



Alcohol and Marijuana Control Office
 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed

- an existing facility a new building a proposed building

The next two questions must be completed by an applicant for a beverage dispensary or beverage dispensary tourism license and package store applicant only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4.

If more space is needed, please attach a separate sheet with the required information.

The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	
Email:	Phone Number:				

This individual is an: applicant affiliate

Name:					
Address:					
City:		State:		ZIP:	
Email:	Phone Number:				



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Section 4 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a **corporation**, the application shall be executed by an authorized officer of the Corporation. Information must be completed below for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a **limited liability organization**, whether manager managed or member managed, the following information must be completed for each **member with an ownership interest of 10% or more** and for each **manager regardless of ownership share**.
- If the applicant is a **partnership**, including a **limited partnership**, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.
- For **any entity**, identify all affiliates for your organization as defined at 3 AAC 305.950.

Entity Official:	Fritz Wolff				
Title(s):	Manager	Phone:	480-213-2082	% Owned:	0
Address:	6710 E Camelback Road, #100				
City:	Scottsdale	State:	AZ	ZIP:	85251
Email:	fritz@bridgerlp.com				

Entity Official:	Gregory Heister				
Title(s):	Manager	Phone:	509-998-5839	% Owned:	0
Address:	1206 East Club Court				
City:	Spokane	State:	WA	ZIP:	99203
Email:	gheister@mac.com				

Entity Official:	FK Investments, LLC				
Title(s):	Member	Phone:	480-213-2082	% Owned:	30
Address:	6710 E Camelback Road, #100				
City:	Scottsdale	State:	AZ	ZIP:	85251

Entity Official:	Green Highlander Productions Inc.				
Title(s):	Member	Phone:	509-998-5839	% Owned:	40
Address:	1206 East Club Court				
City:	Spokane	State:	WA	ZIP:	99203



Alaska Alcoholic Beverage Control Board
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Section 4 – Entity Ownership Information

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If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the application shall be executed by an authorized officer of the Corporation. Information must be completed below for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, whether manager managed or member managed, the following information must be completed for each *member with an ownership interest of 10% or more* and for each *manager regardless of ownership share*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.
- For any entity, identify all affiliates for your organization as defined at 3 AAC 305.950.

Entity Official:	MLA Holdings, LLC				
Title(s):	Member	Phone:	310-595-4563	% Owned:	30
Address:	717 W. Sprague Ave.				
City:	Spokane	State:	WA	ZIP:	99201
Email:	mitch@bridgerlp.com				

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	
Email:					

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	



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Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC or who has registered as a business entity with the Division of Corporations, Business, and Professional Licensing (CBPL). Any entity registered or required to be registered with CBPL must be in good standing and have a registered agent as defined at AS 04.11.430.

CBPL Entity #:	10253523	AK Formed Date:	12/12/2023	Home State:	Delaware
Registered Agent:	C T Corporation System		Agent's Phone:	NA	
Agent's Mailing Address:	8585 Old Dairy Road, Suite 208				
City:	Juneau	State:	AK	ZIP:	99801
Email:	NA				

Does your registered agent satisfy the requirement of AS 04.11.430? Yes No

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses. Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

Section 6 – Authorization

Communication with AMCO staff: Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and contact information for the individual, including phone number and email, and the authority for this authorization:

Sarah Gillstrom, Davis Wright Tremaine LLP, Attorney for the Applicant
 907-257-5328, sarahgillstrom@dwt.com



Alaska Alcoholic Beverage Control Board Form AB-00: New License Application

Section 7 – Attestations

Read each line below, and then sign your initials in the box to the right of each statement:

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

Initials
GH
DS
GH

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 305.700.

DS
GH
DS
GH

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

I hereby certify that I am the person herein named and subscribing to this application and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

DS
GH

I certify that all proposed licensees have been listed with Division of Corporation, Business and Professional Licensing.

DS
GH
DS
GH

I certify that I and any individual identified in the business entity ownership section of this application, has or will read AS 04 and its implementing regulations.

