



PETROLEUM CLUB OF ANCHORAGE CATERING MENUS

These Menus Represent a Sampling of
Ideas Available Through the Petroleum Club
Please Consult with the
Club's General Manager, Scott Bedford
for Special Requests
At
Phone 907.563.5090
Fax 907.563.3623
Email sbedford@petoclub.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

One Microphone will be Provided
Complimentary

REFRESHMENTS

Soft Drinks
\$1.75 Each

Orange, Grapefruit, Cranberry, Apple,
Tomato or V-8 Juice
\$12.50 Per Quart

Freshly Brewed Coffee, Tea and
Decaffeinated Coffee
\$24.00 Per Gallon

BREAKFAST

Assortment of Freshly Baked Muffins,
Croissants, Danish and Sliced Coffee Cakes
\$20.00 Per Dozen

Fresh Sliced Fruit Platter
(Minimum 20 Guests)
\$4.00 Per Person

Assorted Baked Bagels with Cream Cheese
\$22.00 Per Dozen

Continental Breakfast
Choice of Orange 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
\$ 8.50 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
\$11.00 Per Person

BEVERAGES

Apple, Tomato, Cranberry,
V-8, or Pineapple Juice
\$12.50 Per Quart

Orange or Grapefruit Juice
\$12.50 Per Quart

Freshly Brewed Regular and
Decaffeinated Coffee,
And a Selection of Premium Teas
\$24.00 Per Gallon

Assorted Soft Drinks
\$1.75

FRUITS AND VEGETABLES

Whole Fresh Fruit
\$1.25 Each

Crudite of Fresh Vegetables and Dip
(Minimum 20 Guests)
\$3.00 Per Person

Fresh Sliced Fruit Platter
(Minimum 20 Guests)
\$4.00 Per Person

Fruit Flavored Yogurt
\$1.75 Each

SNACKS AND SWEETS

Assortment of Freshly Baked Pastries, Muffins,
Croissants, Danish, Sliced Fruit Breads
\$22.00 Per Dozen

Assorted Baked Bagels
With Cream Cheese
\$21.00 Per Dozen

Selection of French Pastries
\$30.00 Per Dozen

Assorted Gourmet Mixed Nuts
\$8.00 Per Bowl

BUFFET LUNCHEONS

NEW YORK DELI BUFFET

Assorted Breads to Include
Kaiser Rolls, French Bread, Pumpernickel
and Rye

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

Cole Slaw, Potato Salad, Pasta Salad
Homemade Potato Chips

Sliced Fresh Fruit

Sliced Ham, Roast Beef, and Smoked Turkey

Assortment of Domestic Cheeses

Chef's Selection of Assorted Pies,
Cakes and Cobblers

(Minimum of 25 Guests)
\$14.00

GRAND BUFFET

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

Red Snapper in Lobster Sauce,
Beef Stroganoff, Chicken Dijon,
Baked Cod, Beef Teriyaki, Sesame Stir Fry
Chicken,
Or Roast Loin of Pork with Apple Cider
Sauce

Chef's Selection of Accompaniments

Selected Temptations from
The Pastry Shop to Include
White Chocolate Mousse, Berry Pies,
Cream Pies and Carrot Cake

One Entree \$15.50
Two Entrees \$17.50

(Minimum of 40 Guests)

