



# Spring Fling

## Mini Trade Show

ASID Alaska will be hosting its 1st Annual Mini Trade Show on Friday, April 8th, 2011. This will be a great networking opportunity for our local design community, and provide our industry partners and product representatives a chance to showcase their products to a wide variety of our local industry professionals. Our anticipation is 50-60 attendees.

**Event Location** : The Quarter Deck at the Captain Cook Hotel  
10th Floor, Tower 1

**Set- Up Time** : 4:30pm - 5:30pm

**Event Time** : 5:30pm - 8:00pm

**What you Receive** : A 30" x 96" covered and skirted table for product and material displays. Each table will be responsible for their own signage.

**Costs** : A \$150 flat fee for the table. Each table will be required to purchase one 50 person appetizer of their choice, to be hosted at their table. Please see attached menu.

**RSVP** : Judie Bunkers at [jbunkers@bettisworthnorth.com](mailto:jbunkers@bettisworthnorth.com) by Thursday March 31st. Don't forget to include your



ALASKA

\* If you are not able to attend in person but wish to purchase a table for showcasing your products please contact Aurora Kassube at [akassube@1-workplace.com](mailto:akassube@1-workplace.com)

# *the hotel* Captain Cook

939 W. 5<sup>th</sup> Avenue  
Anchorage, AK 99501  
907 276 6000

## Cold Hors D'oeuvres

### *Domestic Cheese*

*Small \$250*

*Medium \$350*

*Large \$450*

### *Imported Cheese*

*Small \$300*

*Medium \$400*

*Large \$500*

### *Baked Brie En Crôte*

*Almond, granny smith apple and caramel*

*\$300*

### *Crudités*

*Raw vegetables, Dijon vinaigrette and  
ranch dressing*

*Small \$225*

*Medium \$325*

*Large \$425*

### *Fresh Fruit*

*Poppy seed yogurt dipping sauce*

*Small \$275*

*Medium \$375*

*Large \$475*

### *Whole Poached Wild Salmon*

*Red onion, capers, egg, lemon, dill cream cheese and rye toast*

*\$500*

### *Antipasto*

*Prosciutto, olives, grilled vegetables, fresh mozzarella, capicola, roasted garlic,  
pepperoncini and ciabatta toast points*

*\$400*

### *Chilled Beef Tenderloin*

*Seared rare with horseradish, stone ground mustard, and toasts*

*\$375*

### *Charcuterie*

*Pâtés, Sausages, galantines, terrines, mustards and cornichons*

*\$450*

*Prices are subject to 23% service charge*

*February 2011*

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## Cold Hors D'oeuvres

*Sushi*  
*Sashimi, nigiri, maki,*  
*Pickled ginger and wasabi*  
\$450

*Alaskan Smoked Salmon Lox*  
*Traditional garnishes*  
\$300

*Hand Rolled Spring Rolls*  
*Chicken or Shrimp, rice noodles, cucumber, carrot, mint, and*  
*sweet chili sauce*  
\$425

## Chilled Seafood

*Jumbo Tiger Prawns*  
\$350

*King Crab Legs*  
Market Price

*Oysters on the Half Shell*  
\$350

## Canapés and Crostini

<i>Spicy Shrimp Ceviche with mango, lime and endive</i>	\$350
<i>Garlic Boursan, Kalamata olive and sun dried tomato crostini</i>	\$300
<i>Fresh Mozzarella Crostini with olive oil, tomato and basil</i>	\$250
<i>Seared Beef Tenderloin with green peppercorn aioli, blue cheese on brioche</i>	\$325
<i>Roasted Duck and Seared Foie Gras with Cumberland sauce</i>	\$350
<i>Prosciutto Wrapped Asparagus with Gorgonzola</i>	\$275
<i>Dungeness Crab Stuffed Cherry Tomatoes</i>	\$275
<i>Charred Shrimp and Avocado Profiteroles</i>	\$300

*Prices are subject to 23% service charge*  
*Prices per 100 pieces*  
*February 2011*

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## Hot Hors D'oeuvres

<i>Alaskan Halibut Chunks with house-made tarter</i>	\$400
<i>Coconut Shrimp with sweet chili sauce</i>	\$375
<i>Baby Lamb Lollipops with curried apple chutney</i>	\$450
<i>Mini Beef Wellingtons with Bernaise</i>	\$425
<i>Spicy Chicken and Pepperjack Cheese Quesadillas</i>	\$250
<i>Chicken Tenderloins with honey dijon sauce</i>	\$300
<i>Reindeer Sausage Stuffed Mushrooms</i>	\$250
<i>Sweet and Spicy Chicken Wing Drumettes</i>	\$300
<i>Ham and Provolone Croissants</i>	\$350
<i>Teriyaki Tenderloin Bites with pineapple and peppers</i>	\$325
<i>Dungeness Crab Stuffed Mushrooms</i>	\$325
<i>Dungeness Crab Cakes with red chili aioli</i>	\$400
<i>Chicken Satay with Peanut Sauce</i>	\$300
<i>Vegetarian Spring Rolls with Sweet Chili Sauce</i>	\$250
<i>Meatballs, Bourbon BBQ, Mushroom Demi Glaze or Swedish Style</i>	\$250
<i>Blacked Pepper Bacon Wrapped Dates, Stone Fruit Salsa</i>	\$300

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Prices per 100 pieces*

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