



2019 Banquet Menu

Phone (907) 522-3324 Fax (907) 522-3326
www.omalleysonthegreen.com



Breakfast Menus

Breakfast Buffets available for minimum of groups of 25 or larger

Caddy Shack Breakfast Buffet

Selection of Chilled Juices
Sliced Fresh Fruit
Assorted Bagels and Cream Cheese
Hash Brown Potatoes
Breakfast Sandwiches (croissant with ham or sausage with scrambled eggs and cheese) -
or
Breakfast Burrito with meat, cheese, and scrambled eggs
Coffee Cake
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$25 per person

O'Malley's Breakfast Buffet

Selection of Chilled Juices
Sliced Fresh Fruit
Assorted Muffins and Bagels
Sweet Butter, Fruit Preserves
Scrambled Eggs
Bacon, Sausage Links
Hash Brown Potatoes
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$24.00 per person

Continental Breakfast Buffet

Selection of Chilled Juices
Sliced Fresh Fruit
Assorted Muffins and Bagels
Sweet Butter & Fruit Preserves
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$15.00 per person

Healthy Breakfast Buffet

Selection of Chilled Juices
Sliced Fresh Fruit
Granola with Fruit and Nuts
Assorted Muffins and Bagels
Assorted Fruit Yogurt
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$19.00 per person

All prices will have 20% service fees added.

Lunch Buffets only available until 3pm

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Lunch Menus

*Lunch Buffets are available for groups with a minimum of 25 guests or larger
Price includes 1 entrée' choice*

Cajun Buffet

Pea Salad with bacon, cheese and pearl onions
Green Salad with Choice of Dressing
Cajun Red Beans
Steamed Rice
Mashed Sweet Potatoes with Pecans
Jambalaya -or- Gumbo
-or-
Cajun Chicken with Creole Hollandaise
Cornbread with Honey Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$28.00 per person for one entrée choice/\$32.00 with second entrée
Minimum of 25 guests

Mexican Lunch Buffet

Roasted Corn and Tomatillo Salad
Chicken -or- Beef Fajitas with Flour Tortillas
with Sour Cream, Guacamole, Mild Fresh Salsa, Fresh Jalapenos
-or-
Enchiladas (Chicken or Pork)
Refried Beans
Mexican Style Rice
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$25.50 per person for one entree choice/\$32.00 with second entree

Tuscan Lunch Buffet

Caesar Salad
Seasonal Vegetables
Tri-color Cheese Tortellini with Marinara or Pesto Cream Sauce
Italian Sausage with Peppers, Onions and Fennel
-or-
Chicken Piccata
Garlic Focaccia
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$24.50 per person for one entree choice/\$32.00 with second entrée

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Lunch Menus

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Price includes 1 entrée choice*

Hawaiian Luau Buffet

Fruit Salad w/Toasted Coconut
Macaroni Salad
Fried Rice
Vegetable Stir Fry
Teriyaki Chicken
Baked Hawaiian Rolls & Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$26.50 per person/\$32.00 with second entrée

Deli Lunch Buffet

Mixed Green Salad
Southern Potato Salad
Fruit Salad with toasted Coconut, Soup of the Day
Sliced Smoked Turkey, Ham, Roast Beef
Assorted Sliced Cheeses
Crisp Lettuce, Tomatoes, Pickles
Assorted Sliced Fresh White, Wheat and Rye Breads & Croissants
Fresh Baked Cookies & Brownies
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$25.00

Burger Bar

Cole Slaw
Southern Potato Salad
Sliced Fruit
BBQ Hamburgers
Grilled Bratwurst Sausage & Sauerkraut
Fresh Rolls & Traditional Accompaniments
Potato Chips
Fresh Baked Cookies & Brownies
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas
\$25.50 per person

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Break Service & Assorted Snacks

Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas	\$22.00 per gallon
Assorted Chilled Juices – Apple, Orange, Tomato, Cranberry, V-8, Grapefruit	\$12.00 per quart
Milk – Whole, 2%, Skim	\$12.00 per quart
Assorted Bottled Sodas 20oz – Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Iced Tea	\$3.50 per bottle
Bottled Water	\$2.00 per bottle
Energy Drinks	\$4.00 per can
Assorted Bottled Sobe & Fruit Juice	\$3.50 each
Fresh Seasonal Fruit Tray - Minimum of 20 guests	\$6.50 per person
Assorted Whole Fruit.....	\$3.00 each
Yogurt...(add granola with fruit and nuts \$1.00)	\$4.00 per person
Cookies.....	\$28.00 per dozen
Brownies	\$28.00 per dozen
Assorted Muffins	\$28.00 per dozen
Assorted Danish	\$28.00 per dozen
Bagels with Cream Cheese.....	\$30.00 per dozen
Mixed Nuts.....	\$20.00 per pound
Breakfast Sandwich—Ham or Sausage with egg and cheese.....	\$54.00 per dozen
Assorted Energy Bars & Power Bars.....	\$3.00 each
Assorted Candy Bars.....	\$2.00 each
Cold Sandwiches.....	\$7.00 each
Wraps.....	\$7.00 each
Antipasto Platter	\$6.50 per person
Assorted Italian Meats, Cheeses, Olives & Peppers	

Carving Selections

Served with Mini Rolls & Traditional Condiments

Baron of Beef, Horseradish, Dijon Mustard	\$700	Serves approx 85
Roasted Whole Turkey Breast, Peach Chutney	\$250.	Serves approx 30
Herb Crusted Prime Rib, Horseradish Sauce.....	\$400.	Serves approx 40
Smoked Ham with Honey Mustard Sauce.....	\$275.	Serves approx 40
Whole NY Strip Loin, Wild Mushroom Demi-glaze	\$350.	Serves approx 25
Pork Loin pepper crusted	\$300.	Serves approx 25
Buffalo Strip Loin with Wild Mushroom Demi-glaze.....	Market Price	Serves approx 25
Roasted Whole Pig	\$750	Server Approx 90
Smoked Brisket	\$200	Server Approx 25
Custom Smoked Meats.....	Market	