BEVERAGES

Assorted Soft Drinks
\$1.75

SNACKS AND SWEETS

Selection of French Pastries
\$30.00 Per Dozen

Assorted Gourmet Mixed Nuts
\$8.00 Per Bowl

LUNCH MENU

SOUPS & SALADS

Soup du Jour	Cup	3.50
Our Soup is Prepared Fresh Daily by our Team of Chefs	Bowl	4.00
Seafood Bisque		
A Creamy Shrimp and Crab Bisque Finished with Brandy	Cup	5.25
Topped with Dungeness Crab and Fresh Chopped Parsley	Bowl	6.00
Iceberg Wedge		
Fresh Iceberg Lettuce Wedge with Bleu Cheese Crumbles		
Carrot Curls and Creamy Roquefort Dressing		5.95
Wilted Spinach Salad		
Fresh Spinach Leaves Dressed with a Warm Bacon Vinaigrette		
Topped with Chopped Egg and Bacon Bits		5.95
Classic Caesar Salad		
Crisp Romaine Lettuce, Grated Parmesan Cheese, Garlic Croutons, and Anchovy Tossed with Classic Creamy Caesar Dressing		
Add Shrimp 7.00 Add Chicken 2.00		6.95
Oriental Sesame Chicken Salad		
Grilled Tender Breast of Chicken Tossed with Crisp Romaine Lettuce, Seasonal Asian Vegetables, Plum Dressing and Fried Chow Mein Noodles		9.25
Shrimp & Crab Louie Salad		
Chilled Prawns and Crabmeat Served over an Iceberg Wedge Topped with Louie Dressing		11.95
Traditional Cobb Salad		
Crisp Romaine Lettuce with Grilled Julienne Chicken, Bacon Bits, Chopped Egg and Bleu Cheese Crumbles ~ Served with your Choice of Dressing		8.95
Chop Chop Salad		
Crisp Romaine Lettuce Tossed with Black Olives, Garbanzo Beans, Julienne Ham and Turkey, Bacon Bits, Chopped Eggs, Diced Tomatoes and English Cucumbers Tossed with Your Choice of Dressing		8.95

SANDWICHES

Philly Cheese Steak Sandwich

Beef Sirloin Steak Sautéed with Trio of Sautéed Peppers and Sautéed Onions ~ Served on a Toasted Hoagie Roll Topped with Provolone Cheese 9.25

Club Sandwich

Smoked Turkey Breast, Hickory Smoked Bacon, Swiss Cheese, Lettuce and Tomato Layered on Freshly Baked Filone Bread or Wrapped in a Warm Flour Tortilla 8.95

New York Steak Sandwich

A Choice 10 Ounce New York Steak Grilled to Perfection on a Garlic Hoagie Roll with Lettuce, Tomato and Red Onions 14.95

Cheeseburger

One Half Pound Ground Chuck Burger ~ Grilled to Order with Cheddar Cheese and Hickory Smoked Bacon ~ Topped with Sautéed Mushrooms and Onions 8.95

B.L.T

Crisp Hickory Smoked Bacon, Lettuce and Sliced Tomatoes Served on Filone Bread 7.95

Alaska Halibut Burger

Grilled Fillet of Fresh Alaskan Halibut Seasoned with Lemon Pepper, Served on a Kaiser Roll with Lettuce, Tomato and Red Onion 10.25

Crab Cakes

Dungeness Crab, Diced Bell Peppers and Onions Lightly Breaded Pan Seared ~ Served with Sweet Chili Dipping Sauce and Fresh Spring Greens with Carrot Curls 13.25

Hot Crab Sandwich

Fresh Baked Filone Bread Grilled and Topped with an Artichoke, Onion, Parmesan and Crab Salad and Melted Cheddar Cheese Served Open Face 10.25

All Sandwiches Served with Choice of French Fries, Gourmet Onion Rings
House Salad or Cottage Cheese

ENTREES

New York Steak

A 10 Ounce Choice New York Steak Grilled to Perfection
Served with Garlic Mashed Potatoes and Fresh Vegetables 15.50

Grilled Filet Mignon

5 Ounce Grilled Tenderloin of Beef with Steakhouse Butter
Served with Roasted Garlic Mashed Potatoes and Fresh
Seasonal Vegetables 16.95

Blackened Ahi

Seared Rare Ahi Tuna Crusted with Sesame Seeds and Cajun Spices
Accompaniments to Include Wasabi Mustard, Pickled Ginger, Soy Sauce
and Pickled Ginger and Rice Pilaf 13.95

Alaskan Salmon (Seasonal ~ Based on Availability)

Fresh Grilled Salmon Fillet Topped with a Fresh Berry Sauce
and Served with Rice Pilaf and Fresh Seasonal Vegetables Market Price

Grilled Halibut (Seasonal ~ Based on Availability)

Fresh Alaskan Halibut Fillet Seasoned with Lemon Pepper
Served with Rice Pilaf and Fresh Medley of Vegetables Market Price

Citrus Chicken

A 6 Ounce Boneless Chicken Breast Grilled with Fresh Lemon and Lime
Served with Cottage Cheese and Fresh Seasonal Fruit 12.95

Ask Your Server about Today's Featured Specials

DESSERTS

Crème Brulee

Ask your Server for Today's Selections 5.95

Alaska Supreme Ice Cream

Chocolate Chip Mint, Vanilla and Kahlua Truffle 3.95

Berry Cobbler

Raspberries, Strawberries and Blackberries Baked with Crisp Brown
Sugar, Cinnamon and Oat Topping ~ Served with Vanilla Ice Cream 5.95

