

Wolf House

Elegant Buffets

HOW TO USE THE BUFFET PACKAGE:

Please review this cover page to learn what is included and what options can be added to your buffet package. Next, review the following page explaining the options available to you. Finally review the menu choices and select the items that appeal to you. Please note that the buffet options are a guideline to assist you with pricing, we are happy to customize a buffet to your liking.

OUR BUFFET PACKAGE INCLUDES:

- Professional consultation
- Tables (seat six) and chairs for 100 people. We will assist in renting for a larger group
- China, flatware, and water glasses
- Professional service staff for a three - five hour function.
- Professional chefs and cooks.

OPTIONS WHICH CAN BE ADDED TO YOUR PACKAGE:

- **Menu upgrade.** If you would prefer two selections from category two, your menu price will increase by \$3.00 per person.
- **Hors d' oeuvres.** These are often served as a starter during the cocktail hour. Please refer to our list of hot and cold hors d' oeuvres.
- **Family style service.** For additional rental & staffing costs, you and your guests will be served from platters at their tables.
- **Specialty Menus.** The chef will customize a theme menu just for you and your guests.
- **Table linens.** Floor length linens and napkins are available in your choice of color.
- **Wine glasses.** A wineglass in your choice of size will be placed at each setting

Please note:

- Children under the age of 11 and outside vendors are half price. Children under the age of three are at no charge.
- Set up fee of \$100.00
- An 18% service charge will be added to the total food cost.
- A 7.75% sales tax will be collected on the full amount.
- A standard delivery and 15% handling fee will apply to any rental items.
- Prices quoted are based on a minimum of 40 guests. Smaller groups are gladly accommodated for an additional charge.

Wolf House

BUFFET OPTIONS

Buffet Option #1

\$42. per person includes:

- Two main course selections (both from category 1)
- One salad selection
- Two side dish selections
- Bread and Butter
- Coffee service

Buffet Option #2

\$47. per person includes:

- Two main course selections (one each from categories 1 & 2)
- Two salad selections
- Two side dish selections
- Bread and butter
- Coffee service

Buffet Option #3

\$55. per person includes:

- Three main course selections (two from category 1, one from Category 2)
- Two salad selections
- Three side dish selections
- Bread and butter
- Coffee service

SPECIAL BUFFET STATIONS

As an alternative to the standard buffet table, a variety of stations can be arranged through out the site. Please ask for a price quote. These stations can include:

- Raw bar (oysters, clams, shrimp, crab)
- Pasta
- Carving (beef, lamb, honey cured ham, turkey)
- Appetizer (a variety of appetizers enough for a meal)
- Dessert

Wolf House

MAIN COURSE SELECTIONS
CATEGORY ONE

FOUR CHEESE TORTELLINI
FRESH TOMATO, PESTO CREAM

PAN SEARED BREAST OF CHICKEN
RED GRAPES AND CORIANDER

CRISPY BREAST OF CHICKEN
CHAMPAGNE CREAM

TUSCAN BREAST OF CHICKEN
ROASTED TOMATOES, OLIVES, ARTICHOKE, ROASTED GARLIC JUS

INDONESIAN GINGER BREAST OF CHICKEN
GINGER - HONEY GLAZE

SLOW ROASTED RED WINE BEEF BRISKET
HORSERADISH SAUCE

STOUT BRAISED BEEF BRISKET
MILD CHIPOTLE JUS

SMOKEY ROASTED PORK LOIN
LOCAL DRIED FIG COMPOTE

ROASTED PORK LOIN
BRANDIED BING CHERRY SAUCE

SLOW ROAST PORK SHOULDER
FRESH HERB SALSA VERDE

TOASTED SPICE RUBBED PORK SHOULDER
SPICED CIDER JUS

Wolf House

MAIN COURSE SELECTIONS
CATEGORY TWO

BRONZED SALMON FILLET
SWEET ONION MARMALADE

SEARED SALMON FILLET
LEMON - CAPER SAUCE

CEDAR PLANK SALMON
LEMON - DILL GREMOLATA (\$1 ADD'L)

