

Seavolf Catering

Menu



*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.*



Seawolf Catering

2023-2024

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. And 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. So don't hesitate to reach out and let us help you plan a delicious and memorable meal.

Contents

Breakfast	2
Lunch	6
Snacks and Breakouts	9
Beverages & Rentals	10
Appetizers	11
Dinner	12
Holiday Packages	14

Breakfast

Continental Breakfast

\$15 per person

Select four items from the following:

COLD ITEMS

Assorted Individual Greek Yogurt (GF)

Seasonal Fresh Fruit Platter (V, GF)

Selection of Cereals (*Whole Milk, 2%, or Almond Milk*)

Fresh Berry Smoothies (V, GF)

PASTRIES AND BREADS

Served with sweet cream butter, cream cheese and fruit preserves

Breakfast Pastries

Bagels

Muffins

Danishes

HOT

Four Grain Cream of Wheat

Steal-Cut Oats and Cream (V, GF)

BEVERAGES

Coffee

Decaf

Hot Teas

Juices

Orange, Apple, Cranberry, Grapefruit

Breakfast

Alaska Morning

\$15 per person

COLD *(select two items)*

Small Seasonal Fruit Platter

Individual Assorted Yogurt (V, GF)

Coconut Muesli, Dried Fruits and Nuts (V, GF)

Alaska Salmon Lox and Bagels

Heirloom Tomatoes, Shaved Onions, Capers, Cucumber, and Cream Cheese

Breakfast Pastries, Bagels, Muffins & Danishes

Sweet Cream Butter, Cream Cheese, and Fruit Preserves

HOT *(select one protein and one starch)*

Protein

Baby Spinach and Tomato Scramble (VG, GF)

Apple Wood Smoked Bacon

Starch

Herb Roasted Red Potatoes and Caramelized Leeks (V, GF)

French Toast

Whipped Butter & Hot Maple Syrup

BEVERAGES

Coffee

Decaf

Hot Teas

Juices

Orange, Apple, Cranberry, Grapefruit

Breakfast

Sunrise Start

\$15 per person

COLD *(select two items)*

Small Seasonal Fruit Platter

Individual Assorted Yogurt (V, GF)

Coconut Muesli, Dried Fruits and Nuts (V, GF)

Alaska Salmon Lox and Bagels

Heirloom Tomatoes, Shaved Onions, Capers, Cucumber, and Cream Cheese

Breakfast Pastries, Bagels, Muffins & Danishes

Sweet Cream Butter, Cream Cheese, and Fruit Preserves

HOT *(select two items)*

Barley Cream of Wheat

Steel-Cut Oatmeal with Golden Raisins and Brown Sugar (VG, GF)

Apple Wood Smoked Bacon

Maple Pork Links

Buttermilk Pancakes with Fresh Blueberries

Flaky Biscuits and House-Made Sausage Gravy

BEVERAGES

Coffee

Decaf

Hot Teas

Juices

Orange, Apple, Cranberry, Grapefruit

Breakfast

A La Carte

COLD

Small Seasonal Fruit Platter \$5 per person

Individual Assorted Yogurt (V, GF) \$3 per person

Hard Boiled Eggs (2) \$3 per person

Coconut Muesli (V, GF) \$3 per person

Dried Fruits and Nuts

Alaska Salmon Lox and Bagels \$5 per person

*Heirloom Tomatoes, Shaved Onions, Capers,
Cucumber, and Cream Cheese*

Breakfast Pastries, Bagels, Muffins & Danishes \$5 per person

Sweet Cream Butter, Cream Cheese, and Fruit Preserves

Selection of Cereals \$4 per person

Whole Milk, 2%, or Almond Milk

HOT

Apple Wood Smoked Bacon (2) \$4 per person

Maple Pork Links (2) \$5 per person

Scrambled Eggs (2) \$4 per person

Buttermilk Pancakes \$6 per person

Barley Cream of Wheat \$4 per person

Steel-Cut Oatmeal (VG, GF) \$4 per person

Golden Raisins and Brown Sugar

Herb Roasted Potatoes (V, GF) \$5 per person
Caramelized Leeks

Crispy Hash Browns \$4 per person

SPECIAL BREAKFAST SELECTION

Baby Spinach and Tomato Scramble \$8 per person

Breakfast Scramble \$9 per person

Apple Wood Bacon, Green Onion, Tomato and Cheddar Cheese

French Toast \$8 per person

Whipped Butter and Hot Maple Syrup

Lunch Buffet

IT'S A BBQ

\$40 per person

Options (select two)