DINNER MENU

APPETIZERS

Blackened Ahi Tuna Seared Rare Ahi Tuna Crusted with Sesame Seeds and Cajun Spices ~ Served with Wasabi Mustard, Soy Sauce, Pickled Ginger and Baby Field Greens	11.95
Beef Tenderloins Tips Seared Beef Tenderloin Tips Sautéed with Onions and Mushrooms Simmered in Veal Demi Glaze and Served with Garlic Bread	12.50
Crab Cakes Dungeness Crab, Diced Bell Peppers and Onions Lightly Breaded Pan Seared ~ Served with Sweet Chili Dipping Sauce and Fresh Spring Greens with Carrot Curls	13.25
Calamari Breaded Calamari Seasoned with Chili Pepper ~ Served with Crisp Tortilla Strips and Chipotle Sauce ~ Dusted with Fresh Chopped Cilantro and Fresh Squeezed Lime	8.95
Alaskan Split King Crab Legs One Half Pound of Alaska King Crab Legs Served with Drawn Butter, Cocktail Sauce and Fresh Lemon	19.50
Crab and Artichoke Dip Artichokes, Parmesan Cheese and Snow Crab Baked to a Golden Brown ~ Served with Fresh or Toasted Banquette Bread	9.25
Jumbo Shrimp Cocktail Five Large Prawns Served Chilled in a Martini Glass with Shredded Lettuce, Fresh Lemons and Cocktail Sauce	13.95

SALADS

Iceberg Wedge
Fresh Iceberg Lettuce Wedge with Bleu Cheese
Crumbles, Carrot Curls, Cucumbers and Roquefort Dressing 5.95

Garden Salad
Baby Field Greens with Carrot Curls, Sliced Cucumbers and
Cherry Tomatoes ~ Served with Choice of Dressing 5.95

Classic Caesar Salad
Crisp Romaine Lettuce, Grated Parmesan Cheese and Garlic
Croutons Tossed with a Classic Creamy Caesar Dressing 6.95

Wilted Spinach Salad
Fresh Spinach Leaves, Crisp Bacon Bits, Chopped Eggs and
Carrot Curls ~ Served with a Warm Bacon Vinaigrette Dressing 5.95

ENTREES

Filet Mignon
10 Ounce Grilled Tenderloin of Beef with Steakhouse Butter
Served with Roasted Garlic Mashed Potatoes and Fresh
Seasonal Vegetables 30.95

New York Strip Steak
16 Ounce Grilled New York Steak with Steakhouse Butter
Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables 28.95

Porterhouse Steak
An 18 Ounce Porterhouse Steak Grilled to Perfection with
Steakhouse Butter ~ Served with Roasted Garlic Mashed Potatoes
and Fresh Seasonal Vegetables 25.95

Surf and Turf
5 Ounce Grilled Petite Filet Mignon with Steakhouse Butter
and One Half Pound of Alaska Split King Crab Legs with Drawn
Butter and Fresh Lemon ~ Served with Garlic Mashed Potatoes
and Fresh Vegetable Medley 32.95

Alaskan Split King Crab Legs
One Full Pound of Split Alaskan King Crab Legs ~ Served with
Drawn Butter and Fresh Lemon ~ Accompaniments Include
Rice Pilaf and Fresh Vegetable Medley 39.00

Alaskan Salmon (Seasonal ~ Based on Availability)
Fresh Grilled Salmon Fillet Topped with a Fresh Berry Salsa
Served with Rice Pilaf and Fresh Seasonal Vegetables Market Price

Grilled Halibut (Seasonal ~ Based on Availability)
Fresh Alaskan Halibut Fillet Seasoned with Lemon Pepper
Served with Rice Pilaf and Fresh Seasonal Vegetables Market Price

Garlic Shrimp
Five Jumbo Tiger Prawns Split and Oven Roasted with Garlic Butter
Served on a Bed of Rice Pilaf and Fresh Seasonal Vegetables 18.95

Chicken Marsala
Lightly Breaded Breast of Chicken Sautéed in a Rich Marsala Wine
Sauce ~ Served with Roasted Garlic Mashed Potatoes and Fresh
Seasonal Vegetables 15.95