SEARED SESAME TUNA
SOY - WASABI GLAZE (\$2 ADD'L)

SAUTÉED MAHI MAHI
SUMMER TOMATO, ROASTED CORN SALAD, YELLOW PEPPER VINAIGRETTE
SEASONALLY AVAILABLE

PAN ROASTED COD
GENOVESE SAUCE OF GREEN OLIVES, TOASTED PINE NUTS, BASIL, CAPERS,
LEMON ZEST AND OLIVE OIL (\$2 ADD'L)

ROASTED BUTTERFLIED LEG OF LAMB
ROSEMARY, ROASTED GARLIC, OLIVE OIL, PAN JUS

GRILLED SLICED FLANK STEAK
ROASTED GARLIC JUS

ROASTED BEEF TRI TIP
GREEN PEPPERCORN SAUCE

MARINATED BEEF TRI TIP
SONOMA ZINFANDEL SAUCE

SLICED TENDERLOIN OF BEEF
CARAMELIZED ONIONS, MUSHROOM DUXEL, RED WINE SAUCE (ADD \$5)

Wolf House

Casual Events

Our casual events consist of barbecue buffets. We use the attractive tables and chairs already located on the Creekside patio, thus eliminating the need for extra rentals. The casual BBQ package is an excellent choice for rehearsal dinners, family reunions, birthdays and anniversary parties.

OUR CASUAL EVENT PACKAGE INCLUDES:

- Professional consultation
- Tables and chairs (up to 100 people)
- China, flatware, and water glasses
- Professional service staff (up to three hours.)
- Professional chefs and cooks

OPTIONS WHICH CAN BE ADDED TO YOUR PACKAGE:

- **Menu upgrade.** If you would prefer two selections from category two, your menu price will increase by \$3.00 per person.
- **Family style service.** You and your guests will be served from presented at their tables.
- **Hors d' oeuvres.** These are often served as starters during the cocktail hour. Please refer to our selection of hot and cold hors d' oeuvres.
- **Wine glasses:** A wineglass in your choice of size will be placed at each setting.
- **Table linens:** Napkins and linens are available in your choice of color.

Please note:

- Children under the age of 11 and outside vendors are half price. Children under the age of three are no charge.
- Set up fee of \$100.00
- An 18% service charge will be added to the total food cost.
- A 7.75% sales tax will be collected on the full amount.
- A standard delivery and 15% handling fee will apply to any rental items.
- Prices quoted are based on a minimum of 40 guests. Smaller groups are gladly accommodated for an additional charge.

Wolf House

CASUAL EVENTS OPTIONS

Barbecue Option # 1

\$40. per person includes:

- Two main course selections (both from BBQ category one)
- One salad selection
- Two side dish selections
- Bread and butter
- Coffee service

Barbecue Option #2

\$45. per person includes

- Two main course selections (one each from BBQ category 1 & 2)
- Two salad selections
- Two side dish selections
- Bread and butter
- Coffee service

Barbecue Option # 3

\$53. per person includes:

- Three main course selections (Two from category 1 and one from category 2)
- Two salad selections
- Three side dish selections
- Bread and butter
- Coffee service

SPECIAL BARBECUE OPTIONS

As an alternative to the standard barbecue, a variety of theme menus can be arranged. These menus can include:

- Taco Bar
- Southern BBQ
- Tex Mex BBQ
- California back yard grill

WOLF HOUSE

BBQ BUFFET - CATEGORY ONE

GRILLED TEQUILA-LIME CHICKEN

FIRE-UP CHIPOTLE CHICKEN BREAST

CREOLE MUSTARD GRILLED CHICKEN

SWEET AND SMOKEY TEXAS STYLE BBQ CHICKEN

SUMMER PESTO CHICKEN SKEWERS

SLOW ROASTED BBQ BEEF BRISKET

BOURBON BBQ SAUCE

DRY RUB BEEF BRISKET

CHIPOTLE GLAZE

LAVENDER SCENTED PORK SHOULDER

TOMATO MARMALADE

MAPLE GLAZED SMOKED PORK SHOULDER

CANDIED APPLES

SLOW GRILLED BALSAMIC PORK LOIN

SEASONAL FRUIT COMPOTE

ROASTED GARLIC & CHILE CRUSTED PORK LOIN

MILD ROASTED GARLIC SAUCE

GRILLED LOCAL GOURMET SAUSAGES

SAUTÉED PEPPERS AND ONIONS.

