

# 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
- 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*

## **Large Conference General Menu Pricing**

### **Opening Reception**

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

### **VIP Reception**

\$15 - \$25  
10 items 2 hours

### **Dessert Reception**

\$10 - \$15 per person

### **Continental Breakfast**

\$6 - \$12 per person

### **Hearty Hot Breakfast**

\$15 - \$25 per person

### **Coffee Break & Snacks**

\$2 - \$5 per person

### **Sit Down Lunch**

\$15 - \$25 per person

### **Buffet Lunch**

\$12 - \$22 per person

**No Host and Open Bar Available**

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

# Silverbow Catering

Some Items Require at Least a Ten Day Lead Time

## Finger Foods

### Vegetarian

#### Assortment of Bagels and Flavored Cream Cheeses

*Over 16 kinds baked fresh daily*

*Bakers Dozen with Two Different Cream Cheeses*

*On our First Catering Menu This Was the Only Item*

*It's Been a Strange Eight Years*

12" Platter \$19.25 (serves 8-16)

18" Platter \$44.75 (serves 22-44)

#### Black Bean Quesadillas

*Black Beans, with Cheddar Cheese, Corn, Scallions, Cilantro*

*With Corn Salsa*

\$2.50 each (minimum 48)

#### Blue Cheese Bites with Candied Pecans

*Kind of a Like a Chocolate Truffle, Well Not Really*

\$1.45 each (minimum 96)

#### Bucket of Breadsticks

*Parmesan Spinach Flavored Breadsticks*

Large Bucket (24) \$42.75

#### Cardamom Crisps

*Savory Shortbread to Compliment any Reception Menu*

\$108 for 75

#### Crustini

*Mild Goat Cheese topped with pesto, served on a crisp toast*

*Crumbled Gorgonzola with Lavender Honey*

*Sweet Mascapone with Raspberries on a Sugar Coated Fruit and Nut Crisp*

\$1.75 each (minimum 48)

#### Dips and Chips

*Blue Cheese - Scallion, Olive Tapenade, Spinach Artichoke, Chick Pea Pate, Feta Pine Nut Dip, Fiery Carrot Dip, Roasted Red Pepper Feta, Creamy Gorgonzola Spread, Smoked Salmon Mousse, White Bean,*

*Alaskan Crab Dill Spread, served in a bread bowl,*

*With Seeded Flatbreads and Bagel Chips*

\$24.25 per 8 -16 people (3 pound minimum on some dips)

More dips located in seafood section

#### Dolmos

*Lemon Scented Rice Stuffed Grape Leaves*

\$1.40 each (minimum 60)

#### Encrusted Brie

*Served with Berry Coulis*

\$29.25 (serves 8 - 16)

#### Fresh Baked Bread

*Assorted Bread from Today's Selection*

*Served with Olive Butter and Garlic Infused Dipping Oil*

12" platter \$13 (serves 12-24)

18" platter \$46 (serves 50 - 100)

## *Vegetarian Finger Food Continued*

### **Fresh Fruit Platter**

*Assortment of Seasonal Fresh Fruit  
Served with Yogurt Dipping Sauce  
\$192 (serves 80 -200)*

### **Fresh Popped Popcorn**

*For Events On Premise Only  
\$32 (serves 25 -50)*

### **Goat Cheese Sun Dried Tomato Biscuits**

*\$39.25 for 24*

### **Gourmet Cheeses Board**

*Served with Seeded Flatbreads, Bread of the Day or Bagel Chips  
\$235 per 40 - 160 people*

### **Gorgonzola and Green Onion Scone**

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

### **Golden Dollars**

*Do Cheese Cookies Sound Tempting?  
No, but we Can't Think of Another Way to Describe Them..  
Can we Say Trust Us, They're Tasty. SURE!  
\$1.55 each (minimum 72)*

### **Medley of Roasted Vegetables**

*\$108 Serves 30-60*

### **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 \$96.00 (serves 10-20)  
Large platter \$184.00 (serves 30-50)*

### **Mozzarella and Tomato Bocconcini**

*Fresh Mozzarella, Grape Tomatoes and Basil-Laced Vinaigrette  
(this dish is beautiful for weddings or conferences)  
\$229 (serves 100)*

### **Parmesan Nut Mini Muffins**

*Served with Tangy Sun Dried Tomato Butter  
\$1.85 each (minimum 48)*

### **Pinwheels**

*Roasted Red Pepper- Cheese, Chick Pea – Cucumber and Many Many More  
\$1.45 each (minimum 72)*

