

Catered Blessings

Catered Blessings began in the summer of 1998. Our first event was a baby shower for 90+ people. It was then that I discovered that I truly loved serving people. I also realized that while spending only a little of myself I could bring priceless joy to the hearts of my clients and their guests. We have done miraculous things from this home grown business and have enjoyed them all. Since then I have obtained my associates degree in Culinary Arts and Restaurant Management with honors. Catered Blessings may have started small, but the desire to satisfy each of our clients needs is still very big.

Catered Blessings prides itself on providing a quality product to our customer for the very best price. Once your special event has concluded we want you to feel that not only the product and service you received was exceptional, but well worth if not exceedant of the price paid for it. Catered Blessings believes each event is unique that is why we are never limited to items listed on the menu. Customizing our themed buffets and services to fit each client's specific needs and budget is our specialty. We truly believe that no event is too small and every thought when guide with inspiration can turnout to be something great.

Catered Blessings only provides food and nonalcoholic beverage services. A sales representative will be happy to help guide you in the direction of any other services not provided by us. Please feel free to dream big and we will do everything possible to make it a reality.

Thank you for considering Catered Blessings for your catering needs and God Bless.

Sincerely,
Tamara Josey
Owner and Caterer
www.cateredblessings.com

Please note the following services and fees:

Under no circumstances is staff permitted to allow the client to retain event leftovers due to quality control concerns. Leftovers will be disposed of properly by staff to further void the possibility of food borne illness. Catered Blessings Dessert First appreciates your understanding and respect of this policy.

- * Minimum of 48 hours notice for all catered events. We encourage early bookings. *(Please call ahead to check availability if less than 48 hours)*
- * \$20.00 Delivery fee on all Buffets/Hors d'ouerves in the Anchorage area. \$25.00 to the Eagle River Area. \$30.00 to the Birchwood/Peters Creek, Eklutna Area. \$40.00 Palmer/Wasilla Area, Girdwood \$50.
- * \$10.00 Delivery fee on all a la carte items and desserts delivered in the Anchorage area.
- * Standard USPS, UPS or Fed Ex fees to apply to items shipped from Anchorage to it's destination. Sales Rep can advise what items are available for shipping.
- * \$7.00 fee for dessert items pre-sliced, individually freezer wrapped and packaged for shipping.
- * \$50.00 serving fee per 2-hour block, per server to have server(s) on a buffet line or to serve during an event. No additional server fees for Drop & Go Buffet style setup.
- * Equipment rental fees may apply for Drop and Go items to maintain food temperature and quality. Hot items must maintain 140° or above and cold items must maintain 40° or below. All drop & go buffets are considered to be maximum of 2.5 hours from time of setup.
- * 18% Gratuity added for functions being delivered/served/setup by Catered Blessings
- * \$50.00 Fee for Served/Buffer events groups less than 10 people
- * Accepted Forms of Payment: Cash, Check (payable to Catered Blessings), American Express, Mastercard, Visa, Discover and Paypal. There is \$30.00 NSF Fee for all returned checks and alternate form of payment will be expected.

* Catered Blessings can provide a coat check at \$10 per hour + any gratuities paid by attending guests

* All buffets include elegant plasticware. We are happy to rent china on your behalf at cost + 20%. Ask sales rep for all the details.

* All catered events must be cancelled 4 business days prior to event date to avoid \$75.00 cancellation fee and cost of food. *{50% is non-refundable as we have reserved your event on our calendar and turned others away as a result.}*

* Full payment for any catering event must be received no later than 5 business days prior to event date or at placement of order if fewer than 5 days given. To reserve your date on our calendar a 50% *non-refundable* deposit must be made.

* As we are TAM certified we may provide beer/wine service at your event. Additional fees would apply for permits, serving & corkage fees.

* Gift Certificates are non-refundable and not redeemable for cash.

* Always confirm your order/cancellation has been received by contacting 907-929-2265 or 907-830-0158, sorry messages left are not confirmation.
Please visit us at www.cateredblessings.com

Miscellaneous

Bottled Water and Assorted Soft Drinks can be added to any buffet for an additional \$1.50 per person or \$3.00 for bottled juices or teas. Tea/Coffee service may be added to any buffet for an additional fee.

Fruit Punch, Lemonade or Ice Tea can be provided at \$15.00 per gallon.

Desserts can also be added to any buffet at list price ask a sales representative for details or see enclosed brochure.

