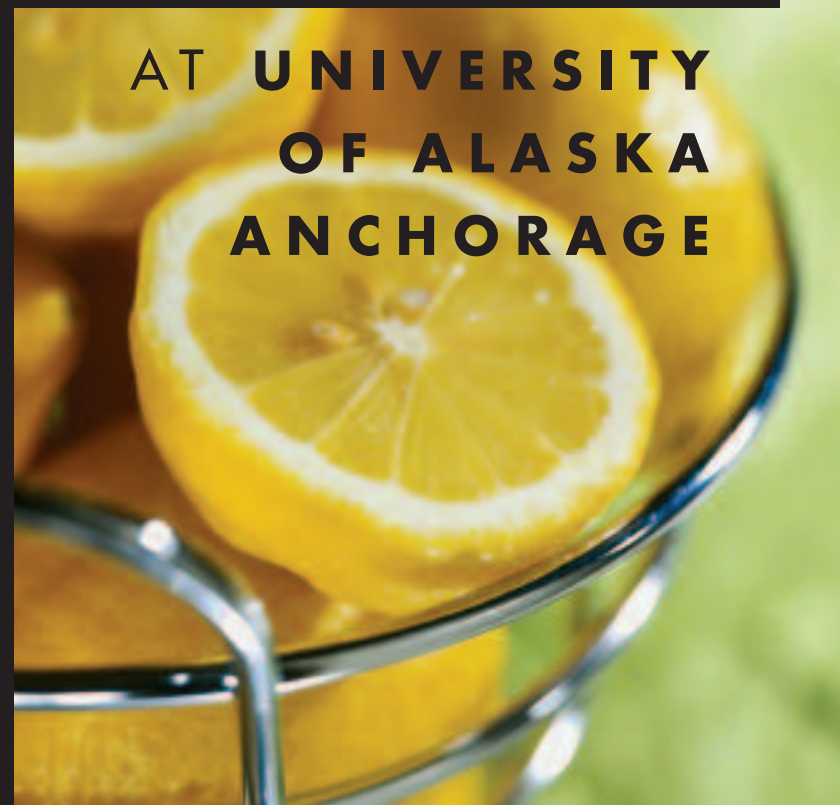




C A T E

R I N G



AT UNIVERSITY
OF ALASKA
ANCHORAGE



Our Menu

WELCOME LETTER

MENU CHAPTERS:

A GREAT START

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HORS D'OEUVRES

BEVERAGES






Welcome



UAA Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.



This brochure will guide you through the planning process for a catered event. In the event that you require a customized menu for your event, we will be happy to meet with you to do so. Contact us at 907-751-7492, or email us at catering@uaa.alaska.edu





A GREAT START

SUNRISE BREAKFAST

The menus below are presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of Danish, donuts or muffins, and a bottled juice assortment.

EYE OPENER

An assorted pastry basket of Danish, donuts or muffins, a bottled juice assortment, and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment, and an assortment of fresh seasonal sliced fruit.

SEAWOLF BREAKFAST

Scrambled eggs, home fries, sausage links and biscuits served with an assortment of bottled juice.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES, MAY BE ADDED TO ANY SUNRISE BREAKFAST

- Cheese omelet
- Ham and cheese omelet
- Cereal with milk
- Yogurt with granola
- Seasonal fresh fruit salad
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Sausage patty
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted bottled juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Croissants
- Assorted Pastries
- Assorted Muffins
- Assorted Scones
- Biscuits

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES:

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset to keep your program on time. Our express lunches include condiments, potato chips, cookies or brownies and soda or bottled water.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day.

COLLEGE CLUB

Sliced Turkey, crisp bacon, swiss cheese and cheddar cheese, lettuce and tomato on deli French bread.

UAA SUB SANDWICH

Slices of roast beef, roasted turkey, baked ham, lettuce and tomato on a sub roll.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day.

REGENTS ROAST BEEF

Slices of roasted beef, roasted red peppers, horseradish and lettuce on rye bread.

TURKEY CHEDDAR WRAP

Turkey and cheddar with pesto aioli on a flour tortilla.

PRESTO LUNCHES

Choose from a variety of sandwiches packaged with fruit and chips.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS:

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie.

UAA CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- * Add grilled balsamic chicken breast
- * Add beef strips

TEQUILA CHICKEN SALAD

Tequila marinated grilled chicken strips, bowtie pasta, tri-colored toasted peppers tossed with our own Southwestern Ranch dressing.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

THAI PASTA SALAD

Pasta salad with a twist. Pasta, flavorful thai dressing and snow peas.

