



Restaurant Banquet Packet

Kinley's goal is to offer an amazing fine-dining experience in a timely and unobtrusive manner. All menu items are made fresh to order. With this in mind, we have developed systems for ensuring the freshest possible menu to be served at the exact moment your guests are ready.



Concepts for Large Parties

Style of Event – Consider what it is you are trying to achieve. Your menu and setup should reflect your goals. Business meetings frequently require a professional and organized structure. A surprise birthday often times needs to be a little more flexible.

Arrival Time – The larger a group is the more likely some guests will be running late. Please schedule between 15 – 60 minutes for your guests to arrive.

Courses – The number of courses determines the schedule and pricing structure of your event. Most events have 2-4 courses consisting of appetizers, salads, entrées, and/or desserts. Courses can also consist of appetizer selections brought to your table(s) in multiple rounds.

Table Menus – Kinley's will create custom table menus for your event explaining what courses and choices are available along with room for a custom menu title for your event.

Allergies or Dietary Needs – Kinley's can customize to accommodate anyone. Advance notice is appreciated. If you know of any guests with allergies or dietary needs, please have them contact Marty Kimball directly at 907-272-8898. Firsthand information is always the safest option.

Seasonal Menu – We change our menu each season to reflect available products and to keep things lively. This means some menu items may change depending on the time of year or if you need to plan several months in advance. We contact every client well in advance of any menu changes.

Coursed Appetizers \$6-\$15

(Kinley's offers more elaborate appetizers under Appetizer Parties)

Simple, pre-set appetizers that can be modified if requested. The Chef's Choice Assorted Canapés option allows Chef Brett the creativity to rotate between 9 standard canapés or to create something new if special product is available. Canapés are tailored around any known allergies or dietary requirements.

Chef's Choice Appetizers \$6.00

*Bacon Wrapped Dates-2pp *Chef's Choice Assorted Canapés-2pp

Chef's Choice Appetizers \$10.00

*Bacon Wrapped Dates-2pp *Crab Cakes-1.5pp *Chef's Choice Assorted Canapés-2pp

Chef's Choice Appetizers \$15.00

*Pan Seared Calamari-2pp *Bacon Wrapped Dates-2pp *Crab Cakes-1.5pp *Chef's Choice Assorted Canapés-2pp

Banquet Salads \$5

The salad course provides a time buffer while waiting for the entrees to be prepared. For this reason we recommend selecting one salad for all of your guests. There are some price/portion modifications available depending on your menu format.

Caesar

Romaine, Parmesan, Croutons, and Caesar Dressing

House

Field Greens, Bacon, Toasted Pecans, and Bleu Cheese, Pear Vinaigrette

Parisian

Spinach, Walnuts, Dried Cranberry, Feta, Walnut-Raspberry Vinaigrette

Seasonal (Prices Vary)

Occasionally Kinley's offers special salads

Lunch Sandwiches \$10-\$12

Select 1-4 depending on the size and logistics of your group. All sandwiches are served with fries unless you would like to substitute a salad for an additional \$2.

Caprese Sandwich

Fresh Mozzarella, Basil, Tomato, Green Leaf, Red Onion, Olive Oil, and Balsamic Vinegar Served on Foccacia

Crispy Onion Crusted Chicken Breast Sandwich

Garlic Aioli, Dried Cherry Relish, Served on Foccacia

Falafel

Fried Spiced Chick Peas, Green Leaf, Tomato, Red Onion, Tahini-Cilantro Sauce Served in a Pita

Muffuletta Sandwich

Ham, Genoa Salami, Provolone, and a Spicy Olive Salad Spread, Served on Foccacia

Pot Roast Sandwich

Caramelized Onion, Fresh Horseradish, and White Cheddar, Served on a Ciabatta Roll

Reuben

Served on Marbled Rye

Roast Beef

Blue Cheese Dressing, Green Leaf, Tomato, Red Onion Served on Baguette

Turkey Sandwich

Spinach Pesto, Lettuce, Tomato, and Onion, Served on Wheat



Lunch Entrees \$14

Select 1-4 options to have available depending on the size and logistics of your group. Modifications can be customized to specific needs.

Bratwurst

Cooked in a Pale Ale, Grilled, and Served with Sauerkraut and Mashed Potatoes

Coconut Crusted Rockfish

Served with Basmati Rice, Chef's Vegetables, and Green Curry Lemongrass Sauce

Pasta

Penne Pasta, Mushroom Cream Sauce with Sautéed Spinach, Tomatoes, and Zucchini, Served with Garlic Bread

Saturday Brunch Options

Several Egg Benedicts and Fresh baked Quiche, only available on Saturday afternoons.