Fritz H. Wolff,
Manager of EK Investments, LLC
Printed name of licensee

Signed by:

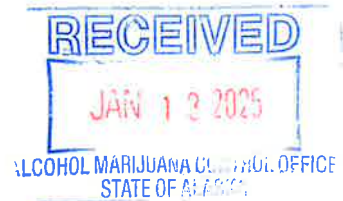
DBE51F9732E14D0...
Signature of licensee

Mitchell Alhadeff,
Manager of MLA Holdings, LLC

DocuSigned by:
Mitchell Alhadeff
1D8F8CB7534542B...

Greg Heister,
Authorized Signatory of Highlander Productions, Inc.

DocuSigned by:
Greg Heister
976BC9CF63074D3...





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Alaska Alcoholic Beverage Control Board Form AB-02: Premises Diagram

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

The diagram MUST include:

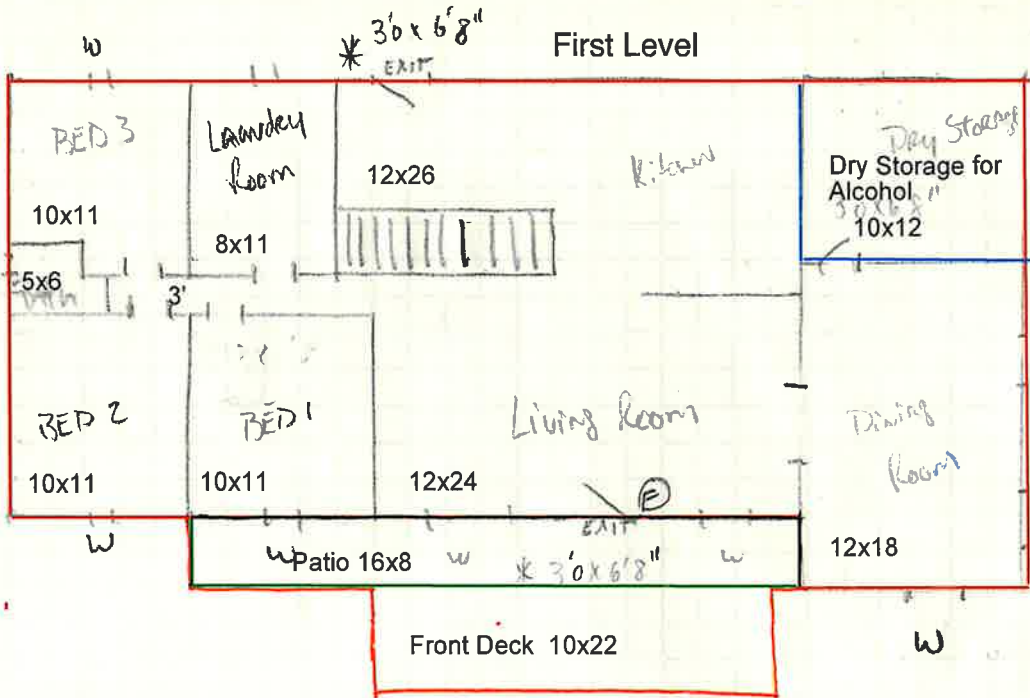
- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
 - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
 - There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
 - Stored
 - Served/Sold
 - Manufactured
 - Consumed
- All diagrams must include:
 - Dimensions (AMCO does not accept diagrams drawn to scale)
 - Cross streets
 - Points of reference, such as a compass rose indicating True North
 - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
 - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.
- **Any license applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	SOF Bearclaw, LLC	License Number:	
License Type:	Outdoor Recreation Lodge License		
Doing Business As:	Alaska's BearClaw Lodge		
Premises Address:	Mile 10, Lake Aleknagik		
City:	Aleknagik	State:	AK
		ZIP:	99576

1st Level



* All Exterior Doors 3'0" x 6'8"

