



Catering Services



With over 30 years of experience, Breeze In Catering offers high-quality food, exceptional service, and custom menus tailored to your event and budget. We take pride in using wholesome ingredients, scratch-made dishes, and fresh-baked breads daily. Our generous portions and included setup ensure great value for every event, while our unbeatable service holds us to the highest standards from start to finish. Serving Southeast Alaska since 1976, we're committed to providing the best food and care to our community.



907-796-7307



breezeincatering
@myersgroupllc.com



www.breezein.com/catering

- ON THE GO -

The Breakfast Burrito - \$10

Choice of our breakfast sausage, chorizo, house cured bacon or ham with scrambled eggs, cottage potatoes, & cheddar jack cheese blend wrapped in a flour tortilla. Pico de Gallo & sour cream on the side.



The Breakfast Sandwich - \$10

Choice of house smoked bacon, signature breakfast sausage, or cured ham with eggs & cheese on a biscuit, English muffin, or croissant.



The Breakfast Bowl - \$10

Choice of bacon, sausage, chorizo or ham with scrambled eggs, & cottage style potatoes.

Savory Breakfast Pastry - \$6.50

Choose your favorite or an assortment of all four! Ham & Cheese · Jalapeño Ham & Cheese · Spinach & Feta · or Turkey Pesto rolled up in buttery croissant dough.



- BREAKFAST TRAYS -

Bagel Package - \$49

One dozen fresh baked bagels sliced & served with our signature cream cheese spreads.

Pastry Package - \$36

Bakers choice assortment of croissant, pastry, & danish with fruit & cream cheese fillings. 20 miniature or 10 full size.

Dozen Donuts - \$30

A variety of Breeze In's famous donuts!

Fresh Fruit Package - \$79

A small display of fresh sliced fruits for up to 20 folks. Fruits may vary by season, & market

- BREAKFAST BUFFETS -

Continental Breakfast - \$12

Fresh fruit display, assorted pastries, croissants & Danish, bagels with signature spreads, butter, honey, & fruit preserves.

Healthy Start - \$15

Fresh fruit display, hot cereal with dried fruit, brown sugar, & low-fat milk, individual yogurts, granola, scrambled eggs with peppers, onions, & cheese.

The Standard Breakfast - \$19

Fresh fruit display, Breeze In's famous donuts, house-smoked bacon, maple sausage links, cottage-style potatoes, & scrambled eggs with green onion, diced bell pepper, & cheese.

Add hot smoked salmon - \$3.00

20-person minimum for breakfast buffets

10-person minimum for breakfast add-ons

- CUSTOMIZE YOUR BREAKFAST BUFFETS -

Scrambled Eggs - \$5

Side of Breakfast Meat - \$5

Biscuits with Sausage Gravy - \$6

Cheese Blintz - \$6

With berry compote and Chantilly creme.

Oatmeal - \$4

Steel cut oats with butter, brown sugar, dried cranberries, & low fat milk.

Granola & Yogurt - \$5

Cold Smoked Salmon Lox - \$8

Served with mini bagel, cream cheese, capers, & red onion.

- BEVERAGE STATIONS -

Coffee Service - \$4.95

Proudly serving locally roasted Heritage Coffee. Comes with a complete cream & sugar kit.

Hot Water Service - \$2.95

A variety of teas, cocoa, and cider with hot water.

Fruit Juice - \$2.50

We have a variety of 100% natural fruit juices available by the bottle.

All Together - \$7.95

An assortment of bottled fruit juice, & full hot beverage service with coffee, hot water & teas.



- BOXED LUNCHES -

Perfect for a day at the office or on the water!

Traditional Boxed Lunch - \$15.50

Individually wrapped sandwich, fresh baked cookie, bottled water, & potato chips with mayo & mustard on the side.

Deluxe Boxed Lunch - \$18

Individually wrapped sandwich, fresh baked cookie, potato chips, bottled water, & a Kind Bar, with mayo & mustard on the side.