### **Roasted Tomato Thyme Tart**

*Filo Dough, Parmesan and Mozzarella Cheese and Thinly Sliced Roasted Tomatoes  
\$112 for 1 sheet (80 – 160 pieces)*

### **Roquefort Bread Pudding**

*A Savory Twist on a Classic Sweet Treat  
\$86 serves (36 -72)*

### **Savory Rosemary Shortbread**

*Cookies for Adults  
\$108 for 64*

### **Savory Quiches**

*Spinach - Feta, Red Pepper - Cheese, Apple - Blue Cheese, and Mushroom - Swiss  
\$1.95 each (minimum 120)*

## *Vegetarian Finger Food Continued*

### **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)  
\$72.00 each (Serves 32)

### **Spinach and Cheese Ravioli**

*In a two colored striped shell, served in our famous homemade marinara sauce*  
\$1.45 each (minimum 75)

### **Stuffed Brie**

*Split in Half and Piled High with Honey  
Coated Chopped Mixed Nuts and Dried Fruit*  
\$29 Large (serves 8 -16)  
\$64 Larger (24 -48)  
\$124 Largest (serves 60 -120)

### **Stuffed Mushrooms**

*Extra Large Button Mushrooms  
Stuffed with a Blend of Sauted Spinach and Feta Cheese*  
\$2.35 each (80 minimum)

### **Vegetable Crudite'**

*Using Only Fresh Seasonal Veggies and  
Served with One of Our Signature Dipping Sauces  
Wasabi Aioli Sauce or Gorgonzola Onion Dip*  
12" platter \$36 (serves 12-24)  
18" platter \$71.75 (serves 20-50)

## *Finger Foods*

### *Seafood Specialties*

### **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*  
\$245 each  
Serves 36-48

### **Bagel, Cream Cheese and Lox Platter**

*Fresh Baked Bagels, Alaskan Sockeye Lox, Cream Cheese, Tomato, Red Onion,  
Tomato 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 and  
Alaskan Crab Dill Spread, served in a bread bowl,  
With Seeded Flatbreads and Bagel Chips*  
\$24 per 8 -16 people (3 pound minimum on some dips)  
More dips are in vegetarian section

### **Salmon Dill Canapes**

*Smoked Sockeye in a Creamy Dill Sauce on Crispy Toast*  
\$3.10 each

### **Salmon Stuffed Pepperoncini**

*Salmon Mousse Piped into Tangy Pepperoncini  
Two Great Tastes that Taste Great Together*  
\$1.55 each

## **Savory Quiches**

*Smoked Salmon – Dill*

*Crab - Scallion*

\$2.75 (minimum total quiches 120)

## **Side of Alaskan Smoked Sockeye Salmon**

*with Caraway Aioli and Fresh Lemon*

\$78 per side

## **Smoked Salmon Bouches**

*Smoked Salmon Mousse Piped into Puff Pastry Cups*

\$1.85 each (minimum 100)

## **Salmon Quesadillas**

*Smoked Wild Alaskan Sockeye, with Mozzarella Cheese, Corn,  
Jalapenos, Red Onions, Cilantro*

*With Roasted Tomato Salsa*

\$2.65 each (minimum 144)

# *Finger Foods*

## *Poultry Specialties*

### **Grilled Chicken Skewers in Various Sauces**

*Honey Peanut Glaze, Basil Pesto, Classic Buffalo Style Hot Sauce  
with Celery Sticks and Sun-dried Tomato Pesto*

\$2.65 each (minimum 40 per sauce)

### **Herbed Pulled Chicken Quesadillas**

*With Diced Red Onions, Peppers and Cheese in a Chipotle Adobo Sauce*

\$2.45 each (minimum 48)

### **Pinwheels**

*Roasted RedPepper, Turkey, Garlic and Fresh Basil*

\$1.65 each (minimum 72)

## *Meat Specialties*

### **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 \$94.00 (serves 10-20)

Large Platter \$176.00 (serves 30-50)

### **Italian Stromboli**

*Roasted Red Peppers, Provolone, Red Pesto, Ham, Salami,  
Kalamata Olives and Parmesan Cheese*

\$42 each (serves 12-16 each)

(minimum 4)

### **Pinwheels**

*Ham , Sprouts- Cumin, Sundried Tomato- Bacon*

\$1.65 each (minimum 72)

### **Miniature Meatballs**

*In a Traditional Marinara Sauce*

\$1.35 each (minimum 160)

### **Southwestern Pork Crustini**

*In a Raspberry Chipotle Adobo Sauce*

\$2.55 each (minimum 64)