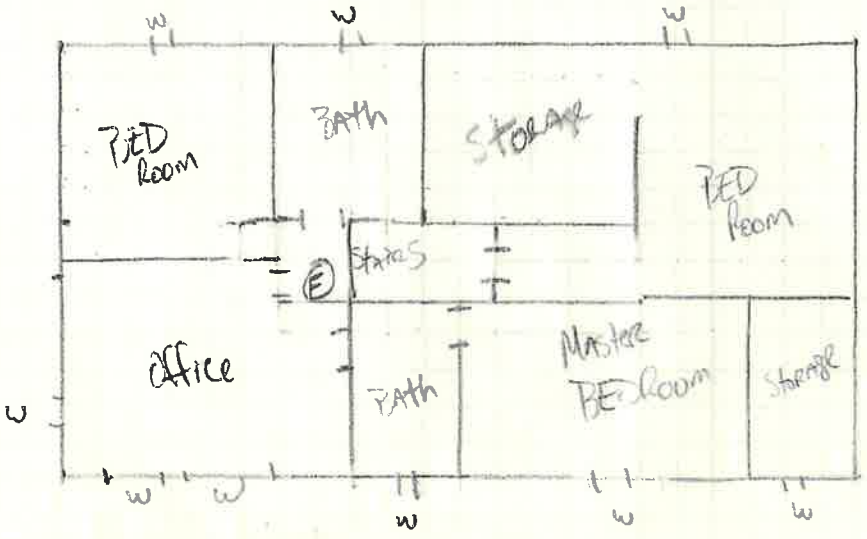
* All Interior Doors 2'8" x 6'8"

Alcohol Only served in Dining Room

Consumption permitted in dining room, living room and outdoor patio/deck only.

2nd Level

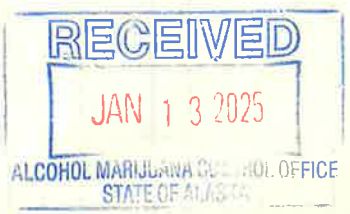
2nd Level - No Alcohol Served or Consumed Here



* Exit Signs Above All exterior doors



Windows in bedroom and bathrooms are 3'x3'
 Windows in Living area office and dining area are 4'x6'



Alaska's BearClaw Lodge
Outdoor/Indoor Serving Security Plan

1. All minors must be accompanied by an adult (age over 21) while in the restricted area when any alcohol is being served/sold/consumed.
2. All guest ages are requested prior to arrival.
3. All staff is trained in the identification of fake IDs.
4. The facility utilizes 3.5 foot wooden railings with steel cable around all outdoor service areas
5. Underaged persons will be monitored closely by our professionally trained alcohol servers.
6. Proper egress from the outdoor service area will always remain unobstructed.
7. ABC mandated posters as required by law are posted inside and at the entrances of the outdoor seating area.
8. All entrances and exits will provide clear notice that NO ALCOHOL IS ALLOWED BEYOND THE OUTDOOR SEATING AREA.
9. Keeping outdoor seating area viable without any increased risk to minors exposed to alcohol WILL continue to be a part of our training for our staff.
10. All safety related operations for our current liquor service will additionally be enforced in the new service area.
11. Proper signage at points of entry indicating no minors without a parent or legal guardian will be posted.
12. All servers will closely monitor that only the guests that have been carded will have alcoholic beverages.
13. Our top priority continues in providing safety for all guests regarding the service of alcoholic beverages.
14. Servers will be present in the outdoor area to monitor consumption.



Outdoor Recreational Site Statement (AS 04.09.280)

Business License: 2193225

Alaska's BearClaw Lodge hosts 10 guests per week maximum at its lodge located on 13 acres on a peninsula in Lake Aleknagik. The lodge has five fully furnished guest rooms with double occupancy. The lodge packages include six nights lodging/five days of fishing. Every two guests will be paired up with their guide for the week.