Alternate Lunch Entrees \$14

To add some variety, Kinley's is able to offer one lunch entrée item from the following extended menu.

Flank Steak

Grilled, Korean Barbequed on a Ginger Soy Demi Glace and Mashed Potatoes (Requires Temperature)

Grilled Chicken

Grilled Chicken Breast with a Sauté of Sugar Snap Peas, Mushrooms, and Pearl Onions,
Served with Mash Potatoes and a Ginger Soy Demi Glace

Pork Tenderloin

Grilled Pork Chop served on Red Potatoes with a Creamy Whole Grain Mustard Demi Glace and Chef's Vegetables



Dinner Entrees

\$22-\$33

Select 1-4 options to have available depending on the size and logistics of your group. Modifications can be customized for specific needs. We generally recommend only offering one dinner entrée option that requires a temperature to be taken.

Bratwurst

Cooked in Pale Ale, Grilled, Served with Whole Grain Mustard, Sauerkraut, Roasted Vegetables, Sautéed Red Potato

Chicken Breast

Bacon, Spinach, and Tomato Stuffed, Skin-On Breast, Herbed Jus, Roasted Vegetables, Mashed Potatoes

Duck and Shrimp

Searred Duck Breast, Shrimp Brochette, Andouille Sausage Jambalaya, Roasted Vegetables

Filet Mignon

Grilled, Bordelaise Sauce, Topped with Crispy Prosciutto and Bleu Cheese, Sautéed Red Potatoes, Roasted (Requires Temperature)

Flank Steak

Red Chimichurri Marinated, Roasted Vegetables, Demi Glace, Mashed Potatoes (Requires Temperature)

Grilled Chicken Pasta

Grilled Chicken, Penne Pasta, Garden Pea Almond Pesto, Artichoke Hearts, Red and Yellow Bell Peppers,
Sugar Snap Peas, Pearl Onions, Mushrooms

**This option is vegetarian if Grilled Chicken is omitted

Halibut

Almond Crusted Filet, Cherry and Apple Cider Beurre Blanc, Roasted Vegetables, Basmati Rice

Lamb

Mint Julep Glazed, Grilled Rack, Bourbon Demi Glace, Pecan Mustard Stuffing,
Pearl Onion, Zucchini, Mustard Greens (Requires Temperature)

NY Strip Steak

Grilled, Bordelaise Sauce, Topped with Crispy Prosciutto and Bleu Cheese,
Sautéed Red Potatoes, Roasted Vegetables (Requires Temperature)

Pasta

Penne, Garden Pea Almond Pesto, Artichoke Hearts, Red and Yellow Bell Peppers, Sugar Snap Peas, Pearl Onions, Mushrooms

Pork Tenderloin

"Saltimbocca", Napoleon of Sage Rubbed Tournedos, Fried Pancetta, Mashed Potatoes, Roasted Vegetables, White Wine Reduction

Rockfish

Sesame Crusted Filet, Soba Noodles, Miso Broth, Bok Choy, Julienned Carrots, Mushrooms

Salmon Special

This option depends on available product. Preparation will be determined the day of your event.
(If Salmon is not available we will substitute Almond Crusted Halibut)

Scallops

Pan Seared Kodiaks', Gingered Roasted Vegetable Coconut Coulis, Jerk Spiced Sweet Potato and Red Bean Cakes,
Sauté of Mustard Greens, Red and Yellow Bell Peppers, Chopped Tomatoes

Shrimp

Seafood Paella with Tiger Prawn Brochettes, Chorizo, Asparagus, and Sugar Snap Peas

Vegetarian

Pappadam Crusted Basmati Rice Koftas, Dahl, Spinach, Red Onion, Sugar Snap Peas, Chopped Tomato, Shaved Fennel, Cilantro



Banquet Portion Desserts \$4

Banquet Portion Desserts are slightly smaller and half the price of Kinley's traditional dessert menu. Select up to 2 options for your group.