# Finger Foods

## Sweets

### Assortment of Fresh Baked Pastries

*Selected from Today's Variety at our Bakery, Guaranteed Fresh!*

12" platter \$33.50 (serves 16-32)

18" platter \$79.50 (serves 40-80)

### Almond Biscotti

*Nothing is Better with Coffee After Dinner*

\$21.25 a Loaf (12 Pieces) \$24.75 Chocolate Dipped

### Baklava

*The Sweet Version of a Spanikopita. We Return from our Travels to Greece with New Recipes. Sheets of Buttery Phyllo Dough Layered with Nuts and Honey Gooeyness*

\$118 each (serves 40-80)

### Belgian Fruit and Nut Bites

*Like That Cadbury Bar But Better*

\$172 Serves at Least 100 \$85 Half Size

### Guitard Chocolate Board

*Giant Block of Bittersweet, Milk and White Chocolate*

Cut your own chunks (this is great with Port or Cabernet)

\$148 for 10 Pounds (serves 100 – 200)

\$96 for 5 Pounds (serves 50 – 100)

### Milk Chocolate Raspberry Turnovers

*Milk Chocolate and Seedless Raspberry Jam Baked inside Puff Pastry Triangles*

\$2.20 each (minimum 48)

### Raspberry Cream Cheese Braid

*A Beautiful Display of Yummy Goodness*

Serves 12 – 16 \$28.00 each (minimum 4)

### 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**

### Mini Muffins

Corn, Banana Nut, Carrot, Date Nut, Blueberry, Lemon Poppy Seed, Apple Oatmeal

\$1.55 each (Minimum 140 per Flavor)

### Mini Scones

*Cranberry Walnut, Iced Cinnamon Swirl, Blueberry*

\$39 Serves 24

### Trail Mix

\$7.50 per pound (minimum 5 pounds)

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

# Silverbow Lunch

## **Soup, Salad, Sandwich, Combo**

*Cup of Soup OR Salad, and 1/2 Sandwich  
With Chips or Carrots and Kosher Dill Pickles  
(minimum 32)  
\$9.65*

## ***Deli Sandwiches***

*All Sandwiches Start with Fresh Baked Silverbow Bread or Bagels*

### **American Style**

*Smoked Turkey, Honey Baked Ham, Roast Beef,  
Cheddar and Swiss Cheeses, Lettuce, Tomatoes, Pickles  
and Condiments, Served with Chips, and Kosher Dill Pickles*

Pre-made sandwiches \$ 9.85 each

Deli Platters \$10.85 per person

### **Deli Salad Trio**

*Chicken Salad, Tuna Salad and Smoked Sockeye Salmon Salad,  
With Lettuce, Tomatoes, Pickles, Served with Chips, and Kosher Dill Pickles*

Pre-made sandwiches \$ 10.65 each

Deli Platters \$11.75 per person

### **Italian Style**

*Italian Salami and Ham, Provolone Cheese, Roasted Red Peppers,  
Lettuce, Tomatoes, Pickles, and Condiments,  
Served with Chips, and Kosher Dill Pickles*

Pre-made sandwiches \$9.85 per sandwich

Deli Platters \$10.85 per person

### **Alaskan Style**

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

Pre-made sandwiches \$12.00 per sandwich

Deli Platters \$13.00 per person

## ***Specialty Sandwiches***

*Served with Chips and a Kosher Dill Pickle (minimum 20)*

### **Buffalo Chicken**

*Grilled Chicken Breast with Hot Sauce, Blue Cheese and Celery Sticks*

\$11.25

### **Chipotle Turkey Sandwiches**

*With Bacon, Cheddar and Roasted Peppers*

\$11.25

### **Day After Thanksgiving**

*Roasted Turkey, Cream Cheese, Fruit Jam, Lettuce and Tomato*

\$10.50

### **Pesto Chicken**

*Grilled Chicken Breast with Smoked Provolone and Basil Walnut Pesto Mayonnaise*

\$11.25

### **Italian Stromboli**

*Roasted Red Peppers, Provolone, Red Pesto, Ham, Salami,  
Kalamata Olives and Parmesan Cheese*

\$42 each (serves 4-8) (minimum 4)

# Large Party Extras

Available in addition to a sandwich order

## Antipasto Salad

*Pasta, Tomatoes, Onions, Peppers, Salami, Cheese, Olives and More  
Tossed with a Balsamic Vinaigrette*

(served chilled)

Serves 20 - 30

\$75

with Tortellini, \$85

## Box Lunches

10 Box Minimum

Prices listed are base prices when ordering at least four other items in the box

### Classic Deli Sandwich

*Your Choice of Turkey, Ham or Vegetarian,  
with Cheese on Either a Bagel or Fresh Bread, with Lettuce & Tomato  
Mustard and Mayo on the Side*

