

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 would be happy to customize a buffet to your liking.

OUR BUFFET PACKAGE INCLUDES:

- Professional consultation
- Tables and chairs for 100 people. We will assist in renting for a larger group
- China, flatware, and water glasses
- White cotton tablecloths (85x85 square) and napkins
- 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 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 7.5% 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

\$38. per person includes:

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

Buffet Option #2

\$43. per person includes:

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

Buffet Option #3

\$52. 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 and tea service

SPECIAL BUFFET STATIONS

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

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

Wolf House

MAIN COURSE SELECTIONS
CATEGORY ONE

SUMMER PASTA PENNE
ROASTED GARLIC, RIPE TOMATO, FRESH ARUGULA, EXTRA VIRGIN OLIVE OIL

ZUCCHINI AND RED PEPPER NAPOLEON
GOAT CHEESE CREAM

CRISPY BREAST OF CHICKEN
CHAMPAGNE CREAM

ROASTED BREAST OF CHICKEN
RED GRAPES AND CORIANDER

PAN SEARED BREAST OF CHICKEN
CRACKED PEPPER, LEMON VER JUS

GRILLED CORNISH GAME HEN
APRICOTS AND TOASTED ROSEMARY

BRONZED SALMON FILLET
SWEET ONION MARMALADE

SEARED SALMON FILLET
LEMON CAPER SAUCE

STOUT BRAISED BEEF BRISKET
MILD CHIPOTLE JUS

CLAM AND MUSSEL PAELLA
CHORIZO SAUSAGE, ENGLISH PEAS

SMOKEY ROASTED PORK LOIN
LOCAL DRIED FIG COMPOTE

RUSTIC LAMB RAGU
LEEKS, CARROTS, PEARL ONIONS

Wolf House

MAIN COURSE SELECTIONS
CATEGORY TWO

WILD MUSHROOM RAVIOLI
FRESH ARUGULA, TRUFFLE CREAM

GRILLED SEASONAL VEGETABLE "LASAGNA"
TWO SAUCES

STUFFED BREAST OF RANGE CHICKEN
DRY BING CHERRIES, SOFT GOAT CHEESE

OVEN ROASTED HALIBUT
LOBSTER SAUCE (ADD \$2)

GRILLED SWORDFISH MEDALLIONS
GINGER SAUCE PONZU (ADD \$2)

ROASTED SALMON FILLET
WHITE TRUFFLE AIOLI

SEARED ALBACORE TUNA
SOYABI GLAZE (ADD \$1)

CARVED LEG OF LAMB
MINT SYRUP, CRISPY ROSEMARY (\$2. PER PERSON ADD'L)

BRAISED LAMB "OSO BUCCO"

GRILLED SLICED FLANK STEAK
ROASTED GARLIC JUS

ROASTED TRI TIP
PINEAPPLE CHIPOTLE GLAZE OR GREEN PEPPERCORN SAUCE

SLICED TENDERLOIN OF BEEF
CAMELIZED ONIONS, MUSHROOM DUXEL, MERLOT JUS (ADD \$5)

ROASTED RACK OF PORK
BRANDIED BING CHERRY

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
- Linen napkins (linen tablecloths are available for a small fee)
- 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. Salad course may be served plated if you prefer.
- **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 7.5% 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

\$36. per person includes:

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

Barbecue Option #2

\$41. 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 and tea service
- Dessert

Barbecue Option # 3

\$50. 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 and tea service
- Dessert

SPECIAL BARBECUE OPTIONS

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

- New England clam bake
- Creole cookout
- Southern BBQ
- Tex Mex BBQ
- California back yard grill

WOLF HOUSE

BBQ BUFFET - CATEGORY ONE*CREOLE MUSTARD GRILLED CHICKEN**SWEET AND SMOKEY TEXAS STYLE BBQ CHICKEN**DRY RUB BEEF BRISKET WITH CHIPOTLE GLAZE**MAPLE GLAZED SMOKED PORK SHOULDER WITH CANDIED APPLES**SMOKED CALIFORNIA SWORDFISH BROCHETTES WITH CILANTRO AIOLI**BBQ OYSTERS AND GRILLED GARLIC SAUSAGE**GRILLED SALMON CREOLE STYLE**GRILLED ANGUS HAMBURGERS, ALL THE FIXINGS***BBQ BUFFET - CATEGORY TWO***BBQ SESAME TUNA WITH NORI SALAD**SMOKED SEA SCALLOPS AND PRAWNS WITH BASIL AIOLI (\$1.50 ADD'L)**SMOKED BEEF TENDERLOIN WITH ROASTED GARLIC "BUNS" (\$2. ADD'L)**GINGER SOY GAME HENS WITH CANDIED PINEAPPLE CHUTNEY**SPANISH GAME SKEWERS WITH ROASTED PEPPER AIOLI**CHIPOTLE BRINED PORK CHOP WITH APRICOT RELISH**BBQ LAMB LEG WITH BASQUE DRIZZLE (\$1.50ADD'L)**CRACKED HERB MARINATED BEEF TRI TIP*

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 VINEGRETTE⁴**BUTTER LETTUCE SALAD**HEIRLOOM TOMATOES, GORGONZOLA, LEMON THYME VINAIGRETTE
(\$1 ADD'L SEASONALLY AVAILIBLE)**BABY SPINACH & MUSHROOM SALAD**PICKLED RED ONION, WARM BACON BALSAMIC VINAIGRETTE (\$1 ADD'L)**FRISÉE SALAD**CITRUS FRUITS, CHAMPAGNE VINAIGRETTE (\$1 ADD'L)**TOMATO AND MOZZARELLA SALAD**EXTRA VIRGIN OLIVE OIL, BALSAMIC & BASIL (\$2. ADD'L)**ARUGULA SALAD**CHARCOALED CORN, SHAVED RED ONION, DRY JACK CHEESE,
SMOKEY PEPPER VINAIGRETTE (\$1 ADD'L SEASONALLY AVAILIBLE)**ROASTED BEET SALAD**LOCAL GOAT CHEESE, CHERVIL VINAIGRETTE (\$1 ADD'L SEASONALLY AVAILIBLE)**ASPARAGUS SALAD**RED ONION CAPER VINAIGRETTE (\$1.5 ADD'L SEASONALLY AVAILIBLE)*

