



PETROLEUM CLUB OF ANCHORAGE CATERING MENUS

These Menus Represent a Sampling of
Ideas Available Through the Petroleum Club
Please Consult with
Crystal Crozier
for Special Requests
At
Phone 907.563.5090
Mobile 240.1486
Fax 907.563.3623
Email ccrozier@petroclub.net

FOOD AND BEVERAGE SERVICE

The Sale and Service of Alcoholic Beverages is Regulated by the Alaska State Liquor Commission. The Petroleum Club of Anchorage is Responsible for the Administration of These Regulations. It is Club Policy, therefore, that Food or Beverage Cannot be Brought in the Club from Outside Sources

All Food and Beverage are Subject to Customary 20% Service Charge.



GUARANTEES

You May Change Your Guaranteed Number of Guests Up to 72 Hours Prior to the Event. The Final Guaranteed Number Represents the Minimum Amount We Will Charge Even if Actual Attendance is Less.

MICROPHONES

Microphone and Podium will be Provided
Complimentary

Projection System

Available Upon Requests \$50.00 Fee

DANCE FLOOR

Available Upon Request Set Up Fee \$300.00

BREAKFAST

Assortment of Freshly Baked Muffins,
Croissants, Danish and Sliced Coffee Cakes
\$24.00 Per Dozen

Fresh Sliced Fruit Platter
(Minimum 20 Guests)
\$5.50 Per Person

Continental Breakfast
Choice of Orange, V8, Cranberry and
Grapefruit Juice
Baskets of Assorted Muffins, Danish
and Sliced Fruit Breads
Butter and Fruit Preserves
Fresh Sliced Fruit
Freshly Brewed Coffee, Tea and
Decaffeinated Coffee
\$11.50 Per Person

American Breakfast
Orange Juice
Country Fresh Scrambled Eggs,
Choice of Breakfast Meat
Breakfast Potatoes, Breakfast Breads
Butter and Fruit Preserves
Freshly Brewed Coffee, Tea and
Decaffeinated Coffee
\$14.50 Per Person

BEVERAGES

Apple, Tomato, Cranberry, Orange, Grapefruit,
V-8, or Pineapple Juice

Freshly Brewed Regular and
Decaffeinated Coffee,
And a Selection of Premium Teas

Assorted Soft Drinks

Included in Buffet Prices or
\$1.50 Per Person

SNACKS AND SWEETS

Selection of Pastries

Assortment of Cookies

Assorted Gourmet Mixed Nuts

Please Call for Prices

BUFFET LUNCHEONS

NEW YORK DELI BUFFET

Assorted Breads to Include
Kaiser Rolls, Wheat, French Bread, Filone
and Rye

Mustard, Mayonnaise, Lettuce,
Sliced Tomatoes and Onions,
Dill Pickle Spears and Horseradish

Cole Slaw, Potato Salad, Pasta Salad
Assorted Potato Chips

Sliced Fresh Fruit

Sliced Ham, Roast Beef, and Smoked Turkey

Assortment of Domestic Cheeses

Chef's Selection of Desserts

(Minimum of 25 Guests)
\$16.50

GRAND BUFFET

Fresh Garden Greens,
Chef's Choice of Seasonal Salad
Selections, Fresh Fruit

Seafood Newberg,
Beef Stroganoff, Chicken Dijon,
Baked Salmon, Sesame Stir Fry Chicken,
Or Roast Loin of Pork with
Pancetta Cream Sauce

Chef's Selection of Accompaniments

Chef's Selection of Desserts

Soda, Freshly Brewed Regular and
Decaffeinated Coffee,
and Selection of Premium Teas

One Entree \$19.50
Two Entrees \$21.50

(Minimum of 40 Guests)

THEMED SELECTIONS

Scampi Sauté
Seasoned Gulf Shrimp
Sautéed in Garlic and Olive Oil
5 Pieces to an Order
\$11.50 Per Person

Little Italy
Chef's Selection of Assorted Pasta
To Include Marinara, Clam Sauce
And Alfredo Sauce, Fresh Grated
Parmesan Cheese and Baguette Bread
\$10.25 Per Person

Potato Skin Bar
Potato Boats Accompanied by
Sour Cream, Chili, Scallions,
Bacon Bits, and Cheddar Cheese
\$6.00 Per Person

Taco Bar
Seasoned Ground Beef, Shredded Lettuce,
Tomatoes, Onions, Cheddar Cheese,
Taco Shells, Guacamole, Fresh Salsa
And Sour Cream
\$9.75 Per Person

HORS D' OEUVRE

Southern Fried Chicken Fingers
Served with Honey Mustard Sauce
Buffalo Wings Served with Blue Cheese Dip
Pot Stickers with Hot Mustard
Popcorn Shrimp
Meatballs in Madeira Sauce
Miniature Quiche Lorraine
Fried Cheese Raviolis

