



Horizons Catering
Wedding Reception Packages
At the Alaska Native Heritage Center

Congratulations on your engagement! We appreciate the opportunity to present our menu and services for your wedding reception at the Alaska Native Heritage Center. It is our mission to provide quality products, services, and value in catering your reception. We offer a variety of menu options, and selections for your event. If you wish to personally design your experience, we are happy to work with you to create the menu that will delight your guests and will enhance your special day. Our seasoned catering staff will provide the dependable service that you are seeking with a creative touch and quality of food presentation. Please call or e-mail with any questions at the numbers listed below. We look forward to hearing from you!

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Horizons Catering
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Wedding Dinner Buffet Packages

Minimum of 50 guests for package prices

The dinner buffet includes Chef's selection of seasonal vegetables, rice, pasta or potato to complement your entree selection, rolls and butter, coffee and fruit punch, choice of miniature desserts, or fruit.

Hors D'oeuvre Display (Select One)

Seasonal Fruit Display with Honey Yogurt or Chocolate Dip
International & Domestic Cheese Display with Deluxe Cracker Assortment
Fresh Vegetable Crudités with Signature Ranch Dip
Choice of Pesto or Sun dried Tomato Dip featuring Horizons House made Bagel Chips

Chefs Medley of Salads (Select Two)

Traditional Caesar Salad Mixed Greens Salad
Chilled Pasta Salad Chicken Waldorf Salad Horizons Fruit Salad

Buffet Entrees

Grilled Garlic Herb Chicken Baked Lemon Chicken Breast
Breast of Chicken with Wild Mushroom Cream Sauce
La Garde Chicken - Breast of Chicken Stuffed with Arugula, Currants, Apricots, Cranberries, Onion & Garlic with a
Delicate Cheese Blend
Honey Roasted Turkey with Cranberry Sauce
Rosemary Pork Roast Salmon with Soy Ginger Marinade**
Baked Halibut in Lemon Dill Sauce** Sliced Roast Beef with Forestiere Sauce
Beef Tips in Burgundy Sauce Prime Rib with Au Jus and Horseradish*

Dessert Station- Miniature Desserts and Petit Fours or Fresh Sliced Fruit to Enhance your Wedding Cake

Beverage Station- Freshly Brewed Coffee and Hot Water with Assortment of Teas and Tropical Fruit Punch

Dinner Buffet

One Entrée -\$38.00 Two Entrees \$40.00 Three Entrees \$42.00

*Carved Prime Rib may be added to your menu for an additional \$5.00 per person

**If selecting two seafood entrees please add \$3.50 per person

Horizons Catering offers high quality disposable service ware for your reception. To enhance your reception china and silverware are available for an additional \$4.00 per person.

A 20% Service Charge will be added to your final billing

Hors D'oeuvres Package

Minimum of 50 guests for package prices

The hors d'oeuvre packages include your choice of miniature desserts or fresh sliced fruit, coffee and tropical fruit punch.

Hors D'oeuvre Displays (Select Two)

Seasonal Fruit Display with Yogurt or Chocolate Dips
International Cheese Display with Deluxe Cracker Assortment
Fresh Vegetable Crudités with Signature Ranch Dip
Charcuterie Display with Baguette Bread and Assorted Crackers
Choice of Pesto or Sun dried Tomato Dip featuring Horizons House made Bagel Chips

Hot Hors D'oeuvres (Select Two)

Chicken Sate with Asian Sauce Crispy Asparagus in Phyllo
Jumbo Fried Shrimp* Baked Brie with Toasted Almonds, and Apples
Assorted Miniature Quiche Scallops Wrapped in Bacon*
Cocktail Meatballs with Choice of Lemon Curry, Madeira, Sweet and Sour, or Swedish Sauce

Cold Hors D'oeuvres (Select Two)

Chilled Classic Canapés Devilled Eggs
Assorted Crostini Smoked Salmon Mousse with Baguettes
Fancy Finger Sandwiches Prawns and Snow Crab Claws*
Assortment of Sushi*

Signature Stations (Select One)

Pasta Bar with Selection of Two Sauces Mashed Potato Bar with Assorted Toppings
Ham, Turkey or Beef Carving with Rolls and Appropriate Condiments*

Desserts - Miniature Desserts & Petit Fours or Fresh Sliced Fruit to Enhance your Wedding Cake

Beverages - Freshly Brewed Coffee and Hot Water with Assortment of Teas
Tropical Fruit Punch

Hors D'oeuvres Package Cost: \$34.00 per person

*Prawns and Snow Crab Claws may be added for an additional \$4.00 per person

*Fried Shrimp and Baked Scallops may be added for an additional \$3.00 per person

*Carving Station may be added to your buffet for an additional \$5.00 per person with carver included

A 20% Service Charge will be added to your final billing

Additional Information

Space Rental

All rental of spaces must be arranged with the ANHC personnel.

Bar Services

Horizons Catering can make arrangements for bar services at your event. Options are hosted bar, cash bar or bring your own alcohol (Additional charges apply). Please talk with your sales person to decide which option best suits your needs.

Payment

A deposit of \$5 per person is required to reserve our catering services. Final payment is due in full five days prior to your event.

Additional Services

If you would like specialty linen, or chair covers please ask and we will be happy to give you a price list with options.

If you would like us to coordinate your wedding service, and all other arrangements please ask and we will be glad to help!