Special child meals for ages 10 and younger can be provided for \$7.00 per child, talk with representative to discuss varieties.

Catered Blessings also caters to those with special meal requirements or dietary needs, please speak with your sales representative for further details.

Start of the Day

Express Continental Breakfast

Choice of Two: Croissants, Cinnamon Rolls, Assorted Fruit Danish, Bagels, Muffins or Fruit Turnovers

Fresh Seasonal

Fruit Yogurt

Choice of One Juice: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$10 per person

\$11.50 per person with Coffee, Tea and Decaf Service or Bottled Juice

Boxed Continental Express

Boxed with choice of: Bagel, Cinnamon Roll, Croissant, Danish, Muffin, Turnover

with Seasonal Fruit Salad and 4 oz juice.

\$9.50 per person

\$11.00 per person with Bottled Frappachino

Light Continental Breakfast

Selection of Cold Cereal Bowls, Variety of Breakfast or Cereal Bars,

Choice of Two: Croissants, Cinnamon Rolls, Assorted Fruit Danish, Bagels, Muffins or Fruit Turnovers

Fresh Seasonal Fruit

Yogurt

Cottage Cheese.

Choice of One Juice: Orange, Cranberry, Grapefruit, Apple, Grape,

Fruit Punch . Note: 2%, 1% or Skim milk to be provided for cereal.

\$12.50 per person

\$14 per person with Coffee, Decaf, Tea Service **(Special Deal)**

Breakfast Express *(This is a Breakfast Sandwich Buffet)*

Sausage Patties

Cheddar Scrambled Eggs

Choice of Bagels, English Muffins Or Croissants

Choice of Hash Browns or Country Potatoes

Choice of One Juice: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$11.00 per person

\$12.50 per person with Coffee, Tea and Decaf Service or Bottled Juice

Heart Healthy Breakfast

Oatmeal

Accompanied with Brown Sugar, Honey, Almonds, Walnuts, Raisins or Craisins & Cinnamon

Bagels & Cream Cheese

Fresh Seasonal Fruit

Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$12 per person (*for just \$1 more add coffee service or bottled juice*)

****Menu Suggestion...Add some protein to the meal by adding on Quiche****

Lox of Love Breakfast

Salmon Lox or Salmon Bagel Spread

Assorted Bagels & Cream Cheese Flavor variations to include plain

Fresh Seasonal Fruit

Yogurt & Granola

\$13.00 per person (*for just \$1 more add coffee service or bottled juice*)

Breakfast Belgian Waffle Style

Belgian Waffle Iron,

Batter,

Selection of Fruit/Non-Fruit Toppings, Whip

Cream, Butter, Syrup (Maple and 1 Fruit Syrup),

Yogurt.

Choice of One Juice: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch or Milk.

(Topping choices: Strawberry, Blueberry, Mixed Berry, Raspberry, Peach, Apple, Banana, Cherry, Chocolate Chip, Pecans, Cinnamon Sugar, Peanut Butter, Chocolate Sauce, Carmel.) Ask sales rep if you need sugar free syrup provided. Note: Cook time is approx 2.5 min each.

\$14.00 per person (Self Serve Station)

\$15.50 per person with Coffee, Decaf, Tea Service (**Special Deal**)

****Additional Fee of \$75 per hour for Staffed Waffle Station, minimum 1 hr.**

Deluxe Continental Breakfast

(This is a Breakfast Sandwich Buffet)

Sausage Patties
Cheddar Scrambled Eggs
Choice of Bagels, English Muffins Or Croissants
Choice of Hash Browns or Country Potatoes
Choice of One: Croissants, Cinnamon Rolls, Assorted Fruit Danish, Bagels, Muffins or Fruit Turnovers
Fresh Seasonal Fruit
Yogurt
Cottage Cheese
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$15.00 per person

\$16.50 per person with Coffee, Tea and Decaf Service

Simply Breakfast

Choice of 1: Bacon, Sausage, Turkey Sausage
Scrambled Eggs (2 eggs per person)
Choice of Hash Browns or House Country Potatoes
Choice of 1: Bagels, English Muffins, Biscuits Or Croissants
Fresh Seasonal Fruit
Choice of Juice: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$16.00 per person *(for just \$1.50 more add coffee service or bottled juice)*