Hors d'Oeuvres

Minimum of 2 Dozen Per Item

Jumbo Shrimp – Lemon Wedges, Lime Cocktail Sauce	\$38.00 per dozen
O'Malley's Deviled Eggs –	\$19.00 per dozen
Meatballs – choice of BBQ or Swedish.....	\$24.00 per dozen
Wings – sweet & sour, BBQ or buffalo sauce	\$24.00 per dozen
Served with Celery, Carrot Sticks & bleu cheese dressing	
Reindeer Sausage – Peppers & Onions	\$18.00 per dozen
Breaded Calamari Strips, spicy garlic aioli	\$11.00 per person
Fried Ravioli – Served with Marinara Sauce.....	\$19.00 per dozen
Prime Rib Crostini—Served with Shredded Horseradish.....	\$24.00 per dozen
Chicken or Pork Pot Stickers – with sweet chili or soy sauce	\$24.00 per dozen
Panko Crusted Halibut – tartar sauce, Lemon	\$37.00 per dozen
Dungeness Crab Cakes – Cilantro-Lime Aioli	\$43.00 per dozen
Stuffed Mushrooms (Crab, Andouille Sausage or Cajun Chicken).....	\$33.00 per dozen
Polenta Squares with Prosciutto and Parmesan Cheese (marinara or pesto sauce).....	\$36.00 per dozen
Beef Skewers –Teriyaki.....	\$38.00 per dozen
Chicken Skewers –Teriyaki.....	\$35.00 per dozen
Vegetable Skewers	\$30.00 per dozen
Shrimp Skewers.....	\$72.00 per dozen
Andouille Sausage Skewers.....	\$34.00 per dozen
Crab Rangoon's.....	\$24.00 per dozen
Coconut Shrimp (Sweet Chili Sauce).....	\$30.00 per dozen
Bacon Wrapped Scallops or Shrimp – citrus Beurre blanc.....	Market price
*Oysters on the Half Shell – mignonette, cocktail sauce & fresh Lemon	*Market Price
Fresh Seasonal Vegetable Crudités - Minimum of 20 guests	\$6.50 per person
Assortment of Fresh Market Vegetables, served with ranch dressing	
Fresh Seasonal Fruit Tray - Minimum of 25 guests	\$7.50 per person
Sliced fresh Melons, Pineapple, Grapes & Berries	
Imported Cheese Tray	\$10.00 per person
Featuring imported cheeses, berries and grapes. Served with assorted Gourmet Crackers	
Domestic Cheese Tray.....	\$7.50 per person
Featuring assorted cheeses, berries and grapes. Served with assorted Gourmet Crackers	
Baked Brie En Croûte - Minimum of 20 guests	\$100.00
Baked Brie in Puff Pastry with Strawberry Coulis & Toasted Pecans, served with sliced French Baguette	
Hummus with Cucumber, Black Olive, Feta, Tomato and Pita.....	\$50.00 serves 20
Antipasto Platter - Assorted Italian Meats, Cheeses, Olives & Peppers..... Minimum of 20 guests	\$6.50 per person
Bruschetta.... Toasted with Roma Tomatoes, Italian Spices and Feta Cheese.....	24.00 per Dozen
Sliders, Chicken or Pork.....	37.00 per Dozen
Sliders Beef.....	40.00 per Dozen
Smoked Salmon Mousse – sliced French Baguette.....	\$70.00 serves 25
Artichoke Dip – sliced French Baguette	\$40.00 serves 20
Artichoke & Crab Dip – sliced French Baguette Minimum 2.....	\$70.00 serves 40
Chocolate Dipped Strawberries	\$32.00 per dozen
Assorted Petit Fours	\$25.00 per dozen

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Rev 03/2019

Dinner Menus

***Dinner Buffets available for groups of 30 or larger—minimum charge for 30 applies
Price includes two entrée choices***

Mexican Buffet

Roasted Corn and Tomatillo Salad **OR** Black Bean Salad
Choice of Chicken - **or** - Beef Enchiladas
Chili Verde, Diced Pork Green Chili Sauce
Refried Beans
Mexican Style Rice
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$34.00 per person

Hawaiian Luau

Hawaiian Macaroni Salad
Fresh Fruit Salad w/Toasted Coconut
Sweet Potatoes
Fried Rice
Steamed Vegetables
Teriyaki Chicken
Kalua Pork
Baked Hawaiian Rolls & Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$40.00 per person

Southern Barbecue Buffet

Mixed Green Salad, Southern Potato Salad
Cole Slaw
BBQ Chicken
BBQ Ribs or Smoked Brisket
Baked Beans
Creamed Corn
Corn Bread
Fresh Baked Cookies & Brownies
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$38.00 per person

Tuscan Dinner Buffet

Caesar Salad, Garlic Focaccia Bread
Caprese Salad
Fresh Seasonal Vegetables
Chicken Piccata
Grilled Italian Sausage with Peppers and Onions
Tri-colored Cheese Tortellini with Pesto or Marinara
Chefs Selection of desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$37.00 per person

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Dinner Menus

***Dinner Buffets available for groups of 30 or larger minimum charge for 30 applies
Price includes two entrée choices***

Prime Rib & Alaskan Seafood Buffet

Mixed Green Salad
Antipasto Pasta Salad
Fresh Vegetable Medley
Choice of Baked, Garlic Mashed, Red Roasted, or Scalloped Potato
Baked Halibut Olympia -or- Blackened Halibut in Cajun Hollandaise Sauce
-or-
Grilled Salmon Santa Fé -or- Herb Grilled Salmon
Chef Carved Roast Prime Rib, Horseradish, Au Jus
Baked Rolls
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$55.00 per person

