

Price Guide



MORNING FARE

The menus are presented buffet style. Minimum number of guests is 20 or more

The Classic Continental	\$12.60 per guest
The Healthy Start	\$14.60 per guest
Breakfast Buffet	\$18.35 per guest
Omelet Station	\$12.85 per guest

À LA CARTE BREAKFAST SELECTIONS

FROM THE SUNRISE BAKERY - by the dozen or item

Assorted Freshly Baked Muffins	\$20.63 per dozen
Assorted Breakfast Breads and Coffee Cakes	\$22.95 per dozen
Assorted Danish	\$22.80 per dozen
Assorted Bagels with Whipped Cream Cheese & Jellies...	\$24.85 per dozen
Country Biscuits with Whipped Butter & Jellies	\$17.75 per dozen
Assorted Doughnuts	\$22.75 per dozen
Assorted Mini Scones	\$22.75 per dozen
Cinnamon Rolls	\$28.35 per dozen
Gluten Free Muffins.....	\$21.13 per dozen

MORNING STARTERS

Individual Assorted Yogurts	\$2.60 per item
Individual Fruit Yogurt Parfaits with Low-Fat Granola.....	\$4.25 per item
Season Sliced/Cubed Fresh Fruit Tray	
<i>Small (Serves 15-25 Guests)</i>	\$48.50
<i>Medium (Serves 25-50 Guests)</i>	\$81.50
<i>Large (Serves 50-100 Guests)</i>	\$163.10
Breakfast Burritos (vegetarian)	\$19.50 per dozen
Breakfast Burritos (with Meat).....	\$20.50 per dozen

ADD ON MORNING STARTERS

O'Brien Potatoes	\$1.95 per guest
Reindeer Sausage	\$2.35 per guest
Cheese Omelets	\$2.90 per guest
Mushroom Cheese Strata	\$3.35 per guest
Ham and Potato Frittata	\$3.35 per guest
Cheese or Fruit Blintz with Sour Cream.....	\$3.00 per guest
Smoked Salmon Platter	\$4.40 per guest

ALL DAY AT UNIVERSITY OF ALASKA ANCHORAGE

.....\$42.95 per guest

GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS

All Salads served with Crusty Roll and Butter, Large Cookie or Brownie and a Canned Soft Drink (Regular or Diet) or Bottled Water. 15 Guest Minimum per Menu Selection

Caesar Salad	\$14.95 per guest
Add Grilled Chicken	\$3.00 per guest
Add Grilled Shrimp	\$4.00 per guest
Cobb Salad	\$15.75 per guest
Greek Salad	\$15.80 per guest
Trio-Salad Combo	\$15.40 per guest
Alaskan Smoked Salmon Salad	\$16.50 per guest
Italian House Wedge Salad	\$14.25 per guest

GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Large Cookie or Brownie and a Canned Soft Drink (Regular or Diet) or Bottled Water. 15 Guest Minimum per Menu Selection

SIGNATURE SANDWICHES

Spicy Italian Baguette	\$14.65 per guest
Twisted Turkey Wrap	\$14.65 per guest
Roasted Beef and Cheddar	\$14.65 per guest
Tuscan Grilled Chicken Sandwich	\$14.70 per guest
Honey BBQ Chicken Sandwich	\$14.70 per guest
The Lighter Chicken Caesar Wrap	\$14.95 per guest

VEGETARIAN SANDWICHES

Hummus, Avocado and Roasted Vegetable Wrap	\$13.15 per guest
Roasted Vegetable Multigrain Sandwich	\$13.15 per guest

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SPECIALTY BUFFETS

Selections from these menus are presented buffet style, linen on buffet table, set up and clean up. These menus are available for groups of 20 or more.