Hearty Breakfast

Choice of 2: Bacon, Sausage, Turkey Sausage or Reindeer Sausage
Scrambled Eggs (2 eggs per person)
Choice of Hash Browns or House Country Potatoes
Southern Cheese Grits
Choice of 1: Bagels, English Muffins, Biscuits Or Croissants
Fresh Seasonal Fruit
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$17.00 per person *(for just \$1.50 more add coffee service or bottled juice)*

Country Breakfast

Choice of 2: Bacon, Sausage, Turkey Sausage, Ham or Reindeer Sausage, Tuna or Salmon Croquettes
Scrambled Eggs (2 eggs per person)
Choice of Hash Browns or House Country Potatoes
Southern Cheese Grits
7up Biscuits
Fresh Seasonal Fruit
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$18.00 per person *(for just \$1.50 more add coffee service or bottled juice)*

Syrup Please Breakfast

Choice of 1: French Toast, Pancakes or Belgian Waffles
Choice of 1: Bacon, Sausage, Turkey Sausage
Scrambled Eggs (2 eggs per person)
Fresh Seasonal Fruit
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple, Grape, Fruit Punch

\$17.00 per person *(for just \$1.50 more add coffee service or bottled juice)*

Breakfast Pleaser {Tasty All-In-One Options}

Choice of 1: Breakfast Burrito {Bacon, Sausage, Turkey Sausage, Reindeer Sausage, 3 meat or
No Meat with eggs, bell peppers, onions, tater tot potatoes, cheese
& accompanied with sour cream & salsa}

Or

Breakfast Quesadillas {Bacon, Sausage, Turkey Sausage, No Meat with bell
pepper & onion eggs, hashbrowns, cheese toasted & sliced into
wedges & accompanied with sour cream & salsa}

Or

Breakfast Pizza {Housemade crust topped with egg, hashbrowns, onions, Bacon,
Sausage, Turkey Sausage, Reindeer Sausage or Canadian Bacon
& cheese}

Fresh Seasonal Fruit

\$13.00 per person *(for just \$1.50 more add bottled juice)*

Breakfast Add-Ons...

Bacon (2 pc pp)	\$2.00	Sausage (2 Links or 1 patty pp)	\$1.50
Pan seared Reindeer Sausage \$3.00 per link			
Grilled sliced Ham \$2.50			
Salmon or Tuna Croquets (1 pp) \$2.00			
Cheese Grits \$2.00 per serving			
Oatmeal or Cream of Wheat \$2.50 per serving			
Bagels with Salmon Spread \$6 per serving			
Pancakes (2pc pp)	\$3.00	French Toast (2pc pp)	\$4.00
Belgian Waffles \$4.00			
Biscuits \$0.50 each			
Fresh Fruit \$3.50 per serving			
Cottage Cheese \$2.00 per serving/\$2.50 w/fruit			
Yogurt	\$1.50 ^{ea}	Yogurt w/Granola	\$2.00 ^{ea}
Fruit/Yogurt/Granola Parfait 9oz cups \$4.00 ^{ea}			
Hashbrowns or Country Potatoes \$2.50 per serving			

9" Quiche serves 8

(all fillings contain eggs, cream, Swiss cheese, salt & nutmeg)..

see types below:

Lorraine (Bacon)	\$28
Lorraine with Spinach	\$29
Vegetable (spinach, chives, portabella mushrooms, red peppers)	\$34
Meaty Alaskan (reindeer sausage {ask for spicy}, chives, roasted red peppers, chopped olives, Swiss & pepper jack cheese)	\$34
Turkey Sausage & Cheese (turkey sausage, chives, bell pepper, cheddar & Swiss cheese)	\$36
Shrimp & Lump Crab Meat (chives & asparagus)	\$40
Salmon	\$36
Western (ham, onion, green bell pepper, mushrooms)	\$34

Let us know if you need a gluten free or sugar free option

Mid Day Decisions

Nice and Simple

Stuffed Bell Pepper Soup (choice of Ground Beef, Chicken or Turkey)

Fresh Baked Rolls

Assortment of Bottled Water and Soft Drinks

\$10.00 per person

On the Sophisticated Lighter Side

Cesar Salad with Croutons and Parmesan Cheese

Open Face Turkey Plankers. Sliced Roasted Turkey on Slice of Toasted

Sourdough with Shrimp, Swiss Cheese and Hollandaise Sauce.