DESSERTS

Crème Brûlée
Please ask your Server for Tonight's Special! 5.95

Alaska Supreme Ice Cream
Featured Ice Creams Include Vanilla, Chocolate Chip Mint
and Kahlua Truffle 3.95

Berry Cobbler
Raspberries, Strawberries and Blackberries Baked with a
Crisp Topping of Brown Sugar, Cinnamon and Oats Served
with Vanilla Ice Cream 5.95

BUFFET DINNER

SALADS

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

Chef's Choice of Two Additional Salads

Caesar Salad
(\$2.00 Additional)

ENTREES

Chicken Dijon

Medley of Seafood

Roast Loin of Pork

Beef Bourguignon

Roast Sirloin of Beef Forestiere

Dry Vermouth and Herb Sauce

Breast of Chicken with
Lemon Sauce

Roast Prime Rib
(Add \$4.00 Per Person)

Chef's Selection of Accompaniments

DESSERTS

A Display of Delectable Temptations to Include
White and Dark Chocolate Mousse, Chocolate Nut Torte,
Cheesecake, Raspberry Torte, Fresh Fruit Tarts,
And Assorted French Pastries

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

Choice of 2 Entrees \$28.00

Choice of 3 Entrees \$32.00

(50 Guests Minimum)

A Labor Charge of \$75.00 Will Be Applied For All Carved Items

HORS D' OEUVRE

Southern Fried Chicken Fingers
Served with Honey Mustard Sauce
Buffalo Wings Served with Blue Cheese Dip
Wontons with Hot Mustard
Meatballs in Madeira Sauce
Miniature Quiche Lorraine
Miniature Pizza Bagels

\$1.45 Each

Golden Fried Shrimp With Cocktail Sauce and
Lemon Wedges
Mushroom Caps with Crabmeat
Egg Rolls Served with Hot Chinese Mustard
Sesame Chicken Tenderloins
Reindeer Sausage En Crouete
Beef Teriyaki Brochettes
Chicken Yakitori

\$1.75 Each

Seafood Brochettes
BBQ Baby Back Ribs
Halibut Dipped in Beer Batter
Oysters Rockefeller
Scallops Wrapped in Bacon
Indonesian Chicken Sate with Spicy Peanut Sauce

\$2.25 Each

COLD

Ham Cornucopia
Smoked Salmon Mousse on Dark Bread
Cheddar Mousse on Rye Rounds
Shrimp on Dill Rounds
Ham Mousse on Rye Rounds
Smoked Turkey and
Walnut Cream Cheese Canapés

\$1.50 Each

Steak Tartare on Belgian Endive
Artichoke Bottoms with Shrimp Salad
Shrimp on Ice Served with Cocktail Sauce
And Lemon Crowns
Oysters on the Half Shell
Snow Crab Claws

\$2.50 Each

Shrimp Canapé with Fresh Dill
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

Medium- \$125.00 Serves 50 Guests
Large- \$250.00 Serves 100 Guests

Sliced Seasonal Fresh Fruit
With Yogurt Dip

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
(50 Guests)
\$100.00

THEMED SELECTIONS

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

Potato Skin Bar
Potato Boats Accompanied by
Sour Cream, Chili, Scallions,
Bacon Bits, and Cheddar Cheese
\$5.00 Per Person

Little Italy
Chef's Selection of Assorted Pasta
To Include Marinara, Clam Sauce
And Marsala Wine, Fresh Grated
Parmesan Cheese and Baguette Bread
\$8.00 Per Person

Taco Bar
Seasoned Ground Beef, Shredded Lettuce,
Tomatoes, Onions, Cheddar Cheese,
Taco Shells, Guacamole, Fresh Salsa
And Sour Cream
\$6.75 Per Person

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

Honey Baked Ham
(Serves 60 Guests)
\$150.00

Top Round of Beef
(Serves 60 Guests)
\$195.00

Steamship Round of Beef
Creamy Horseradish, Gourmet Mustard,
Mayonnaise and Miniature Rolls
(Serves 100 Guests)
\$400.00

Tenderloin of Beef, Sauce Béarnaise
(Serves 30 Guests)
\$225.00

Fillet of Smoked Salmon Served with
Capers, Bermuda Onion, Chopped Egg,
Cream Cheese and Rye Bread
(Serves 40 Guests)
\$125.00