**

Silverbow Catering

Vegetarian Finger Foods

Blue Cheese Bites with Candied Pecans

Kind of a Like a Chocolate Truffle, Well Not Really
\$145 for 100

Bucket of Breadsticks

Parmesan Spinach Flavored Breadsticks
Large Bucket (24) \$46.75

Dips and Chips

*Spinach Artichoke, Chick Pea Pate,
Roasted Red Pepper Feta, served in a bread bowl,
With Seeded Flatbreads and Bagel Chips*
\$118 for 3 pounds (serves 70-100)
More dips located in seafood section

Dolmos

Lemon Scented Rice Stuffed Grape Leaves
\$88 for 60

Encrusted Brie

Served with Berry Coulis
\$29.25 (serves 8-16)

Fresh Fruit Platter

*Assortment of Seasonal Fresh Fruit
Served with Yogurt Dipping Sauce*
\$204 (serves 80 -200)

Goat Cheese Sun Dried Tomato Biscuits

\$39.25 for 24

Gourmet Cheese Board

Served with Seeded Flatbreads, Bread of the Day or Bagel Chips
\$245 per 40 - 160 people

Gorgonzola and Green Onion Scones

Open Your Mind and Try a Savory Scone
\$39.25 for 24

Greek Mezethes Platter

*Assortment of Greek Delicacies such as Hummus, Roasted Red Peppers,
Cucumbers, Kalamata Olives, Feta Cheese, Caperberries,
Hearts of Palm, Drizzled in Tziziki*
Served with Bread, Flatbreads or Pita
Small platter \$98.75 (serves 20-35)
Large platter \$196.50 (serves 30-50)

Mozzarella and Tomato Bocconcini

Fresh Mozzarella, Grape Tomatoes and Basil-Laced Vinaigrette
(this dish is beautiful for weddings or conferences)
\$204 for 100

Roasted Tomato Thyme Tart

Filo Dough, Parmesan and Mozzarella Cheese and Thinly Sliced Roasted Tomatoes
\$138 for 1 sheet (80 – 160 pieces)

Savory Rosemary Shortbread

Cookies for Adults \$118 for 64

Spanikopita

*That's right, you are reading correctly. We make a delicious spanikopita
With spinach, feta, onions, herbs and spices*

\$148.50 each (Serves 64)

\$78.00 each (Serves 32)

Stuffed Brie

*Split in Half and Piled High with Honey
Coated Chopped Mixed Nuts and Dried Fruit*

\$32.95 Large (serves 8-16)

Vegetable Crudite'

*Using Only Fresh Seasonal Veggies and
Served with Our Signature Dipping Sauce
Gorgonzola Onion*

12" platter \$36 (serves 12-24)

18" platter \$87.50 (serves 20-50)

Non Vegetarian Finger Foods

Alaskan Platter

*Smoked Salmon Salad, Sliced Lox, Salmon Caviar,
Served with Tomatoes, Red Onions, Capers, Cream Cheese,
Lemon Slices and Fresh Dill and Fresh Baked Bagels*

\$264.75 each

Serves 36-48

Bagel, Cream Cheese and Lox Platter

*Fresh Baked Bagels, Alaskan Sockeye Lox, Cream Cheese, Tomato,
Red Onion and Capers with a Twist of Lemon*

12" platter \$81 (serves 8 - 16)

18" platter \$224 (serves 24 - 96)

Dips and Chips

*Cardamom Smoked Salmon Mousse
Served in a bread bowl*

With Seeded Flatbreads and Bagel Chips

\$118 per for 4 pound (serves 70-100)

More dips are in vegetarian section

Side of Alaskan Smoked Sockeye Salmon

With Caraway Aioli and Fresh Lemon

\$78 per side

Finger Lickin' Good Ribs

Individual sliced mini riblets in a succulent Heritage Coffee BBQ sauce,

Small Platter \$136.69 (serves 50-100)

Large Platter \$248.69 (serves 40)

Grilled Chicken Skewers

Spicy Indonesian honey peanut sauce, basil pesto,

Classic Buffalo hot sauce with celery,

Blue cheese, and sun-dried tomato pesto

Platter \$78.50 (serves 40)

