



PETROLEUM CLUB OF ANCHORAGE CATERING MENUS

These Menus Represent a Sampling of
Ideas Available Through the Petroleum Club
Please Consult with the
Crystal Crozier
for Special Requests
At
Phone 907.563.5090
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

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, 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
\$9.50 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
\$12.00 Per Person

BEVERAGES

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

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

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

Fruit Flavored Yogurt
\$1.75 Each

SNACKS AND SWEETS

Assortment of Freshly Baked Pastries, Muffins,
Croissants, Danish, Sliced Fruit Breads
\$25.00 Per Dozen

Assorted Baked Bagels
With Cream Cheese
\$21.00 Per Dozen

Selection of Pastries
\$30.00 Per Dozen

Assortment of Cookies
\$ 21.00 Per Dozen

Assorted Gourmet Mixed Nuts
\$8.00 Per Bowl

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 Assorted Pies,
Cakes and Cobblers

(Minimum of 25 Guests)
\$15.00

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

Selected Temptations from
The Pastry Shop to Include
White Chocolate Mousse, Finger Pastries,
and Carrot Cake

One Entree \$16.50
Two Entrees \$18.50

(Minimum of 40 Guests)

BEVERAGES

Assorted Soft Drinks
\$1.75

SNACKS AND SWEETS

Selection of Pastries
\$30.00 Per Dozen

Assortment of Cookies
\$21.00 Per Dozen

LUNCH MENU

SOUPS & SALADS

Soup du Jour

Our Soup is Prepared Fresh Daily by our Team of Chefs ~ Please Ask Your Server For Today's Selection

Cup 3.50
Bowl 4.25

Seafood Bisque

Creamy Shrimp and Lobster Bisque Finished with Brandy and Topped with Sweet Dungeness Crab Meat and Fresh Chopped Parsley

Cup 5.25
Bowl 6.00

Iceberg Wedge

Crisp Iceberg Lettuce Topped with Blue Cheese Crumbles, Diced Tomatoes, Sliced Cucumbers and a Creamy Blue Cheese Dressing

6.25
Half 4.00

Thai Beef Salad with Peanut Dressing

Tender Sliced Roast Beef Marinated in a Zesty Peanut Dressing Tossed with Crisp Romaine Greens, Toasted Peanuts, Sliced Onions, Carrots and Bell Peppers

11.95
Half 7.25

Shrimp and Crab Louie

Chilled Poached Prawns and Sweet Dungeness Crab Meat Served on an Iceberg Wedge ~ Topped with Cucumbers, Diced Tomatoes, Carrot Curls and a Rich Louie Dressing

11.95
Half 6.25

Traditional Cobb Salad

Crisp Romaine Greens Topped with a Broiled Chicken Breast, Bacon Bits, Chopped Egg, Carrot Curls and Blue Cheese Crumbles Served with Your Choice of Dressing

9.25
Half 5.25

Chop Chop Salad

Crisp Romaine Greens Tossed with Black Olives, Garbanzo Beans, Julienne Ham and Turkey, Bacon Bits, Chopped Egg, Diced Tomatoes, Carrots and Cucumbers Served with Your Choice of Dressing

9.25
Half 5.25

Greek Chicken Salad

Spring Greens Tossed with Sliced Olives, Feta Cheese, Pickled Green Beans, Cucumbers and Diced Tomatoes with a Creamy Italian Dressing Topped with A Six Ounce Sliced Chicken Breast

11.95
Half 7.25

Classic Caesar Salad

Crisp Romaine Greens Tossed with Creamy Parmesan Cheese and Garlic Croutons, Finished with Anchovies

8.95
Half 6.95

Caesar Options ~ Poached or Broiled Prawns, Grilled Chicken, Seared Ahi, Blackened or Broiled Salmon or Halibut for Additional Charge

All salads are available as half orders

Sandwich

New York Steak Sandwich

Ten Ounce Choice Steak, Seasoned and Grilled to Your Preference on a Soft Baguette with Garlic Butter ~ Served with Ripe Tomatoes, Sliced Onions, Dill Pickle and Lettuce

15.95

Bacon Cheese Burger

One Half Pound Ground Seasoned Beef ~ Finished with Cheddar Cheese, Thick Sliced Bacon, Sautéed Onions and Mushrooms on a Dusted Kaiser Bun Served with Ripe Tomatoes, Sliced Onions, Dill Pickle and Lettuce