Clam Chowder Soup

Assortment of Bottled Water and Soft Drinks

\$16.00 per person

Simply Oriental

Shrimp or Vegetable Egg Drop Soup

Choice of 1: PoPo Chicken Wings, Boneless Sesame Chicken or Teriyaki Chicken Bites

Chicken Fried Rice *{will be combo of Fried & steamed rice for groups of 20 or more}*

Egg Rolls

Assortment of Bottled Water and Soft Drinks

\$16.00 per person *{This Menu unavailable November & December}*

Warm Me Up

Alaskan Chili (Reindeer Sausage, Ground Beef or Turkey, Assorted Beans, Onions, Peppers, Diced Tomatoes, mild chilies and Spices.

Fluffy White Rice

Choice of Tortilla Chips, Crackers or Sliced Bread

Accompanied with Condiment Platter: Sour Cream, Scallions, Cheddar Cheese

Assorted Bottled Waters and Soft Drinks

\$12.00 per person

Hot Potato

Baked Potato Soup

Accompanied with Condiment Platter: Sour Cream, Scallions, Cheddar Cheese, and Bacon

Fresh Rolls or Sliced Bread

Assorted Bottled Waters and Soft Drinks

\$11.00 per person

Comfort Creation

Corn Chowder
Cornbread or Fresh Rolls
Fruit Turnovers or Lemon Bars
Sweetened Iced Tea
\$11.00 per person

***We also make the following additional soup flavors if you would like to see about one of these choices as well: Chicken Vegetable with rice or pasta, Vegetable Soup with rice or noodles, Cream of Spinach with or without Roasted chicken, Stuffed Bell Pepper Soup, Clam Chowder, Beef Mushroom, Vegetable Beef Soup, Beef Stew, Chicken Corn Chowder, Hungarian Mushroom, Chicken Tortilla Soup, Broccoli Cheddar Soup, Taco Soup, Corn Chowder with or without roasted chicken, Cream of Mushroom, Tomato Basil*

Light Luncheon

Chicken Vegetable Soup with Rice
{Build your own Sandwich Option} Assortment of Breads, Meats, Cheeses and Condiments
OR
{Chef's Selection} Assorted Sandwich Platter
Kettle Chips
Whole Fruit or Lemon Bars/Brownie Platter
Assortment of Bottled Water and Soft Drinks
\$12.00 per person (*half sandwich*)
\$15.00 per person (*whole sandwich*)

Or...

Executive Boxed Lunch

Choice of Assorted Sandwich Specialties on Multi-Grain, Sourdough, French Roll, Buttermilk, Whole Wheat, Bagel, Hoagie, specialty rolls, Pita or Croissant Breads.
Sandwich Specialties;
-Roasted Vegetable (*eggplant, portabello mushroom, onions, red peppers with fresh garlic & basil mayo*),
Roasted Turkey and Swiss with Ranch style Mayonnaise,
Smoked Ham and Swiss with Honey Dijonaise,
Roast Beef and Pepper Jack or Cheddar Cheese with spicy Dijonaise,
Tuna and White American, just to name a few, may also
choose from Turkey Pastrami, Salami, Turkey Breast, Bacon {Turkey, Chicken or Egg Salad.}
All sandwiches beautifully garnished with fresh lettuce, tomatoes and appropriate sauces or condiments.
Kettle Chips
Assortment of Bottled Water and Soft Drinks
\$11.50 per person
\$13.00 per person with seasonal whole fruit
\$13.50 per person with Dessert Bar {Lemon Bar, Cookie-Brownie, Milk Chocolate-Fudge Brownie}

Just A Taste (*The Hors d'oeuvre Buffet*)

Spinach Dip with Chunks of French and Sourdough Bread

Alaskan Chili Served with Tortilla Chips

Assorted Canapés

Wing Combo Platter

Vegetable Crudités

Glazed Fruit Kabobs

Lemon Bar and Brownie Platter

Fruit Punch or Iced Tea

\$17.00 per person (Minimum 10 person)

Salad Heaven {Build Your Own Salad Bar}

Variety of Lettuce and Custom Condiment Platters: Tomatoes, Cucumber, Onion, Carrots, Hard Boiled Eggs, Kidney Beans, Bean Sprouts, Cheese, Diced Turkey, Diced Ham, Beets, Ground Beef, Tortilla Strips, Mandarin Orange Slices, Cottage Cheese, Assorted Salad Dressings

Or

Executive Boxed suggestions: Deluxe Garden, Cobb Salad, Caesar or Chicken Caesar, Chicken Bacon Spinach Caesar, Oriental Chicken Salad, Taco Supreme, Chef Salad, Cranberry-Walnut Feta with Chicken, Twisted Greek, Oriental Almond, Strawberry Pecan with Chicken, Spinach-Tomato-Feta, BLT... just to name a few.

