



Horizons Café & Catering

Horizons Café is proud to provide professional catered food services for The Alaska Native Heritage Center. It is our mission to provide quality products, service and value. Our servers possess the knowledge and expertise necessary to make your function exceedingly successful. We offer competitive rates and will attempt to do everything possible to ensure you are a satisfied client.

Thank you in advance for considering Horizons Café & Catering for your catering and event needs. We welcome the opportunity to serve you.

Sincerely,

HORIZONS CAFÉ & CATERING

Ordering Information

To discuss your food and beverage arrangements for any off premise venue please contact:

Susan Sery, Catering Operations Supervisor

Phone: (907) 263-4412

Fax: (907) 265-1131

Email: ssery@doyonuniversal.com

All menu prices are subject to a 20% service charge. Food & Beverages will be displayed with linen and /or table skirting depending on the location of the meal service. Professional service staff will setup, clean up and be available during your event to accommodate your needs.



Horizons Catering Policies
at the
Alaska Native Heritage Center

All Events at the Alaska Native Heritage Center are to be catered the contracted caterer, Horizons Catering. It is not permissible for other caterer to use the facility.

Horizons Catering requires a minimum of fifty guests for catered services.

Potluck services can be accommodated if you choose that style of service. Please contact Amy Roehl if you would like to have a potluck event. The limited kitchen can be rented for your use, which would include a Serv Safe certified staff person to oversee and assist. Rental charges are \$150 for first 4 hours, \$50 each additional hour.

Events which are catered by Horizons Catering include tablecloths and skirting for your dining & buffet tables. Due to limited kitchen size, Horizons does buffet style meals only.

Menu selection and Catering Event Orders must be finalized no later than one month prior to your event.

Payments can be made by check, visa, master card, direct billing or charge code. A deposit of \$5 per guest is required to reserve your event. Final payment is due in full five working days prior to your event unless other arrangements have been made.

All buffets are served with china look-alike disposable plates, upscale plastic ware & quality paper napkins. China service with silverware, glassware and linen napkins is an additional \$4 per guest.

Special requests and customized menus for any occasion are provided at your request.



Breakfast Buffets

The Eye Opener

Assorted pastries, muffins, and bagels served with regular & low fat cream cheese, butter & margarine. Coffee, decaf, and hot water for tea

\$10.25 per person

Add fresh sliced fruit for an additional \$1.00 per guest

Add assorted canned juices for an additional \$1.00 per guest

The Healthy Breakfast

A refreshing combination of assorted cold cereals, flavored yogurts, granola & fresh fruit displayed to build your own breakfast. Served with half pints of 2% milk

Coffee, decaf, and hot water for tea

\$11.25 per person

American Breakfast

Scrambled eggs served with potatoes O'Brien & your choice of: cured ham, sausage, corned beef hash or hickory smoked bacon with assorted muffins, pastries & bagels served with butter/margarine & cream cheese.

Coffee, decaf, and hot water for tea

\$13.00 per person

Cold Lunch Buffets

All cold lunches are served with assorted sodas, bottled waters and cookies

Classic Caesar Salad

Fresh crisp romaine leaves served with Caesar dressing, parmesan cheese & croutons. Served with a bread basket, butter & margarine.

\$15.50 per person

Add Shredded Chilled Chicken - **\$16.25 per person**

Add Grilled Mesquite Chicken - **\$16.75 per person**

Add Blackened Salmon or Halibut - **\$17.00 per person**

Deli Buffet

Spinach and red bell pepper tortilla wraps, and pre-made sandwiches filled with deli meats, cheeses & accompaniments. Served with bagged chips, mayonnaise, and mustard & relish tray.

\$18.75 per person

Self-Serve Deli Buffet

Deli meats to build your own sandwich which includes: turkey breast, lean roast beef, cured ham, served with provolone, Swiss & cheddar cheese, tomatoes, lettuce, and onions. Served with assorted breads, bagged chips, and appropriate condiments.

\$19.00 per person



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Hot Buffets

All hot lunches and dinners include a basket of assorted breads with butter, coffee service and ice water, assorted desserts or cookies. Minimum of 50 guests required.