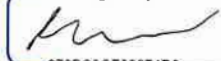
The lodge is anticipated to be open to guests from May 1st through October 31st and offers freshwater fishing in the rivers, lakes, and creeks within the Wood River system. A typical day begins with breakfast at 8 am, departing by 8:30 am, fishing all day and enjoying lunch on the water, and returning back to the lodge by 5:30 pm for appetizers with dinner being served about 6:30 pm.

Certification

I hereby certify that I am the person herein named and that all of the information contained herein are true and correct.

SOF Bearclaw, LLC

DocuSigned by:



970BC9CF63074DS...

Name: Gregory Heister

Title: Manager



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Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

The new endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, Title 04 of Alaska Statutes and Chapter 305 of the Alaska Administrative Code. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

Section 1 – Establishment and Contact Information

Enter information for the **current** licensee and licensed establish.

Licensee:	SDF BEAR CLAW LLC	License #:	16584
License Type:	OUTDOOR RECREATION LODGE LICENSE	Doing Business As:	Alaska's Bearclaw Lodge
Licensee Mailing Address:	1200 E CLUB COURT SPOKANE, WA 99203		
Full Premises Address:	MILE 10, LAKE ALEKNAWIK		
City:	ALEKNAWIK	State:	AK
		ZIP:	99576
Local Governing Body:	CITY OF ALEKNAWIK	Email:	gheister@mac.com

Section 2 – Endorsement Requested

Restaurant Endorsement:	AS 04.09.450. A restaurant endorsement authorizes the holder of a beverage dispensary license, fair license, golf course license, sporting activity or event license, club license, outdoor recreation lodge license, destination resort license, or beverage dispensary tourism license. The biennial fee for a restaurant endorsement is \$200 with a \$25 application fee.
-------------------------	--

An application for a restaurant endorsement must specify the establishment or portion of the establishment that constitutes a bona fide restaurant, that there is supervision on the premises adequate to reasonably ensure that a person under 21 years of age will not obtain alcoholic beverages. This endorsement application is for the request of a designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)
- Employment for any persons under 21 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), a Department of Labor and Workforce Development work permit is not required to employ a person 18 - 20 years of age.

Section 3 – Minor Access

Review AS 04.16.049(a); AS 04.16.049(c)

Be specific in your list where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area OR minors will only be employed and present in the kitchen).

No employees under legal age will have access to, or be involved with the serving of, alcohol to any guests. In addition, guests that are not of legal age will not have access to alcohol storage areas. Guests will make use of the dining room and 1st floor common areas and outdoor deck, but any minor guests are expected to be accompanied by adults. In addition, staff will be trained on alcohol service and alcohol will only be served to those that are of legal age. No alcohol is served or consumed on the second floor.



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Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises. Outline how and where alcohol is stored on premises. Acknowledge that employees who sell and serve alcohol must have a current Server Education Card.

Staff will be trained on alcohol service and alcohol will only be served to those that are of legal age. Alcohol server training will be required for all employees, outlining the legal age and need to card accordingly. Alcohol servers will obtain a Server Education Card. All alcohol is stored in a locked room with access limited as outlined on the premises diagram.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes No

Section 4 – ADEC Food Service Permit

Per AS 04.21.080(b) for an establishment to qualify as a bona fide restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:
<http://dec.alaska.gov/eh/fss/food/>

Link to the Municipality of Anchorage Food Safety Website:
<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

I have attached a copy of the current food service permit for this premises OR the plan review approval.

Initials

*Note: If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.

Section 5 – Hours of Operation

Review AS 04.16.010(c).
Include variances in weekend/weekday hours, and indicate AM/PM:

Days/Hours of Operation

Weekday	Hours	Hours
Sunday	6:30 - 8:30 AM	5:00 - 7:00 P.M.
Monday		
Tuesday		
Wednesday		
Thursday		
Friday		
Saturday		

NOT A typical restaurant.
Food is served 3 times daily at specific hours →
Breakfast → 6:30 - 8:30 A.M.
Lunch → 11:30 - 1:30 P.M.
Dinner → 5:00 - 7:00 P.M.