Boardroom Boxed Lunch - \$22

Individually wrapped sandwich, original pasta salad, whole fruit, fresh baked cookie, potato chips, bottled water, & a Kind Bar with mayo & mustard on the side.

*Gluten free & vegan options available upon request.



- LUNCH BUFFETS -

Ideal for family gatherings, office lunches, or multi-day conferences.

Soup, Salad, Sandwich, Dessert - \$17.50

One of our signature soups, ham, turkey & roast beef finger sandwiches, house garden salad, & choice of cookies or dessert bars.

Soup Options

- Chicken Gumbo
- Beef Stew
- Navy Bean & Ham (GF)
- Chicken Noodle
- Tomato Basil (V)
- Loaded Potato
- Chicken & Wild Rice (GF)
- Split Pea with Ham (GF)
- Chicken Tortilla
- Clam Chowder

Taco Bar - \$17.50

Includes your choice of filling, beans, & rice. Served with soft 6-inch flour tortillas or crunchy corn shells, shredded lettuce, diced tomatoes, onions, olives, cheddar-jack cheese blend, sour cream, Pico de Gallo, & hot sauce.

Choice of Filling:

- Seasoned Ground Beef
- Carne Asada
- Ranchero Beef
- Pollo Asada
- Shredded Red Chili Chicken
- Pork Verde
- Al Pastor (marinated pork)

Choice of Beans:

- Stewed Black Beans
- Pinto Beans
- Refried Beans

Choice of Rice:

- Steamed Jasmine Rice
- Cilantro Lime Rice
- Spanish Rice

- LUNCH BOWLS -

Bowls can be served deconstructed buffet style or individually packaged.
Add House Garden Salad or Classic Caesar Salad - \$5 | Add Fresh Baked Cookie - \$1.50

Pulled Pork Bowl (GF) - \$15

Tender slow cooked pork cushion with sweet BBQ sauce, roasted veggies, & coleslaw all over steamed jasmine rice.

Ranchero Beef Bowl (GF) - \$16

Slow cooked shredded beef, spicy chipotle sauce, & cool cilantro crema, coleslaw, & roasted veggies all over steamed jasmine rice.

Steak Bowl (GF) - \$19

Marinated char grilled sirloin steak with sautéed peppers, onions, spicy chipotle sauce, cool cilantro crema, & coleslaw all over steamed jasmine rice.

Chicken Adobo Bowl (GF) - \$15

Marinated, char-grilled sirloin steak served with sautéed peppers, onions, spicy chipotle sauce, cool cilantro crema, & coleslaw, all over steamed jasmine rice.

Teriyaki Chicken Bowl (GF) - \$15

Marinated char-grilled chicken thigh, steamed veggies, & sesame slaw all over steamed jasmine rice.

Portobello Bowl (V/GF) - \$15

Marinated portobello mushroom with balsamic glaze, roasted veggies, & coleslaw all over jasmine rice.

Vegetarian Pancit Bihon (V/GF) - \$14

Seasoned rice noodles with sautéed vegetables.

Lunch Time Entrée Selections

Choose one salad & one dessert to pair with your entrée selection. A minimum order of 10 is required for all entrées & sides.

- BEEF AND PORK ENTRÉES -

Beef Stroganoff - \$21

Tender strips of beef in a creamy mushroom gravy with egg noodles, roasted vegetables, garlic toast, salad, & dessert.

Beef Short Rib - \$26

Braised beef short ribs with charred tomato, garlic mashed potatoes, roasted vegetables, salad, & dessert.

Classic Chili Luncheon - \$19

Our classic beef chili served with cornbread, steamed rice, cheese, green onions, sour cream, salad, & dessert.

Pork Rib Plate - \$24

Slow-cooked BBQ pork ribs, baked beans, cornbread, creamy coleslaw, salad, & dessert.

Pulled Pork Plate - \$21

Slow-cooked BBQ pulled pork, baked beans, cornbread, creamy coleslaw, salad, & dessert.



