

# Seawolf Catering

## 2024

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 \$9.25

Lemonade \$14.75

Fresh Brewed Iced Tea \$14.75

Hot Chocolate \$20

Hot Apple Cider \$20

Regular or Decaf Coffee \$24.75

Assorted Teas with Hot Water \$24.75

Fruit Juice Cocktail \$24.75

# 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

Steel Cut Oatmeal \$4

*With brown sugar, butter, and milk*

Herb Roasted Potatoes with

Caramelized Leeks \$5

Buttermilk Pancakes (2) \$6

*With maple syrup and butter*

French Toast (2) \$8

*With maple syrup and butter*

Whole Fruit \$3

Assorted Cereals \$4

*With whole, 2%, or almond milk*

Scrambled Eggs \$4

*With or without cheddar*

Maple Pork Sausage Links (2) \$5

Organic Alaska Cream of Barley \$4

*With brown sugar, butter, and milk*

Baked Scramble with

Baby Spinach & Tomato \$8

Country Scramble \$9

*Applewood smoked bacon, green onions, tomatoes, and cheddar*

# Breakfast

## DENALI BREAKFAST BUFFET

Includes fresh cut fruit tray.

\$18.50 per person, minimum 20 guests.

### BREADS

Choice of One

Muffins

Bagels

Danishes

Donuts

### 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

Baked Scramble with Baby Spinach & Tomato

Pancakes (2)

Herb Roasted Potatoes with Caramelized Leeks

French Toast (2)

Biscuits & Gravy

## BOXED BREAKFAST ON THE GO (V)

Includes whole fruit, fruit cup and granola bar.

\$13.50 per person

Choice of One

Choice of One

Muffins

Bagels

Bottled Water

Danishes

Donuts

Assorted Fruit Juice

# Lunch

## SANDWICHES

All sandwiches come with mayo, mustard, lettuce, tomato, onion, pickles, potato chips, and choice of cookie or brownie.  
\$16 each (pre-constructed sandwiches or wraps)

### BREADS

*Choice of One*

White Bread

Wheat Bread

Rye Bread

Sourdough Bread

Artisan Rolls

Gluten-Free Bun

Flour Tortilla

Spinach Tortilla

### MEATS/VEGGIES

*Choice of One*

Turkey

Ham

Roast Beef

Corned Beef

Grilled Chicken

Chicken Caesar

Roasted Vegetables & Hummus (V)

### CHEESE

*Choice of One*

American

Cheddar

Swiss

Provolone

Pepper Jack

Havarti

## 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)

\$115 - Small Platter (serves up to 10) | \$225 Medium Platter (serves up to 25)  
\$440 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.

\$33 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, shaved red onions, ketchup, mustard, mayo, and relish.

\$28 per person

Hot Dogs

Hamburgers (Veggie Burgers available upon request)

Coleslaw

## A TOUCH OF ITALY

Includes Caesar or house salad and rolls with butter.

\$20 per person | Max 50 guests

Choice of One

Meat Lasagna

Cheese Lasagna (V)

Veggie Lasagna (V)

## FIESTA

Includes Mexican rice, cilantro-lime black beans, and corn salad.

\$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

# Appetizers

## HOT APPETIZERS

Priced per dozen.

Pork Pot Stickers with Ginger Soy Glaze \$24

Fried Mac and Cheese Bites \$25

Hush Puppies with Comeback Sauce \$20

Southwestern Egg Rolls \$25

Cheesesteak Egg Rolls \$25

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

Chicken Wings \$28

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

Stuffed Mushrooms \$30

Swedish Meatballs \$34

BBQ Meatballs \$34

Chili-Lime Chicken Skewers \$39

Mini Beef Wellingtons with Horseradish Cream Sauce \$45

Coconut Shrimp \$48

Jumbo Lump Crab Cakes with Meyer Lemon Aioli (GF) \$180

# 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 Dressing	60	135	250
Artisan Cheese with Crackers	70	155	300
Antipasto	50	115	215
Caprese Salad	60	135	250
Gameday <i>(Cured meats, domestic cheese, and crackers)</i>	60	135	250
Hummus with Pita Bread	60	135	250
Tzatziki Dip with Pita Chips	60	135	250
Bruschetta with Toasted Crostini	60	135	250
Spinach and Artichoke Dip with Pita Chips	75	165	315
Crab Dip with Pita Chips	80	180	340

## GRAND CHARCUTERIE BOARD

Imported meats and cheeses, chutney, crackers, jams, and marinated vegetables.  
\$15 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.

## BEEF ENTRÉES

Filet Mignon with Cabernet Sauce \$54

Roasted Beef Tenderloin \$54

Slow Roasted Choice Prime Rib \$44

Grilled Ribeye Steak \$42

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 \$29

Chicken Marsala \$29

Chicken Piccata \$29

Roasted Turkey Breast \$29

Chicken Cordon Bleu \$28

Sesame Chicken \$27

Herb Roasted Chicken with Pan Gravy \$27

Fried Chicken \$27

## PORK ENTRÉES

Bone-In Pork Chop with Madeira Sauce \$34

Apple Cider Glazed Pork Tenderloin \$29

Coriander Rubbed Pork Tenderloin with Mustard Sauce \$29

Pork Schnitzel with Lemon Dill Sauce \$29

## SEAFOOD ENTRÉES

Grilled Alaska Halibut \$45

Grilled Alaska Salmon with Lemon Dill Sauce \$43

Baked Alaska Cod \$43

Shrimp Scampi \$39

## PASTA ENTRÉES

Sauteed Shrimp Fettuccine \$35

*(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 \$25

Baked Ziti \$25



# Buffets

## VEGAN ENTRÉES

Sage, Lemon Kale, Butternut Squash, Tofu & Quinoa Stir-Fry (VG) \$24

Marinated Grilled Eggplant with Tomato Sofrito (VG) \$23

Roasted Local Vegetables with Cauliflower, Fennel & Parsley Pesto (VG) \$23

Quinoa Pilaf Stuffed Portobello Mushroom (VG) \$20

Grilled Portobello Mushroom (VG) \$20

## SIDE VEGETABLES

*Select One*

Sautéed Green Beans

Fried Brussels Sprouts

Roasted Asparagus

Roasted Broccolini

Glazed Baby Carrots

Roasted Root Vegetables

Roasted Cauliflower

Buttered Sweet Corn

## SIDE STARCHES

*Select One*

Coconut Rice

White Buttered Jasmine Rice

Rice Pilaf

Creamy Parmesan Polenta

Fettuccine with White Wine Butter Sauce

Rigatoni with Marinara

Roasted Herb Fingerling Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes

Whipped Sweet Potatoes

Fried Smashed Red Potatoes

# Buffets

## 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.*

### House Salad (V)

*Mixed greens, shaved red onions, heirloom cherry tomatoes, English cucumbers, goat  
cheese, walnuts, dried blueberries, and sherry vinaigrette.*

### Classic Coleslaw

## 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

# Desserts

## SWEETS

Cookies (per dozen) \$25

Brownies (per dozen) \$30

Lemon Bars (per dozen) \$30

Chocolate Layer Cake (per slice) \$10

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

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

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

Pumpkin Pie (per slice) \$8

Apple Pie (per slice) \$8

Cherry Pie (per slice) \$8

Cupcakes (each) \$5

Small Bites (3) (per person) \$5

*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 7% administrative fee.

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

Seawolf Dining and Catering proudly donates a portion of revenue, up to \$10,000 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.