* No food or Alcohol is served other times.



Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

Section 6 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes No
 Does the requested endorsement expand your currently licensed premises? Yes No

- If No, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises covered by various requested endorsements. You must use a solid, contiguous colored line in any color other than red to outline the outer perimeter of the area of the premises covered by the requested endorsement(s).
- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement).
- Your drawing MUST include:
 - Dimensions in feet **not** square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale)
 - Include cross-streets
 - A north arrow, and any significant geographical features. Points of reference, such as a compass showing North.
 - All entrances, exits, walls, bars, and fixtures
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- Any endorsement applications that include outdoor space are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 7 – Attestations

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

Initials
 SH

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3AAC 305.340.

SH

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

SH

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence of other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

L

Gregory Heister
 Printed name of licensee

[Signature]
 Signature of licensee

3-20-24
 Date



Alaska Food Code 2024 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 15594
Issued to: **SOF BEARCLAW LLC**
For: **Alaska's Bearclaw Lodge**
For Operation of: **FF-1 Food Service**
Located at: **Mile 10 Lake Aleknagik Aleknagik, AK 99555**

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:
December 31, 2024

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. O'Neil".

**If you have questions or concerns regarding
safe food handling practices call toll free:**

1-87-SAFE-FOOD

(in Anchorage call 334-2560)



SOF BEARCLAW LLC
1206 E Club CT
Spokane, WA 99203



YOUR PERMIT IS PRINTED ON THE REVERSE SIDE OF THIS PAGE.



CERTIFICATE

of

COMPLETION

Greg Heister

has successfully passed the exam required to meet the standard set forth for the

Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Conference for Food Protection (CFP)

Certificate Number : 3168302

Completed Date : 2024-1-4

Expired Date : 2029-1-4

Learner reference : 225185

Proctor Name : ProctorU User

Exam Form Number : 73

Exam Location : Spokane, WA



The Always Food Safe Company
899 Montreal Circle, St. Paul, 55102
www.alwaysfoodsafecom



Nick Eastwood
President
The Always Food Safe Company



Week 1	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast	Bananas Foster french toast bacon eggs	Sausage gravy and biscuits scrambled eggs	Breakfast strata Fruit	Sour dough pancakes with bacon or sausage and scrambled eggs	Huevos rancheros with beans and potatoes	Omelettes, Biscuits with cream gravy, southern fried potatoes	Baked Oatmeal with dried fruit and nuts, monkey bread, and oatmeal toppings
Bread	Wild bread	rustic white	Wheat berry	Rustic White	Wheat berry	Rustic White	Wheat berry Rustic white
Lunch	Salmon veggie and cheese filling	Turkey & Prov Doritos Clemintines	Salmon salad kettle chips apples	Chicken Caesar wraps	Curried chicken salad Kettle chips	Salmon loaf with tartar sauce Kettle chips Apple	Deli Plate Bread/Crackers Veggies/Fruit
Cookie	Brownies	lemon crinkle cookies	Choc-oat-chip cranberry	Chocolate chip pecan cookies	Snickerdoodles	Triple chocolate blondie	Choc-oat-chip cookies
Appetizer	Salmon Ceviche with garnishes	Roasted tomato caprese flatbread	White bean and lemon Hummus flat bread crisps veggie dippers	Chips, Salsa and Queso	Chips salsa Queso	smoked salmon potato tartlettes	cold smoked salmon with russian black bread and accompaniments
Soup or Salad	Panzanella salad	Pumpkin Bisque	Caeser Salad	Italian Salad	Garden salad	Caesar Salad	Twice baked potato soup
Dinner	Chicken Caprese buttered pasta sauteed veggies	Salt roasted Salmon with lemon and fennel roasted veggies garlic roasted smashed potatoes	Herb crusted pork loin rice pilaf sauteed green beans	Chicken and sausage Gumbo with rice	Posole Rojo with garnishes & tortillas	Ribeye Steak Twice Baked Potatoes	Pan roasted salmon with lemon fennel salad rice pilaf
Dessert	Apple Cranberry crostata with vanilla bean whipped cream	Berry Semifreddo	Keylime Poundcake	Bread pudding with Whiskey sauce	Caramel Vanilla Flan cake	Keylime Pie	Lemon ricotta cake with berry topping