- CHICKEN ENTRÉES -

Baked Chicken Pecan - \$24

Lightly breaded chicken breast topped with mustard sauce & toasted pecans. Served with roasted vegetables, wild rice pilaf, salad, & dessert.

Chicken Parmesan - \$23

Lightly breaded chicken breast topped with red sauce, mozzarella, & parmesan cheese. Served with roasted vegetables, penne pasta, salad, & dessert.

Grilled Chicken Alfredo - \$23

Penne pasta tossed in creamy alfredo sauce, topped with grilled chicken breast, steamed broccoli, & shaved parmesan cheese. Served with garlic toast & your choice of one salad & one dessert.



- SEAFOOD & VEGETABLE ENTRÉES -

Almond-Crusted Halibut (GF) - \$29

Local halibut dusted with almond & corn flour, topped with mango chutney, and served with roasted veggies & wild rice pilaf.

Miso Salmon - \$26

Coho salmon marinated with miso, citrus, & honey, then flame-grilled and served with roasted veggies, coconut-scented rice, salad, & dessert.

Shrimp Scampi - \$23

Prawns sautéed with garlic butter & herbs, tossed with bowtie pasta & parmesan cheese. Served with steamed broccoli, garlic toast, salad, & dessert.

Cauliflower Parmesan Bake (GF/V) - \$19

Roasted cauliflower florets with marinara sauce, mozzarella, & parmesan cheese, served with rice pilaf or penne pasta, salad, & dessert.

Harvest Bake (GF/V) - \$19

A hearty blend of seasonal roasted vegetables tossed with a sweet berry-balsamic glaze, toasted nuts, & goat cheese. Served with roasted potatoes or rice pilaf, salad, & dessert.

- ENTRÉE PACKAGE SIDES -

Spinach Salad (V/GF)

Baby spinach, candied pecans, dried berries, goat cheese, & apple cider vinaigrette.

Caesar Salad (V)

Chopped romaine, shaved parmesan, garlic croutons, & zesty Caesar dressing.

House Garden Salad (V/GF)

Chopped greens, & mixed veggies with ranch, & Italian dressings on the side.

Fresh Baked Cookies

Dessert Bar Assortment

Brownie Bites



Small Bites

- SEAFOOD -

Grilled Prawn Skewers (GF) - \$4
Choice of tomato saffron, pesto, or garlic butter.

Crab & Artichoke Stuffed Mushroom - \$4.25

Petite Crab Cakes - \$4.25
Served with spicy remoulade.

Bacon Wrapped Alaskan Scallops (GF) - \$4

Poached Prawn Cocktail (GF) - \$3.75

Fried Shrimp (GF) - \$4
Served with Boom Boom sauce.

Hot Smoked Salmon Artichoke Dip - \$24/lb
Served hot with warmed bread.

Petite Bagels and Lox - \$5.50
Cold smoked sockeye salmon lox with shaved onion, capers and cream cheese.

- VEGETARIAN -

Fresh Thai Spring Rolls (GF/Vegan) - \$5.25
\$50 for tray of ten.
Served with peanut sauce dipping sauce (contains gluten in the form of soy), or sweet Thai chili sauce.

Mozzarella Caprese Skewers (GF/V) - \$2.25
\$40 for tray of twenty.

Market Fresh Fruit Kebab (GF/Vegan) - \$3
\$55 for tray of twenty. Topped with toasted coconut flake.

Quinoa Terrine (GF/V) - \$4
Light quinoa salad of dried fruit, herbs, cucumber, and lemon vinaigrette with feta cheese.

Hot Spinach Artichoke Dip (V) - \$18/lb
Served hot with warmed bread.

Stuffed Mushroom (GF/V) - \$3.5
With caramelized onion & gruyere

Deep Fried Mac n Cheese Bites (V) - \$2.5



- BEEF, CHICKEN & PORK -

Grilled Chicken Teriyaki Skewer - \$4
Flame grilled and finished with toasted sesame & green onion.

