ABOUT LAKESIDE GRILL CATERING AT UNIVERSITY OF ALASKA SOUTHEAST

We offer catering packages and trays for formal or casual dining experiences. These sample menus can be presented as they are or customized for your event. Our catering staff is committed to providing superior cuisine and outstanding service.

Please note:
20 guest minimum; pricing is on a per guest basis, unless otherwise noted.
Disposable service is included in the sample menu pricing.
Upgrade to china and linen service is an additional $2 per guest.

B R E A K F A S T  B U F F E T

Pricing is per person.
All Breakfast Buffet selections accompanied by Heritage coffee and tea with cream and sweeteners.

Continental Breakfast ......................... $12
Assorted pastries, cinnamon rolls, bagels with cream cheese

Runner’s Breakfast ............................. $14
Fresh cut seasonal fruit, Greek yogurt with granola, bagels with cream cheese

Alaska Breakfast ................................. $20
Assorted bagel tray with cream cheese, smoked salmon, red onion slices, sliced tomato, capers

Spike’s Breakfast ................................. $15
Ham and cheese croissants, fresh cut seasonal fruit, quiche Lorraine or vegetable quiche

All-American Breakfast ......................... $15
Scrambled eggs, biscuits with sausage gravy, hash browns, fresh cut seasonal fruit

Deep Dish Breakfast ........................... $15
Bacon quiche, country-style potatoes, fresh cut seasonal fruit

Pancake and French Toast Breakfast .......... $15
Pancakes, French toast, fresh cut seasonal fruit

À L A  C A R T E

Breakfast Sandwiches ......................... $4
Biscuit, sausage, egg, cheese
Biscuit, ham, egg, cheese
Biscuit, bacon, egg, cheese
Croissant, ham, cheese
Breakfast burrito with potato, egg, vegetables

Hash Browns ...................................... $3

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Tel: (907) 796-6459 | email: jaisturis@alaska.edu
GOURMET SANDWICH PACKAGES

All Gourmet Sandwich Packages accompanied by a choice of potato chips or potato salad, soft drink or bottled water, and a scrumptious cookie.

The Godfather Sandwich $12
Baguette bread with homemade sauce, basil hard salami, ham, lettuce, tomato, provolone cheese

All-Meat Sub $12
Sliced bread, turkey, roast beef, ham, cheese, lettuce, tomato, red onion

The Holiday Sandwich $12
Fresh bread, turkey, cream cheese, cranberry sauce, Swiss cheese

Tuna Salad Sandwich or Wrap $12
Croissant or wrap, tuna salad, leaf lettuce, tomato, red onion

Chicken Salad Sandwich or Wrap $12
Croissant or wrap, chicken salad, leaf lettuce, tomato, red onion

Croissant Sandwich $12
Croissant with a choice of turkey, ham, or roast beef, lettuce, tomato, red onion

Chicken Breast Sandwich $12
Fresh bread, chicken breast, avocado, leaf lettuce, provolone cheese, mayonnaise dressing, pesto sauce

Wrap Sandwich $12
Choice of turkey, ham, or roast beef with cream cheese and horseradish sauce, spinach, provolone cheese, red and yellow pepper, cucumber

All Vegetable Sandwich $12
Bagel with hummus, tomato, leaf lettuce, provolone cheese

FRESH SALADS

Chef Salad .$10
Mixed lettuce, red cabbage, broccoli, ham, turkey, Swiss cheese, cheddar cheese, tomato, egg, dressing

Cobb Salad $10
Mixed lettuce, celery, tomato, turkey, cucumber, avocado, egg, bacon

Chicken Caesar Salad $10
Chicken breast, romaine lettuce, Parmesan cheese, croutons

Greek Salad $10
Mixed lettuce, feta cheese, sliced Greek olives

The Godfather Salad $10
European mixed greens, marinated mozzarella cheese, pepperoni, Genoa salami, roasted red peppers

All Fruit Salad $10
Fresh cut seasonal fruit

Salad and Fresh Cut Seasonal Fruit Bar $10
Sliced cheese and salami with crackers

SOUPS

Chicken Noodle $6

Vegetable Beef $6

Beef Barley $6

Broccoli and Cheese $6

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**APPETIZERS**
Our trays serve 20-25 people as an appetizer course.

**COLD TRAYS**
- **Sushi** ........................................ $125
  Fresh sushi rolls include tuna, salmon, and crab with wasabi, pickled ginger, soy sauce
- **Finger Sandwiches** .......................... $65
  Assorted tea sandwiches
- **Deviled Eggs** ................................. $55
  Fresh and creamy deviled eggs
- **Relish Tray** ................................. $65
  Celery stalks stuffed with cream cheese, asparagus stalks, artichoke hearts, pickles, olives, baby corn
- **Fruit Tray** ................................. $65
  Fresh cut seasonal fruit
- **Vegetable Tray** ............................ $65
  Fresh cut vegetables with ranch dip
- **Shrimp Tray** ............................... $75
  Fresh shrimp with cocktail sauce
- **Italian Tray** ............................... $75
  Salami, mozzarella cheese, pepperoni, artichoke hearts, prosciutto, roasted red peppers
- **Cheese and Crackers Tray** .............. $75
  Variety of cheeses paired with a selections of crackers
- **Cheese Tray** ............................... $75
  Variety of sliced cheeses centered around baked Brie
- **Meat Tray** ................................. $75
  Turkey, roast beef, ham slices