Alternate Dessert: Key Lime Pie, salmon puffs with
 Alternate Appetizer: tartar sauce
 Alternate Soup: Weekend soup
 Breads: Beer bread, Dried fruit and nut

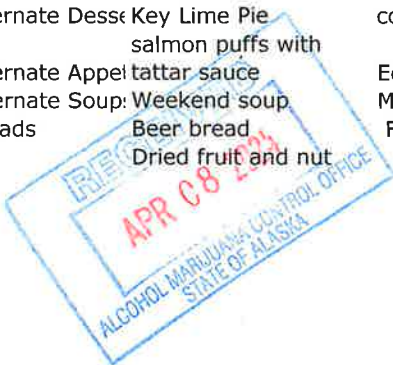
Berry or fruit cobbler
 Edamame
 Minestrone
 Flat bread

Cheesecake
 stuffed jalapenos
 corn and pablano chowder
 Sour dough loaf

Baked alaska
 salmon pate with flatbread crisps
 Corn bread waffles

chocolate pots du cream
 Bourbon pecan pie

Basic rustic white bread
 Wheat Berry



	Thurs 06/08	Fri 06/09	Sat 06/10	Sun 06/11	Mon 06/12	Tues 06/13
Breakfast		Breakfast Tacos	Scrambles Eggs & sausage hash	Buscuits & Gravy, eggs	Bfast Tacos	Pancakes and Bacon
Lunch		MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers
Dinner		Burgers, baked beans, corn	Chicken thighs, broccoli, mashed potatoes	Tacos, rice, beans	Spaghetti w/ garlic bread	Wings, mac-n-cheese, green beans
Number of Staff	14	14	15	15	10	10
Sun 06/12	Wed 06/14	Thurs 06/15	Fri 06/16	Sat 06/17		
Pancakes & bacon	Scrambled Eggs & sausage hash	Buscuits & Gravy, eggs	Bfast Tacos	Pancakes & bacon		
MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers	MYO Sandwich/ Leftovers		
Pork Tenderloin stirfry	Goulash	Chicken thighs, broccoli, mashed potatoes	Tacos, rice, beans	Clients come in - Main menu		
10	12	12	12	12		



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast	Pancakes - 2 Bacon - 2 slices	Scrambled Eggs -2 Sausage - 1 Biscuits & Gravy - put gravy in bowl	French Toast - 2 Bacon - 2 slices	Scrambled Eggs - 2 Breakfast Links - 2 Hash Browns - follow box serving size	Pancakes - 2 Bacon - 2 slices	Omelets - 2 Blueberry Muffins - 1 with extra	French Toast - 2 Bacon - 2 slices
Bread	Wheat	White	Wheat	White	Wheat	White	Wheat
Lunch***	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)	Lunch meats & cheese - 2 slices meat and 1 slice cheese, lettuce, guest make their sandwich and pick out chips, cookies and fruit) (Snack* read below)
Cookie	Brownies - 1 wrapped ind	Molasses - 2 wrapped in plastic wrap	Chocolate Chip - 2 wrapped	Peanut Butter - 2 wrapped	Snickerdoodles - 2 wrapped	Oatmeal Raisin - 2 wrapped	Double Chocolate Chip -2 wrapped
Appetizer	Smoked Salmon Bites	Rotel w/ Chips - 1 block of Velveta and 2 cans rotel or salsa	Chicken Wings w/Ranch - approx 5-6 per person	7 layer dip w/chips and salsa	Smoked Salmon Bites	Spinach Artichoke Dip w/Ritz Crackers	Nuts and Popcorn
Soup or Salad	Rolls	Broccoli Cheese Soup - 10oz	House Salad -	Baked Potato Soup - 10oz	Caesar Salad	Italian Wedding Soup - 10 oz	Chicken Noodle Soup - 10 oz
Dinner	Salad Clam Chowder OR Beef Stew	Grilled Salmon - 6-8 oz Rice Pilaf Zucchini/Squash	Pork Tenderloin - 6 oz Mashed Potatoes Glazed Carrots	Grilled Chicken - 1 Wild Rice Green Peas	Grilled Tilipia -1 Alfredo Pasta Broccoli	Ribeye Steak - 8 oz Twiced Baked Potatoes - 1 half side Green Beans	Grilled Salmon 6-8 oz Pasta Veggie
Dessert**	Apple Crisp w/ Ice Cream	Chocolate Hazelnut Bars	Pineapple Upside Down Cake	Blueberry Cheesecake	Bread Pudding w/ Whiskey Sauce	Carrot Cake w/Cream Cheese Icing	Pecan Tart Bars