GRILLED ANGUS HAMBURGERS

ALL THE FIXINGS

WOLFHOUSE

BBQ BUFFET - CATEGORY TWO

GRILLED CORNISH GAME HEN
APRICOTS AND TOASTED ROSEMARY

GRILLED SALMON CREOLE STYLE

GRILLED SALMON
MINTED SUMMER FRUIT SALAD (\$1 ADD'L)

CITRUS MARINATED MAHI MAHI
MANGO SALSA (\$1 ADD'L)

GRILLED TUNA SKEWERS
RED PEPPERS, GINGER-CHILE MARINADE (\$2 ADD'L)

SEARED TUNA
MANGO, BLACK BEAN, AND JICAMA SALSA (\$3 ADD'L)

GRILLED TENDERLOIN OF BEEF
BLACK PEPPER ZINFANDEL SAUCE (\$5 ADD'L)

GRILLED FLANK STEAK
CUMIN AND SWEET VIDALIA ONION SALSA

CRACKED HERB MARINATED GRILLED BEEF TRI TIP
RED WINE SAUCE

BBQ ST LOUIS STYLE RIBS
BOURBON BBQ SAUCE (\$4 ADD'L) BABY BACK RIBS (\$5 ADD'L)

RED WINE MARINATED BUTTERFLIED LEG OF LAMB (\$1 ADD'L)

MOROCCAN BUTTERFLIED LEG OF LAMB (\$1 ADD'L)

WOLF HOUSE

SALADS*LOCAL BABY GREENS**TOASTED WALNUTS, CRUMBLER BLUE CHEESE, GOLDEN BALSAMIC VINAIGRETTE**CAESAR SALAD**GARLIC CROUTONS, PARMESAN CHEESE, CLASSIC CAESAR DRESSING**SOUTHERN SLAW**GOLDEN RAISINS, HONEY- DRY MUSTARD VINAIGRETTE**BUTTER LETTUCE SALAD**HEIRLOOM TOMATOES, GORGONZOLA, LEMON THYME VINAIGRETTE
(\$1 ADD'L SEASONALLY AVAILBLE)**BABY SPINACH & MUSHROOM SALAD**SHAVED RED ONION, WARM BACON BALSAMIC VINAIGRETTE (\$1 ADD'L)**FRISEE SALAD**SPICED WALNUTS, APPLES, GORGONZOLA DOLCE, PORT VINAIGRETTE (\$1 ADD'L)**TOMATO AND MOZZARELLA SALAD**EXTRA VIRGIN OLIVE OIL, BALSAMIC & BASIL (\$2. ADD'L)**ARUGULA SALAD**GRILLED CORN, SHAVED RED ONION, DRY JACK CHEESE,
RED PEPPER VINAIGRETTE (\$1 ADD'L SEASONALLY AVAILBLE)**ROASTED BEET SALAD**LOCAL GOAT CHEESE, FRISEE, CHAMPAGNE VINAIGRETTE
(\$2 ADD'L SEASONALLY AVAILBLE)**ASPARAGUS SALAD**RED ONION CAPER VINAIGRETTE (\$1.5 ADD'L SEASONALLY AVAILBLE)*

WOLF HOUSE

SIDE DISHES

VEGETABLES

SEASONAL GRILLED VEGETABLES
 GARLICKY SPINACH WITH LEMON
 FIRE ROASTED CORN ON THE COB
 ROASTED ZUCCHINI WITH PARMESAN
 SUMMER VEGETABLE SUCCOTASH
 SAUTÉED GREEN BEANS WITH ALMONDS
 SWISS CHARD WITH GARLIC AND OLIVE OIL
 ASPARAGUS WITH LEMON INFUSED
 OLIVE OIL (ADD \$1 SEASONALY AVAILBLE)