9.25

Build Your Own Burger

A Half Pound Burger Seasoned and Grilled with anything you would like Bacon, Jalapenos, Ham, Egg, Pineapple, BBQ Sauce, Pepper Jack, Mushrooms, Onions, Cheddar, Provolone or Swiss Cheese on a Toasted Kaiser Bun Served with Ripe Tomatoes, Sliced Onions and Dill Pickle and Lettuce

9.25

The Sandwiches Below Are Available in Half Orders

Philly Cheese Sandwich

Thin Sliced Roast Beef Lightly Seasoned and Sautéed with Sweet Bell Peppers and Sliced Onions Stuffed in a Fresh Baked Hoagie Roll with Melted Provolone Cheese ~ Hot Au Jus Available Upon Request

9.25

Half 6.25

Club Sandwich

Smoked Turkey Breast, Ham, Thick Sliced Smoked Bacon, Swiss Cheese, Shredded Lettuce, Mayo and Ripe Tomatoes Stacked on Fresh Baked Focaccia Bread

9.25

Half 6.25

BLT with Brie

Crisp Hickory Smoked Bacon, Shredded Lettuce, Mayo and Ripe Tomato Layered on Toasted Focaccia Bread with Melted Brie Cheese

7.95

Half 5.25

Alaskan Halibut or Salmon Burger

Six Ounce Grilled Filet with Lemon Pepper Served on a Toasted Kaiser Bun with Ripe Tomatoes, Sliced Onions, Dill Pickle, Lettuce and Tartar Sauce

11.25

Half 6.95

Hawaiian Chicken Burger

A Six Ounce Chicken Breast Broiled with a House made Teriyaki Sauce and a Grilled Pineapple Ring on a Toasted Kaiser Bun with Grilled Onions, Swiss Cheese, Sliced Ham, Ripe Tomatoes, Sliced Onions, Dill Pickle and Lettuce

10.95

Half 5.95

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

Entrees

New York Steak

Ten Ounce Choice New York Steak Seasoned and Grilled to Your Preference, Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes and Seasonal Vegetables ~ Available Peppered 15.95

Filet Mignon

Ten Ounce Choice Tenderloin of Beef Seasoned and Grilled to Your Preference with Steak House Butter ~ Served with Garlic Mashed Potatoes and Seasonal Vegetables 30.95

Blackened Ahi

Seared Ahi Tuna Served Rare with Sesame Seeds and Cajun Seasonings, Sliced Over Steamed White Rice with Pickled Ginger, Wasabi, Soy Sauce and Seasonal Vegetables 14.95

Alaskan Salmon

Salmon Filet, Seasoned and Grilled Medium Rare with a Refreshing Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables 15.95

Alaskan Halibut

Halibut Filet, Seasoned and Grilled Medium Rare with a Refreshing Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables 17.95

Halibut Fish and Chips

Three Light and Flaky Filets, Seasoned and Dredged in Alaskan Amber Beer Batter, Served with French Fries and Tartar Sauce 15.95

Crab Cakes

Dungeness and Sweet Rock Crab, Diced Bell Peppers and Onions Lightly Breaded and Pan Seared until Golden Brown, Served with Crisp Rice Noodles, Fresh Squeezed Lime, Chopped Cilantro and Sweet Thai Chili Sauce 14.95

BBQ Ribs

Tender Pork Ribs Braised Until Tender, Finished with a House Made BBQ Sauce Accompanied with Baked Beans and Garlic Mashed Potatoes 24.95

Lamb Chops

Tender Broiled Lamb Chops Crusted with Garlic and Rosemary, Broiled until Medium Rare with a Lime Marmalade, Served with Garlic Mashed Potatoes and Seasonal Vegetables 19.50

Tequila Chicken

Two Chicken Breasts Pan Seared with Fresh Limes, Cilantro and Tequila, Reduced to a Glaze ~ Served Over Steamed Jasmine Rice with Steamed Seasonal Vegetables 15.95

DINNER MENU

Appetizers

Blackened Ahi

Seared Ahi Tuna with Sesame Seeds and Cajun Spices Served Rare
Over Spring Greens with Soy Sauce, Pickled Ginger and Wasabi 12.50