\$13.50 per person (*15 person minimum for the buffet*)

\$12.00 per person Executive Boxed Salad

Classic Chicken

Choice of: Fried, Honey BBQ or Spicy Wingettes or a Combination of all three.

Choice of: Cole Slaw or Macaroni Salad

Corn on the Cob

Fresh Baked Biscuits

Fruit Turnovers or Lemon Bars

Assorted Bottled Waters and Soft Drinks

\$13.00 per person

\$15.00 per person with full size Leg/Thigh portions in place of wingettes

BBQ Pulled Pork

Pot of BBQ pulled pork {*Ask about BBQ Shredded Beef option*}

6" Rolls and/or Buns

*Kettle Chips

Assorted Soft Drinks and Bottled Water

\$13.00 per person

\$16.00 per person*

*Substitute Chips for Baked Beans {contain bacon & beef} and Corn on the Cob

Touch of Class

One Entrée (see choices):

Choice of one: Teriyaki Chicken, Beef, Beef Stroganoff, Beef Spaghetti, Grilled Chicken Pasta, Smothered Chicken in Veloute Sauce, Meatloaf, Turkey Loaf, Stuffed Peppers, Grilled Vegetable Pasta, Herb Roasted Chicken, Beef and Potatoes dressed in Gravy, Pork Cutlet Strips and Gravy..

Chefs Choice of one starch and one vegetable (Pasta Entrée's may substitute the starch for bread or rolls).

Choice of one dessert:

Classic Pound Cake, Strawberry Iliamna Cake, Pistachio Bunt, Chocolate Chip Bunt, Coconut Bunt, Chocolate Bunt w/Raspberry Drizzle, Lemon Excellence, Brownies, Rice Crispy Treat Squares or Lemon Bars.

Assorted Bottled Waters and Soft Drinks

\$15.50 per person {Add a garden salad for just \$2.00 more per person}

Take a French Dip

Pot of shredded beef in Au Jus

6" French Rolls

Provolone or White American Cheese

Kettle Chips

Assorted Soft Drinks and Bottled Water

\$13.00 per person

Taco Fiesta

Selection of Hard and Soft Taco Shells

Accompanied by: Seasoned Ground Beef, fresh lettuce, chopped tomatoes, diced onions, chopped olives, jalapenos, cheddar cheese, salsa and sour cream.

Spanish Rice

3 Bean Corn Salad

Assorted Bottled Water and Soft Drinks

\$14.50 per person

Burrito Bar

Burrito Tortilla Shells

Accompanied by: Seasoned Ground Beef, fresh lettuce, chopped tomatoes, diced onions, chopped olives, jalapenos, cheddar cheese, salsa and sour cream, black beans, pinto beans.

Rice

Tortilla Chips

Assorted Bottled Water and Soft Drinks

\$14.50 per person

\$16.00 per person {to substitute chicken}

Pizza Pleaser

House made Herb Pizza crust with any variation of flavors
(just to name a few: Pepperoni, Canadian Bacon, Vegetarian, Combination, All Meat, Cheese,
Chicken with spinach & feta, Hawaiian...)
Tossed Garden Salad
Chocolate Chip Cookies
Assorted Bottled Water and Soft Drinks
\$10.00 per person (2 slice ea) or \$12.00 personal pizza
\$11.50 per person (3 slice ea)

Cajun Peppers

Tossed Salad Greens or Pasta Salad
Stuffed bell peppers with Cajun dirty rice & andouille sausage, diced tomatoes, cheese &
spices
Cornbread

\$14.00 per person

Just the Cajun in Me

Spicy Coleslaw
Cajun Oven Fried Chicken or Catfish
Chicken, Sausage & Shrimp Jumbalaya or Jumbalaya pasta
Red Beans & Rice with smoked turkey
Sautéed Bell Peppers & Corn

\$16.00 per person

Southern All Day

Potato Salad
Choice of 1: Oven Fried Chicken, Oven Fried Catfish, Smothered Chicken or Herb Roasted
Chicken
Collard Greens or Green Beans w/Smoked Turkey
Baked Macaroni & Cheese
Candied Yams
Corn Bread

\$18.00 per person

Wrap it Up

Vegetable Taco Crunch Salad

Chicken Fajitas

{accompanied with soft shell tortillas, cheese, sour cream, salsa & *guacamole by request*}