Salads (Choose two)

Classic Caesar Salad
Alaska Caesar Salad

Fresh Garden Salad
Fruit Ambrosia Salad
Potato Salad

Cole Slaw
Macaroni Salad

Side Dishes (Choose One)

Garlic Mashed Potatoes
Steamed White Rice
Rice Pilaf

Fried Rice
Roasted Red Potatoes
Yukon Potato Medley

Pasta of the Day
House Made Bagel Chips
Bagged Chips

Vegetables (Choose One)

Honey Glazed Carrots
Green Beans Almandine

Fresh Garden Vegetables
Squash Medley

Entrees

Traditional Beef Stroganoff
London Broil with Mushroom Demi Glace
*Coconut Shrimp Skewers
House Made Lasagna
Chicken Fettuccini
Ravioli with Marinara Sauce
*Baked Salmon or Halibut (Chef's
Choice of Sauce)
Chicken Parmesan
Pasta Primavera
*Seafood Medley
Shredded Beef or Chicken Tacos
Fried Chicken
House Made Chicken Enchiladas
Teriyaki Chicken

*Salmon with Tropical Fruit Salsa
Grilled Chicken Breast with Apple
Tarragon Compote
*Halibut Olympia
Chicken Breast with BBQ Sauce
*Baked Halibut with Citrus Glaze
*Baked Salmon with Soy Ginger
Marinade
Chicken Breast with Alaskan Sourdough
Mushroom Cream Sauce
Honey Cured Ham
Beef Tips with Burgundy Sauce
Sliced Roast Beef with Forestiere Sauce
Carved Prime Beef* with Accompaniments
* (additional: \$4.00 per person)

Lunch Buffet Prices:

One Entrée \$19.50 per person
Two Entrees \$21.00 per person
Three Entrees \$22.00 per person
*Seafood Entrees add \$2.00

Dinner Buffet Prices

One Entrée \$34.00 per person
Two Entrées \$37.00 per person
Three Entrées \$39.50 per person
*Seafood Entrees add \$2.50 per person

All buffets are served with disposable plates, upscale plastic ware & quality paper napkins. China service with silverware, glassware and linen napkins is an additional \$4 per guest.



Cold Hors D'oeuvres

Seasonal Fruit and Cheese Tray

Fresh sliced fruit served with imported and domestic cheese selection, and assortment of crackers \$9.30 per person

Seasonal Fruit Tray

Fresh sliced seasonal fruit with honey yogurt dip
\$8.00 per person

Charcuterie Display

Assorted sausages and salamis served with imported & domestic cheeses, sliced baguette bread, gourmet mustard & crackers.
\$12.50 per person

Grilled Vegetable Display

Fresh seasonal grilled vegetables served with sliced baguette & roasted pepper aioli.
\$7.35 per person

Vegetable Crudités

Seasonal chilled vegetables served with ranch, vinaigrette or cucumber dill dressing.
\$6.75 per person

Tortilla Chips with Salsa

\$3.35 per person
Add guacamole:
\$2.25 per person
Add hot Spanish dip:
\$2.25 per person

Assorted Chilled Classic Canapés

\$23.75 per dozen
Deluxe house made canapés
\$29.35 per dozen
Assorted crostini
\$29.35 per dozen

Deviled Eggs

\$28.25 per dozen

Fancy Finger Sandwiches

\$29.35 per dozen

Fresh Spring Rolls

Served with plum ginger dip, soy sauce & wasabi.
\$35.00 per dozen

Jumbo Prawns and Crab Claws

Served chilled with cocktail sauce and lemon
\$35.00 per dozen



Hot Hors D'oeuvres

Cocktail Meatballs

Served with a choice of sauces: BBQ, Madeira, sweet and sour, Swedish, lemon curry, or sun-dried tomato & garlic
\$25.50 per dozen

Buffalo Wings

Served with choice of sauces to include: Traditional, Spicy, Teriyaki or BBQ
\$24.85 per dozen