\$8.50

### Alaskan Style

*Your Choice of Smoked Salmon Salad with Lettuce and Tomato on Fresh Bread,  
or Bagel, Cream Cheese and Lox with Tomato, Onion and Capers*

\$9.50

### Italian Style

*Your Choice of Ham or Genoa Salami with Smoked Provolone, Lettuce,  
Red Onion, Roasted Red Peppers and Balsamic Vinaigrette*

\$9.00

### Add

Fruit	\$1.75
Pickle	\$1.20
Carrots	\$1.25
Lay's Potato Chips	\$1.25
Gourmet Tim's Chips	\$1.70
Pastry	\$2.00
Alaskan Size Cookie	\$2.60
Small Tossed Salad	\$4.35
Soda (12 oz can)	\$1.75
Soda (20 oz bottle)	\$2.40
Juice (10 oz)	\$1.75
Juice (20 oz)	\$2.40

# Wraps

*Ask for Carb Smart Wraps and We'll Replace the Tortilla with Green Leaf Lettuce  
(24 Minimum Order for All Wraps)*

Wraps are served with Chips and Kosher Dill Pickles

## **Chicken Caesar Wrap**

*Chopped Fresh Romaine Lettuce, Diced Tomatoes, Grilled Chicken  
Tossed with Caesar Dressing, Served with Multi Colored Wraps*

\$9.40

## **Chicken Salad Wrap**

*Our Famous Secret Recipe Chicken Salad  
with Fresh Tomato and Lettuce  
Rolled in a Spinach Tortilla*

\$9.40

## **Palm Beach Club Wrap**

*Turkey, Ham, Bacon, Vegetable Spread and Sprouts*

\$9.40

## **Smoked Ham Wrap**

*With Alfalfa Sprouts and Cumin Scented Cream Cheese*

\$9.40

## **Ham and Bacon Cobb Wrap**

*Ham and Bacon Wrapped up with Onions, Tomatoes, Lettuce  
And A Blue Cheese Dressing*

\$9.40

## **Mediterranean Wrap Vegetarian**

*Hummus, Olives, Roasted Red Peppers,  
Cucumbers and Feta Cheese in a Balsamic Vinaigrette, Rolled in a Sun-dried Tomato Tortilla.*

\$9.40

Add Chicken: \$2.05

## **South of the Border Wrap**

*Grilled Chicken, Green Leaf Lettuce and Chipotle Aioli  
Rolled in a Spinach Tortilla*

\$9.40

## **Tuna Salad Wrap**

*Tuna Salad with Fresh Tomato, Lettuce, Red Onions and Sprouts  
Rolled in a Spinach Tortilla*

\$9.40

## **Tuna Plus Salad Wrap**

*Tuna Salad with Fresh Tomato, Lettuce, Cheddar, Diced Celery, Diced Green Peppers,  
Red Onions and Sprouts Rolled into a Vegetable Cream Cheese  
Coated Spinach Tortilla*

\$9.60

## **Tri State Club Wrap**

*Smoked Turkey, Roast Beef, Bacon, Lettuce, Tomato, Cheddar  
Mayo and Spicy Mustard, Rolled into Multi Colored Wraps*

\$10.25

# *Soups*

**Thai Hot and Sour (Vegan)**

**Ivar's Clam Chowder**

**Rotating Soup of the Day**

*We Have Great Recipes for Hundreds of Soups, Ask us for your Favorite*  
\$3.50 - \$4.50 Accompanying an Entrée, Salad or Sandwich

# *Soup To - Go*

**(Off Premise Only)**

*Served with Fresh Bread of the Day or Bagels and Butter (Serves 8 to 16 People)*  
\$49.75 per gallon

# *Hot Entrées*

## **Lasagna**

*Spinach or Sausage, made with Ken's mom's marinara*  
*Comes with Fresh Baked Bread and Butter or Dipping Oil*  
Each Serves 18  
\$112

## **Chicken Pot Pie**

*Each Serves 18*

## **Chicken Parmesan**

*(2 Pans Serve 18)*  
\$128.25

# Lunch Continued

## Salads To Go

*Comes with Homemade Bread and Butter (Great for Conferences)*

**Small: Serves 12 - 36**

**Medium: Serves 25 - 75**

**Large: Serves 50 - 150**

### Apple Orchard Salad

*Fresh Greens, Crispy Apples, Toasted Walnuts, Tomatoes, Crumbled Blue Cheese, and Homemade Croutons, served with Lemon Dijon Dressing*