LUNCHEON SALADS



LUNCHEON SALADS

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Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel served with rustic flat bread.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges. Lemon wedges

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: 20 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Options are an additional charge.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, Swiss and provolone cheese accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, or iced tea

OPTIONS: (ADDITIONAL COST)

- 20 oz bottled beverages
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings. All accompanied by assorted bread and rolls, a relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and lemonade or iced tea.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and lemonade or iced tea.

OPTIONS: (ADDITIONAL COST)

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 25 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips and a choice of lemonade or iced tea.

TEXAS STYLE BBQ

CHOOSE 3 MEATS:

Pulled BBQ pork, BBQ chicken breast with corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, Choice of potato salad, cole slaw, or macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, and a choice of lemonade or iced tea.

OPTIONS: (ADDITIONAL COST)

- 20 oz bottled beverage
- Add a dessert or seasonal fruit

WHISKEY GRILL

Herb-encrusted Pork Loin basted with Whiskey peppercorn Sauce. Grilled Halibut Steak. Tossed garden salad or pasta salad, choice of potato and chefs vegetable. Choice of lemonade or iced tea.

FAJITA BAR

Choice of two: chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice, refried beans and traditional toppings with a choice of lemonade or iced tea.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks. Served with pizza and lemonade or iced tea.

CLASSICS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

- BEEF**
- BEEF MEDALLIONS WITH WILD MUSHROOMS**
- ROAST TOP ROUND OF BEEF**
Sliced roast top sirloin of beef carved and served with au jus
- LONDON BROIL**
Thinly sliced marinated beef with Mushroom Demi-Glace
- STEAK AU POIVRE**
Delicious beef ribeye served with a classic brandy sauce with green peppercorns
- PORK**
- SOUTHWESTERN GLAZED PORK LOIN**
Carved and served with a zesty chipotle pepper sauce
- ANISE ROAST PORK**
Savory oven roasted pork stuffed with dried fruit and apples with a hint of anise
- STUFFED PORK CHOP**
Center cut pork chop stuffed with Cornbread and apple stuffing
- PORK TENDERLOIN**
Sliced tenderloin of pork dressed with a savory Dijon sauce
-
- POULTRY**
- CHICKEN PICCATA**
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers
- CHICKEN CORDON BLEU**
Boneless breast of chicken rolled with imported ham and swiss cheese
- CHICKEN SORRENTO**
Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce
- ROSEMARY CHICKEN**
Chicken breast with rosemary and garlic
- ITALIAN CHICKEN**
Boneless breast of chicken seasoned with Italian marinade and grilled

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic, served with basil orzo

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

HALIBUT OLYMPIA

Baked halibut encrusted with julienned onion, seasonings, aioli and fresh parmesan cheese

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and Cuban seasonings

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

PASTA PRIMAVERA

Fettuccini noodles with sautéed vegetables, sun-dried tomatoes and sauce

CHEESE RAVIOLI

Ravioli stuffed with cheese in a light tomato sauce.

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for culinary classics. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSed GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

PEAR AND TOASTED WALNUT SPRING SALAD

ICEBERG WEDGE WITH BLEU CHEESE



MENU ACCOMPANIMENTS

Menu accompaniments for culinary classics. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE

- Country mashed potatoes
- Garlic mashed potatoes
- Baked potato with butter
- Potatoes Anna
- Oven roasted garlic rosemary potatoes
- Rice pilaf
- White Rice
- Long grain and wild rice
- Whipped sweet potatoes
- Basil orzo
- Risotto with mushrooms
- Broccoli
- Asparagus (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Corn
- Carrots Vichy
- Baby carrots

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Cheesecake with strawberries
- Angel food cake with seasonal berries
- Bread pudding with rum sauce

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Petit fours
- Carrot cake bar
- Turtle brownie bar

COOKIES

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Double chocolate chip
- White chocolate macadamia nut cookie

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry topping
- Caramel
- Pineapple

Select 3 from the following toppings:

- Chopped nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- M & M's

SNACKS

- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Fresh whole seasonal fruit

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Hummus with toasted pita points
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SERVES APPROXIMATELY 25

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal sliced fruit
- Smoked salmon with condiments
- Tea sandwiches with assorted fillings: (Select 3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Baked brie en croute
- Chocolate fondue with seasonal fruit

CARVING STATION, BY THE POUND

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey breast with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. Our Catering Manager can discuss other options.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini egg rolls with sweet & sour sauce
- Sausage bites
- Vegetable spring rolls w/sauce
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Mini quiche
- Parmesan artichoke heart bites
- Mini chicken cordon bleu
- Mini beef skewers w/teriyaki sauce
- Honey ginger chicken satay
- Garlic roasted vegetables in phyllo

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with berry yogurt dressing
- Salmon mousse pinwheel
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta

H O R S D ' O E U V R E S



B E V E R A G E S

HOT, SOLD BY THE GALLON:
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Hot herbal tea
- Hot cocoa

COLD

- Bottled soda
- Bottled waters
- Bottled juices
- Milk (pint)
- Bottled teas

PUNCHES, SOLD BY THE GALLON: 14 SERVINGS PER GALLON

- Lemonade
- Iced tea
- Cranberry punch
- Sparkling punch
- Fruit punch

B E V E R A G E S



Planning Your Special Event

Arranging and Reserving a Date

Even if the event is tentative, please contact the Catering Department so we have you on our calendar. The only information we need to get started is the date of the event.