Beef Tenderloin Tips

Seared Beef Tenderloin Tips Sautéed with Onions and Quartered Mushrooms
Served with a Rich Veal Demi Sauce for Dipping 13.95

Crab Cakes

Dungeness and Sweet Rock Crab, Breaded and Pan Seared Until Golden Brown,
Served with Fresh Squeezed Lime, Chopped Cilantro, and Sweet Thai Chili Sauce 14.95

Cheese and Fruit Platter

Assorted Imported and Domestic Cheeses with Seasonal Fruits and Mixed Crackers 11.95

Crab and Artichoke Dip with Spinach

Artichokes, Parmesan Cheese, Dungeness Crab and Sweet Rock Crab with
Sliced Onions and Spinach ~ Baked Until Golden Brown 9.25

Shrimp Cocktail

Six Large Poached Tiger Prawns Served Chilled in a Martini Glass with
Fresh Lemons and Horseradish Cocktail Sauce 13.95

Bacon Wrapped Halibut Bites

Bite Size Halibut Wrapped with Crisp Bacon, Baked Until Golden Brown
Served with Spiced Tartar Sauce 13.95

Calamari Basket

Breaded Calamari Seasoned with Fresh Herbs ~ Served Over Crisp Fried
Tortilla Strips, Finished with Fresh Cilantro, Lime and Chipotle Dipping Sauce 9.25

BBQ Pork Ribs

Tender Pork Ribs Oven Roasted Until Tender, Finished with a House Made
BBQ Sauce ~ Accompanied with Baked Beans 13.95

Lamb Chops

Broiled Lamb Chops with Garlic and Rosemary, Served Medium Rare with
Lime Marmalade Over Garlic Mashed Potatoes 12.50

Chili Rubbed Prawns

Large Tiger Prawns Rubbed with Chili Powder and Cumin, Broiled to Perfection
Served Over Steamed Jasmine Rice with Chipotle Aioli, Cilantro and Lime 13.95

Stuffed Southwestern Shrimp

Five Tiger Prawns Stuffed with Monterey Jack Cheese, Breaded, Fried Until Golden
Served Over Crisp Tortilla Chips with Spicy Cocktail Sauce and Lemon 13.95

Chicken Tenders

Golden Brown Boneless Chicken Tenders Served with Cajun Marmalade Dipping Sauce 7.25

Sampler Platter any Three Appetizers for \$35.00

Soups and Salads

Seafood Bisque

Creamy Shrimp and Lobster Bisque Finished with Brandy and Topped with Sweet Dungeness Crab Meat and Fresh Chopped Parsley

Cup 5.25
Bowl 6.00

Iceberg Wedge

Crisp Iceberg Lettuce Topped with Blue Cheese Crumbles, Diced Tomatoes, Sliced Cucumbers and a Creamy Blue Cheese Dressing

6.25
Half 4.00

Shrimp and Crab Louie

Chilled Poached Prawns and Sweet Dungeness Crab Meat Served on an Iceberg Wedge Topped with Cucumbers, Diced Tomatoes, Carrot Curls and a Rich Louie Dressing

11.95
Half 6.25

Thai Beef Salad with Peanut Dressing

Tender Sliced Roast Beef Marinated in a Zesty Peanut Dressing Tossed with Crisp Romaine Greens, Toasted Peanuts, Sliced Onions, Carrots and Bell Peppers

11.95
Half 7.25

Traditional Cobb Salad

Crisp Romaine Greens Topped with a Broiled Chicken Breast, Bacon Bits, Chopped Egg, Carrot Curls and Blue Cheese Crumbles ~ Served with Your Choice of Dressing

9.25
Half 5.25

Chop Chop Salad

Crisp Romaine Greens Tossed with Black Olives, Garbanzo Beans, Julienne Ham and Turkey, Bacon Bits, Chopped Egg, Diced Tomatoes, Carrots and Cucumbers ~ Served with Your Choice of Dressing

9.25
Half 5.25

Greek Chicken Salad

Spring Greens Tossed with Sliced Olives, Feta Cheese, Pickled Green Beans, Cucumbers and Diced Tomatoes with a Creamy Italian Dressing Topped with a Six Ounce Sliced Chicken Breast

