

**Breakfast Buffet at McGivney's, located next to the Four Points by Sheraton Juneau*.
*Formerly known at the Goldbelt Hotel at the time of your reservation**

all days incl: Coffee, Juice and Water Service

May 16

Breakfast Buffet - TUESDAY 7am-9am

Includes Eggs, Potatoes Obrien, Biscuits & Gravy, Bacon

May 17

Breakfast Buffet - WEDNESDAY 7am-9am

Includes Eggs, Potatoes Obrien, Yogurt & Fruit, Sausage

May 18

Breakfast Buffet - THURSDAY 6am-8am

Includes Eggs, Potatoes Obrien, Biscuits & Gravy, Bacon

May 19

Breakfast Buffet - FRIDAY 6am-8am

Includes Eggs, Potatoes Obrien, Yogurt & Fruit, Sausage

Lunch Buffet at Centennial Hall Catering provided by V's Cellar Door

May 15 - NASA only

Served buffet style and includes sauteed vegetable medley, and salad bar

Chicken Parmesan – homemade marinara, Parmesan and Mozzarella cheese

Sea Salt Rigatoni Pasta – Tossed in Olive oil and marinara

Vegetable Alfredo – Seasonal vegetables sauteed and tossed in a white wine and Parmesan cheese white sauce.

Garlic Bread – fresh garlic and butter topped and served golden brown

Pineapple Upside-Down Cake – soft vanilla cake with brown sugar, pine apple and cherry topping

May 16

Served buffet style and includes sauteed vegetable medley, rolls, and salad bar.

Southeast Alaska Salmon Grill - Fresh Alaskan Salmon with an olive oil, garlic and white wine sauce

Grilled Chicken - with lemon garlic cream sauce

Ginger Glazed Tofu over Vegetable Rice - sweet and savory sauce with pungent fresh ginger, spicy chili sauce, soy sauce, and rice vinegar

Rice Pilaf – variety of rice with a hint of butter and Italian seasonings

Seasonal Fruit – fresh seasonal fruit tray

May 17

Served buffet style and includes chips, salsa, sour cream, creamy guacamole and salad bar

Halibut Enchiladas and Rice – Fresh Alaskan Halibut, Mexican cheese blend inside a flour tortilla with white cheese sauce

Black Bean and Cheese Enchiladas – Black bean and Mexican cheese blend, corn tortillas topped with Ranchero sauce and cheese

Beef Fajitas - sauteed with bell peppers and onions with Mexican seasonings and cilantro

Spanish Rice – Tomatoes, Mexican seasonings and onions tossed in a soft white rice

Pinto Beans – Cumin, garlic and sea salt, slowly cooked till soft and creamy

Flan – delicious cheesecake like consistency with creamy caramel and fresh whipped cream

May 18 (lunch served at 2:00)

Served buffet style and includes salad bar and rolls

Infused Chicken Rice Bowls – Sweet and tangy chicken, cilantro onion relish, salsa tossed with white rice and topped with Asian cabbage, green onion, zesty fusion sauce and sesame seeds.

Vegetable Stir Fry – Seasonal vegetables, ginger, garlic, water chest nuts, soy sauce and red pepper sauce sauteed and served over white rice

Korean Egg Rolls – ginger, garlic, Gochujang spicy chicken, celery, onion and Korean seasoning. Fried and served with sweet chili sauce

Chewy Chocolate Caramel Bars – caramel, chocolate chips and nuts with creamy chocolate base

May 19

Lunch provided by Allen Marine Tours

*Accommodations for food allergies and restrictions have been prearranged

Dinner various locations

May 15 – no arranged dinner – we are free to choose from one of several restaurants in town.

May 16

Westmark Baranof Hotel, Treadwell Room

Banquet served buffet style

Prime Rib Carving Station with Apple Horseradish and Rolls

Alaskan Salmon Wellington with a citrus buerre blanc sauce

Tofu Coconut Curry Stir Fry

Roasted Fresh Brussel Sprouts in a Balsalmic Glaze

Roasted Red potatoes, seasoned with garlic and herbs

Bubble Room Salad -spring mix, craisins, feta cheese, candied pecans, raspberry vinaigrette

Warm Artisan Rolls

Coffee and Teas

Lemon Chiffon Torte Cake

May 17

The Prospector Hotel, T.K. Maguire's, located in T.K.'s Lounge

Served buffet style

Green salad with blue cheese crumbles, candied pecans, fresh peppers and raspberry vinaigrette

Fresh baked focaccia bread and butter

Chef choice vegetables

Scallop potatoes

Bleu cheese encrusted alaskan rockfish

Carved slow roasted baron of beef roast

New york style cheesecake, fresh berries on the side

Whipped cream on the side

Coffee

*****Vegetarian options arranged via the CAS/NASA meeting coordinators*****

May 18

The Prospector Hotel, T.K. Maguire's, located in T.K.'s Lounge

Served buffet style

Clam chowder

Fresh baked focaccia bread and butter

Chef choice vegetables

Rice pilaf

Lemon dill salmon filet

Champagne chicken

Triple chocolate cake

Coffee

*****Vegetarian options arranged via the CAS/NASA meeting coordinators*****

May 19

Historic Merchants Wharf, The Ballroom

Food and Drink provided by Pizzeria Roma