Small: \$124, Medium: \$240, Large: \$475

### Alaska Salmon Nicoise Salad

*A Classic Nicoise with Southeast Alaska Smoked Sockeye Instead of Tuna. Smoked Salmon, Hard Boiled Eggs, Capers, Steamed Red Potatoes, Tomatoes, Olives, Green Beans Over Fresh Greens with Italian Dressing*

Small: \$ N/A, Medium: \$385, Large: \$725

### Blackened Chicken Caesar Salad

*Strips of Blackened Chicken on Top of Crisp Romaine Tossed with Caesar Dressing, Fresh Lemon, Parmesan Cheese and Famous Silverbow Croutons*

Small: \$159, Medium: \$306, Large: \$550

### Cobb Salad

*Fresh Greens, Grilled Chicken Breast, Chopped Hickory Smoked Bacon, Tomatoes, Hard Boiled Eggs, Crumbled Blue Cheese, and Homemade Croutons, served with Lemon Dijon Dressing*

Small: \$ N/A, Medium: \$385, Large: \$725

### Chef Salad

*Fresh Greens, Chopped Turkey, Ham, Roast Beef, Swiss and Cheddar Cheese, Tomatoes, Hard Boiled Eggs, Seasonal Fresh Vegetables, and Homemade Croutons, served with Your Choice of Dressing*

Small: \$ N/A, Medium: \$385, Large: \$725

### Chicken Souvlaki Salad

*Fresh Greens, Grilled Chicken Breast, Crumbled Feta, Cucumbers, Tomatoes, Sliced Red Onion, Kalamata Olives, in a Garlic Yogurt Dressing*

Small: \$ N/A, Medium: \$385, Large: \$725

### Famous Silverbow Salad

*\* Homemade Dressing Choices: Ranch, Bleu Cheese, Lemon Dijon, Chipotle Vinaigrette, and Balsamic Vinaigrette  
Add: Tuna or Chicken Salad \$3.75 per Person  
Add Salmon Salad: 5.50 per Person*

Small: \$124, Medium: \$240, Large: \$475

### Chicken Taco Salad

*Mexican Spices, Chicken, Shredded Cheddar, Black Beans, Green Onions, Diced Tomatoes, Sour Cream  
Served in a Taco Shell*

\$655.20 serves 48

### Let's Pretend Its Christmas Salad

*Candied Walnuts, Dried Cranberries and Gorgonzola over Mixed Greens  
With A Lemon Dijon Dressing*

Small: \$159, Medium: \$306, Large: \$550

### Mediterranean Salad

*Mixed Greens, Grilled Chicken, (or Hummus), Feta Cheese, Tomatoes, Cucumbers, Roasted Red Peppers, Kalamata Olives, Homemade Croutons and Tziziki Dressing*

Small: \$159, Medium: \$306, Large: \$550

### Smoked Salmon Caesar Salad

*Strips of Blackened Chicken on Top of Crisp Romaine Tossed with Caesar Dressing, Fresh Lemon, Parmesan Cheese and Famous Silverbow Croutons*

Small: \$192, Medium: \$375, Large: \$550

# Silverbow Breakfast

## *A la Carte*

### **Bagels with Flavored Cream Cheeses**

*Over 16 kinds baked fresh daily  
Bakers Dozen with Two Different Cream Cheeses  
On our First Catering Menu This Was the Only Item  
It's Been A Strange Eight Years  
12" Platter \$18 (serves 8-16)  
18" Platter \$42.25 (serves 24-48)*

### **Breakfast Pastry Platter**

*An Assortment from Today's Fresh Baked Selection  
12" platter \$30.50 (serves 16-32)  
18" platter \$74.00 (serves 40-80)*

### **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 \$81.00 (serves 8 - 16)  
18" platter \$198.00 (serves 24 - 48)*

### **Breakfast Burritos**

*Flour Tortilla Wraps Filled with Egg, Cheese, and Bacon  
\$8.25 (24 minimum)*

### **Corned Beef Hash**

*This Recipe was Made Famous by Zingerman's Deli*

### **French Toast Casserole**

*Challah bread soaked just like French toast, topped  
with sugar maple pecans and baked till golden  
(serves 18)*

### **Frittata**

**Vegetarian, Bacon or Smoked Salmon - Feta**

*Baked Eggs, Cheese and Vegetables*

*This is a Great Low Carb Dish*

*Served Warm*

2 Pans Yields 36 – 72 Servings (Minimum Order)

\$108

\$128 for Bacon

\$138 for Salmon

### **Bowl of Fresh Fruit**

*Seasonal Selection  
(Market Price)*

### **Homemade Granola or Muesli**

*with Yogurt or Milk, Served with Blueberry Sauce*

### **Hot Oatmeal**

*with Nuts, Raisins and Cinnamon Butter*

\$64 per gallon (serves 12 – 24)

