Seawolf Catering

Menu

Seawolf Dining and Catering proudly donates a portion of revenue, up to $20,000 annually, from every catered event to fight student hunger and food insecurity on the Anchorage campus. When you choose to use this service your investment goes toward this mission.

Seawolf Catering

2026-2027

Seawolf Catering has put together an amazing menu that offers a wide range of options to choose from. Whether you're looking for something specific or just need some inspiration, you're sure to find something that will satisfy your appetite. If you don't see exactly what you're looking for, the Seawolf Catering team is more than happy to work with you to create a customized menu that will be perfect for your event. Don't hesitate to reach out and let us help you plan a delicious and memorable dining experience.

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Beverages

INDIVIDUAL

Bottled Water $4

Assorted Fruit Juice $4

Assorted Soft Drinks & Sparkling Waters $4

PER GALLON

Ice Water $9

Fruit Infused Ice Water $10.00

Lemonade $15.00

Fresh Brewed Iced Tea $14.75

Hot Chocolate $22

Hot Apple Cider $22

Regular or Decaf Coffee $28.75

Assorted Teas with Hot Water $28.75

Fruit Juice Blend $28.75

Breakfast

BREAKFAST A LA CARTE

Per person unless indicated.

COLD ITEMS

Individual Yogurts $4
Assorted flavors

Hard Boiled Eggs (2) (V) $3

Coconut Muesli $6
With yogurt, dried fruit, and nuts

Assorted Pastries $44 /dozen
Choice of muffins, bagels, danishes, scones or donuts

Whole Fruit $3

Assorted Cereals $4
With whole, 2%, or almond milk

HOT ITEMS

Applewood Smoked Bacon (2) $4

Maple Pork Sausage Links (2) $5

Reindeer Sausage Link $6

Fruit Blintz (2) $12
Tender crepe, stuffed with three cheeses: mascarpone, ricotta and mozzarella with sauce of choice.

French Toast (2) $8
With maple syrup and butter

Herb Roasted Potatoes with Caramelized Leeks $5

Country Scramble $9
Applewood smoked bacon, green onions, tomatoes, and cheddar

Scrambled Eggs $4
With or without cheddar

Steel Cut Oatmeal $4
With brown sugar, butter, and milk

Frittata $12
Customize your own frittata.

V - Vegetarian, VG - Vegan, GF - Gluten Free

Breakfast

DENALI BREAKFAST BUFFET

Includes fresh cut fruit tray.
$19.50 per person, minimum 20 guests.

BREADS

Choice of One

Muffins
Bagels
Danishes
Donuts
Scones

PROTEIN

Choice of One

Applewood Smoked Bacon
Maple Pork Sausage Links
Breakfast Ham

ENTREES

Choice of Two

Scrambled Eggs
Scrambled Eggs with Cheese
Country Scramble
Applewood smoked bacon, green onions, tomatoes, and cheddar
Herb Roasted Potatoes with Caramelized Leeks
Fruit Blintz (2)
Tender crepe, stuffed with three cheeses: mascarpone, ricotta and mozzarella with sauce of choice.
Biscuits & Gravy
French Toast (2)
Frittata
Customize your own frittata.

BOXED BREAKFAST ON THE GO (V)

Includes whole fruit, fruit cup and granola bar.
$14.50 per person

Choice of One		*Choice of One*
Muffins	Bagels	Bottled Water
Danishes	Donuts	Assorted Fruit Juice

Ask about customizable menus.

Lunch

SANDWICHES

All sandwiches come with mayo, mustard, lettuce, tomato, onion, pickles, potato chips, and cookie.
$18 each (pre-constructed sandwiches or wraps)

BREADS

Choice of One

White Bread

Wheat Bread

Artisan Rolls

Gluten-Free Bun

Flour Tortilla

Spinach Tortilla

MEATS/VEGGIES

Choice of One

Turkey

Ham

Roast Beef

Grilled Chicken

Chicken Caesar

Roasted Vegetables & Hummus (V)

CHEESE

Choice of One

American

Cheddar

Swiss

Provolone

Pepper Jack

BUILD YOUR OWN DELI PLATTER

Choose up to three types each of bread, meat, and cheese for guests to build a sandwich. (Roasted Vegetable and Hummus only available on a pre-constructed sandwich or wrap.)

Chips or dessert charged separately.