In Chafer Dish \$84.75 (serves 40)

Asian Glazed Chicken Wings

Slightly spicy, slightly tangy, slightly sweet, very tasty

Garnished with toasted sesame seeds

100 per order

Italian Antipasto Platter

*An Assortment of Italian Delicacies Such as Ham, Salami, Onions,
Provolone or Mozzarella, Kalamata Olives, Roasted Red Peppers, Caperberries,
Hearts of Palm, and Cornicons- Drizzled in Our House Vinaigrette and*

Served with Homemade Dipping Bread
Small Platter \$129.00 (serves 20-30)
Large Platter \$210.00 (serves 40-80)

Italian Stromboli

*Roasted Red Peppers, Mozzarella, Sundried Tomato Red Pesto, Ham, Salami,
Kalamata Olives and Parmesan Cheese rolled up into fresh Italian bread, baked and then sliced.*
\$42 each (serves 12-16 each)

Meaty Ravioli

In a Traditional Marinara Sauce
\$92 (serves 40-80 each)
\$178 (serves 80-160)

Spicy Chicken Quesadillas

Grilled chicken, finely diced jalapenos and onions give this a kick
Served with corn salsa
\$_____ (48)
\$ (serves (96)

Miniature Meatballs

In a Traditional Marinara Sauce
\$92 (serves 40-80 each)
\$178 (serves 80-160)

Venetian Wafers

Imagine a meat potato chip? Well, its better.
It's savory, cheesy, crispy and flavory. Thinly sliced Genoa
salami topped with Parmesan cheese and fennel seeds roasted till crisp.
\$111.79 Serves 32-64

Fabulous Breaks

Mini Biscotti

Nothing is Better with Coffee After Dinner
\$21.25 a Loaf (12 Pieces) \$24.75 Chocolate Dipped

Guittard Chocolate Board

Giant Block of Bittersweet, Milk and White Chocolate
Cut your own chunks (this is great with Port or Cabernet)
\$189 for 10 Pounds (serves 100 – 200)
\$129 for 5 Pounds (serves 50 – 100)

Ice Cream Social / Root Beer Float Party

(on premise only)

Treat your Guests to a Good Old Fashion

Make Your Own Sundae Party

Start with Super Premium Ice Cream and Add Everything: Nuts, Chocolate, Whipped Cream, Cherries, Fruit, Coconut, Marshmallows and on and on and on

\$167 per 30 people (11 and under)

\$218 for 30 adults that want to act like kids

Add \$1.50 per Person to **Make your Own Ice Cream Cookie Sandwiches**

Ask For Our Dessert Menu to See An Expanded List of Sweets

Lunch Buffets

Mediterranean

Greek Salad with Crumbled Feta, Kalamata Olives, Chopped Cucumbers, Tomatoes, Red Onions, with Garlic Yogurt Dressing,

Spanikopita, Baklava and Mini Biscotti, Iced Tea (Herbal, Unsweetened)

\$16.95

Assorted Wraps

Assorted Wraps, Green Salad with Two Types of Homemade Dressing, Antipasto Bar, Fresh Brewed Iced Tea (Herbal, Unsweetened),

and Brownie Extravaganza

wrap choices: chicken Caesar, palm beach club, Asian peanut chicken, ham and bacon cobb, south of the border, Mediterranean, (vegetarian)

\$15.75

Assorted Sandwiches

Assorted Sandwiches, Gourmet Chips, Carrots, Kosher Dill Pickles,

Fresh Brewed Iced Tea (Herbal, Unsweetened), Bite Size Cookies and Brownies

... add a side soup or salad for \$2.75

\$11.45

Dinner Buffets

for 30 or more guests

All American

Carved Roast Turkey with Cranberry Compote, Pineapple Spiked Ham, Tossed Salad with Lemon Dijon Dressing and

Homemade Garlic Drenched Croutons,

Roasted Garlic Mashed Potatoes, Sweet Potato Casserole,

Roasted Vegetables in Thyme Oil, Pecan Shortbread Squares

\$23.95

Italian Chicken Parmesan

Chicken Parmesan in Homemade Marinara Topped with Goopy Melted Asiago Cheese,

Penne Pasta in a Light Marinara, Italian Antipasto Salad with Roasted Red Peppers,