Potato Skins

Served with Chef's selection of toppings
Vegetarian available on request
\$29.35 per dozen

Assorted Hot Mediterranean Crostini

Spicy shrimp, roasted peppers with Gorgonzola, pesto chicken with spinach & goat cheese crostini.
\$30.50 per dozen

Tavern Battered Halibut

Served with lemon wedges and tartar sauce
\$32.75 per dozen

Jumbo Fried Shrimp

Served with cocktail sauce and lemon wedges
\$32.75 per dozen

Oriental Egg Rolls

Pork, vegetarian or shrimp. Served with hot mustard and soy sauce.
\$26.00 per dozen

Baked Brie En Croute

Baked brie with toasted almonds & apple slices
\$24.85 per wheel

Miniature Quiche

Assorted pastry cups filled with Lorraine, Cajun shrimp, herb cheese & spinach
\$29.35 per dozen

Spanakopita

Spinach & feta cheese baked in phyllo dough
\$26.00 per dozen

Asiago Asparagus

Asparagus tips with a seasoned blend of asiago cheese wrapped in phyllo dough
\$29.35 per dozen

Chicken or Vegetarian Quesadillas

Filled with chicken, pepper jack cheese, fresh salsa and sour cream
\$30.50 per dozen

Chicken or Beef Skewers

Served with teriyaki, Mediterranean, Asian Peanut or Italian sauces
\$31.65 per dozen

Scallops Wrapped in Bacon

\$34.00 per dozen

Assorted House Made Cream Cheese Spreads

Your choice of either sun-dried tomato or pesto spread served with house made bagel chips, crackers & sliced baguette bread
\$4.00 per person

Smoked Salmon Spread

Served with sliced baguette bread & bagel chips
\$4.50 per person

Hot Artichoke Crab Dip

Served with sliced baguette bread
\$4.80 per person

CARVING STATION

(30-person minimum)

All carving stations include miniature rolls, appropriate condiments.

Server to "carve to order" - \$75.00 fee.

Fresh Roasted Turkey	\$5.65 per person
Hickory Smoked Ham	\$5.65 per person
Top Round of Beef	\$6.25 per person
Steamship Round of Beef	\$8.00 per person
Roasted Leg of Lamb	\$9.60 per person
Roast Loin of Pork	\$10.75 per person
Roast Prime Rib of Beef	\$11.30 per person



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Beverages

Coffee Service

Coffee, decaf, and hot water served with regular and herbal teas, hot chocolate, apple cider, sugar, Splenda, Sweet n' low and Equal
\$21.50 per gallon

International Coffee Service

Our regular coffee service with shaved chocolate, whipped cream, sugar cubes, and cinnamon sticks added.
Additional \$3.00 per person

Sodas

Coke, Diet Coke, Caffeine Free Diet Coke, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Club Soda, Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Sierra Mist Free, Diet Wild Cherry Pepsi, and Squirt.
\$2.00 ea.

Water

Bottled Water
\$2.50 ea.
Vitamin Water and Sparkling Waters
\$2.75 ea.

Juices

Ocean Spray Orange Juice, Apple, Cranberry, Ruby Red Grapefruit, Cran-Raspberry, and V-8 Juice
Bottle \$2.00 ea.
Assorted Canned Juice
\$1.00 ea.

Specialty Drinks

Assorted Bottled Sobe, Crystal Light, and Large Energy Drinks
\$2.50 ea.
Small Energy Drinks
\$2.25 ea.

A la Carte Selections

Add any of these items to your breakfast, lunch or dinner selections

Fresh Whole Fruit - \$1.10 per person

Fresh Cubed Fruit - \$3.35 per person

Assorted Bagged Chips - \$1.70 per person

Assorted Cookies - \$2.00 per person

House Made Parmesan Chips - \$2.00 per person

Fresh Salad - \$3.10 per person

Tortilla Chips and Salsa - \$3.35 per person

Linen for 6 ft. table - \$11.00 per table

Fresh Sliced Fruit Tray - \$4.00 per person

China, Silverware, Glassware & Linen Napkins -
\$4.00 per person