



Petroleum Club Of Anchorage

SOCIAL BITES

WARM BITES

25 piece minimum per item

COOL BITES

SHRIMP & REINDEER SAUSAGE BITES

\$3.5

CHINESE EGG ROLLS

\$2.25

BAKED BRIE IN A PUFF PASTRY

with raspberry coulis \$2.25

GOAT CHEESE, MUSHROOM &
CARMELIZED ONION TARTS

\$2.75

THAI COCONUT SHRIMP

sweet chili sauce \$3.

MUSHROOM CAPS WITH CRAB MEAT

\$4

FRIED MINI RAVIOLI

marinara sauce \$2.25

CRAB CAKES

\$8

BUFFALO WINGS

ranch OR blue cheese \$3.25

CHICKEN SATAY

spicy thai peanut sauce \$3

MEATBALLS

Italian +\$1.75 Swedish +\$1.75

MINI BEEF WELLINGTON

\$4.50

BEEF KEBABS

bell peppers, mushrooms & onions with

BBQ sauce \$7

EMPANADAS

\$2.75

CRANBERRY & GOAT CHEESE CANAPE

\$2.5

OLIVE TAPENADE BRUSCHETTA

\$2.25

PEPPER SEARED DUCK BREAST

balsamic marinated blackberry \$3.50

SMOKED SALMON MOUSSE

on a dark rye crostini \$2.75

MELON WRAPPED IN PROSCIUTTO

\$2.75

SEARED TUNA SASHIMI

\$3.50

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 \$4

OYSTERS ON THE HALF SHELL

\$3.75

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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DISPLAYS

Display platters are sized to accommodate the following:

Small 25 guest

Medium 50 guest

Large 100 guest

CRUDITÉ

array of fresh vegetables with ranch Small

\$100 Medium \$175 Large \$275

SHRIMP COCKTAIL

cocktail sauce & lemon wedges Small

\$140 Medium \$275 Large \$450

DOMESTIC & IMPORTED ARTISAN

CHEESES

seasonal berries & deluxe cracker

assortment Small \$125 Medium

\$225 Large \$400

ANTIPASTO

reindeer sausage, salami, carpaccio &

assorted pickled vegetables Small

\$150 Medium \$300 Large \$580

FRESH FRUIT

berry yogurt dip Small \$100 Medium

\$175 Large \$300

ALASKAN SMOKED SALMON

red onions, capers, hard boiled egg, cream

cheese with assorted breads Small

\$150 Medium \$275 Large \$425

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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 \$18

PRIME RIB

horseradish & wholegrain mustard \$19

MARINATED ROAST TURKEY BREAST

with cranberry orange chutney \$11

HOUSE SMOKED HAM

dijon whole grain mustard \$10

PEPPERCORN SMOKED SIRLOIN

grilled or smoked \$12

NEW YORK

topped with a peppercorn bordelaise \$18

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DESSERT

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

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

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

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