



Petroleum Club Of Anchorage
DINNER BUFFET

NORTHWEST COAST \$55

SEAFOOD CHOWDER

MIXED GREENS, DICED PEARS & BLACK PEPPER VINAIGRETTE

ALASKAN SALMON

grilled or blackened
served on a bed of rice

SIRLOIN STEAK

choice of wild mushroom bordelaise or peppercorn crusted

GRILLED ASPARAGUS

tossed in balsamic vinaigrette

FRENCH GREEN BEANS

sauteed with shallots & thyme

SOUTHERN BBQ \$50

FRESH FRUIT DISPLAY

MIXED BABY GREENS

tomatoes, cucumbers & croutons with a peppercorn ranch dressing

BBQ RIBS

CRISPY BUTTERMILK FRIED CHICKEN

BROWN SUGAR & MOLASSES BAKED BEANS

BUTTERED CORN ON THE COB

RANCH SEASONED POTATOES & ONIONS

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

Service Fees: A 20% gratuity and a 5% service charge 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.

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



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ISLAND \$55

CHOICE OF 2 SALADS:

MIXED GREEN SALAD

tomatoes, cucumbers, croutons with choice of dressing

MACARONI SALAD

POTATO SALAD

SPICY COLE SLAW

HALIBUT OR SALMON

grilled or pan seared topped with fruit salsa

ORGANIC CHICKEN BREAST

grilled and teriyaki glazed

SEASONAL VEGETABLES

sauteed

STEAMED WHITE RICE

ITALIAN \$50

BAKED GARLIC BREAD

CLASSIC CAESAR SALAD

CAPRESE SALAD

ORGANIC CHICKEN CACCIATORE

CHEESE RAVIOLI

GARLIC & ROSEMARY SAUTÉED VEGETABLES

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TEX MEX \$55

FRESH MARGARITA FRUIT SALAD

tossed in citrus juices and mint

MARINATED & GRILLED ORGANIC CHICKEN BREAST

topped with cilantro salsa

STEAK FAJITAS

with warm flour tortillas

ENCHILADAS

RE-FRIED BEANS

SPANISH RICE

GRILLED VEGETABLES

CONDIMENTS TO INCLUDE:

guacamole + shredded cheese + pico de gallo + sour cream + corn relish + diced tomatoes + shredded lettuce

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