Flourless Chocolate Cake

with Crème Anglaise and Raspberry Sauce

Sour Cream and Raisin Pie

Rum Sauce and Cinnamon Whipped Cream

Seasonal Cheesecake

Housemade cheesecake made from scratch at Kinley's

Ice Cream or Sorbet of the Day

Housemade from scratch at Kinley's



Full Portion Desserts

\$7-\$8

Chocolat Mousseline

Whipped Dark Chocolate Ganache, Roasted Peanuts, Vanilla Bean Caramel, Peanut Brittle

Chocolate Truffles

Assorted Housemade Chocolate Truffles

Meringue et Chocolat Lait Tart

Graham Cracker Shortbread, Milk Chocolate Cream, Toasted Meringue, Fireweed Honey Caramel

Strawberry et Crème

Almond Tuile, White Chocolate Mousse, Fresh Macerated Strawberries, Basil Coulis, Strawberry Sauce

Crème Brulee of the Day

Presentation depends on Daily Special (For parties of 40 or less)

Sour Cream and Raisin Pie

Rum Sauce and Cinnamon Whipped Cream

Cheesecake of the Day

Presentation depends on Daily Special

Appetizer Party

This style of menu is perfect for informal receptions. Appetizers are brought to your table(s) in several rounds. Cold appetizers are brought out first while guests are arriving. The rest of the food is paced as needed and as new guests arrive.

Chef's Choice Appetizers \$20.00

*Ahi Tuna Tacos-1pp *Squash Ravioli-2pp *Grilled Bratwurst-1/2pp *Bacon Wrapped Dates-2pp
*Crab Cakes-1.5pp *Chef's Choice Assorted Canapés-2pp

Chef's Choice Appetizers \$25.00

*Lobster Ravioli-2pp *Ahi Tuna Tacos-1pp *Grilled Bratwurst-1/2pp *Calamari-2pp *Bacon Wrapped Dates-2pp
*Crab Cakes-1.5pp *Chef's Choice Assorted Canapés-2pp

Kinley's Party Package!!

Chef's Choice Appetizers \$35.00

*Oysters on the ½ Shell-1pp *Small Cheese Tray *Lobster Ravioli-2pp *Ahi Tuna Tacos-1pp
*Grilled Bratwurst-1/2pp *Calamari-2pp *Bacon Wrapped Dates-2pp *Crab Cakes-1.5pp
*Chef's Choice Assorted Canapés-2pp *Dessert-Flourless Chocolate Cake-1pp

Beverage Selection

Assorted Non-Alcoholic Beverages \$2.75

Allows all of your guests to enjoy coffee, hot tea, iced tea and fountain drinks with endless refills

Coffee / Hot Tea / Iced Tea Set Up \$2.75

Coffee, hot tea, and iced tea setup in the room for guests to enjoy as they prefer

Wine and Beer Selection

Kinley's wine list changes weekly so we recommend arriving 15 minutes before your event and picking out your wines for the night. Beer selection can be pre-selected also if you prefer. Sommelier selections are available upon request.

*Offering a Cash Bar might require charging for a bartender.

Banquet Room Equipment, Charges, and Policies

A/V - Optima Digital Projector \$100.00 - Includes DVI-D, VGA, S-Video, or RCA video cord for connecting to a your laptop

A/V - Screen Rental \$50.00 - Includes an extension cord, power strip, and projector table

CD / MP3 Player – Complimentary

Corkage Fee \$25.00 - Corkage Fee is a pre-approved charge which applies to bottles of wine brought into Kinley's.

Labor Charge \$25/hour - Applies for servers who work over the maximum time limit for an event and/or bartenders at a no-host bar.

Plate Charge \$2.00 - Plate Charge applies to non-Kinley's food that is brought in, such as a birthday cake.

Room Fee \$50.00 - This applies to non-Kinley's food that is brought in, such as a birthday cake.

Lunch Banquets: Many guests only have an hour or so at lunch. Delays can occur when guest orders cannot be taken because people are standing or when guests arrive late. We have solutions for you that depend on the size and logistics of your group. The following rules apply to lunch banquets.

- \$300 minimum, excluding gratuity, for lunch banquets.
- 3 hour event maximum before labor charges apply.

Dinner Banquets: We make arrangement to ensure that a busy restaurant does not affect your special event. For this reason dinner banquets begin between 430pm and 630pm or after 745pm. We recommend offering appetizers for a gathering period before orders are to be taken. The following rules apply to lunch banquets.

- \$750 minimum, excluding gratuity, for dinner banquets.
- 4 hour event maximum before labor charges apply.

Table Setup: Kinley's has several options to format your event. Please make us aware of all tables that are required. Kinley's is not always able to adapt to last minute requests for additional tables due to lack of space.

Banquet Reservations: Reservations are held for a courtesy period of 7 days after initial contact. After the courtesy period, Kinley's requires a credit card number to reserve banquets and special events.