Baby Back BBQ Pork Ribs

Grilled Chicken

Smoked Beef Brisket

Pulled Pork

Chipotle Honey Glazed Alaska Salmon

Includes

Green Chili Corn Bread (V)

Honey Butter

Baked Beans

Potato Salad

Peach Cobbler with Cream (V)

SEAWOLF PICNIC

\$28 per person

Hot Dogs and Buns

Hamburgers and Buns

Veggie Burger and Buns (VG)

Fixings: Shredded Lettuce, Sliced Tomatoes, Shaved Red Onions, Ketchup, Mustard, Mayo, Relish

Assorted Cookies and Brownies

Canned Soft Drinks, Bottled Water and Iced Tea

LITTLE ITALY

\$34 per person | Max 50 guests

Options (select two)

Meat and Cheese Lasagna

Veggie Lasagna (V)

Shrimp Penne Pasta

Spinach, Roasted Red Peppers and Lemon Butter Sauce

Eggplant Parmesan (V)

Grilled Chicken and Basil Pesto

Includes

Antipasto Platter

Caesar Salad

Crispy Garlic Bread

NY Cheesecake with Raspberry Sauce

Chocolate Torte (GF)

Lunch Buffet

VEGAN BUFFET OPTIONS

Quinoa Pilaf Stuffed Portobello Mushroom (VG, GF) \$15 per person

Roasted Wild Mushroom Fennel Quinoa (VG, GF) \$18 per person

Carrot Jus and Grilled Broccolini (VG, GF) \$15 per person

Yellow Curry Cauliflower Steak and Spinach Couscous (VG, GF) \$15 per person

Asian Style Tofu with Green Onions and Broccolini (VG, GF) \$20 per person

Grilled Impossible Burger with Vegan Mayo and Cheese on a Gluten-Free Bun (VG, GF) \$19 per person

Assorted Grilled Veggies with Hummus and Pita Bread (VG, GF) \$17 per person

A TOUCH OF ITALY

\$15 per person | Max 50 guests

Select between traditional meat lasagna, veggie lasagna (V), or cheese lasagna, Caesar or house salad. All selections come with rolls and butter.

LUNCH PLATTERS

Hummus Platter \$7 per person

Seasonal Fruit Platter Small \$55/ Medium \$90/ Large \$175

Crudités Platter Small \$50/ Medium \$85/ Large \$165

Artisan Cheese Platter Small \$55/ Medium \$95/ Large \$200

Grand Charcuterie Platter Small \$90/ Medium \$130/ Large \$220

Antipasto Platter Small \$45/ Medium \$80/ Large \$100

Bruschetta Board Small \$45/ Medium \$80/ Large \$100

Lunch

SANDWICHES AND WRAPS

\$15 per person

All sandwiches and wraps come with mayo, Dijon mustard, dill pickles, leaf lettuce, sliced tomatoes, shaved red onions, bag of chips and cookies or brownies.

Breads

Rye
Sourdough
Wheat
Ciabatta Roll
Gluten-Free Bun

Wraps

Spinach Tortilla
Wheat Tortilla
Flour Tortilla

Sandwich Meats

Turkey
Ham
Roast Beef
Corned Beef
Pastrami

Wrap Meats

Turkey
Ham
Roast Beef
Corned Beef
Grilled Chicken
Chicken Caesar

Cheeses

Swiss
Cheddar
American
Provolone
Pepper Jack

DELI SANDWICH PLATTERS

\$110 Small Deli Platter (serves 10-15 people)

\$220 Large Deli Platter (serves 20-30 people)

Choice of turkey, ham, roast beef, corned beef, pastrami and assorted sliced cheeses.

Platters come with mayo, Dijon mustard, dill pickles, leaf lettuce, sliced tomatoes, shaved red onions, bag of chips and cookies or brownies.

Snacks and Breakouts

Power Breaks

Coffee Refresh \$4.75 per person

Water/Juices \$4 per person

MORNING *(select two or three items)*

Acai Bowl Bar (V, GF) \$5 per person

Acai Purée, Berries, Banana, Toasted Coconut, Chia Seeds

Yogurt Bar (VG, GF) \$5 per person

Fresh Berries, Granola, Raisins, Honey

Assorted Bagels \$5 per person

Cream Cheese and Fruit Preserves

Assorted Cliff Bars \$3 per person

Whole Fresh Fruit (VG, GF) \$2 per person

AFTERNOON

Seasonal Fruit Platter \$5 per person

Domestic Cheese Platter \$5 per person

Assorted Candy Bars \$4 per person

Whole Fresh Fruit (V, GF) \$2 per person

EVENING

Assorted Popcorn Flavors \$4 per person

Chocolate and Blonde Brownies \$5 per person

Assorted Candy Bars \$4 per person

Hot Pretzel Station \$6 per person

SWEETS *(select from two or three items)*

Cupcakes \$5 per person

Macarons \$5 per person

Donut Holes \$5 per person

Chocolate Truffles \$5 per person

Sundae and Float Station \$10 per person

Vanilla Bean Ice Cream, Whipped Cream, Chocolate Sauce, Caramel Sauce, Crushed Oreos, Chopped Reece's Peanut Butter Cups, Sprinkles

