

# *Seawolf Catering*

## Menu



**Seawolf Dining and Catering proudly donates a significant 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*

## 2025-2026

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

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 \$26.75

Assorted Teas with Hot Water \$26.75

Fruit Juice Blend \$26.75

# 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 \$40/dozen

*Choice of muffins, bagels, danishes, or donuts*

### HOT ITEMS

Applewood Smoked Bacon (2) \$4

Maple Pork Sausage Links (2) \$5

Reindeer Sausage Link \$6

Buttermilk Pancakes (2) \$6

*With maple syrup and butter*

French Toast (2) \$8

*With maple syrup and butter*

Herb Roasted Potatoes with

Caramelized Leeks \$5

Whole Fruit \$3

Assorted Cereals \$4

*With whole, 2%, or almond milk*

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*

# Breakfast

## DENALI BREAKFAST BUFFET

Includes fresh cut fruit tray.

\$18.50 per person, minimum 20 guests.

### BREADS

Choice of One

Muffins

Danishes

Bagels

Donuts

### PROTEIN

Choice of One

Applewood Smoked Bacon

Breakfast Ham

Maple Pork Sausage Links

### ENTREES

Choice of Two

Scrambled Eggs

Country Scramble

Applewood smoked bacon, green onions, tomatoes, and cheddar

Pancakes (2)

French Toast (2)

Scrambled Eggs with Cheese

Herb Roasted Potatoes with Caramelized Leeks

Biscuits & Gravy

## BOXED BREAKFAST ON THE GO (V)

Includes whole fruit, fruit cup and granola bar.

\$14.50 per person

Choice of One

Muffins

Danishes

Bagels

Donuts

Choice of One

Bottled Water

Assorted Fruit Juice

# Lunch

## SANDWICHES

All sandwiches come with mayo, mustard, lettuce, tomato, onion, pickles, potato chips, and cookie.  
\$17 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.

\$120 - Small Platter (serves up to 10) | \$230 Medium Platter (serves up to 25)  
\$445 Large Platter (serves up to 50)

# Lunch

## IT'S A BBQ

Includes green chili corn bread with honey butter, baked beans, and potato salad.

\$40 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.

\$34 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.

\$22 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.

\$32 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.

\$19.50 per person | Max 50 guests

# Appetizers

## HOT APPETIZERS

Priced per dozen.

Pork Pot Stickers with Ginger Soy Glaze \$24

Fried Mac and Cheese Bites \$25

Southwestern Egg Rolls \$25

Edamame Pot Stickers with Soy Glaze (V, GF) \$26

Vegetable Tikkis with Cilantro Chutney (V, GV) \$28

Chicken Wings \$28

*(Buffalo, Barbecue or Garlic-Parmesan Sauce)*

Stuffed Mushrooms \$30

Swedish Meatballs \$34

BBQ Meatballs \$34

Chili-Lime Chicken Skewers \$39

Steak Kabobs with Crostini \$42

Coconut Shrimp with Sweet Chili Sauce \$48



# Appetizers

## PARTY PLATTERS

	Small (Serves up to 20)	Medium (Serves up to 50)	Large (Serves up to 100)
Seasonal Fresh Cut Fruit	60	135	250
Crudit� with Ranch Dip	60	135	250
Artisan Cheese with Crackers	70	155	300
Antipasto	50	115	215
Caprese Salad	60	135	250
Game Day <i>(Cured meats, domestic cheeses, and crackers)</i>	60	135	250
Hummus with Pita Bread	60	135	250
Bruschetta with Toasted Crostini	60	135	250
Spinach and Artichoke Dip with Pita Chips	75	165	315
Dill Salmon Dip with Flatbread	100	200	360

## GRAND CHARCUTERIE BOARD

Imported meats and cheeses, chutney, crackers, jams, and marinated vegetables.  
\$16 per person | Minimum 10 guests

# 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

### India \$40

*Tikka Masala, Kachumber Salad, Cabbage, Rice*

### Thailand \$39

*Larb Neua (Beef Salad), Sticky Rice, Spring Rolls, Thai Dips*

### Philippines \$40

*Pancit (Chicken or Pork), Cucumber Salad, Vegetable Pancake with Sauce, Kabocha Squash and String Beans*

### Jamaica \$39

*Jerk Chicken, Fresh Mint Peas, Grilled Corn Salad, Jamaican Red Beans and Rice*

Substitutions may be required for season availability.

## BEEF ENTRÉES

Filet Mignon with Cabernet Sauce \$54

Roasted Beef Tenderloin \$54

Slow Roasted Choice Prime Rib \$44

Braised Short Ribs with Red Wine Demi-Glace \$39

Beef Brisket with Mushroom Demi-Glace \$36

Homestyle Meatloaf with Tomato Glaze \$30

## POULTRY ENTRÉES

Chicken Parmesan \$30

Chicken Marsala \$30

Roasted Turkey Breast \$30

Herb Roasted Chicken with Pan Gravy \$29

Fried Chicken \$29

Chicken Cordon Bleu \$28

# Buffets

## PORK ENTRÉES

- Bone-In Pork Chop with Madeira Sauce \$35
- Apple Cider Glazed Pork Tenderloin \$30
- Coriander Rubbed Pork Tenderloin with Mustard Sauce \$30

## SEAFOOD ENTRÉES

- Grilled Alaska Halibut \$47
- Grilled Alaska Salmon with Lemon Dill Sauce \$45
- Baked Alaska Cod \$44
- Shrimp Scampi \$39

## PASTA ENTRÉES

- Sauteed Shrimp Fettuccine \$39  
*(Pancetta, roasted red peppers, cremini mushrooms, and roasted garlic cream sauce)*
- Classic Chicken Fettuccine Alfredo \$34
- Pappardelle or Rigatoni with Bolognese or Marinara \$32
- Cheese Ravioli with Bolognese or Marinara \$32
- Primavera Rigatoni or Penne \$28
- Baked Ziti \$28

## VEGAN ENTRÉES

- Sage, Lemon Kale, Butternut Squash, Tofu & Quinoa Stir-Fry (VG) \$24
- Marinated Grilled Eggplant with Tomato Sofrito (VG) \$23
- Quinoa Pilaf Stuffed Portobello Mushroom (VG) \$20
- Grilled Portobello Mushroom (VG) \$20

## 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

# 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)

# Desserts

## SWEETS

Cookies (per dozen) \$25

Brownies (per dozen) \$30

Lemon Bars (per dozen) \$30

Flourless Chocolate Torte (GF) (per slice) \$10

New York Cheesecake with Fruit Topping (per slice) \$10

Bread Pudding with Whipped Cream (per person, minimum 20 portions) \$8

Berry or Peach Cobbler with Whipped Cream (per person, minimum 20 portions) \$10

Cupcakes (each) \$5

Small Bites (3) (per person) \$6

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

# 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 9% administrative fee.

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

# SEAWOLF CATERING

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