Deli Buffet	\$18.95 per guest
Deli Buffet without Salad.....	\$15.95 per guest
The Trio Buffet.....	\$15.95 per guest
Chugach Cook Out	\$23.50 per guest
Seawolf BBQ	\$18.25 per guest
Little Italy.....	\$23.90 per guest

BUILD YOUR OWN BUFFET

The following menu items are ala carte so you can create your own buffet. Build Your Own Buffet by selecting - Two Salad, One Entrée, Two Accompaniments, One Desserts and Two Beverages. These menus are available for groups of 20 or more.

POULTRY

Chicken Marsala	\$21.25 per guest
Lemon Parmesan Chicken with White Wine Chive Sauce	\$22.25 per guest
Apricot Glazed Roasted Turkey.....	\$22.95 per guest

BEEF

Braised Beef Sicilian.....	Market Price
Caramelized Onion Meatloaf	\$21.95 per guest
Beef Forestiere with Wild Mushroom Gravy	\$22.25 per guest

PORK

Mustard Herb Pork Loin.....	\$21.95 per guest
Asian Marinated Pork Loin.....	\$22.45 per guest

SEAFOOD

Broiled Salmon with Dill Butter	Market Price
Citrus Crusted Baked Tilapia	\$21.95 per guest
Garlic Shrimp Skewers	\$26.25 per guest

VEGETARIAN

Vegetarian Lasagna.....	\$14.25 per guest
Stuffed Peppers	\$18.25 per guest
Vegetarian Pad Thai contains peanuts.....	\$18.50 per guest

HOT HORS D'OEUVRES

Minimum 3 dozen

CHICKEN

Chicken with Bayou Remoulade Sauce.....	\$33.95 per dozen
Grilled Jerk Chicken Skewers	\$38.80 per dozen
Chipotle Maple Bacon-Wrapped Chicken	\$37.95 per dozen
Coconut Chicken.....	\$35.70 per dozen
Blackened Chicken Sliders.....	\$33.50 per dozen
Peri Peri Chicken Skewers	\$36.25 per dozen

PORK

Pork Pot Stickers with Garlic Soy Sauce	\$20.95 per dozen
Mini Ham Biscuits with Mustard Sauce.....	\$19.95 per dozen
Sausage Bites	\$20.95 per dozen
Maple-Glazed Apple Rumaki	\$22.95 per dozen
Sausage Stuffed Mushroom Caps	\$29.69 per dozen

SEAFOOD

Bacon-Wrapped Scallops	\$28.95 per dozen
Mini Crab Cakes with Remoulade Sauce	\$37.80 per dozen
Tuxedo Shrimp.....	\$37.00 per dozen

BEEF

Chipotle Beef on Tortillas.....	\$33.95 per dozen
Mini Cocktail Meatballs	\$33.25 per dozen
Beef Satay	\$34.25 per dozen

VEGETARIAN

Spanakopita.....	\$25.95 per dozen
Artichoke Parmesan	\$24.25 per dozen
Jalapeno Poppers with Salsa.....	\$16.40 per dozen
Fried or Baked Mini Egg Rolls	\$15.55 per dozen
Tomato Vidalia Onion and Goat Cheese Tart	\$22.25 per dozen

COLD HORS D'OEUVRES

Minimum 3 Dozen

Shrimp Cocktail.....	\$33.45 per dozen
Prosciutto-Wrapped Melon.....	\$22.55 per dozen
Roasted Garlic Hummus.....	\$23.25 per dozen
Smoked Salmon on Rye	\$29.95 per dozen
Mini Curried Chicken Tart	\$24.90 per dozen
Smoked Salmon Roulade	\$26.25 per dozen
Cucumber Rounds	\$20.10 per dozen
Fresh Mozzarella and Shrimp Skewers	\$26.25 per dozen
Crostini with Spicy Mango Salsa.....	\$16.00 per dozen
Pistachio Grapes with Orange Cream Cheese.....	\$25.15 per dozen

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GOURMET DIPS AND MORE (Minimum 2 Pounds)

Sold by the pound, per guests. (Serves 13-15 guests per pound)