Beverages

Hydrate

(per person)

Bottled Water	\$4
Bottled Fruit Juice	\$4
Soft Drinks	\$4
Regular/Decaf Coffee	\$4.75

(per gallon)

Regular/Decaf Coffee	\$24.75
Hot Chocolate	\$20
Hot Apple Cider	\$20
Fresh Brewed Iced Tea	\$14.75
Lemonade	\$14.75
Ice Water Service	\$9.25
<i>Served with fresh lemons and orange slices</i>	

Rentals

Table Linens	\$18 each
Linens with Skirting	\$25 each
Linen Napkins	\$2 each
China Table Setting	\$10.50 each
Attendant / Waitstaff	\$55 per hour
Bartender	\$125 per hour

Appetizers

GARDEN (per dozen)

Stuffed Mushrooms (GF) \$29
Feta, Spinach

Caprese Skewers \$40
Balsamic Vinegar, Spinach, Basil

Bruschetta with Toasted Crostini \$43

Roasted Tomato Basil Crostini (VG) \$43

Antipasto Skewer \$43
Roasted Tomatoes, Artichoke, Mozzarella, Greek Olives, Basil Pesto

Edamame Pot Stickers with Soy Glaze (VG, GF) \$25

LAND (per dozen)

Mini Beef Wellington with Horseradish Cream Sauce \$45

Chili-Lime Chicken Kabob (GF) \$39

Pork Pot Stickers with Ginger Soy Glaze \$24

Meatballs \$34
Swedish or BBQ

Beef Filet Crostini \$60
Cipollini Onions and Maytag Blue Cheese

SEA (per person)

Ahi Poke Bowl (GF) \$7
Endive Leaves Mango, Avocado, Harissa Mayo

Jumbo lump Crab Cakes & Meyer Lemon Aioli (GF) \$15

Crab & Spinach Stuffed Mushrooms (GF) \$15

Alaska Salmon Tartare (GF) \$9
Sesame Lime Dressing and Avocado Crema

Bacon wrapped Shrimp with Honey Sriracha \$13

Dinner Buffets

Entrées include a choice of side salad, starch, vegetable and beverage.

LAND (per person)

- Filet Mignon with Cabernet Sauce \$54
- Braised Short Ribs Red Wine Demi Glaze Sauce \$39
- Beef Brisket with Mushroom Demi Glaze Sauce \$36
- Slow Roasted Choice Prime Rib \$44
- Roasted Chicken Supreme Breast with Mango and Red Pepper Salsa \$29
- Herb Roasted Half-Chicken with Jus \$27
- Chicken Parmesan \$29
- Greek Chicken \$29
- Bone-In Pork Chop with Madeira Sauce \$29

SEA (per person)

- Pan Roasted Alaska King Salmon, Citrus Supremes and Jicama Slaw \$43
- Grilled Alaska King Salmon with Dill Lemon Butter Sauce \$43
- Pan Seared Scallop White Bean Purée, Grapefruit, Chives \$43
- Alaska Halibut with Fennel Cream Sauce \$43

PASTA (per person)

- Sautéed Shrimp Fettuccine \$35
Pancetta, Roasted Red Peppers, Peas, Cremini Mushrooms, and Roasted Garlic Cream Sauce
- Pappardelle Bolognese \$32
- Rigatoni or Penne Primavera \$25

VEGAN (per person)

- Marinated Grilled Eggplant with Tomato Sofrito (VG) \$23
- Roasted Local Vegetables (VG) \$22
Cauliflower, Fennel, Assortment of Baby Vegetables and Parsley Pesto
- Sage, Lemon Kale, Butternut Squash, Tofu, Quinoa (VG) \$24
- Quinoa Pilaf Stuffed Mushroom (VG) \$20

Side Salad

Garden, Classic Spinach, Caesar Salad, Black Kale Caesar

Starch

Wild Coconut Rice, White Buttered Jasmine Rice, Rice Pilaf, Creamy Parmesan Polenta, Roasted Herb Fingerlings, Garlic Mashed Potatoes, White Cheddar Whipped Potatoes, Maple and Pancetta Sweet Potatoes

Vegetable

Sautéed Green Beans, Fried Brussels Sprouts, Roasted Asparagus, Steamed Broccolini, Roasted, Steamed or Glazed Baby Carrots, Roasted Baby Beets

Carving and pasta station available upon request. \$55 per hour.