WOLF HOUSE

SIDE DISHES

VEGETABLES

SEASONAL GRILLED VEGETABLES
 GARLICKY SPINACH WITH LEMON
 FIRE ROASTED CORN ON THE COB
 SAUTÉED GREEN AND YELLOW WAX BEANS
 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 (ADD \$1)
 POTATO & GOAT CHEESE GRATIN
 BUTTERMILK MASHED POTATOES
 TRUFFLE MASHED POTATOES (ADD \$2)
 MASHED POTATOES WITH CELERY ROOT
 SWEET POTATO PUREE
 SEASONAL ARTESIAN POTATO SALAD
 WARM FINGERLING POTATO SALAD
 WITH CORIANDER & WALNUTS (ADD \$1)
 STUFFED RUSSETS
 WITH BACON & CHEDDAR (ADD \$1)

PASTA

ORECHITTE, TOMATO, GARLIC, ROMANO
 FARFALLE, SPINACH & PINE NUTS
 PENNE, BASIL, TOMATO, PINE NUTS
 ZITI WITH SICILIAN PESTO
 ALMONDS, TOMATO, PARSLEY, MINT
 RIGATONI, WILD VENISON RAGOUT (ADD \$2)

GRAINS, RICE, & BEANS

GRILLED POLENTA CAKE
 MUSHROOM DUXEL (ADD \$1)
 SOFT POLENTA WITH AGED PARMESAN
 POLENTA WITH FONTANA CHEESE
 ISRAELI COUS COUS "RISOTTO" WITH PEAS
 LEMON COUS COUS PEAS AND CARROTS
 WARM TUSCAN BEANS
 JEWELLED BASMATI RICE
 BASMATI RICE PILAF WITH ALMONDS
 CURRIED BASMATI RICE
 WILD RICE (ADD .50)
 CREAMY RISOTTO WITH PARMESAN (ADD \$1)

Wolf House

HORS D'OEUVRES

HORS D'OEUVRES MAY BE PASSED OR SERVED AT ONE TABLE AND ARE SERVED FOR 45 MINUTES. THE COST IS \$8.PER PERSON FOR A SELECTION OF THREE.

LOCAL GOAT CHEESE TART WITH GRAPES AND SWEET PEPPERS

FRESH VEGGIE SALAD ROLLS WITH THAI PEANUT SAUCE

ACIOTE PRAWNS WITH CILANTRO LIME RELISH

CANDIED FIGS AND CAMABOZOLA CHEESE "TOASTIE"

SMOKED SALMON MOUSSE AND CRÈME FRAICHE PUFFS

TUNA POKI WITH SESAME WASABI CRISPS

WARM PULLED PORK AND FIG WANTONS

SEASONAL BRUSCHETTA

PERSIAN HAND ROLLS OF LAMB, MINT, AND PEPPER

ROASTED POLENTA CAKE WITH DUCK CONFIT MOUSSE

SEARED SEA SCALLOPS WITH GOLDEN CAVIAR

BABY SMOKED MUSSELS ON WATER CRACKERS

AS AN ALTERNATIVE TO HORS D'OEUVRES YOU MAY SELECT OUR SNACK TABLE. THE COST IS \$5.5 PER PERSON AND INCLUDES THE FOLLOWING:

LOCAL CHEESES AND BREAD

WHITE BEAN AND TOASTED ROSEMARY CROSTINI

LOCAL FRESH VEGETABLES AND DIPS

HOUSE MADE HUMMUS AND PITA

WOLF HOUSE

DESSERTS

*DOUBLE BOURBON BREAD PUDDING
RYE WHISKEY CARAMEL SAUCE*

*SEASONAL FRUIT CRISP
FRESH WHIPPED CREAM*

SCHARFFEN BERGER CHOCOLATE BROWNIES

*CINNAMON BAKED APPLES
BUTTER PASTRY WRAP, DARK CARAMEL SAUCE*

*CHILLED BERRY ENGLISH TRIFLE
POUND CAKE, WHIPPED CREAM*

*MEYER RUM CAKE
BANANA AND GRILLED PINEAPPLE*

Wolf House

Terms and conditions

Guarantees

Food and beverage charges will be based on client's final guest count or, the number of guests attending which ever 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 booking of 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 remainder of the deposit is refundable.*
- Six months before the event, 50% of the remainder of the deposit is refundable.*
- Cancellation ninety days or less before the event date, 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.

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

* Less any portion Wolf House has placed with subcontractors for services

All other events will be staffed on an individual basis. **If the event runs over the proposed time, the cost is \$20.00 per staff member per half-hour.**

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.

Beverage Service

During your event non-alcoholic beverages must be hosted along with either the beer and wine or the limited hosted bar described below. Any limitations on when or what beverages will be hosted must be approved in advance in writing

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 signing or speaking 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 reserves the right of final approval of any D.J. or musicians to play on the property at any time.

Payment

A 50% deposit (based on the proposal estimate) is necessary to confirm the event booking. 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.**

Upon acceptance of this proposal, please sign and return one copy of this document with your 50% deposit.

Date_____

Event Date_____

Wolf House Representative

Client