Kalamata Olives, Garlic Drenched Croutons with Balsamic Vinaigrette,

Fresh Baked Parmesan Focaccia Bread Sticks, Mini Chocolate-Dipped Anise

Biscotti, Lemon and Orange Peligrino Soda, Coffee, Tea, and Water

\$23.95

Rotini Pasta Bake

Tri-Colored Rotini Pasta Bake (both Vegetarian and Meat), Autumn Harvest Salad

With Roasted Corn, Pearl Onions, and Candied Pecans with Lemon Dijon Dressing,

Famous Silverbow Fresh-Baked Bread and Butter, and Brownie Extravaganza

\$17.50

Mexican

Build Your Own Salad in a Taco Shell with Grilled Seasoned Chicken and Steak,

Salsa, Guacamole, Sour Cream, Shredded Cheddar, Shredded Lettuce, Sautéed Onions,

Peppers, Beans, Rice, Homemade Mexican Wedding Cookies, Assorted Sodas, Coffee,

Tea, and Water

\$17.95

Silverbow Breakfast

Set Menus

30 people minimum

Continental Light

An Assortment of Bagels with Spreads, Fresh Baked Breakfast Pastries
\$4.95

Continental Deluxe

An Assortment of Bagels and Breads with Spreads and Fresh Baked Breakfast Pastries, Whole Fresh Fruit
\$6.75 per person

The Alaskan

Bagels, Cream Cheese, Wild Alaskan Sockeye Lox, Tomatoes, Red Onions, Capers, and Lemon Slices, Fresh Baked Breakfast Pastries
\$9.95 per person

Hearty American Style Breakfast

An Assortment of Bagels and Breads with Spreads and Breakfast Pastries Egg and Cheese Casserole or Italian Strata, Mesquite Smoked Bacon
\$18.95 per person

Hearty yet Healthy American Style Breakfast

An Assortment of Bagels and Breads with Spreads and Low Fat Breakfast Pastries Egg and Cheese Casserole or Italian Strata, Yogurt Parfait Bar,
\$18.95 per person

Extras

Can be added to any set menu

Granola and Milk: \$3.95 per person – minimum 20

Hard boiled eggs \$27– per 18

Muesli and Yogurt Parfaits: \$5.50 per person – minimum 20

Hot Oatmeal (serves 12 – 24)

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SILVERBOW LARGE EVENT CATERING REFERENCES

Bartlett Regional Hospital Managers

Kyla Allred (907) 796-8418

Holiday Buffet Dinner, 35 people, Silverbow Backroom

Alaska State Employees Association

Wright Stephen (907) 465-6121

Reception, 50 people, Silverbow Backroom

Alaska Travel Industry Association

Shannon Miller (907) 646-3322

3 breakfasts, 1 lunch, breaks, 500 people, Centennial Hall

Nurses Association

Nancy Davis *davisn_rn@yahoo.com*

Reception, 60 people, Silverbow Backroom

Association of Realtors

Angela Jack (907) 789-1161

Breakfast, Lunch, Breaks, 100 people, Centennial Hall

KTOO Public Radio

Cheryl Levitt (907) 586-1670

Museum Reception, 150 people, Off-Site

Alaska Council of Teachers of Mathematics

Janet Henderson *janethenderson58@gmail.com*

Boxed Lunches, 200 people, Off-Site

Alaska Permanent Fund

Joyce Andrews (907) 796-1520

Quarterly Breakfast and Lunch Deliveries

American Fisheries Society

Audrey Brase (907) 459-7244

Breakfast, Lunch Receptions, 300 people, Centennial Hall

Office of the Governor of State of Alaska

Jennifer Reiersen (907) 465-3051

Gourmet Coffee Service, 45 people, Off-Site

ECI Hyer Architecture & Interiors

Amber Franklin (907) 561- 5543

Multi-day room rental, On-site

Baby Shower

Lauren Bucksott 443-603-7429

Backroom Rental, 30 people