Guest Counts: Kinley's is aware that some guests will not RSVP. Kinley's asks to have a minimum guarantee 72 hours before your event. Your event will be formatted to accommodate at least 30% over your minimum guarantee.

Decorating: If you would like to decorate for your event, please schedule an appropriate time for your setup crew to arrive. Kinley's must be made aware of all decorations, promotional material, and entertainment so that we may adjust accordingly. Glitter cannot be used for decorating.

December Minimums: Evening Banquets have a \$1000 minimum for weekdays and \$2000 minimum for weekends.



Kinley's is aware that some events may have circumstances that require some rules to be negotiated. Please let us know ahead of time if there is a specific issue that may need to be addressed and adjusted. Our goal is to amaze each and every guest that comes to our restaurant. Thank you for thinking of Kinley's for you special event.

Sincerely,

Marty Kimball
Event Coordinator
907-272-8898 cell
KinleysEvents@ak.net

*Kinley's prefers you contact Marty on his cell phone for special events rather than calling the restaurant. Thank you.

\$53 per person - Sample Dinner Table Menus - \$35 per person

Wednesday, January 12, 2009
Kinley's and Pharma Corp Welcomes
Dr Steve Hansen

Chef's Choice Appetizers

*Bacon Wrapped Dates *Crab Cakes
*Chef's Choice Assorted Canapés

Salad Course

Parisian

Spinach, Walnuts, Dried Cranberry, Feta,
Walnut-Raspberry Vinaigrette

Entrée Course

Halibut

Almond Crusted, Cherry and Apple Cider Beurre Blanc,
Basmati Rice

Or

Filet Mignon

Grilled, Bordelaise Sauce, Topped with Crispy Prosciutto
and Bleu Cheese, Sautéed Red Potato

Or

Duck and Shrimp

Seared Duck Breast, Shrimp Brochette,
Andouille Sausage Jambalaya, Roasted Vegetables

Dessert Course

Flourless Chocolate Cake

Or

Honey Strawberry Sorbet



Thursday January 17, 2009
Kinley's and Friends Welcome
Kristin's Retirement Party!!

Salad Course

House

Field Greens, Bacon, Toasted Pecans, and Bleu Cheese,
Pear Vinaigrette

Entrée Course

Rockfish

Sesame Crusted Filet, Soba Noodles, Miso Broth,
Bok Choy, Julienned Carrots, Mushrooms

Or

New York Strip Steak

Grilled, Bordelaise Sauce, Topped with Crispy Prosciutto
and Bleu Cheese, Sautéed Red Potato

Or

Grilled Chicken Penne Pasta

Grilled Chicken, Garden Pea Almond Pesto, Artichoke Hearts,
Red and Yellow Bell Peppers, Sugar Snap Peas,
Pearl Onions, Mushrooms

*Vegetarian option, ask to omit grilled chicken

Dessert Course

Sour Cream and Raisin Pie

Rum Sauce and Cinnamon Whipped Cream

\$25 per person - Sample Lunch Table Menus - \$14 per person

Wednesday, January 12, 2009
Kinley's and Pharma Corp Welcomes
Dr Steve Hansen

Salad Course

House

Field Greens, Bacon, Toasted Pecans, and Bleu Cheese,
Pear Vinaigrette

Entrée Course

Bratwurst

Cooked in a Pale Ale, Grilled, and Served with Sauerkraut
and Yukon Gold Mashed Potatoes

Or

Coconut Crusted Rockfish

Basmati Rice, Green Curry Lemongrass Sauce

Or

Flank Steak

Grilled, Korean Barbequed on a Ginger Soy Demi Glace
and Yukon Gold Mashed Potatoes

Dessert Course

Chocolate Chipotle Cheesecake



Thursday January 17, 2009
Kinley's and Friends Welcome
Kristin's Retirement Party!!

Salad

Parisian

Spinach, Walnuts, Dried Cranberry, Feta,
Walnut-Raspberry Vinaigrette

Sandwich Selections

Caprese Sandwich

Fresh Mozzarella, Basil, Tomato, Green Leaf, Red Onion,
Olive Oil, and Balsamic Vinegar Served on Foccacia

Or

Crispy Onion Crusted Chicken Breast Sandwich

Garlic Aioli, Dried Cherry Relish, Served on Foccacia

Or

Pot Roast Sandwich

Caramelized Onion, Fresh Horseradish, and White Cheddar,
Served on a Ciabatta Roll