Cheesy Spanish Rice

\$14.00 per person

\$16.00 per person for Beef Fajitas

Catch of the Day

Salad

Bacon Braised Cod

Chef's Selection Starch & Vegetable

\$18.00

BBQ

Shrimp Pasta Salad or Potato Salad

BBQ Beef Brisket or BBQ Ribs

BBQ Chicken

BBQ Baked Beans with beef and bacon

Dessert Assortment

\$24.00 per person

Leisurely Gatherings

Tossed Salad Greens

Potato Salad

Combination of: Hot Dogs, Hamburgers, Salmon Burgers, Reindeer Sausage (some Black Bean Burgers for Vegetarians)

BBQ Baked Beans with bacon & beef

Potato Chips

Cookies & Brownies

Bottled Water & Soft Drinks

\$18.00 per person (20 person Minimum)

Build Your Burger

Tossed Salad Greens

1/3lb lean ground sirloin patties

{Accompanied with: Buns, Variety of cheese slices, pickles, onions, tomatoes, lettuce, chili, bacon, mayo, mustard, ketchup}

Seasoned Potato Wedges

Chef's Choice Dessert

\$16.00 per person (8 person Minimum)

Hors d'oeuvres

Butler Passed

\$1.50 per piece

(30 piece minimum)

Spinach Dip on Sliced Breads

Warm Artichoke Dip on Sliced Breads

Mini Glazed Fruit Kabobs

Bruchetta on Toasted Baguettes

Turkey Salad on Toasted Baguettes

Assorted Miniature Quiche

Swedish Meatballs

Butler Passed

\$2.50 per piece

(30 piece minimum)

Assorted Canapés

Stuffed Mushrooms

Twice Baked Potato Skins

Shrimp Cocktail

Mini Crab Cakes

Bacon Wrapped Scallops

Buffet Style

Spinach Dip (Served in Sourdough Bread Bowl with chunks of fresh bread for dipping) **\$30.00**

Alaskan Chili (Chili with beef and reindeer sausage, chives, sour cream and cheddar cheese surrounded by tortilla chips) **\$45.00**

Artichoke Dip (Warm and cheesy dip served with slice baguette or French bread) **\$35.00**

Bruchetta (Fresh diced tomatoes, onion, basil and garlic tossed in olive oil to be served on toasted baguettes.) **\$30.00**

Ham Roll Ups (Thin Sliced Ham rolled to encase a cream cheese blend of spiced pineapple and cherries.) **\$30.00**

Assorted Canapés (Turkey, Ham and Tuna blended filling to be placed a top decoratively cut breads and beautifully garnished) **\$40.00**

Wing Combo Platter (Oven Fried, Spicy and BBQ wings served with Honey Mustard and Bleu Cheese Sauces) **\$45.00**

Cheese and Cracker (Assortment of Imported and Domestic Cheeses surrounded by cracker varieties) **\$48.00**

Meat, Cheese and Cracker (Assortment of Imported and Domestic Cheeses, salmon cheese ball, sausages & Italian meats surrounded by cracker varieties) **\$70.00**

Chicken Salad (Roasted chicken {or turkey} seasoned and molded with toasted baguettes) **\$38.00**

Vegetable Crudités (Fresh seasonal vegetables with Sour Cream ranch dip) **\$38.00**

Glazed Fruit Kabobs (Fresh Seasonal Fruit glazed with honey yogurt dip) **\$75.00**

Seasonal Fresh Fruit Platter with Honey Yogurt Dip **\$65.00**

Swedish, Teriyaki, Honey BBQ, or Hawaiian Sweet & Sour Meatballs (select choice) **\$35.00**

Italian Stuffed Mushrooms (18-24 large stuffed mushrooms with Italian sausage, ground beef, 5 cheeses, seasoned stuffing & a red wine marinara) **\$40.00**

Hors d'oeuvres (Continued)