*** Kitchen staff will prepare snack bags for each boat. The snack bag will contain a variety of candy bars with the same # of people that are in the boat, plus 2 granola bars and 2 crackers. Please remind the guides that the guests have first choice on candy bars.**

**** Moderate slices for dessert**

*****Packing Lunches: We are ordering Coleman coolers for each boat. In the cooler, the guests will put their drink and lunch in the cooler. A trash bag is put in the cooler. Put the lunch sacks in the trash bag to keep dry. Use the trash bag after lunch to collect trash. At the end of the day, the kitchen staff needs to go through the trash bags and throw away any usable foods and keep unopened chips and unused fruits. Refill snack bags for the next day's trip.**



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast	Pancakes Bacon	Scrambled Eggs Sausage Biscuits & Gravy	Overnight French Toast Bacon	Breakfast hash bowls	Pancakes Bacon	Omelets Blueberry Muffins	Continental Breakfast
Bread	Wheat	White	Wheat	White	Wheat	White	Wheat
Lunch	Turkey & Prov/Swiss Cheetos Oranges	Chicken Salad Fritos Apples	Ham and Cheddar Doritos Plums or Pears	Turkey & Prov/Swiss Cheetos Oranges	Salmon Salad Ranch Doritos Apples	Ham and Cheddar Potato Chips Oranges	Deli Plate Bread/Crackers Veggies/Fruit
Cookie	Brownies	Molasses	Chocolate Chip	Peanut Butter	Snickerdoodles	Oatmeal Raisin	Double Chocolate Chip
Appetizer	Smoked Salmon Bellies	Cranberry-chili sauce w/ cream cheese and crackers Spice pecans	Artichoke Dip	Chips, Salsa and Queso	Quesadillas	Salmon Bites	Nuts and Popcorn
Soup or Salad	House Salad	Broccoli Cheese Soup	House Salad	Tomato Basil Soup	Clam Chowder	Caesar Salad	Chicken Noodle Soup
Dinner	White chicken chili Spanish rice Cornbread	Grilled Salmon Quinoa Asparagus	Stuffed Pork Tenderloin Mashed Potatoes Glazed Carrots	Salmon Fettuccini Broccoli	Teriyaki Chicken Rice Green Peas	Ribeye Steak Twice Baked Potatoes	Grilled Salmon Pasta Veggie
Dessert	Apple cheesecake tart and ice cream	Chocolate Cake	Peach Cobbler and Whipped Cream	Carrot Cake	Oatmeal Cake	Bread Pudding w/ Whiskey Sauce	

Alternate Desserts: Key Lime Pie
 Alternate Appetizers: Quiche bites
 Alternate Soups: Beef vegetable soup

Alaskan Berry pie
 Edamame
 Zuppa Tuscano

Lemon Bars
 7 layer dip

Chocolate crepes or
 Belgian waffles with
 cream and
 strawberries

Chocolate/peanut
 butter cake