Prime Rib Buffet

Mixed Green Salad
Antipasto Pasta Salad
Sautéed Fresh Vegetable Medley
Choice of Baked, Garlic Mashed, Red Roasted, or Scalloped Potato
Chef Carved Roast Prime Rib, Fresh Horseradish, Au Jus
Baked Rolls & Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$45.00 per person

Cajun Buffet

Minimum of 30 guests
Green Pea Salad
Baby Greens with Choice of Dressing
Steamed Rice
Mashed Sweet Potatoes with Pecans
Chicken Lafayette
Cajun Red Beans
Cajun Cornbread with Honey Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$39.00 per person

Chicken & Seafood Buffet

Mixed Green Salad, Southern Potato Salad
Fresh Vegetable Medley
Rice Pilaf
Champagne Chicken or Chicken Piccata
Baked Halibut Olympia -or- Blackened Halibut in a Cajun Hollandaise Sauce
-or-
Grilled Salmon Santa Fé -or- Herb Grilled Salmon
Baked Rolls & Butter
Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee, Hot Herbal Teas

\$48.00 per person (choose two entrees)

Spirits & Beverages

Premium Wells

Bacardi Light, Bacardi Limon, Beefeater Gin, Jim Beam, Seagram's 7, Dewar's Scotch, J&B, Famous Grouse 8 yr., CB Brandy, Lunazul Tequila, Malibu, Jose Cuervo, Seagram's Sweet Tea, Fireball Cinnamon Whisky, Jameson Irish, Sailor Jerry Rum, Captain Morgan Rum, Pearl Vodka

Super Premium

Jack Daniels, Makers Mark, Makers Mark 46, Tanqueray, Van Gogh Gin, Grey Goose, Kettle One, Johnnie Walker Red and Black, Crown Royal, Chivas Regal, Blanton's Bourbon, Glenfiddich 12 yr., Glenlivet, Patron, Knob Creek, Herradura Tequila, Macallan 10 yr., Macallan 12yr.

LIQUEURS AND CORDIALS

Grand Marnier, Midori, Amaretto Di Saronno, Chambord, Kahlua, Peppermint Schnapps, Peach Schnapps, Cinnamon Schnapps, Jagermeister, Carolan's Irish Cream, Tres Leches

Bottled Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken, Mike's Hard Lemonade, Black Butte Porter

Tap Beer Options

Alaskan Brewing Company, Glacier Brewhouse, Denali Brewing, Stella, King Street, Miller Lite, Budweiser, Bud Light, Coors Light

Kegs are available in different sizes and price ranges.

Banquet House Wine List

Chardonnay, Pinot Gris, Sav Blanc, Merlot, Cabernet, Malbec, Pinot Noir, Sparkling
\$40 per bottle

Banquet Premium Wine List

Rodney Strong Chardonnay \$49
Sonoma-Cutrer Chardonnay \$50
Rombauer Chardonnay \$80
Meiomi Chardonnay \$45

Nobilo Sauvignon Blanc \$45
Left Coast Cellars Pinot Gris \$50
Kings Ridge Pinot Gris \$40

CSM Indian Wells Merlot \$42
Emmolo Merlot \$65

Rodney Strong Cabernet \$45
Alexander Valley Cabernet \$49
Freak Show Cabernet \$45

Meomi Sonoma Pinot Noir \$45
Rodney Strong Russian River Pinot Noir \$50
J Pinot Noir \$50
Z Alex Brown Pinot \$40

Lamadrid Malbec \$45
Canoe Ridge Malbec \$40

Rodney Strong Knotty Vines Zinfandel \$50

Non Alcoholic Beverages

Sparkling Cider \$15
NA Punch – per gallon \$20

Additional Selections Are Available Upon Request. Current Selection Subject to Change.