### **Raspberry Cream Cheese Braid**

*A Beautiful Display of Yummy Goodness*

*Serves 16*

\$24 each (minimum 4)

### **Yogurt and Granola Parfaits**

*Yogurt Layered with Fresh Fruit and Homemade Granola*

*in Individual Serving Cups*

\$3.75 each (minimum 30)

*Check out our Dessert and Finger Food Menus to See More Potential Breakfast Items*

# *Silverbow Breakfast*

## *Set Menus*

*30 people minimum*

### **Continental Extra Extra Light**

*An Assortment of Breakfast Pastries  
and Coffee*

\$5.75 per person

### **Continental Light**

*An Assortment of Bagels and Breakfast Pastries  
Juice, Coffee and Tea*

\$9.85 per person

### **Continental Deluxe**

*An Assortment of Bagels and Breakfast Pastries,  
Whole Fresh Fruit  
Juice, Coffee and Tea*

\$12.85 per person

### **Alaskan Platter**

*Bagels, Cream Cheese, Wild Alaskan Sockeye Lox,  
Tomatoes, Red Onions, Capers,  
and Lemon Slices*

*Juice, Coffee and Tea*

\$17.25 per person

### **Hearty American Style Breakfast**

*An Assortment of Bagels and Breakfast Pastries  
Baked Omelette, Bacon,  
Seasonal Fresh Fruit Platter*

*Juice, Coffee and Tea*

\$22.75 per person

### **Mediterranean Breakfast**

*Continental Light plus Sliced Feta, Tomatoes, Cucumbers and Olives  
Juice, Coffee and Tea*

\$13.65 per person

### **Swiss Style Breakfast**

*Continental Light plus Muesli with Yogurt and Milk*

\$13.65 per person

## *Extras*

Can be added to any set menu

*Hard Boiled Eggs:* \$32 per 18

*Granola and Milk:* \$4.25 per person

*Oatmeal:* \$68 per gallon (serves 12 – 24)

# Silverbow Dessert

## Whole Cakes to Take Home

Serve 12 -20  
\$39.65

### Chocolate Cheesecake

*Don't Knock it Till You Try it!*  
*This is By Far One of Our Best Inventions*

### Chocolate Macadamia Nut Tart

*On a Chocolate Graham Cracker Crust*

### Flourless Chocolate Brandy Torte

*Sinfully Rich, Served with Raspberry Coulis*

### Lavendar Cheesecake

*A twist on our classic NY style cheesecake. It is both beautiful to look at  
scrumptious. It adds a wonderful scent and subtle flavor*

### Lori's New York Style Cheesecake

*The Classic Creamy Cheesecake with a Hint of Lemon  
Served with Blueberry Sauce*

### Peanut Butter Mousse Cake

*Sweet Peanuty Goodness on A Chocolate Crust  
with a Chocolate Ganache Top*

### Pumpkin Cheesecake

*Not Just for the Holidays*

### Walnut Praline Cheesecake

*New York Style Cheesecake topped with  
Sticky, Sweet Carmelled Walnuts  
(+\$3.50)*

## Sheet Cakes

### Yellow, White, Carrot, Spice, Pumpkin and Banana

#### Icing Choices

*Buttercream, Chocolate Buttercream, Caramel, Cherry Cream Cheese, Coconut Pecan,  
Cream Cheese, Lemon Glaze Mocha, Raspberry*

\$98.75 Full Sheet (serves 50 -70)

\$57 (serves 20 - 30)

Writing on Cake \$5 - \$15

## Individual Desserts

### Fruit Galette

*Using Seasonal Fruit  
Apple, Pear, Peach, Rhubarb  
\$5.50 Each (Minimum 30)*

### Mississippi Mud Pie

*Layered Fudge Brownie with Caramel, Marshmallow,  
Fudge and Nuts  
\$5.50 Each (Minimum 30)*

### Nut Coated Chocolate Tart in Seasonal Shapes

**hearts, Christmas trees, Grizzly Bears...**  
*Rich Chocolate Fudge Cake Doused in White and Milk Chocolate  
and Covered with Nuts  
\$5.50 Each (Minimum 20)*