$130 - Small Platter (serves up to 10) | $240 Medium Platter (serves up to 25)
$465 Large Platter (serves up to 50)

TACO BAR

Choose up to two proteins and all toppings.
$29 per person

POTATO BAR

Choose up to two proteins and all toppings.
$24 per person

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Lunch

IT'S A BBQ

Includes green chili corn bread with honey butter, baked beans, and potato salad.
$42 per person

Choice of Two

Baby Back BBQ Pork Ribs

Grilled Chicken

Smoked Beef Brisket

Pulled Pork

Grilled Portobello Mushroom (VG)

LITTLE ITALY

Includes antipasto platter, Caesar salad, and crispy garlic bread.
$36 per person | Max 50 guests

Choice of Two

Meat Lasagna

Cheese Ravioli

Shrimp Penne Pasta
(Spinach, roasted red peppers, and lemon butter sauce)

Eggplant Parmesan (V)

Grilled Chicken & Basil Pesto

SEAWOLF PICNIC

Includes shredded lettuce, sliced tomatoes, cheddar cheese, shaved red onions, ketchup, mustard, mayo, pickles, and assorted chips.
$30 per person

Hot Dogs

Hamburgers *(Veggie Burgers available upon request)*

Coleslaw or Potato Salad

A TOUCH OF ITALY

Includes Caesar or garden salad and rolls with butter.
$24 per person | Max 50 guests

Choice of One

Meat Lasagna

Cheese Lasagna (V)

Veggie Lasagna (V)

FIESTA

Includes Mexican rice, cilantro-lime black beans, corn salad, salsa, and sour cream.
$34 per person | Max 50 guests

Choice of One

Beef Enchilada with Red Chili Sauce

Chicken Enchilada with Green Chili Sauce

Cheese Enchilada with Green Chili Sauce

SOUP & SALAD BAR

Two salad choices and two dressings, two soup choices, crackers, and rolls with butter.
$21.50 per person | Max 50 guests

Ask about customizable menus.

Appetizers

HOT APPETIZERS

Priced per dozen.

Pork Pot Stickers with Ginger Soy Glaze $25

Fried Mac and Cheese Bites $26

Southwestern Egg Rolls $26

Edamame Pot Stickers with Soy Glaze (V, GF) $27

Vegetable Tikkis with Cilantro Chutney (V, GV) $29

Chicken Wings $29
(Buffalo, Barbecue or Garlic-Parmesan Sauce)

Stuffed Mushrooms $31

Swedish Meatballs $35

BBQ Meatballs $35

Chili-Lime Chicken Skewers $39

Coconut Shrimp with Sweet Chili Sauce $49

Bacon Wrapped Scallops $49

Steak Bites $48

V - Vegetarian, VG - Vegan, GF - Gluten Free

Appetizers

PARTY PLATTERS

	Small (Serves up to 20)	Medium (Serves up to 50)	Large (Serves up to 100)
Seasonal Fresh Cut Fruit	*75*	*150*	*300*
Crudité with Ranch Dip	*75*	*150*	*300*
Artisan Cheese with Crackers	*100*	*185*	*330*
Antipasto	*70*	*135*	*235*
Hummus with Pita Bread	*70*	*140*	*255*
Game Day *(Cured meats, domestic cheeses, and crackers)*	*75*	*150*	*265*
Bruschetta with Toasted Crostini	*75*	*150*	*265*
Spinach and Artichoke Dip with Pita Chips	*80*	*175*	*325*
Mezze Platter *(Olives, baba ghanoush, grilled vegetables, hummus, tabbouleh, pita)*	*100*	*160*	*250*
Dill Salmon Dip with Flatbread	*100*	*200*	*360*

GRAND CHARCUTERIE BOARD

Imported meats and cheeses, chutney, crackers, jams, and marinated vegetables.
$18 per person | Minimum 10 guests

Ask about customizable menus.

Buffets

Available for lunch and dinner, all buffets come with choice of one entrée, one vegetable, one starch, and one side salad per group.

Minimum of 20 guests per buffet.

THE WORLD AT YOUR TABLE

1. Pierogis, Polish Sausage, Buttered Cabbage, Beet Salad $40

2. Choice of Jambalaya or Gumbo, served with Dirty Rice and Beans, Cajun Pasta, Creamy Cajun Salad and Collard Greens $40

3. Tikka Masala, Kachumber Salad, Cabbage, Rice $40

4: Caribbean Jerk Chicken, Fresh Mint Peas, Grilled Corn Salad, Jamaican Red Beans and Rice $40

Substitutions may be required for season availability.

