

PETROLEUM CLUB OF ANCHORAGE

Social Bites

25 piece minimum per item

ALL MENU PRICING WITH SEAFOOD IS SUBJECT TO CHANGE BASED ON CURRENT MARKET PRICES

WARM BITES

Priced per piece

SHRIMP & REINDEER SAUSAGE
BITES \$2.5

CHINESE SPRING ROLLS
Vegetarian \$2

BAKED BRIE IN A PUFF PASTRY
with raspberry coulis \$1.75

GOAT CHEESE, MUSHROOM &
CARAMELIZED ONION TARTS \$2.5

THAI COCONUT SHRIMP
sweet chili sauce \$3.

MUSHROOM CAPS WITH CRAB
MEAT \$3.25

FRIED MINI RAVIOLI
marinara sauce \$2.25

CRAB RANGOON \$3

JALAPENO BACON WRAPPED
SCALLOPS \$3.5

CRAB CAKES \$5

BUFFALO WINGS
ranch OR blue cheese \$3

CHICKEN SATAY
spicy thai peanut sauce \$2.5

MEATBALLS
Italian \$1.75 Swedish \$1.75

MINI BEEF WELLINGTON \$4.00

BEEF KEBABS
bell peppers, mushrooms & onions with BBQ sauce
\$2.75

EMPANADAS \$2.5

COOL BITES

Priced per piece

CRANBERRY & GOAT CHEESE
CANAPE \$2.5

OLIVE TAPENADE BRUSCHETTA \$1.75

PEPPER SEARED DUCK BREAST
balsamic marinated blackberry \$2.5

SMOKED SALMON MOUSSE
on a dark rye crostini \$2.5

Ⓡ TWIN MELON WRAPPED IN
PROSCIUTTO \$2.5

Ⓡ SEARED TUNA SASHIMI \$2.75

Ⓡ PROSCIUTTO, PEAR & BRIE
CHEESE
on a crostini \$3

CAPRESE SALAD SKEWERS \$3

SUN-DRIED TOMATO PESTO BITES
\$2.5

Ⓡ CALIFORNIA ROLLS
pickled ginger, wasabi & soy sauce \$3.5

Ⓡ - Consuming raw or under-cooked food may increase your risk of food borne illness. Please let the Club know of any allergies or food sensitivities when placing your order, as not all ingredients are listed on the menu.

Service Fees: A 20% gratuity and a 5% administration fee will be attached to final total of food and beverages ordered.

Please let the Club know prior to your event of any allergies or food sensitivities when placing your order, as not all ingredients are listed on the menu.



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CARVING STATION

Priced per person

Carving stations are served with house made dinner rolls & butter

\$75 Chef fee applies per station & per Chef

Each station is Chef attended for 2 hours

25 person minimum

PEPPERCORN CRUSTED BEEF TENDERLOIN

bearnaise sauce & dijon whole grain mustard \$13

PRIME RIB

horseradish & wholegrain mustard \$11

MARINATED ROAST TURKEY BREAST

with cranberry orange chutney \$8

HOUSE SMOKED HAM

dijon whole grain mustard \$8

PEPPERCORN SMOKED SIRLOIN

grilled or smoked \$10

Service Fees: A 20% gratuity and a 5% service charge will be attached to final total of food and beverages ordered.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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Menu prices and selections may be subject to change without notice.



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DISPLAYS

Display platters are sized to accommodate the following:

Small 25 guests
Medium 50 guests
Large 100 guests

CRUDITÉ

array of fresh vegetables with ranch
Small \$75 Medium \$150 Large \$250

SHRIMP COCKTAIL

cocktail sauce & lemon wedges
Small \$125 Medium \$250 Large \$400

DOMESTIC & IMPORTED ARTISAN CHEESES

dried fruits & deluxe cracker assortment
Small \$100 Medium \$200 Large \$385

ANTIPASTO

reindeer sausage, salami, carpaccio & assorted pickled vegetables
Small \$150 Medium \$300 Large \$580

FRESH FRUIT

berry yogurt dip
Small \$75 Medium \$150 Large \$250

ALASKAN SMOKED SALMON

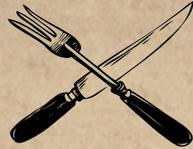
red onions, capers, hard boiled egg, cream cheese with assorted breads
Small \$125 Medium \$250 Large \$400

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DESSERTS

Priced per item
25 item minimum order

CHOCOLATE MOUSSE \$8

TIRAMISU \$8

LEMON MERINGUE TART \$7

KEY LIME TART \$7

LEMON BAR \$6

CHOCOLATE CAKE
with raspberry ganache \$8

CARROT CAKE \$7

RAISIN BREAD PUDDING
with bourbon sauce \$7

SEASONAL CHEESECAKE
by the slice \$9

COOKIE BAR
assortment of freshly baked cookies \$5

DESSERT CANAPES
assorted bite sized desserts \$6

PCA CAKE CUTTING FEE \$75
chef attended cutting and plating of any specialized cake brought into the PCA