# Silverbow Dessert

## Pastries to Take Home

18 X 26 Inch Sheet Serves 40 – 160  
\$98.75 (1/2 sheets available of some items \$62)

### **Alaskan Spice Cake**

*Nutmeg, Cinnamon and Cloves Make this Cake So Fragrant,  
Alaskan Oatmeal Stout Makes it So Moist*

### **Amaretto Fudge Cake**

*Friends, Don't Let Friends Eat Cake and Drive*

### **Banana Walnut Bar**

*Classic Banana Bread with a Cream Cheese Icing*

### **Belgian Chocolate Fruit and Nut Bites**

*Just Like That Cadbury Bar we all Love, But Better!  
+\$50 Extra*

### **Bread Pudding**

*The Best in Alaska, Starts with Our Delicious Buttermilk Bread,  
With Raisins, Spices and Cream*

### **Brownies**

*Unquestionably, No One Does Them Better!  
Blonde, Cherry Drizzle, Fudge Walnut, Mint, Mocha, Original Fudge,  
Peanut Butter, Peppermint, Raspberry, Raspberry White Chocolate, Turtle*

### **Bourbon Bar**

*Bourbon Soaked Chocolate Cake With White Icing*

### **Butterscotch Apple Upside Down Cake**

*Sourcream Makes this Cake Creamy, Tart Apples and Caramel  
Make it Goopy Good*

### **Chocolate Cherry Truffle Bar**

*Shortbread Crust with Rich Chocolate, Bright Cherries and a White Chocolate Top*

### **Chocolate Pecan Squares**

*Tastes Like a Pecan Pie, but with Little  
Bites of Chocolate Throughout*

### **Cookie Bars**

*Chocolate Chunk, Chocolate Overload, Double Chocolate Cranberry,  
Chocolate Peanut Butter Chip, Coconut Oatmeal Chip,  
Iced Molasses, Oatmeal Raisin*

### **Cranberry Coconut Bar**

*A Little Bit Sweet, A Little Bit Salty, A Lot Pretty  
This is a Great Christmas Treat!*

### **Date Nut Bread**

*Goopy, Nutty, Sweet... Need We Say More?  
Oh, ok... and Iced*

### **Granola Bar**

*So Much Healthier Than the Store Bought Ones  
Oats, Honey, Nuts and Fruit*

### **Hikers Bar**

*Two of These Will Get You to the Top of Mount Jumbo  
Chocolate, Oats, Coconut and Other Yummy Stuff*

### **Lemon Bar**

*Super Sour and Sweet to Make Your Taste Buds Dance*

**Lemon Poppy Seed Bread**

*Not Just for Breakfast Anymore*

**Mango Upside Down Cake**

*A Fun Variation on a Classic Yellow Cake*

**Maple Walnut Cake**

*See Description for Date Nut Bread*

**Nana Bar**

*No Bananas Here, These are Named after Ken's Nana.  
Some People Call These Dolly or Magic Bars*

**Peanut Butter Oat Bar (Flourless)**

*Not Just for the Gluten Intolerant,  
These are One of Our Best Sellers*

**Pineapple Upside Down Cake**

*Title Says it All*

**Pumpkin Bread**

*Straight Out of the Betty Crocker Cookbook to You,  
We would Never Mess With this Classic.  
Served with Cream Cheese Icing*

**Add Chocolate Chips for an Exciting Twist**

**Raspberry Shortbread Squares**

*You've Probably Never Had a Silverbow Pastry Platter  
That Didn't Include These 'Cause They are Perfect!*

**Rhubarb Coconut Bar**

*Start with a Graham Cracker Crust,  
Add Tart Rhubarb, Coconut, Butter and Brown Sugar*

**Sour Cream Coffee Cakes**

*Cinnamon Apple Walnut, Blueberry, Raspberry, Rhubarb  
It's the Real Thing!*

***Other Silverbow Specialties To Consider***

*Your Guests Will Think You  
are a Gourmet Cook!*

*Scone Mix, Pancake Mix, Croutons*

# *Beverages*

## *Non Alcoholic*

### **Water Service**

\$44 per 75 Guests

### **Soft Drinks, Juices, Bottled Water**

\$1.75-\$2.40 each

### **Homemade Non Alcoholic Punch**

*Three Gallons*

\$75 serves 40

### **Fresh Brewed Iced Tea**

*We Have Many Delicious Flavors to Choose*

\$24.5 per gallon

## *Beer*

### **Choose from our Rotating List**

\$4.15 - \$7.50 per bottle

\$145 per keg (Serves Approximately 50 People) Includes Plastic Cups

## *Wine*

### **Choose from our International Selection**

House wines from \$5.50 a glass

Bottles Start at \$26

Or Bring your Own for a \$13.50 Corking Fee per Bottle

### **Sangria**

*Dry Red Wine with Apples, Oranges and Lemons*

*Soaked Overnight to Make this So Sweet*

\$108 a Carafe (serves 24 -36)