POTATOES

HERB AND GARLIC ROASTED POTATOES
 ROSEMARY RUSSET WEDGES
 ROASTED HERB FINGERLINGS (\$1 ADD'L)
 POTATO & GOAT CHEESE GRATIN
 POTATO & CARAMELIZED ONION GRATIN
 BUTTERMILK MASHED POTATOES
 TRUFFLE MASHED POTATOES (\$1 ADD'L)
 SWEET POTATO PUREE
 ROASTED SWEET POTATO SALAD
 WITH WARM CHUTNEY DRESSING
 WARM RED POTATO SALAD

PASTA

FARFALLE, SPINACH & PINE NUTS
 PENNE, BASIL, TOMATO, PINE NUTS
 FUSILI, BACON, BASIL, GRILLED
 ZUCCHINI & CORN
 RIGATONI, TOMATO & ROASTED GARLIC SAUCE
 ZITI WITH SICILIAN PESTO
 ALMONDS, TOMATO, PARSLEY, MINT
 GNOCCHI, BROWN BUTTER SAGE (\$1 ADD'L)
 PENNE, PROSCIUTTO, PEAS, & LEMON CREAM
 (\$1 ADD'L)

GRAINS, RICE, & BEANS

GRILLED POLENTA CAKE
 MUSHROOM DUXEL (\$1 ADD'L)
 SOFT POLENTA WITH AGED PARMESAN
 ISRAELI COUSCOUS "RISOTTO" WITH PEAS
 LEMON COUSCOUS WITH PEAS AND CARROTS
 WARM TUSCAN BEANS
 CUBAN RED BEANS
 BLACK BEAN SALAD
 WITH ROASTED CORN & RED PEPPERS
 BROWN RICE & BLACK BEAN PILAF
 JEWELLED BASMATI RICE
 BASMATI RICE PILAF WITH ALMONDS
 CURRIED BASMATI RICE

HORS D'OEUVRES

HORS D'OEUVRES MAY BE PASSED OR SERVED AT A STATION AND ARE SERVED FOR 45 MINUTES. THE COST IS \$8.5 PER PERSON FOR A SELECTION OF THREE. ADD ADDITIONAL HORS D'OEUVRES -\$2.50 FOR ONE, \$2.00 EACH FOR TWO

WARM PULLED PORK AND FIG WANTONS WITH ALMOND-GINGER SAUCE

RARE BEEF TENDERLOIN, HORSERADISH CREAM CROSTINI (\$1. ADD'L)

SUN DRIED TOMATO TAPENADE CROSTINI

CRISP VEGGIE SPRING ROLLS WITH THAI PEANUT SAUCE

VINE RIPE TOMATO AND FRESH BASIL BRUSCHETTA

GRILLED FLAT BREAD WITH BLUE CHEESE, RED GRAPES, TOASTED WALNUTS

LOCAL GOAT CHEESE AND CARAMELIZED ONION TART WITH BALSAMIC SYRUP

ROASTED POLENTA CAKE WITH SAUTÉED MUSHROOMS AND PARMESAN CREAM

CANDIED FIGS AND CAMABOZOLA CHEESE TOASTIE

WASABI SHRIMP CUCUMBER ROUNDS

ACIOTE PRAWNS WITH CILANTRO LIME RELISH

MINI CRAB CAKES, LEMON AIOLI (\$1. ADD'L)

TUNA POKI ON SESAME CRISPS (\$.50 ADD'L)

SMOKED SALMON AND CREAM CHEESE PUFFS WITH CAPERS & DILL (.50 ADD'L)

*AS AN ALTERNATIVE TO HORS D'OEUVRES YOU MAY SELECT OUR SNACK TABLE.
THE COST IS \$6 PER PERSON AND INCLUDES THE FOLLOWING:*