Build Your Own Dinner Buffet

PROTEINS

Roasted Beef Tenderloin (6 oz) \$39 per person
Roasted Prime Rib (7 oz) \$34 per person
Braised Beef Short Ribs (6 oz) \$36 per person
Sage Rubbed Roasted Pork Rib Roast \$13 per chop
Roasted Turkey Breast (6 oz) \$29 per person
Herb Roasted Half Chicken \$27 per person
Pan Seared Fresh Salmon (7 oz) \$36 per person
Grilled Alaska Halibut (6 oz) \$43 per person

STARCH

Roasted Red Potatoes \$7 per person
Whipped Garlic and Caramelized Onions Mashed Potatoes \$8 per person
Whipped Yam or Sweet Potatoes \$7 per person
Roasted Garlic and Herb Fingerling Potatoes \$7 per person
Fried Smashed Red Potatoes \$5 per person
Wild Rice \$5 per person
Jasmine White Rice \$5 per person
Rice Pilaf \$5 per person

VEGETABLES

Green Bean \$7 per person
Brussels Sprouts \$7 per person
Broccolini \$7 per person
Roasted Root Vegetables \$8 per person
Carrot, Beet, Rutabaga, Turnips
Roasted Cauliflower and Baby Carrots \$6 per person
Asparagus \$8 per person

DESSERTS

Chocolate Layer Cake \$12 per slice
Chocolate Torte (GF) \$12 per slice
Caramel Vanilla Cake \$12 per slice
Blueberry White Chocolate Cheesecake \$14 per slice
Pumpkin Pie \$10 per slice
Apple Pie \$10 per slice
Pumpkin Cheesecake \$16 per slice
Cherry Pie \$10 per slice

Holiday Packages

Fall Feast

\$38 per person

SALADS *(Choice of One)*

Holiday House Salad

Mixed Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, English Cucumber, Goat Cheese, Walnuts, Dried Blueberries, Sherry Vinaigrette

Baby Black Kale Caesar Salad

Baby Black Kale, Micro Shaved Parmesan, House Crushed Croutons, Caesar Dressing

Roasted Beet Salad

Roasted Baby Red and Gold Beets, Shaved Fennel, Goat Cheese, Orange Supremes, Crushed Pistachios, Citrus Vinaigrette

MAINS

Oven Herb Roasted Turkey Breast with Turkey Gravy

Glazed Spiral Ham

Whipped Potatoes with Boursin Cheese

Roasted Medallion of Maple and Vanilla Yams

Fresh Blue Lake Green Beans with Bacon, Oyster Mushroom and Hard Boiled Egg

DESSERTS *(Choice of Two)*

Add ice cream and whipped cream for \$3 per person.

Pumpkin Pie

Raspberry White Chocolate Cheesecake

Pumpkin Cheesecake

Chocolate Torte (GF)

Apple Pie

Carving Station Attendant available upon request. \$55 per hour.

Holiday Packages

Winter Celebration

\$43 per person

SALADS *(Choice of One)*

Holiday House Salad

Mixed Greens, Shaved Red Onions, Heirloom Cherry Tomatoes, English Cucumber, Goat Cheese, Walnuts, Dried Blueberries, Sherry Vinaigrette

Baby Black Kale Caesar Salad

Baby Black Kale, Micro Shaved Parmesan, House Crushed Croutons, Caesar Dressing

Roasted Beet Salad

Roasted Baby Red and Gold Beets, Shaved Fennel, Goat Cheese, Orange Supremes, Crushed Pistachios, Citrus Vinaigrette

MAINS

Roasted Herb Prime Rib with Jus

Maple Glazed Roasted Turkey Breast

Fennel and Caramelized Onion Dauphinoise Potatoes

Honey and Maple Whipped Yams

Roasted Brussels Sprouts with Whole Grain Mustard Cream Sauce

DESSERTS *(Choice of Two)*

Add ice cream and whipped cream for \$3 per person.

Pumpkin Pie

Raspberry White Chocolate Cheesecake

Pumpkin Cheesecake

Chocolate Torte (GF)

Apple Pie

Carving Station Attendant available upon request. \$55 per hour.

Ask about customizable menus.

SEAWOLF CATERING

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