

Alaska Dream Catering Delivery Menu



www.akdreamcatering.com

Jan Prescott

907-351-7047

Dinner for Four (4) Additional meals

A \$54.00 \$13.50

B \$61.00 \$15.25

C \$69.00 \$17.25

D \$76.00 \$19.00

Dinner for Six (6)

E \$162.00

Main Dishes marked with * include choice of one (1) Side Dish, Salad, Bread and Dessert. All other Main Dishes include choice of two (2) Side Dishes, one (1) Salad, one (1) Bread and one (1) Dessert, unless otherwise noted.

Prices are based on complete meals for four (4) unless otherwise noted. Additional amounts may be purchased for prices noted.

To ensure selection and delivery please place your order no later than 3:00pm the day prior to delivery.

Some items may be available for same day delivery. Please call for information.

If you should have any special dietary needs or requests please do not hesitate to call. Our goal at Alaska Dream Catering is provide a healthy and balanced home cooked meal that you can sit down and enjoy together.

Main Dishes

A

Goulash *

Baked Chicken

Tacos, includes refried beans and
Burrito shells*

Meat Loaf

Homemade Spaghetti with or without
mushrooms *

B

Pot Roast w/carrots, potatoes and
gravy*

Chicken and Dumplings

Beef Stew*

Pork Chops – grilled, fried or baked

Jerry's Cube Steak w/ vegetable beef
sauce, served with White Rice

Chicken Livers–sautéed w/onions and
mushrooms with balsamic vinegar
and wine

Tequila Lime Chicken

C

Glazed Pork Roast – Served with
White Rice

Cornish Game Hens a la Orange

Lasagna*

Roast Continental

Lamb Chops

Barbeque Ribs – Baby Back or Asian

Boneless Pork Chops w/ Apricots and
brandy

Beer Can Chicken

D

½ Spiral cut Ham w/ Bourbon Walnut
Glaze

Small Maple Roasted Turkey

Pork with Peaches

E

Standing Rib Roast

Pork Crown Roast w/cranberry
stuffing

Roast Leg of Lamb

Roast Turkey w/4 sides

Whole Spiral Cut Ham w/Bourbon
Walnut Glaze

Above w/ additional side or salad

Side Dishes

Scalloped Potatoes

Potatoes Au Gratin

Mashed Potatoes – plain, garlic and loaded

Damn Taters – Potatoes baked with onions and butter

Macaroni and Cheese

Corn Soufflé

Cheese Grits

Potatoes – boiled or roasted

Rice w/beef or chicken stock and Mushrooms

Cornbread Stuffing

Garlic Roasted Potatoes

Fresh Candied Yams
w/marshmallows

Green Beans

Black Eyed Peas

Broccoli

Cauliflower

Broccoli/Cauliflower Casserole

Acorn Squash/baked or casserole

Cinnamon Baked Apples

Green Bean Casserole

Fresh Carrots w/brown sugar or dill

Baked Beans – loaded (Beef, Green pepper and Onion

Fresh Corn on the Cob – in season

Fresh Onions Roasted w/Balsamic Vinegar – in season

Fresh Greens – in season

Stuffed Mushrooms

Salads

Tai Peanut Chicken Salad - \$45.00
Serves four (4) may have shrimp
and/or scallops added or substituted
for an addition charge

Steak and Blue Cheese w/ horseradish
and balsamic vinaigrette with Fried
Crisp Onions - \$48.00 Serves Four (4)

Buffalo Chicken Salad - \$42.00
Serves Four (4)

Raspberry Spring Mix w/Feta, Dried
Cranberries, Walnuts and Croutons

Spinach w /Gorgonzola, Almonds,
and Sundried Tomatoes

The above 2 salads may be ordered as
a side salad included with full dinners
or are available with Grilled Chicken,
Shrimp or Scallops as a Main Dish.
\$48.00 for Chicken, with Shrimp or
Scallops \$52.00 All serve four (4).

Orange Walnut Salad

Layered Salad

Garden Pea Salad

Strawberry Salad

Horseradish Salad

Wine Salad

Fruit Salad

Mixed Green Salad

Potato Salad

Macaroni Salad

Watergate Salad

Bread

Corn Bread

Beer Biscuits

Cheese Grits Bread

Ice Cream Rolls

Cheese Biscuits

Yeast Rolls

Spoon Bread

Dessert

Jan's Special Banana Pudding
Rum Cake
Rice Crispy Treats
Four Layer Chocolate Pie
Strawberry/Rhubarb crisp
Peanut Butter Fudge
Italian Crème Cake
Sour Crème Pound Cake
Pound Cake w/Strawberry Rhubarb
sauce
Chocolate Bourbon Pecan Cake
Angel Food Cake
Chocolate/Oatmeal No Bake Cookies
Apple Guyette
S'more Brownie Bites
Apple Dumplings
Pies – Lemon, Black Bottom, Apple,
Pumpkin, Strawberry/Rhubarb
Chocolate Fudge Cake
Fresh Apple Cake
Berries w/ Fresh Whip Cream
Brownies and Ice Cream

Soups and Chili

Are sold by the gallon and include
your choice of Beer Rolls or Corn
Bread - 8 to 10 servings
Spanish Bean Stew - \$54.00
Vegetable Beef - \$45.00
Chili – Mild or Spicy –Served w/
Onions, Cheddar Cheese, and Sour
Cream - \$56.00
Bean and Ham - \$45.00
Chicken Noodle - \$45.00
Fresh Seafood Chowder – in season -
\$64.00

Miscellaneous

Deviled Eggs - \$10.00 per 24
Hot Crab Dip w/ bread and crackers -
\$21.00 Serves 8
Swiss and Bacon Dip w/ crackers -
\$19.00 Serves 8
Amaretto Fruit Dip w/ Apples -
\$18.50 Serves 8-10
Black Bean Layered Dip w/ Tortilla
chips - \$17.50 serves 6-8
Assorted Cheese Balls w/ crackers -
\$10.00 - \$20.00Serves 8-10

Breakfast - \$15.00 per person
includes Two (2) entries, choice of
Meat (Bacon, Sausage or ham) and
one Side Dish

Breakfast Entries

Breakfast Casserole – Eggs, Sausage
and Cheese

Banana Stuffed French Toast –
Ultimate Style

Breakfast Burritos

Baked French Toast

Biscuits and Gravy

Finnish Oven Pancake

Scrambled Eggs w/ cheese

Bacon, Sausage or ham

Breakfast Side Dishes

Sour Cream Coffee Cake

Cinnamon Crisp Banana Bread

Baked Oatmeal served with Cream

Loaded Oatmeal - Brown Sugar,
Dates, Dried Cranberries, and
Walnuts

Specialties – Please call for prices

Gourmet Cheese Platter

Dessert Platter

Wine Pairing available with above
platters

Assorted Breakfast Treats

Assorted Sandwiches