LOCAL CHEESES AND BREAD - FARM STAND VEGGIES & DIPS

TUSCAN WHITE BEAN AND SUN-DRIED TOMATO CROSTINI

HOUSE MADE HUMMUS AND PITA

WOLF HOUSE

DESSERTS

*SEASONAL FRUIT CRISP
FRESH WHIPPED CREAM*

*BOURBON BREAD PUDDING
CARAMEL SAUCE AND WHIPPED CREAM*

LEMON BARS WITH SHORT BREAD CRUST

DOUBLE CHOCOLATE BROWNIES

*CHOCOLATE FUDGE PUDDING CAKE
FRESH WHIPPED CREAM*

\$5.00 PER PERSON

LEMON BAR & BROWNIE PLATTER

*CHILLED BERRY ENGLISH TRIFLE
POUND CAKE, WHIPPED CREAM*

*CREAMY CHEESECAKE
SEASONAL FRUIT*

\$6.00 PER PERSON

Terms and conditions

Guarantees

Food and beverage charges will be based on client's final guest count or, the number of guests attending whichever is higher. If no final guest count is submitted, the original estimated guest count would act as the final number. If the guest count drops 20% below estimated number, the price per guest may increase. Guest count will be guaranteed no later than ten working days before the event. Wolf House will make every effort to accommodate last minute increases in guest count but the client acknowledges that this is sometimes impossible and agrees not to hold Wolf House responsible for this increase.

Deposits

Deposit of 50% of the estimated total will confirm the catering for this event, 20% of which is non-refundable. Events will not be produced without a deposit. Prices are subject to change until the deposit is received. Deposits are refundable as follows:

- Eight months before the event, the deposit less the 20% is refundable
- At eight months the deposit is non-refundable.
- Deposit is refundable at any time, if Wolf House re-books the date.*

Estimate

Wolf House will submit a proposal, which will include a billing estimate for the clients' approval. The estimate is not a final guarantee of price. The final invoice will reflect charges according to the final guaranteed guest count and any additional charges incurred as approved and discussed with Wolf House representative and the client. While Wolf House guarantees the catering prices at the time of booking, individual menu items may be changed based on market price or availability.

Staff

. Staffing is included in the quoted price as follows:

- **Weddings:** Five hours plus set up and break down.
- **Rehearsal Dinners:** Three hours plus set up and break down

All other events will be staffed on an individual basis. **If the event runs over the proposed time, the cost is \$30.00 per staff member per half-hour plus a patio usage fee which is based on the time overage.**

Rentals

Wolf House will handle the ordering of all rental equipment. Rental charges will be included in the final invoice. There will be a standard delivery and 15% handling fee on all rental items added to the final invoice.

Liability

The client assumes all liability for rental items, damaged, broken, or removed from the party location. Although Wolf House staff will execute with the greatest of care personal and/or rental china, glassware, flatware, and other party equipment, Wolf House assumes no liability for loss, damage, or breakage. Any charges incurred for rental losses will be included in the final invoice. Wolf House is not responsible for any personal decorations that the client may set up. The client is responsible for removing any extra decorations i.e. Japanese lanterns, candles, garland etc. All decorations must be removed by 10am the next day.

Beverage Service

The Jack London Lodge is responsible for setting up and maintaining all bar services. Wine may be brought in with a corkage fee. No outside alcohol or beer is allowed on the creekside patio or saloon in accordance with our liquor license. No one under 21 is allowed to consume alcohol on the creekside patio or in the saloon at any time.

Music

Due to local ordinances, no live amplified entertainment of any kind is allowed. This includes but is not limited to any musical instrument that needs to be plugged into an amplifier or any singing into a microphone. A microphone for toasts is allowed. D.J.s may be amplified however, Wolf House and Jack London Lodge reserves the right to set the volume levels. Wolf House and Jack London Lodge reserve the right of final approval of any D.J. or musicians to play on the property at any time.

Payment

A 50% catering deposit (based on the proposal estimate) is due at the menu tasting. Clients will be invoiced for the remaining balance the evening of the event. **Terms are balance due the evening of the event unless arrangements are made otherwise in advance.**

Upon acceptance of this proposal, please sign and return one copy of this document.

Date_____

Event Date_____

Wolf House Representative

Client