### **Champagne Punch**

*Perfect for Morning Weddings*

\$34 serves 8

### **Mimosas**

*Not Just for Breakfast Anymore*

\$34 serves 8

# Available to Rent for Your Convenience

Wine Glasses	\$18 per case of 24
Champagne Glasses	\$18 per case of 12
Water Goblets	\$24 per case of 36
Plate Rental – Ceramic 9”	\$1.50 each
Plate Rental – Ceramic 6”	\$1.00 each
Flatware Rental	\$1.20 per set of three
Tableskirts for Buffet Tables	\$18
Cloth Tablecloths	\$8.50 each
30 Cup Urn	\$18
100 Cup Urn	\$28
Chafer –with Lid and Serving Utensils	\$20 each
Sternos – 4 - 6 Hours of Heat	\$3.50 each
Punch Bowl	\$5.00
Banquet Tables-seats 6-8 guests	\$9.50 each

## Disposables

Plate Rental – Decorative Plastic 9”	\$1.00 per plate
Plate Rental – Decorative Plastic 6”	\$0.75 per plate
Paper Products – Plate, Napkins, Utensils	\$0.85 per person
Disposable Tablecloths	\$4.50

## Miscellaneous Charges

Alaska Beverage Control Board Fee for off Premise	
Alcohol Service	\$90.00
City and Borough of Juneau Administrative	
Service Fee ( <i>non-refundable</i> )	\$35.00
Sales tax - 5% Juneau City Sales Tax will be Added to the Food and Labor Portions of your Bill	
Centennial Hall Mandatory Fee - 7% for All Food and Service Provided	
Gratuity - Up to 20% for Events that Require Service	
Labor \$30 Per Hour ( <i>Set Up and Clean up varies depending on location, menu and size of party</i> )	
Delivery - Please ask to See Our Standard Delivery Price Chart	

## Equipment

Lectern with Microphone	\$35
Overhead Projector	\$40
Easel, Pad and Markers	\$10

## Other Silverbow Services

Eleven Room Boutique Hotel  
Meeting Space with Full Audio Visual  
Cinema for Private Parties and Screenings

inn • bakery • restaurant • catering • cinema

## SILVERBOW LARGE EVENT CATERING REFERENCES

**Alaska Municipal League** Jeremy Woodrow (907) 586-1325  
*Breakfast, breaks, 500 people, Centennial Hall*

**Alaska Library Association** Sandra Strandtmann (907) 586-3419  
*3 breakfasts, 3 lunches, 2 receptions, 1 executive dinner, and multiple breaks, 200 people, Centennial Hall*

**Alaska Travel Industry Association** Ruth Rosewarne (907) 646-3318  
*3 breakfasts, 1 lunch, breaks, 500 people, Centennial Hall*

**Rotary Conference** Leslie Bodley (907) 586-2500  
*Breakfast, Buffet Lunch, 275 people, Centennial Hall*

**Alaska Native Tribal Health** Rebecca Madison (907) 729-3934  
*Several receptions, 50 people, Centennial Hall*

**The Andrews Group** Wendy Wolf (907) 790-4009  
*2 lunches, 1 breakfast, breaks, 150 people, Centennial Hall*

**Women's and Men's Health Forum** Linda Wilde (907) 796-8673  
*1999-2005 Bi-annually*  
*1 day, hearty, healthy lunch, 350 people, Centennial Hall*

**Alaska Department of Transportation** Sharon Gauptman (907) 586-1503  
*3 days, breakfast and breaks, 400 people, Centennial Hall*

**COMTECH** Joan Pardes (907) 586-5806  
*3 days, breakfast and breaks, 400 people, Centennial Hall*

**University of Alaska** Nancy DeCherney (907) 586-8282  
*Reception, 200 people, Alaska State Museum*  
*Dinner Reception, 100 people, Allen Marine Tours*  
*Buffet Dinner, 40 people, The Silverbow*

**Governor's Council** Linda Koenig (907) 269-8995  
*Dinner Reception, 60 people, Centennial Hall*

**Berkowitz Meet and Greet** Beth Kerttula (907) 463-5440  
*Reception, 50 people, The Silverbow*

**Smith Barney Reception** Sue Hamilton (907) 263-5723  
*Reception, 200 people, Centennial Hall*

**Team Survivor Reception** Nicki Germain (907) 957-0381  
*Reception, 100 people, Centennial Hall*