11.95
Half 7.25

Classic Caesar Salad

Crisp Romaine Greens Tossed with Creamy Parmesan Cheese and Garlic Croutons, Finished with Anchovies

8.95
Half 6.95

Caesar Options ~ Poached or Broiled Prawns, Grilled Chicken, Seared Ahi, Blackened or Broiled Salmon or Halibut for Additional Charge

Entrees

Filet Mignon

Ten Ounce Choice Tenderloin of Beef Seasoned and Grilled to Your Preference
Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes
and Seasonal Vegetables 30.95

New York Strip Steak

Sixteen Ounce Choice New York Steak Seasoned and Grilled to Your Preference
Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes
and Seasonal Vegetables 29.95

New York Steak

Ten Ounce Choice New York Steak Seasoned and Grilled to Your Preference,
Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes and
Seasonal Vegetables ~ Available Peppered 15.95

Surf and Turf

Add Salmon, Halibut, King Crab or Garlic Prawns to Any Steak Order
For an Additional Charge

All Steaks are Available with Sautéed Mushrooms and Onions 1.95

Blackened Ahi

Searred Ahi Tuna Served Rare with Sesame Seeds and Cajun Seasonings,
Sliced Over Steamed White Rice with Pickled Ginger, Wasabi, Soy Sauce
and Seasonal Vegetables 14.95

Alaskan Salmon

Salmon Filet, Seasoned and Grilled Medium Rare with a Refreshing
Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables
Market Price

Alaskan Halibut

Halibut Filet, Seasoned and Grilled Medium Rare with a Refreshing
Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables
Market Price

Halibut Fish and Chips

Three Light and Flaky Filets, Seasoned and Dredged in Alaskan
Amber Beer Batter, ~ Served with French Fries and Tartar Sauce
Market Price

Crab Cakes

Dungeness and Sweet Rock Crab, Diced Bell Peppers and Onions Lightly Breaded ~ Pan Seared until Golden Brown, Served with Crisp Rice Noodles, Fresh Squeezed Lime, Chopped Cilantro and Sweet Thai Chili Sauce 14.95

Alaskan Split King Crab Legs

One Pound of Split Alaskan King Crab Legs ~ Steamed ~ Served with Drawn Butter, Fresh Lemon, Steamed White Rice and Seasonal Vegetables 39.00

Garlic Prawns

Six Large Tiger Prawns Split and Roasted with Garlic Butter Until Golden Brown Served Over Steamed White Rice with Seasonal Vegetables 18.95

BBQ Ribs

Tender Pork Ribs Braised Until Tender, Finished with a House Made BBQ Sauce Accompanied with Baked Beans and Garlic Mashed Potatoes 24.95

Lamb Chops

Tender Lamb Chops Crusted with Garlic and Rosemary, Broiled until Medium Rare with a Lime Marmalade, Served with Garlic Mashed Potatoes and Seasonal Vegetable 19.50

Tequila Chicken

Two Chicken Breasts Pan Seared with Fresh Lime, Cilantro and Tequila Served Over Steamed Jasmine Rice and Steamed Seasonal Vegetables 15.95

Desserts

Vanilla Crème Brulee 5.95
Pot De Crème 5.95
Chocolate Death 6.25
Volcano Cake 5.95
Cheese Cake with Sliced Berries 5.95
Pecan Tart with Vanilla Ice Cream 7.95
Apple Tart with Vanilla Ice Cream and Caramel Sauce 7.95
Vanilla Ice Cream 5.95

BUFFET DINNER

SALADS

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

Chef's Choice of Two Additional Salads or Pasta Salad

Caesar Salad
(\$2.00 Additional)

ENTREES

Chicken Dijon

New Berg Seafood

Roast Loin of Pork

Beef Bourguignon

Roast Sirloin of Beef Forestiere

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 1 Entrees \$25.00
Choice of 2 Entrees \$30.00
Choice of 3 Entrees \$35.00
(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
Pot Stickers 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 Croute
Greek Chicken Skewers with Feta Cheese
Chicken Sate with Spicy Peanut Sauce

\$1.75 Each

Seafood Brochettes
BBQ Baby Back Ribs
Beef Teriyaki Brochettes
Halibut Dipped in Beer Batter
Oysters Rockefeller
Scallops Wrapped in Bacon

\$2.50 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 Tartar 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

A Labor Charge of \$75.00 Applies For All Carved Items