Time, location, and the approximate number of guests should be made available to our office as soon as possible, but no later than 10 business days prior to the event.



Reserving a Room

The location of the event needs to be determined prior to our servicing the event. When reserving the room, please contact our Catering Coordinator for a list of who reserves which facilities, tables, etc.

Room set ups, tables, chairs, and other equipment arrangements need to be made by you with the Facility Coordinator. The Catering Manager will advise you on the total number of tables needed based on your menu and guests counts. Please allow additional time for set up prior to the start time of the event and additional time for clean up following the event when booking the room.



Contact the Catering Office

You should contact the catering office at least 10 business days prior to the event. We will either make arrangements with you by telephone, fax, email, and website or by appointment. For more complex events, we will set up an appointment time with the Catering Manager.

Office Hours	8:30 AM - 4:30 PM MON - FRI
Telephone Number	907-751-7492
Fax Number	907-751-7457
Email address	catering@uaa.alaska.edu






Planning Your Special Event

Food and Beverage Orders

Food and beverage orders require a minimum of 10 business days notice. The Catering Department will try to accommodate requests for services within reason, but unfortunately cannot guarantee service of all short-term events.




To determine your food and beverage needs, please review the enclosed menus. If you would like to design a special menu with our chef, we will be happy to customize one with you. Once your selections are made, a Function Sheet will be prepared and provided to you.

Confirmation of Details

After finalizing the details of your event, you will receive a Catering Contract confirming all the details of the event. Please carefully review all the information for accuracy and completeness; sign and fax to the Catering Office at 907-751-7457. Please include the PO#, Department# and a person to be billed.

Menu Changes



Any requests for changes to menu items must be made as follows:

Weekdays


10 business days prior to the event.

Weekends

10 business days prior to the event.

These changes are not considered approved until a revised Catering Contract is completed and sent to you for your approval. The revised Catering Contract needs to be signed and returned to the Catering Office. In the event we are unable to provide you with a particular menu item, we will notify you as soon as we are aware of the situation and make recommendations for substitutions appropriate to your event and budget.

Guarantee Policy



To ensure proper service, final guarantees of guest must be confirmed with the Catering Office 3 business days prior to the event. Charges will be billed for the guaranteed number or actual attendance, whichever is higher. If a final guarantee is not confirmed within 3 business days, we will prepare for the estimated number and charge accordingly.



Planning Your Special Event

Cancellations

There is no charge for events cancelled at least 10 business days prior to the event. Cancellations made less than 10 business days prior to the event will be charged for costs to that point. Cancellations made the day of the event will incur 100% of the charges. If the University is closed due to inclement weather, all catered events will be automatically cancelled and we can assist you with rescheduling at a future date.



Payment

All catered events must have a secured payment method prior to the function. Purchase Order, Visa, MasterCard and Checks are all acceptable methods of payment. Non-University groups are required to make a deposit of 75% of the estimated total when the Catering Contract is signed with balance due at the conclusion of the event.

Minimum Charges

There will be a \$15 delivery charge for orders under \$195.




Service Equipment

Our Catering Department provides high quality plastic products as standard for all events and menus.

If you require china service, the following fees apply:

Full Service Meal	2.00 per person
Breaks	.50 per person
Receptions	1.50 per person
Bar/Coffee Service	.50 per person




To ensure orderliness at events when china is used, it is our policy to provide wait staff for a charge. See service Staff section for a breakdown of charges.



Planning Your Special Event


Linen

Tablecloths and skirting are provided for all food and beverage tables with each food order. Linen for guests (dining) tables is included only with full service meals, buffets and waited meals. Linen for guest tables for receptions, breaks, boxed lunches, registration, speaker tables, name badge tables, and materials tables are available and the following fees apply:



Square Tablecloth	\$5
Banquet Tablecloth	\$5
Table Skirts	\$15/skirt
Linen Napkins	\$1

Catering Equipment Loss



As the host of your event, you are responsible for the equipment we have provided for the service of the event. Any missing equipment or equipment damaged by guests will be charged to your account, at replacement cost.

In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Food Removal

Due to health regulations, it is the policy of UAA Catering that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

Outside Food at UAA Catered Events



For food safety and health regulations, it is the policy of UAA Catering, that no outside food may be served at events catered by UAA Catering services.