HOT DIPS

Warm Parmesan Artichoke Dip \$16.90 per pound
Spinach and Crab Dip with Baguette Rounds..... \$22.20 per pound

COLD DIPS

Tzatziki Cucumber Yogurt Dip, Hummus or
Baba Ghanoush \$13.90 per pound
Vegetable Layer Dip with Tortilla Chips \$14.95 per pound

COLD DISPLAYS - Sold per guest

Farm Fresh Cruditéés with Ranch Dip \$3.50 per guest
Seasonal Melons, Berries & Grapes \$3.50 per guest
Domestic Cheeses with Crackers \$3.70 per guest
Artisan Cheese with Crackers and
Baguette Rounds \$5.60 per guest
Antipasto Platter with Crackers and
Baguette Rounds \$5.80 per guest
Vegetarian Fresh Spring Rolls with
Thai Chili Dipping Sauce \$4.15 per guest
Smoked Salmon Display with Lemons, Capes, Red Onions,
Roma Tomatoes, Cucumbers Cream Cheese
& Mini Bagels \$4.45 per guest

SAVORY CHEESECAKES

Roasted Vegetable (*Serves 15-20 guests*)..... \$46.95 each
Savory Pesto and Sun Dried Tomato Torte (*Serves 50-75 guests*)\$78.50 each

SPECIALTY AND CARVING STATIONS

SLIDER STATION\$15.60 per guest

MASHED POTATO BAR\$13.60 per guest

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls and/or Baguettes. Please order your Carving Station selections per guest.

Roast Breast of Turkey.....\$5.85 per guest
Roasted Beef Tenderloin\$6.95 per guest
Apricot Glazed Ham with Honey Mustard Sauce\$6.25 per guest
Roast Pork Loin with Chipotle Mayonnaise.....\$6.45 per guest

SWEET & SALTY

Assorted Home Style Cookies \$16.95 per dozen
Brownies \$25.95 per dozen
Gourmet Dessert Bars \$32.95 per dozen
Assorted Mini Petit Fours and Pastries..... \$29.95 per dozen
Assorted Mini Candy Bars \$2.25 per guest
Multi-Grain Bars and Granola Bars \$2.25 each
Individual Bags of Pretzels and Potato Chips \$2.00 each
Mixed Nuts \$18.50 per pound
Trail Mix \$18.50 per pound
Decorated Sheet Cakes
Full \$93.25 each
Half \$46.50 each
Design your own Edible Logo \$22.00 each
Desert Station \$9.45 per guest
Ice Cream Sundae Bar \$6.45 per guest
50 Guest Minimum

BEVERAGE SERVICE

MORNING COFFEE AND TEA SERVICE \$4.75 per guest

HOT BEVERAGES - by the gallon

Freshly Brewed Coffee
and Decaffeinated Coffee \$24.50 per gallon
Freshly Brewed Flavoured or Specialty Coffee
and Decaffeinated Coffee \$25.25 per gallon
Herbal and Non Herbal Teas to include
Decaffeinated Tea with Hot Water \$15.45 per gallon

COLD BEVERAGES - by the gallon

Orange Juice..... \$2.55 per guest
Cranberry Juice..... \$2.55 per guest
Apple Juice \$2.55 per guest
Freshly Brewed Iced Tea \$14.00 per gallon
Lemonade \$14.00 per gallon
Raspberry Iced Tea \$15.25 per gallon
Sparkling Citrus Punch \$15.25 per gallon
Iced Water Service..... \$7.00 per gallon
Iced Water with Oranges, Lemons and Limes \$9.00 per gallon

BEVERAGE SERVICE—Continued

CANNED AND BOTTLED BEVERAGES

Bottled Apple, Orange, Cranberry..... \$2.55 per guest
Bottled Water \$2.40 per guest
Assorted Canned or Bottled Soft Drinks,
Regular and Diet. \$2.45 per guest

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