<u>Stuffed Mushrooms</u> (18 large stuffed mushrooms with crab, shrimp and herb stuffing)	\$45.00
<u>Assorted Miniature Quiche</u> (To include Quiche Lorraine and Vegetable Quiche)	\$40.00
<u>Twice Baked Potato Skins</u> (Twice baked potatoes cut and filled with creamy cheddar mashed potatoes baked to a golden brown and topped with bacon bits and chives.)	\$29.00
<u>Heavenly Eggs</u> (Boiled Eggs halved and beautifully filled with blended egg salad and garnished with paprika.)	\$32.00
<u>BBQ Baby Backs &/or Spare Ribs</u>	\$40.00
<u>Jalapeno Poppers</u>	\$25.00
<u>Mozzarella Sticks with Marinara Sauce</u>	\$25.00
<u>Chips & Dip/Salsa</u> (Tortilla chips with choice of Salsa, Mango Salsa, Guacamole, Garlic Dip, Onion Bacon Dip)	\$25.00
<u>Mini Egg Rolls with Dipping Sauce</u>	\$35.00
<u>Mini Eclairs & Cream Puffs</u>	\$35.00
<u>Pigs in a Blanket</u>	\$30.00
<u>Asian Lettuce Wraps</u>	\$55.00
<u>Mini Fruit Tarts</u>	\$60.00

Buffet style Party Trays and Bowls above pricing is based on a small size which serves 15 or fewer people. Medium serves 30 or fewer people and is twice the list price. Large serves 60 or fewer people and is four times the list price. Additional sizes can be configured based on your event needs.

Dinner Buffet Packages

*Soup**

Salad

Choice of (one, two or three) Entrée'(s)

Choice of Two Seasonal Vegetables

Choice of one Seasonal Starch

Rolls of bread

1 Entrée \$20.00

*2 Entrée's \$24.00**

*3 Entrée's \$29.00**

Entrée Selections: (Entrees are not limited to those listed below, ask sales representative for details)

Bacon Braised Cod

*Baked Chicken Thighs or Legs
with Orange Glaze*

*Beef Cutlets with a Burgundy
Mushroom Sauce*

Beef Lasagna

Beef or Chicken Enchiladas

*Beef Sirloin Stroganoff with
Mushrooms*

Chicken Devine Casserole

Curry Chicken

Oven Fried Catfish

Oven Fried Chicken

Herb Roasted Pork Loin

*Meatloaf or Turkeyloaf with
Tomato Gravy*

Quiche

Ranch Herb Crusted Cod

*Roasted Herb Chicken Thighs or
Legs*

Smothered Roasted Chicken

*Rosemary Petite Boneless Pork
Chops*

*Sliced Roasted Turkey Breast with
Gravy*

Spicy PoPo Chicken Wings

Spicy Sesame Chicken

Stuffed Bell Peppers

Stuffed Bell Peppers "Cajun Style"

Stuffed Shells

Teriyaki Beef or Chicken

Triple Dijon Chicken

Vegetable Lasagna

White Vegetable Lasagna

Chicken Alfredo

Mushroom & Zucchini Alfredo

Balsamic Braised Chicken

Old Fashion Roast Beef &

Trimmings

Elegance

Cesar Salad or Cucumber Tomato Salad
Beef Roulade with herbed cranberry wild rice
Chef's Selection of two Seasonal vegetables
Rolls
\$21.00 per person

Savory

Tossed salad greens
Roasted pork loin
Twice baked potatoes
Herb seasonal steamed vegetables
Rolls
\$19.00 per person

Simply Sweet

Oriental chicken salad
Teriyaki chicken or beef strips with sweet roasted peppers and onions
Classic long grain rice or wild rice
Green beans
Rolls
\$17.00 per person

Classic

Tossed salad greens
Herb chicken breast
Creamy Linguini Alfredo
Choice of Broccoli or Green Beans
Rolls
\$17.00 per person

My Love for Italian

Bruchetta Platter with Toasted Baguettes
Tossed salad greens
Tomato and fresh Mozzarella salad
Beef and Spinach Lasagna
Choice of Vegetable Lasagna or Stuffed Shells with Marinara or Seafood Lasagna*
Buttered Corn
Garlic Bread
\$16.00 per person
\$19.00 per person * with Seafood Lasagna

A Hint of Mexico

Fresh mango salsa with tortilla chips
Beef and chicken enchiladas
Cheesy Spanish rice with tomatoes
Refried beans
\$15.00 per person

Primo

Caesar Salad or
Spinach Salad with Strawberries & Candied Pecans and house sesame dressing
Herb Crusted Prime Rib w/Au Jus
Dirty Garlic Mashed Potatoes
Sauteed Broccoli
Housemade Rolls

\$38.00 per person

Perfection

Beef Mushroom Soup
Spinach Salad
Pecan Honey Dijon Crusted Salmon
Roasted Potatoes
Seasonal Vegetable
Housemade Rolls

\$26.00 per person

Romantic Dinner for Two

starting at \$350 with live DJ*

Get the cafe for 2 evening hours all to yourselves. Candlelight, Flowers/petals and dinner will be a personalized 4 course meal for 2. Appetizer, Salad, Entree', and Dessert. Bottle of red or white wine for 21+, Private Dj Kima "Nutman" Hamilton to play your favs as you dine/dance the evening away.