\$1.45 Each

Golden Fried Shrimp With Cocktail Sauce and
Lemon Wedges
Mushroom Caps with Crabmeat
Egg Rolls Served with Hot Chinese Mustard
Mini Crab Cakes
Shrimp Twist with a Plum Sauce
Reindeer Sausage En Croute

\$1.75 Each

Seafood Brochettes
BBQ Baby Back Ribs
Sesame Chicken Tenderloins
Greek Chicken Skewers with Feta Cheese
Chicken Sate with Spicy Peanut Sauce
Blackened Ahi
Beef Teriyaki Brochettes
Halibut Dipped in Beer Batter
Crab and Artichoke Dip with Spinach
Oysters Rockefeller
Scallops Wrapped in Bacon

\$2.75 Each

COLD

Smoked Salmon Mousse on Dark Bread
Shrimp on Dill Rounds
Smoked Turkey and
Walnut Cream Cheese Canapés

\$1.50 Each

Artichoke Bottoms with Shrimp Salad
Shrimp on Ice Served with Cocktail Sauce
And Lemon Crowns
Oysters on the Half Shell
Snow Crab Claws (In Season)

\$2.50 Each

Shrimp Canapé with Fresh Dill
Lobster Canapé
Salmon with Cream Cheese on Rye
Fresh Fruit Kabobs
Melon and Prosciutto
Pate Canapés
Smoked Salmon Medallions

\$2.25 Each

ACCOMPANIMENTS

International Cheese Board
Domestic and Imported Cheese Selection
Garnished with Seasonal Fruits and
Served with a Deluxe Cracker Assortment

Small ~ \$75.00	Serves 25 Guests
Medium ~ \$125.00	Serves 50 Guests
Large ~ \$250.00	Serves 100 Guests

Sliced Seasonal Fresh Fruit
With Yogurt Dip

Small ~ \$75.00	Serves 25 Guests
Medium ~ \$150.00	Serves 50 Guests
Large ~ \$250.00	Serves 100 Guests

Crudite
An Array of Fresh Vegetables with Choice of Dip
Salmon, Cheddar Cheese, Jalapeno,
Smoked Oyster, Bleu Cheese or Ranch

Small ~ \$50.00	Serves 25 Guests
Medium ~ \$100.00	Serves 50 Guests
Large ~ \$200.00	Serves 100 Guests

BUFFET DINNER

Fresh Harvest Greens
With Tomatoes, Cucumbers,
Radishes, Cheddar Cheese and Croutons
Assorted Dressings

Chef's Choice of Two Additional Salads or Pasta Salad

Choice of Entrees

Chicken Dijon	Roast Loin of Pork
Chicken Parmesan	New Berg Seafood
Lasagna	Beef Bourguignon
Seasonal Fish with Fruit Salsa, Pesto, Sun Dried Tomato, BBQ or Vera Cruz	Roast Sirloin of Beef Forestiere
	Breast of Chicken with Lemon Sauce

Roast Prime Rib
(Add \$4.00 Per Person)

Lamb Chops
(Add \$4.00 Per Person)

Chef's Selection of Accompaniments

Chef's Selection of Desserts

Soda, Freshly Brewed Regular and Decaffeinated Coffee,
and Selection of Premium Teas

Choice of 1 Entrees \$25.00
Choice of 2 Entrees \$30.00
Choice of 3 Entrees \$35.00
(50 Guests Minimum)

FROM THE CARVING BOARD

Roast Pork Loin, Dijon Mustard

(Serves 40 Guests)

\$145.00

Whole Roast Turkey with Cranberry Sauce
Gourmet Mustard, Mayonnaise and Miniature Rolls

(Serves 40 Guests)

\$160.00

Boneless Turkey Breast with Cranberry Sauce
Gourmet Mustard, Mayonnaise and Miniature Rolls

(Serves 40 Guests)

\$160.00

Honey Baked Ham

(Serves 60 Guests)

\$150.00

Top Round of Beef

(Serves 60 Guests)

\$195.00

Elk Tenderloin

(Serves 30 Guests)

(Special Order)

\$250.00

Wild Boar

(Serves 30 Guests)

(Special Order)

\$250.00

Steamship Round of Beef
Creamy Horseradish, Gourmet Mustard,
Mayonnaise and Miniature Rolls

(Serves 100 Guests)

\$400.00

Steamship of Buffalo
Creamy Horseradish, Gourmet Mustard,
Mayonnaise and Miniature Rolls

(Serves 200 Guests)

(Special Order)

\$800.00

Flank Steak with Choice of Marinated

(Serves 100 Guests)

\$400.00

Tenderloin of Beef, Sauce Béarnaise

(Serves 30 Guests)

\$350.00

Fillet of Smoked Salmon Served with
Capers, Bermuda Onion, Chopped Egg,
Cream Cheese and Rye Bread

(Serves 40 Guests)

\$150.00