Chicken Wings - \$4
Choice of sriracha buffalo, smoky BBQ, or plain (no sauce).

Bacon Wrapped Chicken and Pineapple (GF) - \$3

Bacon Wrapped Dates (GF) - \$3.65
With goat cheese & balsamic glaze

Bacon Wrapped Jalapeno Poppers (GF) - \$3
Choice of Marinara, Swedish, or Sweet & Sour sauces.

Mini Bagel Dogs - \$4.25
Kielbasa sausage wrapped in bagel dough with a variety of toppings.

Grilled Beef Teriyaki Kebabs - \$5.5
Teriyaki marinated steak, red onion, & bell pepper.

Seared Reindeer Sausage & Peppers - \$4
Served with spicy mustard.

Fried Mac n Cheese Bites with Reindeer Sausage - \$3.50

- SLIDERS -

Classic Cheeseburger - \$4.5
All beef patty with American cheese, onion, pickle, & dijonaise on a Hawaiian bun.

50/50 - \$5
Beef and bacon patty with American cheese, onion, pickle, & dijonaise on a Hawaiian bun.

Crispy Pork Belly - \$5.25
Fried pork belly with sweet five-spice BBQ sauce, lime aioli, & sesame slaw on a Hawaiian bun.

Pulled Pork - \$4.25
With jalapeño coleslaw

BBQ Pulled Beef - \$4.25
With jalapeño coleslaw

Pulled Chicken - \$4.25
With cilantro crema, & jalapeño coleslaw.

Party Trays & Reception Displays

- SIGNATURE RECEPTION DISPLAYS -

Baked Brie en Croute - \$85

Sweet berry filling or savory caramelized onions, served with toasted baguette & seedless grapes.

Sockeye Salmon Lox Display - \$140

Nova-style lox with whipped cream cheese, shaved onions, hard-boiled egg, capers, & mini bagels.

Vegetable Crudité Sm \$55 | Med \$72 | Lg \$89

Cauliflower, broccoli, celery, carrots, cherry tomatoes, & seasonal offerings, served with buttermilk ranch.

Fresh Fruit Display Sm \$79 | Med \$95 | Lg \$110

Seasonal fruits, melons, berries, & seedless grapes.

Smoked Salmon Mousse Display Sm \$99 | Lg \$195

Signature salmon spread with sliced cucumber & warmed pita bread.



- SANDWICH TRAYS -

Petite Croissant Sandwiches - \$95/tray of 20

Roasted turkey breast, cranberry aioli, bacon, & lettuce.

Muffuletta with kalamata olive tapenade, salami, ham, & provolone.

Roast beef & horseradish with shaved onion & cheddar.

Roasted turkey, spinach, provolone, & pesto aioli.

Assorted Pinwheel Sandwiches - \$75/tray of 24

Flavors include cold cuts with sundried tomato, roast beef and horseradish, turkey spinach pesto, and fresh veggie.

Assorted Deli Sliders - \$65/tray of 15

An assortment of meats & cheeses on fresh dinner rolls.

Afternoon Tea Sandwiches - \$72/tray of 24

Bite-sized, crustless sourdough sandwiches. Cucumber Dill, Egg Salad, & BLT.



- CHEESE & ARTISAN MEATS -

Classic Cheese Tray - \$3

An assortment of cheddar, pepper jack, Swiss, & chevre goat cheese, with table crackers & grapes.

Artisan Cheese Board - \$5

A variety of imported & domestic cheeses (based on market availability), garnished with roasted nuts & dried fruits.

Antipasto Platter - \$8

Premium cured meats & cheeses, roasted nuts, dried fruits, & table crackers.



- DESSERTS -

Assorted Cookie Platter - \$18/dozen

Dessert Bars - \$18/dozen

Assorted Petit Fours - \$24

Chocolate Mousse Tartlets - \$24

Cheesecake - \$4.50/ea

Cake Cups - \$4.50/ea

Cupcakes - \$4.50/ea

Ask about our current offerings.