Or just \$150 for a Romantic Playlist

Questions call 907-929-2265

Holiday Buffet Menu

Holiday Menu 1:

Tossed Salad Greens (served with tomatoes, cucumbers, carrots and choice of two salad dressings)

Choice of Macaroni, Potato or Pasta Salad

Cranberry Sauce

Choice of Southern Green Beans, Green Bean Casserole or Buttered Peas

Mashed Potatoes with Gravy

Chefs Creation Sweet Potatoes

Roasted Turkey with Cornbread Stuffing and Gravy

Honey Baked Ham with Spiced Cherry Pineapple Glaze

Buttered Rolls

Coffee/Tea or (add Peach or Raspberry Iced Tea for additional \$1.00 per person)

20 person minimum at \$24.00 per person or \$25.00 per person w/iced tea {Oct 15-Jan 10, *price is subject to change outside of these dates* }

*****Don't forget to try our Pumpkin or Sweet Potato Marble or EggNog Cheesecake you won't be sorry you did, ask a sales rep for more details.*****

Holiday Menu 2:

Tossed Salad Greens (served with tomatoes, cucumbers, carrots and choice of two salad dressings)

Choice of Macaroni, Potato or Pasta Salad

Choice of Southern Green Beans, Green Bean Casserole or Buttered Peas

Mashed Potatoes with Gravy

Chefs Creation Sweet Potatoes

Honey Baked Ham with Spiced Cherry Pineapple Glaze

Old Fashion Roast Beef & Gravy

Buttered Rolls

Coffee/Tea or (add Peach or Raspberry Iced Tea for additional \$1.00 per person)

20 person minimum at \$30.00 per person or \$31.00 per person w/iced tea {Oct 15-Jan 10, *price is subject to change outside of these dates* }

Holiday Menu 3:

Tossed Salad Greens (served with tomatoes, cucumbers, carrots and choice of two salad dressings)

Choice of Macaroni, Potato or Pasta Salad

Choice of Southern Green Beans, Green Bean Casserole or

Buttered Peas

Mashed Potatoes with Gravy

Chefs Creation Sweet Potatoes

Honey Baked Ham with Spiced Cherry Pineapple Glaze

Herb Roasted Chicken

Buttered Rolls

Coffee/Tea or (add Peach or Raspberry Iced Tea for additional \$1.00 per person)

20 person minimum at \$24.00 per person or \$25.00 per person
w/iced tea {Oct 15-Jan 10, *price is subject to change outside of these dates*}

Holiday Menu 4:

Tossed Salad Greens (served with tomatoes, cucumbers, carrots and choice of two salad dressings)

Choice of Macaroni, Potato or Pasta Salad

Choice of Southern Green Beans or Buttered Peas

Roasted Potatoes

Herb Roasted or Oven Fried Chicken

Old Fashion Roast Beef & Gravy

Buttered Rolls

Coffee/Tea or (add Peach or Raspberry Iced Tea for additional \$1.00 per person)

20 person minimum at \$28.00 per person or \$29.00 per person
w/iced tea {Oct 15-Feb 10, *price is subject to change outside of these dates*}

*Have you ever tried our Sweet Potato Pound Cake or EggNog Pound Cake
not to mention our Rum Cake these are holiday favorites!*

Dessert

We apologize for any inconvenience the “Dessert First” brochure is currently being updated, please visit:

www.cbdessertfirst.com for the current selections and prices.

Thank You.

Helpful Tidbits

Beer, Wine or Champagne Service

Must provide copy of luncheon or dinner menu, law requires food to be served with any service of alcoholic beverages.

Party World

3810 Arctic Blvd

907-563-4212

Is an excellent resource for assorted linens in a variety of styles and colors. They also rent China, flatware, glassware, fountains, decorations, chairs, tables and so much more. Always try to reserve items weeks in advance. See enclosed pricelist, Catered Blessings staff will be happy to assist you.

**Disc Jockey

Kima Hamilton aka Nutman

907-720-0768

Disc Jockeys, Entertainers, Musicians, Balloons and other listings also included in the packages