**HOT TRAYS**
- **Chicken Wings** ........................... $75
  Saucy chicken wings with celery and blue cheese dressing
- **Mini Egg Rolls** ............................ $75
  Crunch egg rolls with dipping sauce
- **Stuffed Mushrooms** ...................... $75
  Mushrooms with aged cheese stuffing
- **Fried Mozzarella Cheese** .............. $75
  Fried mozzarella with marinara sauce
- **Mini Tacos** .................................. $75
  Corn shells, ground beef, cheddar cheese, sour cream, salsa
- **Meatballs** ................................ $75
  Bite-size ground meatballs
- **Prosciutto with Asparagus** ............ $75
  Asparagus spears wrapped with Italian ham
- **Spanakopita** ............................... $75
  Savory Greek phyllo pastries with spinach and feta cheese filling
- **Chicken Skewers** ......................... $95
  Bite-sized chicken with savory sauce
- **Appetizer Beef Skewers** ............... $125
  Bite-sized marinated beef
- **Beef Wellington** ......................... $125
  Phyllo-wrapped beef classic served with a bite-sized twist
- **Shrimp Skewers** .......................... $145
  Grilled shrimp based in a buttery sauce

**BREADS AND COOKIE TRAYS**
- **Cookie Tray** .............................. $24
  One dozen cookies; choices include chocolate chip, oatmeal raisin, peanut butter
- **Bagel Tray** ............................... $24
  One dozen assorted bagels with cream cheese, jam, butter
- **Croissant Tray** ........................... $24
  One dozen croissants with cream cheese, jam, butter
### Specialty Buffet
All Specialty Buffet selections accompanied by bottled water and soft drinks.

**Breakfast** ........................................ $20  
Scrambled eggs, sausage, bacon, hash browns, plump biscuits and brown gravy, breakfast burritos, pancakes with syrup.  
Heritage coffee and tea with cream and sweeteners, chilled juice (in place of bottled water and soft drinks)

**Barbecue** ........................................... $20  
Beef brisket, baked chicken, baked BBQ beans, potato salad

**Fajitas** ............................................... $20  
Choice of chicken or beef, with Spanish rice, refried beans, shredded lettuce, shredded cheese, salsa, fresh guacamole, sour cream, tortillas

**Snack Attack** ....................................... $20  
Meatballs, mini tacos, hot wings with celery sticks and blue cheese dressing

**Pizza** .................................................. $20  
Choice of Canadian-style with pineapple pizza, pepperoni pizza, taco pizza, potato and cream cheese pizza, vegetable pizza, and Master pizza (pepperoni, sausage, vegetables)

**Italian** .................................................. $20  
Baked lasagna, chicken fettuccine, house salad

### Beverages
We proudly serve Heritage brand coffee at UAS.

**Gourmet Coffee** ................................. $25  
One gallon of regular and decaffeinated coffee (12-15 servings) and a selection of Tazo teas served with cream and sweeteners.  
For china and saucer service, add $2 per guest

**Hot Tea Selection** ............................... $15

**Iced Tea** ............................................. $3

**Cold Beverages** ................................. $2  
Bottled juice, soft drinks, bottled water, fruit punch, lemonade

### Plated Event Dinners
All Plated Event Dinner selections include iced tea, bread rolls, and butter.

**Slow Roasted Prime Rib** .................... $25  
Accompanied by mixed green salad, twice-baked potato, house roasted vegetables

**Baked Alaskan Halibut** ....................... $25  
Accompanied by mixed green salad, rice pilaf, house roasted vegetables

**Sweet and Sour Chicken** ..................... $18  
Accompanied by fried rice, egg roll with sauce

**Baked Lemon Pepper Chicken** ........... $18  
Accompanied by mixed green salad, twice-baked potato, house roasted vegetables

**Spaghetti with Meat Sauce** ............... $18  
Accompanied by fried rice, egg roll with sauce

**Lamb** ............................................... $25  
Accompanied by couscous, house roasted vegetables

**Lobster Tail** ........................................ Market Price  
Accompanied by rice pilaf, house roasted vegetables

### Desserts

**By-the-slice Desserts** ....................... $2.95  
Carrot cake, strawberry short cake, cheese cake, apple pie, cherry pie, Boston cream pie

**By-the-dozen Desserts** ..................... $25  
Brownies, cupcakes, homemade biscotti, cookies: chocolate chip, oatmeal raisin, peanut butter

**Decorated Sheet Cake**

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<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
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<tbody>
<tr>
<td>Full 48 guests</td>
<td>$85</td>
</tr>
<tr>
<td>Half 24 guests</td>
<td>$65</td>
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<tr>
<td>Quarter 12 guests</td>
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