BEEF ENTRÉES

Filet Mignon with Cabernet Sauce $70

Roasted Beef Tenderloin $65

Slow Roasted Choice Prime Rib $53

Braised Short Ribs with Red Wine Demi-Glace $46

Beef Brisket with Mushroom Demi-Glace $40

Homestyle Meatloaf with Tomato Glaze $34

POULTRY ENTRÉES

Chicken Parmesan $35

Chicken Marsala $34

Roasted Turkey Breast $34

Herb Roasted Chicken with Pan Gravy $34

Fried Chicken $30

Chicken Cordon Bleu $32

V - Vegetarian, VG - Vegan, GF - Gluten Free

Buffets

PORK ENTRÉES

Bone-In Pork Chop with Madeira Sauce $35

Apple Cider Glazed Pork Tenderloin $32

Coriander Rubbed Pork Tenderloin with Mustard Sauce $32

SEAFOOD ENTRÉES

Grilled Alaska Halibut $52

Sauteed Shrimp Fettuccine $50
(Pancetta, roasted red peppers, cremini mushrooms, and roasted garlic cream sauce)

Grilled Alaska Salmon with Lemon Dill Sauce $49

Baked Alaska Cod $46

Shrimp Scampi $40

PASTA ENTRÉES

Sauteed Shrimp Fettuccine $50
(Pancetta, roasted red peppers, cremini mushrooms, and roasted garlic cream sauce)

Classic Chicken Fettuccine Alfredo $39

Pappardelle or Rigatoni with Bolognese or Marinara $35

Cheese Ravioli with Bolognese or Marinara $35

Primavera Penne $28

Baked Ziti $31

VEGAN ENTRÉES

Sage, Lemon Kale, Butternut Squash, Tofu & Quinoa Stir-Fry (VG) $26

Marinated Grilled Eggplant with Tomato Sofrito (VG) $25

Quinoa Pilaf Stuffed Portobello Mushroom (VG) $22

Grilled Portobello Mushroom (VG) $22

BUFFET ENHANCEMENTS

Below are a list of specially priced items that can enhance your buffet order. These items do not include a vegetable, starch or salad and are only available with the purchase of a full buffet. Items may be purchased for some or for all guests.

Sliced Grilled Steak (4 oz) $8

Grilled Chicken Breast (5 oz) $7

Breaded Chicken Cutlet $7

Meatballs in Marinara (3) $6

Garlic Bread $4

Artisan Rolls with Butter $4

Ask about customizable menus.

Buffets

SIDE STARCHES

Select One

Coconut Rice

White Buttered Jasmine Rice

Rice Pilaf

Fettuccine with White Wine Butter Sauce

Couscous

Roasted Herb Fingerling Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes

Whipped Sweet Potatoes

SIDE VEGETABLES

Select One

Sautéed Green Beans

Fried Brussels Sprouts

Grilled Asparagus

Steamed Broccolini

Glazed Baby Carrots

Roasted Seasonal Vegetables

Roasted Cauliflower

Buttered Sweet Corn

SALADS

Dressing Options: Ranch (V), Balsamic (GF, VG), Thousand Island, Blue Cheese, Italian (VG)

Select One

Garden Salad (V)
Iceberg lettuce, cherry tomatoes, shaved carrots, sliced cucumbers, and choice of two dressings.

Classic Spinach Salad (V)
Spinach, mushrooms, shaved almonds and choice of two dressings.

Caesar Salad
Romaine lettuce, grated parmesan, herb croutons, and Caesar dressing.

Greek Salad (V)
Romaine lettuce, cucumbers, red onions, tomatoes, pepperoncini, kalamata olives, feta cheese, and balsamic dressing.

Strawberry Spinach Salad (V)
Spinach, strawberries, goat cheese, hibiscus pecans, strawberry-basil vinaigrette.

Classic Coleslaw (V)

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Desserts

SWEETS

Cookies (per dozen) $25

Brownies (per dozen) $30

Lemon Bars (per dozen) $30

Raspberry Bars (per dozen) $35

Strawberry Shortcake (per slice) $9

Flourless Chocolate Torte (GF) (per slice) $12

New York Cheesecake with Fruit Topping (per slice) $12

Panna Cotta (per slice) $12

Small Bites (3) (per person) $7

An assortment of bite-sized desserts such as tarts, truffles, and miniature brownies. Available items may vary.

Ask about customizable menus.

Rentals, Services & Conditions

BAR SUPPLIES

Made of compostable materials.

16 oz Clear Beer Cup (qty. 50) $25

9 oz Wine Cups (qty. 50) $25

RENTALS

Price is for each item.

Galvanized Tubs with Ice $18

Extra Large Beverage Tub with Ice $90

Dining Table Coverings $18

Linen Napkins $3

Rolled Silverware $8

Five-Piece China Place Setting $12
(Goblet, mug, bread, salad, and dinner plates)

Hammered Pitchers for Dining Tables $5

SERVICES

Price per hour.

Bartender $125

Carving Station $80

Attendant/Waitstaff $55
Attendant costs are automatically added to buffets with certain guest counts.

40-74 Guests: 1 Attendant

75-124 Guests: 2 Attendants

125+ Guests: 3+ Attendants

CATERING CONDITIONS

All caterings incur a 11% administrative fee.

Caterings delivered away from Gorsuch Commons must reach a $700 minimum order and come with a $25 delivery fee.



Ask about customizable menus.

SEAWOLF CATERING

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